

### Choose a Style

#### 1. On a Bun

toasted bun with choice of toppings

- Sautéed Jalapeño ◦ Sautéed Onions
- Sweet Peppers ◦ Sauerkraut
- Giardiniera +\$3.5 ◦ Sautéed Garlic Rapini +\$3.95
- Smoked Gouda or Swiss Raclette Cheese +\$5

#### 2. Currywurst

whole grilled sausage with sauerkraut, country bread & currywurst sauce

### SANDWICHES

served with side fries or side green salad

#### BURGERS

- **WVRST Smash** 19.25  
double beef chuck patties

- **Veggie [V]** 19.25

above burgers are topped with cheese + tomato + lettuce + pickle caramelized onion + wvrst spread on a house baked fresh pain au lait bun

\*all burgers contain mustard \*sorry no substitutions



#### SCHNITZEL SANDWICH

choice of pork or chicken

- **Original** 20.25  
[sautéed onions + bell peppers + wvrst bun provolone cheese + currywurst sauce]

additions for your sandwich (+\$)

Jalapeños +2 Giardiniera +3  
Sautéed Garlic Rapini +3.5

- **El Jarrito** 22.25  
[roasted shishito peppers + gooey/crispy raclette cheese + truffle mayo]



#### PORCHETTA SANDWICH

- **Roast Pork Belly** 22.5  
garlic, rosemary, parsley, fennel & chili marinated  
[topped with sautéed garlic rapini crackling + wvrst bun + giardiniera]

### SAUSAGES

No artificial ingredients  
No preservatives  
Made with LOVE

- Traditional [GF] 14.25

◦ **Italian** pork + sicilian fennel

◦ **Chorizo** pork + chili powder [spicy]

◦ **Calabrese** pork + italian chili paste [spicy]

◦ **Bratwvst** veal + pork + mustard seed

◦ **Kranjska [kielbasa]**  
pork + beef + light smoke

◦ **Oktoberfest** pork + beef + sage

◦ **Kaas [cheesy kielbasa]**  
pork + beef + cheese + smoke

◦ **Boerewors** beef + coriander

◦ **Tamworth Breed** fermented chili [spicy]

◦ **Berkshire Breed** honey + garlic

◦ **Merguez** lamb + harissa [spicy] [pork free]

- Game [GF] 15.25

◦ **Venison** dijon + red pepper

◦ **Bison** blueberry + maple

◦ **Wild Boar** mushroom + tea

◦ **Rabbit** tomato + thyme

◦ **Kangaroo** fine herbs - add \$1

◦ **Elk** cumin + porcini

◦ **Duck** maple + foie gras - add \$1

- Plant Based/Vegan 14.25

◦ **Beyond Bratwvst** [GF] [VG]

◦ **Beyond Italian** [spicy] [GF] [VG]

◦ **Smoked Apple Sage** [VG]

◦ **Spicy Chipotle** chilies + paprika [spicy] [VG]

- Poultry [GF] 14.25

◦ **Chicken Boerewors** coriander + mustard

- Specialty [GF] 9.25

◦ **Danger Dog**  
pork + beef + bacon wrapped

[VG] = VEGAN  
[GF] = GLUTEN FREE  
[V] = VEGETARIAN



WVRST



### WVRST MAINS

served with side fries or side green salad

#### SCHNITZEL PLATE

◦ Pork or Chicken 26

#### ROASTED PORK

[roast pork belly | garlic | herbs | crackling]  
◦ Porchetta 27

\* substitutions - ask server

### CHEESE FONDUE [serves 2 - 4] [V]

WVRST Original 44  
[raclette + smoked gouda + garlic + kirsch]

[fondue is accompanied by fresh baked pretzel, baguette, cornichon, pickled onions & mini potatoes]

#### additions for your fondue (+\$)

Sausages

◦ Traditional/Heritage/Chicken +11

◦ Game/Vegetarian +12

Charcuterie

◦ Prosciutto Cotto +4.5

◦ Genoa Salami +5.5

◦ Spicy Soppressata +5.5

◦ Speck +6.5

◦ Prosciutto di Parma +7.5

Fresh Pretzel +6.5

Baguette +3.5

Black Truffle Paste +5.5

FONDUE HAPPY HOUR  
2-5pm DAILY \$10 off

### SIDES

- Sauerkraut 7.25
- Kimchi 7.5
- Potato Salad 8.25
- Country Bread 5.25
- Duck Fries 6.5
- Regular Fries 5.5
- Garlic Rapini 8.5
- Beets 7.25
- Green Salad 7.5



