

Choose a Style

1. On a Bun
toasted bun with choice of **two** toppings

- Sautéed Jalapeño
- Sautéed Onions
- Sweet Peppers
- Sauerkraut
- Giardiniera +\$2.5
- Sautéed Garlic Rapini +\$3.5
- Melted Raclette or Smoked Gouda +\$4.95

2. Currywurst
whole grilled sausage with sauerkraut, country bread & currywurst sauce

SANDWICHES
served with side fries or side green salad

BURGERS

- **WVRST Smash** 18
double beef chuck patties
- **Veggie** [V] 18
above burgers are topped with cheese + tomato + lettuce + pickle caramelized onion + wurst spread on a house baked fresh pain au lait bun
- **Ballpark Juicy Lucy** 20
beef patty stuffed with cheese + jalapeño + onion [topped with tomato + lettuce + pickle + wurst spread on a fresh house baked pain au lait bun]
**all burgers contain mustard *sorry no substitutions*

☆☆☆

SCHNITZEL SANDWICH 19

- **Pork or Chicken**
[sauteed onions + bell peppers + wurst bun provolone cheese + currywurst sauce]

additions for your sandwich (+\$)

- Jalapeños +1.5
- Giardiniera [chopped pickled veg] +2.5
- Sautéed Garlic Rapini +3.5

☆☆☆

PORCHETTA SANDWICH 20

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

SAUSAGES
No artificial ingredients
No preservatives
Made with LOVE

Traditional [GF] 14

- **Italian** *pork + sicilian fennel*
- **Chorizo** *pork + chili powder [spicy]*
- **Calabrese** *pork + italian chili paste [spicy]*
- **Bratwurst** *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*

Game [GF] 15

- **Venison** *dijon + red pepper*
- **Bison** *blueberry + maple*
- **Wild Boar** *mushroom + tea*
- **Rabbit** *tomato + thyme*
- **Kangaroo** *fine herbs - add \$1*
- **Elk** *cumin + porcini*
- **Merguez** *lamb + harissa [spicy] [pork free]*
- **Duck** *maple + foie gras - add \$1*

Plant Based/Vegan 14

- **Beyond Bratwurst** [GF] [VG]
- **Beyond Italian** [spicy] [GF] [VG]
- **Smoked Apple Sage** [VG]
- **Spicy Chipotle** *chilies + paprika [spicy] [VG]*

Poultry [GF] 14

- **Chicken Boerewors** *coriander + mustard*

Specialty [GF] 8

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

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

WVRST MAINS
served with side fries or side green salad

SCHNITZEL PLATE 24

- **Pork or Chicken**

ROASTED CHICKEN 25

- [brined & slow roasted | herbs | citrus | garlic]*
- **Half**
- **Whole** *served with fries & green salad* 46

ROASTED PORK 25

- [roast pork belly | garlic | herbs | crackling]*
- **Porchetta**

** substitutions - ask server*

SIDES

- Sauerkraut 6
- Kimchi 6
- Potato Salad 7
- Country Bread 4
- Duck Fries 5.25
- Regular Fries 4.25
- Garlic Rapini 7
- Beets 6
- Green Salad 6

SOMETHING SWEET

- **Dark Chocolate Pot de Creme** 12
cookie crumble & whipped cream
- **Butter Chocolate Pecan Cookie** 4.5
house made



WVRST

'more than just beer & sausage'

QUICK BITES & SHAREABLES

- **Bavarian Pretzel** [salted] 6
- **'Chips & Dip'** [french onion dip] 8
- **House Made Pretzel Trio** 17
[add cheese sauce +3.55]
- **Charcuterie & Cheese Board** 26
[2 cheeses & 2 cured meats]
- **Sausage Sampler** 20
[ask server for details]
- **Pickled Vegetables** [GF] [V] [VG]
 - kimchi [spicy] *contains fish sauce*
 - sauerkraut
 - giardiniera
 - beets
 - garlic dills
 - turnips
 - curried cauliflower

ONE 4
THREE 10
SIX 18

[all above items are made in house]

CHEESE FONDUE [serves 2 - 4] [V]

- **WVRST Original** 44
[raclette + smoked gouda + garlic + kirsch]
- **Swiss Classic** 48
[gruyere + emmental + wine + garlic + kirsch]
- **French Traditional** 48
[comte + beaufort + wine + garlic + kirsch]
[served with fresh baked pretzel, baguette, cornichon, pickled onions & mini potatoes]

additions for your fondue (+\$)

Sausages

- **Traditional/Heritage/Chicken** +9.5
- **Game/Vegetarian** +11.5

Charcuterie

- **Prosciutto Cotto** +3.5
- **Genoa Salami** +4.5
- **Spicy Soppressata** +4.5
- **Speck** +5.5
- **Prosciutto di Parma** +6

Fresh Pretzel +5.5
Baguette +2.5
Black Truffle Paste +4.5

FONDUE HAPPY HOUR
4-6pm DAILY
\$10 off

BELGIAN STYLE FRIES [GF]

- **Duck Fat Fries** - choose 1 dip 9.5
- **Regular Fries** - choose 1 dip 7.5
[add melted raclette or smoked gouda cheese +4.95]

dipping sauces
made in house > additional regular dips +2.5

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** +3.55

DIRTY FRIES [GF]

- **Dirty Duck** 12
- **Dirty Regular** 10
[topped with peppers + jalapeños + onions currywurst sauce]
[add melted raclette or smoked gouda cheese +4.95]

