

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]
- 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
- Merguez** lamb + harissa [spicy] [pork free]
- Game** [GF] 15.25
 - Venison** dijon + red pepper
 - Bison** blueberry + maple
 - Wild Boar** mushroom + tea
 - Duck** maple + foie gras - add \$1
- Plant Based/Vegan** 14.25
 - 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

SALADS

- Large Leafy Greens** sm 7.5 | 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]

Choose a Style

1. On a Bun
 - Sauteed Jalapeño
 - Sauteed Onions
 - Sweet Peppers
 - Sauerkraut
 - Giardiniera +\$2.5
 - Sauteed Garlic Rapini +\$3.5

2. Currywurst

whole grilled sausage with sauerkraut, country bread & currywurst sauce

BELGIAN STYLE FRIES

- Duck Fat Fries** - choose 1 dip 11.25
- Regular Fries** - choose 1 dip 8.25

dipping sauces

made in house > additional regular dips +2.5

Mayonnaise Based

- Chipotle [spicy]
- WVRST [spicy]
- Garlic & Chive
- Maple Rosemary
- Buttermilk Ranch
- Plain

Specialty & Other Dips

- Truffle Mushroom Mayo +2.95
- Cheese Sauce +3.95

DIRTY FRIES

- Dirty Duck** 14.25
- Dirty Regular** 12.25
[topped with peppers + jalapeños + onions + currywurst sauce]

SIDES

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

WVRST MAINS

served with side fries or side green salad

- SCHNITZEL PLATE** 26
 Pork or Chicken
- ROASTED PORK** 27
[roast pork belly | garlic | herbs | crackling]
- Porchetta

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 +5.25
 - 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**

SOMETHING SWEET

- Dark Chocolate Pot de Creme** 12
cookie crumble & whipped cream
- Butter Chocolate Pecan Cookie** 4.5
house made
- Soft Serve Ice Cream** 10
maple rosemary chocolate
SWIRL [both flavours]

WVRST

'more than just beer & sausage'

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

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]



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SANDWICHES

served with side fries or side green salad

- BURGERS**
 - WVRST Smash 19.25
5oz double beef chuck patties
 - Veggie [V] 19.25
above burgers are topped with cheese + tomato lettuce + pickle + caramelized onion + wvrst sauce on a house baked fresh wvrst bun
- *all burgers contain mustard *sorry no substitutions



SCHNITZEL SANDWICH

- choice of pork or chicken**
- Original** 20.25
[sauteed onions + bell peppers + wvrst bun + provolone cheese + currywurst sauce]
- additions for your sandwich (+\$)**
 - Jalapeños +2
 - Giardiniera [chopped pickled veg] +3
 - Sauteed Garlic Rapini +3.5



PORCHETTA SANDWICH

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

**HAPPY
HOUR
2-5**

APPETIZERS

- BAVARIAN PRETZEL \$5.5
- 'EVERYTHING' PRETZEL \$5.75
- JALAPENO & SMOKED GOUDA PRETZEL \$6.25
- CHIPS & DIP \$6.25
- DIRTY FRIES \$9

DRINKS

- SELECT CRAFT DRAUGHT \$7.5
- ALL COCKTAILS \$14
- LITRE STEIN
- HOFBRAU munich helles
- PAULANER oktoberfest bier \$15

SANDWICHES

- includes fries
- 'SMASH' A BURGER \$15
- ROASTED PORCHETTA \$19
- SCHNITZEL \$18

MAINS

- choice: salad or fries
- HOUSE MADE SCHNITZEL \$22
- ROASTED PORCHETTA \$24

FAMOUS SAUSAGES

- ALL SAUSAGES \$13
- SAUSAGE SAMPLER \$23

WVRST



BEER (BOTTLES & CANS)

SOUR / FUNK

BELLWOODS toronto	
JELLY KING RASPBERRY & BLACKBERRY sour ale 473ml can / 5.6%	17
JELLY KING MANGO & TANGERINE sour ale 500ml bottle / 5.6%	18

TILQUIN rebecq-rognon, belgium	
GUEUZE lambic - gueuze 375ml / 7% 2018	32
GROSEILLE lambic - fruit red currants 750ml / 6.6% 2018	68
PINOT NOIR lambic - fruit pinot noir grapes 750ml / 8.2% 2018	70
MURE A L'ANCIENNE lambic black berries 375ml / 6% 2018	34
QUETSCH A L'ANCIENNE lambic - fruited purple plums 750ml / 6.4% 2018	68
STOUT RULLQUIN lambic - blended brune 750ml / 7% 2018	65