#### SOMETHING SWEET

**Dark Chocolate Pot de Creme** 12  
cookie crumble & whipped cream

**Butter Chocolate Pecan Cookie** 4.5  
house made



# WVRST

it's pronounced verst

### PRETZELS

Our pretzels are crafted in the traditional Bavarian style, hand-made using authentic methods and techniques

Classic Bavarian [salted] 6.25

Jalapeño & Smoked Gouda 6.95

'Everything' [onion + garlic + sesame] 6.5  
[add cheese sauce +3.95]

Pretzel Trio Sampler 18.5  
[bavarian + jalapeño & smoked gouda + everything]

Giant Traditional [serves 1 - 2] 20  
[handmade Bavarian style pretzel with warm smoked cheese sauce, obatzda cheese spread & mustards]

Obatzda [O-bats-duh] = Bavarian cheese spread

add WVRST cheese sauce  
smoked gouda & raclette +3.95



HAPPY HOUR  
SELECT CRAFT DRAUGHT \$7.5  
2 - 5PM  
DAILY

### QUICK BITES & SHAREABLES

'Chips & Dip' [french onion dip] 8.5

Charcuterie & Cheese Board 26.5  
[2 cheeses | 2 cured meats | pretzel]

Sausage Sampler 26.5  
[assorted sausages - ask server for details]

Pickled Vegetables [GF|V|VG]

kimchi [spicy] contains fish sauce

sauerkraut ONE 4

giardiniera THREE 11

beets SIX 19

garlic dills

turnips

curried cauliflower

[all above items are made in house]

### ADD MELTED CHEESE TO EVERYTHING

choice of:  
Swiss Raclette  
or  
Smoked Gouda  
+\$5

### BELGIAN STYLE FRIES [GF]

Duck Fat Fries - choose 1 dip 11.25

Regular Fries - choose 1 dip 8.25

#### dipping sauces

made in house > additional regular dips +2.75

##### Mayonnaise Based

◦ Chipotle [spicy]

◦ WVRST [spicy]

◦ Honey Dill

◦ Maple Rosemary

◦ Buttermilk Ranch

◦ Chili Tomato Jam [VG]

◦ Garlic & Chive

◦ Plain

##### Specialty & Other Dips

◦ Truffle Mushroom Mayo +2.95

◦ Cheese Sauce +3.95

### DIRTY FRIES [GF]

Dirty Duck 14.25

Dirty Regular 12.25

[topped with peppers + jalapeños + onions  
currywurst sauce]

### SALADS [GF]

Large Leafy Greens sm 7.25 | lg 12.25  
[fresh local produce]

choice of: buttermilk dressing [V]  
lemon vinaigrette [VG]

Creamy Potato sm 8.5 | lg 14.25  
[cucumber + dill + egg + mayo + mustard]

#### MON & TUE

ALL WINE BOTTLES  
1/2 off

====

DIRTY FRIES  
BAVARIAN PRETZEL  
1/2 off

#### WEDNESDAYS

ALL COCKTAILS  
\$14

====

'SMASH' A BURGER  
\$15  
with fries

#### THURSDAYS

KOLSCH TRAY  
2+ litres of gaffel  
\$36

====

ROAST NIGHT  
PORCHETTA \$19 - \$24

#### FRIDAYS

LITRE STEIN  
paulaner munich helles  
\$15

====

SCHNITZEL DAY  
\$18 - \$22

## BEER (bottles & cans)

### WVRST COLLABORATIONS

SAWDUST CITY gravenhurst  
C3 {COMMUNAL 3} biere de garde | 750ml / 9% | 2015 50

BURDOCK toronto  
C5 {COMMUNAL 5}  
bourbon & cider barrel aged lager | 375ml / 6.2% | 2017 24

INDIE ALE HOUSE toronto  
C7 {COMMUNAL 7}  
barrel blended farmhouse ale | 500ml / 6.2% | 2017 21

STONE CITY kingston  
C13 {COMMUNAL 13}  
sour brown with plums | 500ml / 6.9% | 2018 20

