

# WVRST

'more than just beer & sausage'

## GRAB & GO

### SANDWICHES

**Ham & Cheese** 12  
[prosciutto cotto + sharp aged cheddar]

**Speck | Salami | Cheese** 12  
[speck + genoa salami + provolone cheese]

**Prosciutto | Soppressata | Cheese** 12  
[parma ham + spicy salami + provolone cheese]

### SALADS [GF]

**Leafy Green** [fresh local produce] 10  
choice of: buttermilk dressing [V] | lemon vinaigrette [VG]

**Creamy Potato** 11  
[cucumber + dill + egg + mayo + mustard]

### DESSERT

**Dark Chocolate Pot de Creme** 10  
[cookie crumble & whipped cream]

Monday - Friday  
11:30 to 4pm

## 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]

[all fondues are accompanied by 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

## QUICK BITES & SHAREABLES

**Bavarian Pretzel** [salted] 5.5

**Jalapeño & Smoked Gouda** 6.5

**'Everything'** [onion + garlic + sesame] 6  
[add cheese sauce +3.55]

**'Chips & Dip'** [french onion dip] 7

**Mixed Olives & Pretzel** 8.5

**House Made Pretzel Trio** 16  
[add cheese sauce +3.55]

**Pretzel Trio Sampler** 17.5  
[bavarian + jalapeño + smoked gouda + everything]

**Charcuterie & Cheese Board** 26  
[2 cheeses & 2 cured meats]

**Sausage Sampler** 18  
[assorted sausages - ask server for details]

**Pickled Vegetables** [GF+V+VG] 18  
kimchi [spicy] contains fish sauce

sauerkraut  
giardiniera  
beets  
garlic dills  
turnips  
curried cauliflower

{ ONE 3.5 }  
{ THREE 9.5 }  
{ SIX 19 }

[all above items are made in house]

## SAUSAGE & PINT DAYS

all sausages \$8  
select draught pints \$7

## SATURDAYS & SUNDAYS

## SAUSAGES

No artificial ingredients • No preservatives  
Made with LOVE

**Traditional** [GF] 13.75

\* 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

**Game** [GF] 14.25

\* Venison dijon + red pepper

\* Bison blueberry + maple

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

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

**Plant Based/Vegan** 13.25

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

\* Smoked Apple Sage [VG]

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

**Poultry** [GF] 13.25

\* Chicken Boerewors coriander + mustard

**Specialty** [GF] 7.95

\* Danger Dog pork + beef + bacon wrapped

### 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** 17  
double beef chuck patties

\* **Veggie** [V] 17  
above burgers are topped with cheese + tomato lettuce + pickle + caramelized onion + wvrst sauce on a house baked fresh wvrst bun

\* **Ballpark Juicy Lucy** 19  
beef patty stuffed with cheese + jalapeño + onion

[topped with tomato + lettuce + pickle + wvrst spread on a fresh house baked pain au lait bun]

\*all burgers contain mustard \*sorry no substitutions

\*\*\*

### SCHNITZEL SANDWICH

\* **Pork or Chicken** 18  
[sauteed onions + bell peppers + wvrst 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

\* **Roast Pork Belly** 18  
garlic, rosemary, parsley, fennel & chili marinated  
[topped with sauteed garlic rapini crackling + wvrst bun + giardiniera]

### SIDES

\* Sauerkraut 5  
\* Kimchi 5.5  
\* Potato Salad 6.5  
\* Country Bread 3.5  
\* Duck Fries 4.5  
\* Regular Fries 3.5  
\* Garlic Rapini 5  
\* Beets 4.5  
\* Green Salad 5.5



WVRST



WURST.COM

## WVRST MAINS

served with side fries or side green salad

**SCHNITZEL PLATE** 22  
\* Pork or Chicken

**ROASTED PORK** 24  
[roast pork belly | garlic | herbs | crackling]

\* Porchetta

## 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]  
\* Garlic & Chive  
\* Maple Rosemary  
\* Buttermilk Ranch  
\* Plain

### Specialty & Other Dips

\* Truffle Mushroom Mayo +2.95  
\* Cheese Sauce +3.55

## DIRTY FRIES [GF]

**Dirty Duck** 11.25  
**Dirty Regular** 9.25

[topped with peppers + jalapeños + onions currywurst sauce]

[add melted raclette or smoked gouda cheese +4.95]



