



# AMSTERDAMGOODTIME.

IN ADDITION TO OUR FRESHLY MADE BEERS, WE SELECT LOCAL, FRESH INGREDIENTS THAT ARE PREPARED ON SITE DAILY BY OUR TEAM OF CHEFS. WE DON'T MESS AROUND – FRESH BEER, FRESH FOOD, A GOOD EXPERIENCE, GOOD TIMES!



# FRESH

## BEER BITES

### FISH TACOS **VO** – 20.5

Battered haddock, corn, peppers, black beans, pickled red onion, avocado crema, chili mayo and on the side. *Add a Taco! 5*

**C** BEER PAIRING – 3 SPEED | 4.2% ABV

### SMOKED BRISKET TACOS – 20.5

Cherrywood smoked brisket with apple butter bbq, creamy coleslaw, chili mayo and crispy onions in flour tortillas. *Add a Taco! 5*

**C** BEER PAIRING – BLONDE | 5% ABV

### CHEF'S DAILY SOUP – 9.5

Always made fresh daily. *Add AmsterDamGoodPretzel! 6.5*

### AMSTERDAMGOODPRETZEL **V** – 9.75

Big Wheel mustard & wort caramel reduction dip.

*Add Boneshaker Cheddar Dip! 2.5*

**H** BEER PAIRING – CRUISER | 4.9% ABV

### BUFFALO CAULIFLOWER **V** – 17.25

3 Speed beer breaded cauliflower, house made Buffalo sauce, dill ranch dressing.

**H** BEER PAIRING – CRUISER | 4.9% ABV

### THE BEST EVER

### GUACAMOLE **V** **GF** – 19.25

Always fresh and made to order! With GF corn chips, pico de gallo, pickled jalapenos.

*Add Boneshaker Cheddar Dip! 2.5*

**C** BEER PAIRING – FRIA CERVEZA | 4.6% ABV

### SPINACH & ARTICHOKE DIP **V** – 18.75

Spinach, artichoke, mozzarella, parmesan, cream cheese, herbs and seasonings baked in our wood fired oven, served with seasonal vegetables, GF corn chips and wood fired bread.

**C** BEER PAIRING – BLONDE | 5% ABV

### CHICKEN WINGS

### SINGLE – 19.50 | DOUBLE – 38.75

Choice of: Salt 'n Pepper, Apple Butter BBQ, Buffalo, Screamin' Hot, Honey Garlic

**C** BEER PAIRING – BLONDE | 5% ABV

## BURGERS & SANDWICHES

Add Downtown Brown Gravy 2.5 | Add Boneshaker Cheddar Dip 2.5 | Add Awesome Sauce 1.5  
Substitute Market Green Salad, Caesar Salad or Yam Fries for 3.5

### SMOKED BRISKET SANDWICH – 21.75

12 hour smoked brisket with apple butter BBQ, creamy coleslaw, chili mayo and crispy onions on toasted ciabatta. Served with Amsterdam fries and house baked beans.

**H** BEER PAIRING – BONESHAKER | 7.2% ABV

### SMOKEHOUSE BURGER – 23

Custom grind of locally sourced fresh beef stacked high with bacon, spent grain onion ring, Amsterdam Beer-B-Q and awesome sauce on a toasted potato roll with Amsterdam fries.

**H** BEER PAIRING – BONESHAKER | 7.2% ABV

### THE BREWMASTER'S

### VEGAN BURGER **V** **GF** – 22

Plant based burger patty and vegan cheese on a toasted gluten free bun with lettuce, tomato, pickle, onion and awesome sauce. Served with Amsterdam fries.

**H** BEER PAIRING – NEON HAZE | 5.7% ABV



### AMSTERDAMGOODCHICKEN SANDWICH – 21.25

Brined and marinated crispy fried chicken with lettuce, pickles and Buffalo aioli on a toasted potato roll with Amsterdam fries.