3 FONTEINEN beersel, belgium	
OUDE GUEUZE lambic style gueuze 375ml / 6.4% 2017	34
ARMAND & GASTON lambic style gueuze 375ml / 6.3% 2018	45

BFM saignelégier, switzerland	
ABBAYE DE SAINT BON-CHIEN GRAND CRU pinot noir barrel aged 375ml / 11% 2016	92
ABBAYE DE SAINT BON-CHIEN biere de garde 375ml / 11% 2016	65

BENCH beamsville	
COOLSHIP golden sour ale 500ml / 5.7% 2021	30

UD 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
OUDE GUEUZE lambic gueuze 375ml / 6% 2017	27

GUEUZE OUDE PIJPEN lambic aged in port barrele 375ml / 6% 2017	36
GUEUZE VANDERVELDENLAMBIC gueuze aged in brunello foeders 375ml / 6.5% 2017	36

CASCADE portland, oregon	
MIDNIGHT BRAMBLE barrel blended ales w rasperry & ginger 750ml / 6.6% 2016	55
SANG ROUGE red ale aged in oak cask 750ml / 7.8% 2015	55

STONE CITY kingston	
C13 (COMMUNAL 13) sour brown with plums 500ml / 6.9% 2018	20

CRISP / PALE

PILSNER URQUELL plzen, czech republic	
pilsner 330ml / 4.4%	10

BEER (BOTTLES & CANS CONTINUED...)

HOPPY / BITTER

BELLWOODS toronto	
ACID HOUSE sour IPA 473ml / 9%	16
WITCHSHARK IPA 473ml / 9%	17
GREENBELLY GALAXY triple IPA 473ml / 10%	18

WHEAT / WHITE

PAULANER munich, germany	
WEISSBIER witbier 500ml / 5.5%	12

BELLWOODS toronto	
COME WHAT MAY wild ale 473ml / 5%	16

NON-ALCOHOLIC BEER

PAULANER bavaria	
WEISSBIER 500ml / 0.0%	6

BELLWOODS toronto [473ml / 0.5%]	
STAY CLASSY IPA	9
JELLY KING classic	12
JELLY KING rasperry blackberry	14
JELLY ROYALE piña colada	15
JELLY KING tropical fruit [mango + guava + passionfruit]	14

ELORA BREWING elora	
GOODER IPA 473ml / 0.4%	10

CIDER (BOTTLES & CANS)

ESTONIAN CIDER

JAANIHANSO kaelase küla, estonia	
BRUT sparkling dry cider 750ml / 8.5%	60
DOUX sparkling sweet cider 750ml / 5.8%	56
SEC sparkling dry cider 750ml / 5.8%	52

FRENCH CIDER

DOMAINE LOUIS DUPONT victot-pontfol	
BOUCHE BIO organic cider 375ml / 5.5% 2017	36
BOUCHE BIO organic cider 750ml / 5.5% 2017	55

DAUFRESNE ouilly le vicomte	
PUR JUS sweet cider 750ml / 3%	38

DOMAINE de la MINOTIERE manerbe	
FERMIER BIO BRUT traditional 750ml / 5.9%	36
FERMIER BIO DOUX traditional 750ml / 3%	30
FERMIER BIO DEMI SEC traditional 750ml / 4.8%	36

WHITE WINE

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

ANNE de JOYEUSE natural - southwest france	
CAMAS chardonnay 2023 / 13%	14/55

FIDORA natural - veneto	
CIVRANETTA pinot grigio 2023 / 12.5%	15/60

AVELEDA - minho	
FONTE VINHO VERDE loureiro + arinto + trajadura 2022 / 9.5%	13/55

RED WINE

DOMINIO de PUNCTUM - la mancha	
PABLO CLARO GRACIANO cabernet sauvignon 2022 / 13.5%	16/65

CIRELLI - abruzzo	
ROSSO da TAVOLA montepulciano NV / 12%	16/65

ANNE de JOYEUSE - languedoc	
LES CARABENES pinot noir 2022 / 13.5%	15/60

VODKA SELTZER

WILLABALD ayr
[355ml cans | 5%]

Orange • Key Lime • Fruit Punch
Strawberry • Purple Grape

9.25 each

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

CURRENT >>
DRAUGHT >>
LIST >>



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+1 416 283 3251



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