
TO START

BIRCH GLAZED PORK BELLY	25
<i>Squash, Pickled Mustard Seeds, Watercress, Sherry & Birch Glaze</i>	
HARVEST GREENS	18
<i>Winter Greens, Turnip, Radish, Cucumber, Apple Vinaigrette</i>	
PAN ROASTED SCALLOPS	28
<i>Cauliflower, Lemon Caper Beurre Blanc</i>	
ALDER WOOD SMOKED TROUT	24
<i>Baby Potatoes, Pickled Onion, Crispy Rohess Speck, Egg, Cornichon, Mustard Dressing</i>	
ROASTED POTATO & ONION SOUP	16
<i>Herb Crème Fraîche, Crispy Potato, Smoked Paprika Oil</i>	

CHEESE FONDUES

WALDHAUS EXPERIENCE (PRICE PER PERSON-MINIMUM 2)	65
<i>Starter: Harvest Greens, Turnip, Radish, Apple Vinaigrette</i>	
<i>Main: Emmental, Gruyère & Vacherin Fribourgeois, Kirsch, Pickled & Farm Vegetables, Potatoes, Apples & French Baguette</i>	
<i>Dessert: Chocolate Fondue-Blended Dark Chocolate, House Marshmallow, House Shortbread, Pound Cake, Fresh Fruit, Bailey's</i>	
CLASSIC SWISS	52/88
<i>Emmental & Gruyère, Roasted Garlic, Kirsch, Shaved Nutmeg</i>	
SHAVED BLACK TRUFFLE	55/92
<i>Emmental & Gruyère, Roasted Garlic, Kirsch, Shaved Black Truffles</i>	
ADD CHARCUTERIE	21
<i>Cured Meats, Pickled Vegetables, Fruit Chutney</i>	
ADD ONE OUNCE OF KIRSCHWASSER	10
<i>Appetizer Sized Fondues are Served with Apples, Pickled Vegetables and French Baguette.</i>	
<i>Entrée Sized Fondues are Served with Farm Vegetables, Steamed Potatoes, Apples, Pickled Vegetables and French Baguette.</i>	

THE MAIN EVENT

FOREST MUSHROOM STRUDEL	40
<i>Watercress, Leeks, Goat Cheese, Fire Roasted Pepper Sauce</i>	
ALBERTA WILD BOAR CHOP	51
<i>Confit Potatoes, Charred Carrot, Birch Jus</i>	
CANADIAN PICKEREL	48
<i>Cucumber-Radish Salad, Potato Rösti, Tomato Vinaigrette</i>	
MAPLE HILL FARMS CHICKEN	44
<i>Roasted Chicken Thigh & Leg, Brussels Sprouts, Forest Mushrooms, Wilted Greens, Lingonberry Jus</i>	
ALBERTA AAA BEEF SHORT RIB "SAUERBRATEN"	49
<i>Haus Beer Mustard Spätzle, Braised Vegetables</i>	
VEAL SCHNITZEL	47
<i>Served with Pan-Fried Potatoes, Lingonberry, Watercress and Frisée (Gluten Free Available Upon Request)</i>	
<i>Classic Wiener Schnitzel Served With Lemon or Jäger Schnitzel- Mushroom-Onion Cream Sauce</i>	

THE FINISH LINE

HOUSE BLEND DARK CHOCOLATE FONDUE FOR TWO	32
<i>House Blend Dark Chocolate Fondue, House Marshmallows, Vanilla Shortbread, Pound Cake, Fresh Fruit-Add Baileys or Kahlúa- 7</i>	
BLACK FOREST CAKE	15
<i>Gluten Free Chocolate Sponge Cake, Vanilla-Kirsch Cream, Sour Cherries</i>	
APPLE STRUDEL	13
<i>Dulce de Leche, Rum Raison, Vanilla Ice Cream</i>	
BAUMTORTE	14
<i>Layered Almond Chocolate Cake, Chocolate Ganache, Pecans</i>	
KÄSEKUCHEN	12
<i>Quark Cheese Cake, Orange Jam, Seasonal Berries</i>	

We are proud to showcase some of our favorite sustainable products sourced from Alberta and British Columbia farms. Our partnerships include Poplar Bluff Organics, Mans Farm, Galimax Farm Collective, Highwood Crossing, Mountain View Colonies, Basil Ranch, Valbella Gourmet Meats, Canadian Heritage Meats & Wild Rose Farms.

ROSÉ & RED WINE

	5oz/bottle
RABL <i>Zweigelt Rosé, Kamptal, Austria</i>	14/62
TRAPICHE <i>Malbec, Mendoza, Argentina</i>	13/54
BERTAINE & FILS <i>Pinot Noir, Languedoc, France</i>	14/62
WYNNS <i>Shiraz, Coonawarra, Australia</i>	15/64
LOUIS GUNTRUM <i>Pinot Noir, Rheinhessen, Germany</i>	16/69
EVOLVE <i>Cabernet Merlot, British Columbia, Canada</i>	17/75
CHATEAU D'ARGEDENS <i>Bordeaux, France</i>	17/75
FRANCIS FORD COPPOLA IVORY LABEL <i>Cabernet Sauvignon, California, USA</i>	19/87

HAUS COCKTAILS

	2oz
CANADIAN MAPLE OLD FASHIONED <i>Bearface 7 Year Old Whisky, Sortilège Maple Whiskey, Pecan Bitters</i>	17
JACKSON'S MULE <i>Plymouth Gin, Lime, Chili, Mint, Ginger, Soda</i>	18
KING CRANBERRY <i>Grapefruit Vodka, Ginger Liqueur, lime juice, simple syrup, ginger puree</i>	17
APPALACHIAN <i>Buffalo Trace Bourbon, Crème De Cacao Dark, Island Oasis Ice Cream, Chinese 5 Spice Garnish</i>	17
WHITE BEAR COSMO <i>Pear William, Cointreau, Lime Juice, White Cranberry Juice</i>	18

WHITE WINE

	5oz/bottle
ANDREAS BENDER <i>Riesling Sekt Brut, Mosel, Germany</i>	17/71
KUHLMAN PLATZ <i>Riesling, Alsace, France</i>	12/56
COLTERENZIO LUMO <i>Pinot Grigio, Veneto, Italy</i>	14/62
WHITEHAVEN <i>Sauvignon Blanc, Marlborough, NZ</i>	15/64
WOLFBERGER <i>Gewürztraminer, Alsace, France</i>	16/69
ST. URBANS HOF ESTATE <i>Riesling, Mosel, Germany</i>	16/69
HENRI CRUCHON LE MORGET SELECTION <i>Chasselas, Vaud, Switzerland</i>	17/75
KETTLE VALLEY <i>Chardonnay, Okanagan, Canada</i>	18/82

DRAFT BEER

RADEBERGER PILSNER <i>20oz -12 32oz - 19 60oz - 35</i>
HACKER-PSCHORR MUNICH GOLD, WEISSE OR DUNKEL <i>20oz -12 32oz - 19 60oz - 35</i>
BIG ROCK BANFF SPRINGS LAGER <i>20oz - 9 32oz - 14 60oz - 26</i>
SCHNEIDER HOPFENWEISSE <i>20oz -14 32oz - 21 60oz - 38</i>
BIG ROCK IPA <i>20oz -10 32oz -16 60oz - 29</i>
BIG ROCK-ROCK CREEK CIDER <i>20oz -10 32oz - 16 60oz - 29</i>

An 18% Gratuity will be added to parties of 8 or more. Please let us know of any dietary concerns prior to ordering.