## SOMETHING SWEET

**Dark Chocolate Pot de Creme** 10  
cookie crumble & whipped cream

**Butter Chocolate Pecan Cookie** 4.5  
house made



HAPPY HOUR  
SPECIALS  
2-4

### MONDAYS

SELECT DRAUGHT PINTS \$7

ALL SAUSAGE MONDAYS \$8

### TUESDAYS

ALL WINE BOTTLES 1/2 off

DIRTY FRIES BAVARIAN PRETZEL 1/2 off

### WEDNESDAYS

OLD FASHIONED COCKTAIL \$14

'SMASH' A BURGER \$12

### THURSDAYS

DARK & STORMY COCKTAIL \$14

ROASTED PORCHETTA - SANDWICH \$16 - PLATE \$20

### FRIDAYS

LITRE STEIN paulaner oktoberfest \$14

SCHNITZEL PLATE \$18

## BEER (BOTTLES & CANS)

### CRISP / PALE

<b>ROTHAUS</b> gafenhausen, germany	
<b>TANNENZAPFLE</b> german pilsner   355ml / 5.1%	9
<b>CHRONICLE</b> bowmanville	
<b>GOLDEN AXE</b> blonde ale   473ml / 4.5%	10
<b>KIUCHI</b> ibaraki-ken naka-gun, japan	
<b>HITACHINO NEST LAGER</b> lager   330ml / 5.5%	12

### HOPPY / BITTER

<b>SLAKE</b> picton	
<b>HATCH</b> pale ale   473ml / 5.2%	12
<b>KIUCHI</b> ibaraki-ken naka-gun, japan	
<b>DAIDAI</b> american IPA   330ml / 6.2%	12

### STRONG / DARK

<b>GREAT LAKES</b> etobicoke	
<b>SOLSTICE</b> barrel aged imperial stout   500ml / 11.5%	30

### SPECIALTY

<b>KIUCHI</b> ibaraki-ken naka-gun, japan	
<b>HITACHINO RED RICE ALE</b> specialty grains   330ml / 5.5%	12
<b>KIUCHI</b> ibaraki-ken naka-gun, japan	
<b>HITACHINO NEST WHITE ALE</b> witbier   330ml / 5.5%	12

### SOUR / FUNK

<b>CHRONICLE</b> bowmanville	
<b>ALES FROM THE CRYPT</b> black currant sour   473ml / 5.5%	n/a
<b>BURDOCK</b> toronto	
<b>BLACK RUBY</b> barrel blended saison w pinot noir & fruit   375ml / 8%   2018	22
<b>FAIRWEATHER</b> hamilton	
<b>DREAM POP</b> american style sour   473ml / 6.1%	12
<b>BEKI</b> concord grape sour ale   473ml / 4.8%	12
<b>AGUA FRESCA</b> sour hibiscus mint & lemon   473ml / 3.8%	12
<b>SLAKE</b> picton	
<b>KINDA ROSE</b> sour cherry   355ml / 5%	10

### SOUR / FUNK (CONTINUED...)

<b>TILQUIN</b> rebecq-rognon, belgium	
<b>GROSEILLE</b> lambic - fruit red currants   750ml / 6.6%	68
<b>GUEUZE</b> lambic - gueuze   375ml / 7%	32
<b>PINOT NOIR</b> lambic - fruit pinot noir grapes   750ml / 8.2%	70
<b>MURE A L'ANCIENNE</b> lambic - fruit black berries   375ml / 6%	34
<b>PINOT GRIS A L'ANCIENNE</b> lambic - fruit pinot gris grapes   750ml / 8.4%	70
<b>QUETSCHES A L'ANCIENNE</b> lambic - fruited purple plums   750ml / 6.4%	68
<b>STOUT RULLQUIN</b> lambic - blended brune   750ml / 7%	65

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

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

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

<b>LOUD BEERSEL</b> beersel, belgium	
<b>BERSALIS KADET OAK AGED</b> blended lambic   375ml / 5%	33
<b>BERSALIS TRIPEL OAK AGED</b> lambic & tripel blend   375ml / 10.5%	39
<b>OUDE GUEUZE</b> lambic gueuze   375ml / 6%	27
<b>GUEUZE OUDE PIJPEN</b> lambic aged in port barrel   375ml / 6%	36
<b>GUEUZE VANDERVELDENLAMBIC</b> gueuze aged in brunello foeders   375ml / 6.5%	36

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

<b>SMALL PONY</b> kanata	
<b>SMUV</b> golden sour ale with oak   473ml / 5%	16

<b>AVLING</b> toronto	
<b>ROSEBUD</b> red wine sour   355ml / 5%	8

<b>DE RANKE</b> wevelgem, belgium	
<b>KRIEK</b> cherry sour ale   750ml / 5%	45

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

## CIDER (BOTTLES & CANS)

### HERBAL / HOPPED

<b>101 CIDER HOUSE</b> los angeles, california	
<b>SUNLIT</b> hops & grapefruit peel   355ml / 6.9%	14
<b>CACTUS ROSE</b> cactus pear   355ml / 6.9%	14