## CRISP / PALE

MATRON bloomfield  
YEASAYER lagerbier | 355ml / 4.8% 11

WILLIBALD ayr  
HELL premium helles lager | 355ml / 4.8% 8

## AMBER/MALTY

MATRON bloomfield  
MUFF darkbier/dunkel | 355ml / 4.5% 11

## HOPPED / BITTER

MATRON bloomfield  
JANKY IPA | 355ml / 6% 11

FAIRWEATHER hamilton  
HIGH GRADE india pale ale | 473ml / 6.2% 12

SLAKE picton  
HATCH hazy IPA | 355ml / 6% 10

## STRONG / DARK

SLAKE picton  
LONG SLEEVES amber ale | 355ml / 4.2% 10

## SOUR / FUNK

OLD BEERSEL beersel, belgium  
BERSALIS KADET OAK AGED  
blended lambic | 375ml / 5% | 2017 33

BERSALIS TRIPEL OAK AGED  
lambic & tripel blend | 375ml / 10.5% | 2017 39

GUEUZE OUDE PIJPEN  
lambic aged in port barrel | 375ml / 6% | 2017 36

GUEUZE VANDERVELDENLAMBIC  
gueuze aged in brunello foeders | 375ml / 6.5% | 2017 36

OUDE KRIEK '15 lambic fruit | 375ml / 6.5% | 2015 30

OUDE KRIEK '17 lambic - fruit | 375ml / 6% | 2017 27

DEL DUCATO emiglia-romagna, italy  
OLD BRUNELLO  
bruin aged in brunello barrels | 330ml / 7.2% 29

3 FONTEINEN beersel, belgium  
OUDE GUEUZE lambic style gueuze | 375ml / 6.4% | 2017 36  
OUDE KRIEK lambic style fruit | 750ml / 5% | 2016 90  
GOLDEN BLEND lambic style gueuze | 750ml / 7.5% | 2017 90  
ARMAND & GASTON  
lambic style gueuze | 750ml / 6.4% | 2018 90  
ARMAND & GASTON  
lambic style gueuze | 375ml / 6.4% | 2018 50

LOVERBEER torino, italy  
BEERBERA  
spontaneous fruit ale (barbera grapes) | 375ml / 7.2% | 2016 45  
BEERBRUGNA  
wild sour fruit ale with italian plums | 375ml / 7% | 2016 45  
DAMA BRUN-A  
wild sour oak aged ale | 375ml / 8.4% | 2015 45  
GRIOTTA  
wild farmhouse ale with sour cherries | 375ml / 6% | 2016 45  
NEBIULIN-A  
spontaneous fruit ale with nebbiolo grapes | 375ml / 7.2% | 2013 58

CASCADE portland, oregon  
SANG ROYAL - barrel aged  
750ml / red ale with pinot noir grapes / 9.4% | 2016 74  
ONE WAY OR ANOTHER - BRUERY TERREUX COLLAB  
750ml / barrel aged tripel w marionberries / 7.9% | 2016 69  
VITIS NOBLE - barrel aged  
750ml / wheat & blond ales w chardonnay grapes / 9.1% | 2016 60

BURDOCK toronto  
BARREL 24 barrel blended farmhouse ale | 375ml / 7.5% | 2017 44

## SOUR / FUNK (continued...)

MIKKELLER københavn, denmark  
SPONTANREDGRAPE  
lambic style grape | 375ml / 7.7% | 2014 30

SPONTANFRAMBOOS  
lambic style strawberry | 375ml / 7.7% | 2014 30

SPONTANGOOSBERRY  
lambic style gooseberry | 375ml / 7.7% | 2014 30

SPONTANMANDARIN  
lambic style mandarin | 375ml / 7.7% | 2014 30

SPONTANPEACH  
lambic style peach | 375ml / 7.7% | 2014 30

BENCH beamsville  
COOL SHIP spontaneous fermented blonde ale | 375ml | 4.7% 30

SMALL PONY kanata  
SOMETHING FOR EVERYONE  
barrel blended golden ale | 750ml / 6% 43

OAST HOUSE niagara-on-the-lake  
SWEET N'SOWR  
brett biere de garde | 750ml / 7% | 2016 40  
VERJUS SOUR  
sour ale with local verjus | 750ml / 6.4% | 2016 52

SAWDUST CITY gravenhurst  
PRINCESS WEARS GIRLPANTS MEETS THE O.D.B  
imperial saison w brett | 750ml | 10% | 2015 48

INDIE ALE HOUSE toronto  
UNHEARD MELODIES sour porter | 750ml / 6% | 2016 44

TIMMERMANS itterbeek, belgium  
OUDE GUEUZE lambic style gueuze | 375ml / 5.5% | 2015 34