**C** BEER PAIRING – FRIA CERVEZA | 4.6% ABV

### THE BREWER'S

### CHEESEBURGER **VO** – 21.25

The Toronto classic! Custom grind of locally sourced fresh beef with American cheese, awesome sauce and all the groceries on a toasted potato roll with Amsterdam fries.

*Make it a double – add a burger patty! 7*

**M** BEER PAIRING – DOWNTOWN BROWN | 5% ABV

**V** VEGETARIAN **VO** VEGETARIAN OPTION **GF** GLUTEN FREE

\*\*Please inform your server about any allergies or sensitivities as we can provide additional dietary restrictive menus upon request. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants.

We cannot control or eliminate the possibility of risk of cross-contamination in our kitchens or products supplied to us by our suppliers. Please direct any questions or concerns to a manager.\*\*

## FRESH GREENS

Add Grilled Chicken 7  
Add Tofu 5

### CLASSIC CAESAR – 17.25

Romaine, garlic croutons, Amsterdam Caesar dressing, pancetta and Grana Padano cheese. *Add Grilled Chicken! 7*

**C** BEER PAIRING – BLONDE | 5% ABV

### SOUTHWEST CHICKEN BOWL **VO** – 22.75

Neon Haze smoked chicken, Ontario mixed greens, romaine, rice, beans, corn salsa, avocado, pico de gallo, Cotija cheese, pickled jalapenos and GF corn tortilla crisps with lime crema and house hot sauce.

**H** BEER PAIRING – NEON HAZE | 5.7% ABV

### LEASIDE MARKET SALAD **V** – 16.75

Ontario mixed greens, heirloom tomato, cucumber, 3-2-1 beer pickled vegetables, Amsterdam house vinaigrette.

**C** BEER PAIRING – BLONDE | 5% ABV

### WATERFRONT POWER BOWL **V** **GF** – 17.75

Baby and dinosaur kale, quinoa, marinated beets, avocado, pickled carrot and edamame with yuzu citrus vinaigrette. *Add Grilled Chicken! 7*

**H** BEER PAIRING – CRUISER | 4.9% ABV

## DESSERTS

Add Chocolate or Vanilla Bean Ice Cream to your dessert 2

### NY CHEESECAKE – 12

With salted caramel wort reduction.

**H** BEER PAIRING – BONESHAKER | 7.2% ABV

### FLOURLESS CHOCOLATE TORTE **GF** – 12

With wild berry compote.

**C** BEER PAIRING – BIG WHEEL | 5% ABV

## BEER PAIRINGS

### **C** CRISP

OUR LIGHTER BODIED BEERS ARE DRY AND REFRESHING, THEY ARE A GREAT MATCH FOR OUR SALADS AND THE HIGHER CARBONATION REFRESHES THE PALATE. *OUR CRISP BEERS: 3 SPEED, NATURAL BLONDE, BIG WHEEL, FRIA CERVEZA AND ROTATING ADVENTURE BEERS.*

### **M** MALTY

OUR MALTY ALES USE ROASTED AND CARAMELIZED MALTS WHICH SHARE MANY OF THE SAME FLAVOURS AS THE GRILLED AND ROASTED ITEMS ON THE MENU. THE RICHNESS OF THESE BEERS MAKE THEM A PERFECT COMPLEMENT TO OUR HEARTIEST DISHES. *OUR MALTY BEERS: DOWNTOWN BROWN AND ROTATING ADVENTURE BEERS.*

### **H** HOPPY

THE BITTERNESS OF OUR HOPPY BEERS CAN BALANCE A FOOD'S SWEETNESS. WHILE THE RICHNESS OF SOME DISHES CAN BE CUT WITH A HOPPY PALE ALE. *OUR HOPPY BEERS: BONESHAKER, SPACE INVADER, CRUISER, NEON HAZE AND ROTATING ADVENTURE BEERS.*