### ESTONIAN CIDER

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

### FRENCH CIDER

<b>DOMAINE LOUIS DUPONT</b> victot-pontfol	
<b>BOUCHE BIO</b> organic cider   375ml / 5.5%   2017	36
<b>BOUCHE BIO</b> organic cider   750ml / 5.5%   2017	55
<b>CUVEE COLETTE</b> sparkling cider   750ml / 8.5%   2015	85
<b>RESERVE</b> aged in calvados barrels   750ml / 7.5%   2016	76

<b>DAUFRESNE</b> ouilly le vicomte	
<b>PUR JUS</b> sweet cider   750ml / 3%	38
<b>POIRE</b> perry cider   750ml / 4%	44

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

### WOOD AGED

<b>WEST AVENUE</b> carlisle	
<b>CIDRE NOUVEAU</b> single variety ginger gold apple   750ml / 7.2%   2018	30
<b>ORACLE</b> wine/cider hybrid with vidal, chardonnay musque, golden russet   750ml / 12.5%   2018	55



## SPECIALTY COCKTAILS

**DARK & STORMY**  
dark rum | ginger beer | lime

**NEGRONI**  
gin | vermouth | campari | orange

**OLD FASHIONED**  
whisky | bitters | orange

**APEROL SPRITZ**  
prosecco | aperol | soda | orange slice

**ESPRESSO MARTINI - nitro**  
vodka | coffee | orange

16 each

## VODKA SELTZERS

**WILLABALD** ayr  
[355ml cans | 5%]

**KEY LIME**  
**ORANGE**  
**PEACH**

9 each

## SPIRITS AMARO GRAPPA

1oz

**DIGESTIF**  
JAGERMEISTER 8

**IRISH WHISKEY**  
BUSKERS 7

**BOURBON**  
MAKER'S MARK 9

**TEQUILA**  
CASAMIGOS AÑEJO 17

**SCOTCH**  
THE GLENLIVET 18 YEAR OLD 20

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

**GRAPPA**  
OCCHIPINTI grappa di frappato 16

## ROSÉ | SPARKLING

**FONDO BOZZOLE** natural - lombardia  
**LAMBRUSCO INCANTABISS** - sparkling  
groppello ruberti | 2020 / 11.5%

n/a

## WHITE WINE

**CIRELLI** natural - abruzzo  
**VINO da TAVOLA**  
pecorino + trebbiano | 2022 / 12%

60

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

n/a

**MEINKLANG** biodynamic - burgenland  
**GRUNER VELTLINER**  
gruner veltliner | 2021 / 12%

70

**LUNA GAIA** natural - sicily  
**AGRAMANTE**  
grillo | 2022 / 12%

70

**FAMILLE RICHEL** organic - savoie  
**APREMONT LA COMBELLE**  
jacqueres | 2021 / 12%

70

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

80

**DOMAINE DUGOIS** natural - jura  
**SAVAGNIN SOUS VOILE**  
savagnin | 2020 / 14%

96

**FRANCOIS de NICOLAY** natural - burgundy  
**CHARDOC**  
chardonnay | 2020 / 12.5%

97

**CANTINA GIARDINO** natural - campania  
**NA VINO BIANCO**  
coda di volpe + falanghina + fiano | 12.5%

103

**CHRISTIAN TSCHIDA** natural - burgenland  
**BIRDSCAPE**  
gruner blend | 2020 / 12%

150

## RED WINE

**AUTOUR de L'ANNE** biodynamic - languedoc  
**POT d'ANNE**  
cinsault / 13.5%

47

**FATTORIA MANI di LUNA** biodynamic - umbria  
**LITRO - 1 liter**  
sangiovese | 2020 / 13.5%

56

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

56

**LAURENT LEBLED** natural - loire  
**ÇA C'EST BON!**  
gamay | 2020 / 14%

60

**CHAHUT et PRODIGES** natural - loire  
**LA MULE**  
gamay | 2019 / 13.8%

65

**LES ATHLETES du VIN** natural - loire  
**PINOT NOIR**  
pinot noir | 2020 / 13%

68

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

71

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

80

**DIEGO CONTERNO** biodynamic - piemonte  
**LANGHE BALUMA**  
nebbiolo | 2021 / 14%

94

**HERVE VILLEMADÉ** organic - loire  
**BOVIN ROUGE - 1 liter bottle**  
gamay | 2021 / 13%

99

**DOMAINE DUGOIS** natural - jura  
**TROUSSEAU GREVILLERE AOC ARBOIS**  
trousseau | 2019 / 14%

99

**COS** natural - sicily  
**NERO di LUPO**  
nero d'avola | 2021 / 13.5%

109