SCHNEIDER & SOHN kelheim, germany  
CUVEE BARRIQUE weizenbock | 750ml / 9.5% | 2017 35

## NON-ALCOHOLIC

BELLWOODS toronto  
STAY CLASSY IPA | 473ml / 0.5% 9

PAULANER bavaria  
WEISSBIER 500ml / 0.0% 7

## SPECIALTY COCKTAILS

DARK & STORMY [2oz]  
dark rum | ginger beer | lime

NEGRONI [3oz]  
gin | vermouth | campari | orange

OLD FASHIONED [2.5oz]  
whisky | bitters | orange

APEROL SPRITZ [3oz]  
prosecco | aperol | soda | orange slice

ESPRESSO MARTINI - nitro [3oz]  
vodka | coffee | orange

16 each

## VODKA SELTZERS

Orange • Key Lime • Strawberry  
Fruit Punch • Purple Grape

9.5 each

[355ml cans | 5%]

## SPIRITS AMARO GRAPPA

DIGESTIF  
JAGERMEISTER 8.25

IRISH WHISKEY  
BUSKERS 7.5

BOURBON  
MAKER'S MARK 9.5  
WOODFORD RESERVE 10.5

TEQUILA  
CASAMIGOS AÑEJO 17.5

SCOTCH  
THE GLENLIVET 18 YEAR OLD 20

AMARO  
AMARO ALPINO [22 herbs & roots] 10.25  
PAESANI GRAN SASSO 9.25

## CIDER (bottles & cans)

### HERBAL / HOPPED

101 CIDER HOUSE los angeles, california  
SUNLIT hops & grapefruit peel | 355ml / 6.9% 14

### WOOD AGED

TROY sonoma county, california  
TROY california hard cider | 500ml / 9% | 2013 24  
TROY GOLD california hard cider | 500ml / 9% | 2014 24

### FRENCH CIDER

DOMAINE LOUIS DUPONT victot-pontfol  
TRIPLE | triple fermented cider | 375ml / 9.7% | 2016 36  
BOUCHE BIO | organic cider | 375ml / 5.5% | 2017 36  
BOUCHE BIO | organic cider | 750ml / 5.5% | 2020 45  
RESERVE '13 | aged in calvados barrels | 750ml / 5.5% | 2013 90  
RESERVE '15 | aged in calvados barrels | 750ml / 5.5% | 2015 85  
RESERVE '16 | aged in calvados barrels | 750ml / 5.5% | 2015 80

LE BRUN plovan, france  
ARTISAN ORGANIC  
organic traditional cider | 750ml | 5.2% 26

DOMAINE de KERVEGUEN brittany, france  
CIDRE A L'ANCIENNE  
organic breton cider | 750ml | 6% 60

MANOIR DE GRANDOUET montreuil-en-auge  
CIDRE FERMIER  
brut traditional | 750ml | 5% | 2015 25

DOMAINE de la MINOTIERE manerbe  
FERMIER BIO BRUT traditional cider | 750ml | 5.9% 30  
FERMIER BIO DOUX traditional cider | 750ml | 3% 30

### ESTONIAN CIDER

JAANIHANSO kaelase küla, estonia  
BRUT DEMI sparkling dry cider | 375ml | 8.5% 38  
DOUX sparkling sweet cider | 750ml | 5.8% 68

## WHITE WINE

TENUTA MACCHIAROLA natural - puglia  
BELLE VIGNOLE fiano | 2022 / 12% 90

AVELEDA - vinho verde  
FONTE loureiro+arinto+trajadura | 2023 / 9.5% 13/60

FAMILLE RICHEL natural - savoie  
APREMONT LA COMBELLE jaquere | 2021 / 12% 15/65

## RED WINE

FAMILLE RICHEL natural - savoie  
PARADOXE mondeuse | 2021 / 12% 16/65

DOMINIO de PUNCTUM organic - la mancha  
PABLO CLARO cabernet sauvignon | 2022 / 14.5% 15/60

KEWIN DESCOMBES - burgundy  
MORGON VIELLES VIGNES gamay | 2016/13% 125

ANNE de JOYEUSE - languedoc  
LES CARABENES pinot noir | 2022 / 13.5% 60

WVRST



CURRENT >>>  
DRAUGHT >>>  
LIST >>>

