



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!



BEER BITES

FISH TACOS **VO** – 18

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 – 18.75

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 – 8.5

Always made fresh daily. *Add AmsterDamGoodPretzel! 6.5*

AMSTERDAMGOODPRETZEL **V** – 9.5

Big Wheel mustard & wort caramel reduction dip. *Add Boneshaker Cheddar Dip! 2.5*

H BEER PAIRING – CRUISER | 4.9% ABV

BUFFALO CAULIFLOWER **V** – 16.75

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** – 18.75

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** – 18.5

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 – 19.25 | DOUBLE – 38

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

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

AMSTERDAMGOODCHICKEN SANDWICH – 20.75

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

SMOKEHOUSE BURGER – 22

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 BREWER'S CHEESEBURGER **VO** – 19.75

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

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

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 – 16.75

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

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

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** – 16.75

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 – 28

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** – 24

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 – 21

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 – 27

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

MAKE IT
A DOUBLE
6

AMSTERDAM GOOD CAESAR

Smirnoff vodka, Mott's Clamato, hot sauce blend. 1oz | 10

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 | 13

LIME MARGARITA

Jose Cuervo, Triple Sec, Lemon Lime Mix, Salt Rim. 1.5oz | 14

SPARKLING PINK LEMONADE

Smirnoff Raspberry vodka, McGuinness Peach Schnapps, cranberry & lemon. 1.5oz | 13

SANGRIA YOUR WAY

3oz's of red, white or rosé, peach schnapps, lemon, peaches, berries, soda. 3.5oz | 13

MAKE IT A PITCHER (SERVES FOUR) | 48

CIDERS

NO BOATS ON SUNDAY

Ask your server for flavour options. 473mL | 5.3% ABV | 10

NIAGARA CIDER COMPANY

DRY APPLE or ROSÉ GOLD. 473mL | 6% ABV | 10

HARD SELTZERS

NUTRL

FLAVOURS: PINEAPPLE | GRAPE FRUIT 473mL | 4.5% ABV | 9

WINE LIST

WHITE

SAUVIGNON BLANC
SANTA RITA GRAN HACIENDA
Central Valley, Chile
5oz - 9 | 9oz - 15 | 750mL - 41

PINOT GRIGIO
WAYNE GRETZKY ESTATES
VQA Niagara Peninsula, Ontario
5oz - 12 | 9oz - 16 | 750mL - 47

SAUVIGNON BLANC
WHITEHAVEN
Marlborough, New Zealand
5oz - 12 | 9oz - 19 | 750mL - 59

CHARDONNAY
BLACK OAK
California
5oz - 14 | 9oz - 19 | 750mL - 59

PINOT GRIGIO
BOCCA DELLA V
Italy
5oz - 12 | 9oz - 17 | 750mL - 56

CHARDONNAY-ROUSSANNE
HAUT-BLANVILLE GRAND RESERVE
Pays d'Oc, France
5oz - 14 | 9oz - 20 | 750mL - 65

RED

CABERNET SAUVIGNON
SANTA RITA GRAN HACIENDA
Central Valley, Chile
5oz - 9 | 9oz - 15 | 750mL - 41

MERLOT
TRIUS
VQA Niagara Peninsula, Ontario
750mL - 53

CHIANTI
SINOPIE
Tuscany, Italy
5oz - 12 | 9oz - 19 | 750mL - 58

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

SHIRAZ
CARNIVOR
South Australia
5oz - 13 | 9oz - 19 | 750mL - 59

PINOT NOIR
BLACK OAK
California
5oz - 12 | 9oz - 19 | 750mL - 59

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

MALBEC
CANCELLER
Argentina
5oz - 9 | 9oz - 15 | 750mL - 40

ROSÉ & SPARKLING

PROSECCO
LA MARCA
Prosecco, Italy
5oz - 12 | 750mL - 52

BRUT ROSÉ, CODORNIU CUVÉE
BARCELONA 1872
Pendes, Spain
5oz - 13 | 750mL - 56

CHAMPAGNE
VEUVE CLICQUOT
Reims, France
750mL - 150

ROSÉ
TRIUS
VQA Niagara Peninsula, Ontario
5oz - 12 | 9oz - 17 | 750mL - 50

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

H₂O 8
Sparkling or Still.

MOCKTAILS 6

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