\*\*AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 10 OR MORE. ALL ITEMS ARE SUBJECT TO APPLICABLE TAXES.\*\*

## MAINS

### 12 HR SMOKED BRISKET DINNER – 31

12 hour smoked brisket with smash-fried ruby reds, crispy onion, creamy coleslaw, house baked beans and jalapeno cheddar cornbread. *Add Downtown Brown Gravy! 2.5*

**H** BEER PAIRING – SPACE INVADER | 6% ABV

### THAI CURRY **VO** **GF** – 26

Authentic Thai green curry with chicken, jasmine rice, bok choy, red peppers, mushrooms, bean sprouts, green onions and sesame seeds. *Available vegetarian with tofu.*

**C** BEER PAIRING – 3 SPEED | 4.2% ABV

### 3 SPEED FISH AND CHIPS – 22.50

3 Speed beer battered haddock with creamy coleslaw, tartar sauce and Amsterdam fries.

*Add Downtown Brown Gravy! 2.5, Make it a double – add crispy haddock! 12*

**C** BEER PAIRING – 3 SPEED | 4.2% ABV

### LEMON CHICKEN SCHNITZEL – 29

Spent grain breaded chicken breast with wild mushroom spaetzle, IPA braised cabbage, lemon velouté and crispy capers.

*Add Boneshaker Cheddar Dip 2.5*

**C** BEER PAIRING – BIG WHEEL | 5% ABV

### BONESHAKER BRISKET MAC & CHEESE **VO** – 26

Cavatappi macaroni coated in Boneshaker cheddar sauce then baked in a cast iron skillet with seasoned breadcrumbs, way more cheese and 12 hour smoked brisket.

**H** BEER PAIRING – BONESHAKER | 7.2% ABV

## STONE BAKED PIZZA

### CLASSIC – 21.75

Tomato sauce, mozzarella, pepperoni, mushroom.

**C** BEER PAIRING – 3 SPEED | 4.2% ABV

### MARGHERITA PIZZA **V** – 19.75

Buffalo mozzarella, tomato sauce, fresh basil.

**C** BEER PAIRING – BLONDE | 5% ABV

### PIZZA ADD-ONS:

Boneshaker Cheddar Sauce Dip 2.5  
Pepperoni 3  
Bacon 3  
Smoked Chicken 3  
Extra Cheese 3

Mushroom 2  
Onion 2  
Red Pepper 2  
Pickled Jalapeno 2

# NOT BEER

## AMSTERDAM GOOD CAESAR

Smirnoff vodka, Mott's Clamato, hot sauce blend. **1oz | 11**

## NOHRLUND Raspberry & Peach Collins

Premium vodka blended with ripe raspberries, juicy peaches, and fresh lemon. **6.5% ABV | 13**

## NOHRLUND Gin & Mango Smash

Sweet mango with the sharpness of lemon accompanied by an uplifting gin. **6.5% ABV | 13**

## STRAWBERRY DAIQUIRI

Captain Morgan white rum, strawberry syrup, cranberry juice, pineapple juice. **1.5oz | 13**

## ISLAND BREEZE

Smirnoff Vodka, Captain Morgan white rum, peach schnapps, blue curacao, pineapple juice, lemonade. **1.5oz | 13**

## BERRY BASIL SMASH

Smirnoff Raspberry vodka, fresh basil & berries, cranberry, soda. **1.5oz | 14**

## LIME MARGARITA

Jose Cuervo, Triple Sec, Lemon Lime Mix, Salt Rim. **1.5oz | 15**

## SPARKLING PINK LEMONADE

Smirnoff Raspberry vodka, McGuinness Peach Schnapps, cranberry & lemon. **1.5oz | 14**

## SANGRIA YOUR WAY

3oz's of red, white or rosé, peach schnapps, lemon, peaches, berries, soda. **3.5oz | 14**