SALADS [GF]

- **Large Leafy Greens** 12
[fresh local produce]
choice of: buttermilk dressing [V]
lemon vinaigrette [VG]
- **Creamy Potato** 13
[cucumber + dill + egg + mayo + mustard]

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DAILY FEATURES

TUESDAYS	WEDNESDAYS	THURSDAYS	FRIDAYS
ALL WINE BOTTLES 1/2 off	ALL COCKTAILS \$14	KOLSCH TRAY 2+ litres of gaffel \$35	LITRE STEIN paulaner munich helles \$16
====	====	====	====
DIRTY FRIES BAVARIAN PRETZEL 1/2 off	'SMASH' A BURGER \$12	ROAST NIGHT PORCHETTA \$17 - \$22 CHICKEN \$22 - \$42	SCHNITZEL PLATE \$20

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

HIGH ROAD niagara
C11 {COMMUNAL 11} barrel aged gose with raspberries | 500ml / 4.8% | 2018 29

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

HOPPED / BITTER

KIUCHI ibaraki-ken naka-gun, japan
DAIDAI american IPP | 330ml / 6.2% 12

BELLWOODS toronto
JUTSU pale ale | 473ml / 5.6% 12

FAIRWEATHER hamilton
HIGH GRADE IPA | 473ml / 6.2% 12

CRISP / PALE

ROTHAUS gafenhausen, germany
TANNENZAPFLE german pilsner | 355ml / 5.1% 9

STRONG / DARK

DOMINION CITY ottawa
BETWEEN TWO EVILS barrel aged stout | 355ml / 9.5% | 16

SOUR / FUNK

LOUD BEERSEL beersel, belgium
OUDE GUEUZE lambic gueuze | 375ml / 6% | 2017 27

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 lambic fruit | 375ml / 6.5% | 2015 30

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

DEL DUCATO emiglia-romagna, italy
LOUD 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

BFM saignelégier, switzerland
ABBAYE DE SAINT BON-CHIEN
barrel aged in single pinot noir barrels | 375ml / 11% | 2016 32

SOUR / FUNK (continued...)

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

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

SPONTANGOOSEBERRY
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

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

BENCH beamsville
COOL SHIP lager | 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% 7

JELLY KING raspberry & blackberry sour | 473ml / 0.5% 10

PAULANER bavaria
WEISSBIER 500ml / 0.0% 6

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

WILLIBALD ayr

PEACH MANGO

KEYLIME

STRAWBERRY

FRUIT PUNCH

PIÑA COLADA

ORANGE

9 each

[355ml cans | 5%]

SPIRITS

AMARO

GRAPPA

1oz

DIGESTIF
JAGERMEISTER 8

IRISH WHISKEY
BUSKERS 7

BOURBON
MAKER'S MARK 9
WOODFORD RESERVE 10

TEQUILA
CASAMIGOS AÑEJO 17

SCOTCH
THE GLENLIVET 18 YEAR OLD 20

AMARO
AMARO ALPINO [22 herbs & roots] 10
PAESANI GRAN SASSO 9

CIDER (bottles & cans)

HERBAL / HOPPED
101 CIDER HOUSE los angeles, california

SUNLIT hops & grapefruit peel | 355ml / 6.9% 14

CACTUS ROSE cactus pear, hibiscus, basil | 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

ESTONIAN CIDER

JAANIHANZO kaelase küla, estonia
DOUX sparkling sweet cider | 750ml | 5.8% 68

WHITE WINE

CHATEAU L'OISELINIERE sustainable - loire
MUSCADET de SEVRE et MAINE
melon de bourgogne | 2020 / 12% 65

LAURENT LEBLED natural - loire
LA SAUVIGNONNE
sauvignon blanc | 2022 / 13.8% 92

ELISABETTA FORADORI biodynamic - trentino-alto adige
FONTANASANTA nosiola | 2015 / 12.5% 140

RED WINE

DOMAINE MARCHESSEAU organic - saint nicolas
IDEM cabernet franc | 2020 / 13% 50

LUBRIFANT SOCIAL cabernet franc | 2018 / 13.5% 62

POIDS PLUME cabernet franc | 2018 / 13.5% 62

TENUTA MACCHIAROLA natural - puglia
BIZONA IGP primitivo | 2022 / 11% 71

FAMILLE RICHEL organic - savoie
PARADOXE mondeuse | 2021 / 12.5% 70

FATTORIA MANI DI LUNA biodynamic - umbria
SANJOLAIS sangiovese | 2020 / 13.5% 75

AUTOUR DE L'ANNE biodynamic - languedoc
MDXV carignan | 2019 / 12.5% 75

POT D'ANNE cinsault | 2019 / 11% 75

HERVE VILLEMADÉ organic - loire
CHEVERNY ROUGE
pinot noir + gamay | 2021 / 12.5% 83

BOVIN ROUGE - 1 liter bottle
gamay | 2021 / 13% 100

LES EQUILIBRISTES biodynamic - languedoc
JOUFFLU grolleau + pineau d'aunis | 2018 / 13.5% 84

DOMAINE MOSSE organic - loire
NOSTROMO carignan | 2017 / 14.5% 85

DOMAINE DUGOIS natural - jura
Trousseau GREVILLERE AOC ARBOIS
trousseau | 2019 / 14% 98

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

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