**MAKE IT A PITCHER (SERVES FOUR) | 51**

# CIDERS

## NO BOATS ON SUNDAY

Ask your server for flavour options. **473mL | 5.3% ABV | 12**

## NIAGARA CIDER COMPANY

DRY APPLE or ROSÉ GOLD. **473mL | 6% ABV | 12**

# HARD SELTZERS

NUTRL 

FLAVOURS: PINEAPPLE | GRAPE FRUIT  
**473mL | 4.5% ABV | 10**

MAKE IT  
A DOUBLE  
6

# WINE LIST

## WHITE

SAUVIGNON BLANC  
SANTA RITA GRAN HACIENDA  
Central Valley, Chile  
**5oz - 9.5 | 9oz - 16 | 750mL - 44**

PINOT GRIGIO  
WAYNE GRETZKY ESTATES  
VQA Niagara Peninsula, Ontario  
**5oz - 12.5 | 9oz - 17 | 750mL - 49**

SAUVIGNON BLANC  
WHITEHAVEN  
Marlborough, New Zealand  
**5oz - 12.5 | 9oz - 19.5 | 750mL - 62**

CHARDONNAY  
BLACK OAK  
California  
**5oz - 13.5 | 9oz - 20 | 750mL - 63**

PINOT GRIGIO  
BOCCA DELLA V  
Italy  
**5oz - 14 | 9oz - 18 | 750mL - 62**

CHARDONNAY-ROUSANNE  
HAUT-BLANVILLE GRAND RESERVE  
Pays d'Oc, France  
**5oz - 14 | 9oz - 21 | 750mL - 67**

## RED

CABERNET SAUVIGNON  
SANTA RITA GRAN HACIENDA  
Central Valley, Chile  
**5oz - 9.5 | 9oz - 16 | 750mL - 44**

MERLOT  
TRUIS  
VQA Niagara Peninsula, Ontario  
**750mL - 56**

CHIANTI  
SINOPIE  
Tuscany, Italy  
**5oz - 14 | 9oz - 19.5 | 750mL - 60**

MONTEPULCIANO-SANGIOVESE  
CIU CIU  
Marche, Italy  
**750mL - 65**

SHIRAZ  
CARNIVOR  
South Australia  
**5oz - 14 | 9oz - 19.5 | 750mL - 62**

PINOT NOIR  
BLACK OAK  
California  
**5oz - 13 | 9oz - 19.5 | 750mL - 62**

CABERNET SAUVIGNON  
LOUIS M. MARTINI  
Sonoma, California  
**5oz - 14 | 9oz - 20 | 750mL - 64**

MALBEC  
CANCELLER  
Argentina  
**5oz - 10 | 9oz - 16 | 750mL - 50**

## ROSÉ & SPARKLING

PROSECCO  
LA MARCA  
Prosecco, Italy  
**5oz - 13 | 750mL - 54**

BRUT ROSÉ, CODORNIU CUVÉE  
BARCELONA 1872  
Pendes, Spain  
**5oz - 14 | 750mL - 59**

CHAMPAGNE  
VEUVE CLICQUOT  
Reims, France  
**750mL - 150**

ROSÉ  
TRUIS  
VQA Niagara Peninsula, Ontario  
**5oz - 13 | 9oz - 18 | 750mL - 57**

# NON-ALCOHOLIC

FAXE PREMIUM 6  
500mL | 0.0% ABV

SOFT DRINKS 4  
Coke, Nestea, Gingerale, Club Soda, Sprite,  
Diet Coke, Lemonade, Root Beer

JUICE 4  
Orange, Apple, Cranberry, Pineapple, Grapefruit

H<sup>2</sup>O 8  
Sparkling or Still.

## MOCKTAILS 7

THE SWEET ONE  
Grapefruit, grenadine and Sprite with  
muddled citrus.

THE NOT-SO-SWEET ONE  
Soda muddled with mint, strawberries,  
peaches, lime and simple syrup.

THE TART ONE  
Cran/Orange sour and muddled cranberries  
topped with Ginger Beer.

MOSAIC COSTA RICA BLEND 4  
ESPRESSO 5 | CAPPUCCINO 6 | LATTE 6  
HIGGINS & BURKE NATURALS PREMIUM TEA 4