



## FRESH

In addition to our FRESH made beers, we select local, fresh ingredients that are prepared on site daily by our team of Chefs. All of our vegetables, potatoes (fries), beef, chicken & salmon are delivered fresh daily & are never frozen.

All our dips, sauces & dressings are made from scratch on site. And like our beers, this menu changes seasonally to keep you coming back for more.

\*\*An automatic gratuity of 18% will be added to groups of 8 or more. All items are subject to applicable taxes.\*\*

## 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 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 HOPS

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, HAZY TOWN AND ROTATING ADVENTURE BEERS.

### 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.\*\*

# FOOD MENU

## BEER BITES

**FISH TACOS** <sup>VO</sup> ..... 17.50  
3 Speed battered haddock, corn, peppers, black beans, pickled red onions, avocado cream, chili mayo \*Substitute fish with Buffalo Cauliflower or Tofu for \$1  
**C BEER PAIRING - 3 SPEED | 4.2% ABV**

**BUFFALO CAULIFLOWER** <sup>V</sup> ..... 15.75  
3 Speed beer breaded cauliflower, house-made Buffalo sauce, dill ranch dressing  
**H BEER PAIRING - CRUISER | 4.9% ABV**

**SPINACH & ARTICHOKE DIP** <sup>V</sup> ..... 16.25  
A blend of fresh spinach, artichoke, Mozzarella, Parmesan, cream cheese, herbs and seasonings. Baked in a wood fired oven and served with seasonal veggies and wood fired breads to dip  
**C BEER PAIRING - BLONDE | 5% ABV**

**CHICKEN WINGS** ..... SINGLE: 15.75 / DOUBLE: 29.75  
Salt 'n' Pepper, Apple Butter BBQ, Screamin' Hot, Buffalo Sauce  
**C BEER PAIRING - BLONDE | 5% ABV**

**AMSTERDAM GOOD PRETZEL** <sup>V</sup> ..... 8.75  
Big Wheel maple mustard & wort caramel reduction dip  
**C BEER PAIRING - BLONDE | 5% ABV**

**PULLED PORK TACOS** ..... 17.50  
House smoked pork shoulder, Korean BBQ sauce, crisp slaw and chili mayo  
**C BEER PAIRING - 3 SPEED | 4.2% ABV**

**BREWHOUSE CRAB CAKES** ..... 21  
Breaded Chesapeake Bay Crab claws, red pepper & corn salsa served with chipotle mayo  
**C BEER PAIRING - 3 SPEED | 4.2% ABV**

**BONESHAKER MAC & CHEESE CROQUETTES** ..... 17  
Croquettes, tomato sauce, Asiago cheese, parmesan cheese, Boneshaker cheddar sauce for dipping  
**H BEER PAIRING - BONESHAKER | 7.2% ABV**

## FRESH GREENS

**CLASSIC CAESAR** ..... 15.25  
House-made garlic croutons, signature Caesar dressing, Hickory smoked bacon, grana padano  
**C BEER PAIRING - BLONDE | 5% ABV**

**MARKET SALAD** <sup>GF V</sup> ..... 15.25  
Cherry tomatoes, cucumber, strawberries, radish, white cheddar, 4 berry vinaigrette  
**C BEER PAIRING - 3 SPEED | 4.2% ABV**

## BURGERS & SANDWICHES

SERVED WITH FRESH-CUT FRENCH FRIES  
SUBSTITUTE GREEN OR CAESAR SALAD FOR \$3  
GLUTEN FREE BUN IS AVAILABLE FOR SUBSTITUTION <sup>GF</sup>

**SMOKEHOUSE BURGER** ..... 19.75  
Custom grind of locally sourced fresh beef, white cheddar, bacon, spent grain onion ring, apple butter BBQ sauce, scallion aioli, brioche bun  
**H BEER PAIRING - SPACE INVADER | 6% ABV**

**ONTARIO CHUCK BURGER** ..... 18.50  
Custom grind of locally sourced fresh beef, white cheddar, scallion aioli, brioche bun  
**M BEER PAIRING - DOWNTOWN BROWN | 5% ABV**

**SMOKED BRISKET SANDWICH** ..... 18.50  
12 hour smoked AAA brisket, creamy coleslaw, chili mayo, apple butter BBQ sauce, crispy onions, brioche bun  
**H BEER PAIRING - BONESHAKER | 7.2% ABV**

## AMSTERDAM GOOD CHICKEN SANDWICH

Marinated fried chicken, white cheddar, leaf lettuce, pickles, sweet chili, Buffalo aioli, brioche bun  
**C BEER PAIRING - FRIA CERVEZA | 4.6% ABV**

**PULLED PORK SANDWICH** ..... 18.50  
House smoked pork shoulder, Korean BBQ sauce, crisp slaw, chili mayo on a brioche bun  
**H BEER PAIRING - SPACE INVADER | 6% ABV**

**THE VEGGIE** <sup>V</sup> ..... 19.50  
Impossible patty, Gluten free multigrain bun, leaf lettuce, tomato, vegan mayo, pickled red onion, pickles, vegan cheddar-style cheese  
**H BEER PAIRING - NEON HAZE | 5.7% ABV**



**CAPRESE SALAD** <sup>GF V</sup> ..... 15.25  
Roma tomatoes, bocconcini cheese, arugula, fresh basil, pesto drizzle  
**C BEER PAIRING - BLONDE | 5% ABV**

Add Grilled Chicken Breast: 7 | Add Tofu: 4



LOVE OUR BEERS? WHY NOT GRAB A 6-PACK TO GO! JUST ASK YOUR SERVER TO ADD IT TO YOUR BILL OR VISIT OUR ON SITE RETAIL STORE FOR A WIDE SELECTION OF OUR QUALITY BREWS AND GREAT PRICES!

## MAINS

**12 HR SMOKED BRISKET DINNER** ..... 25.50  
Smoked AAA brisket, smashed fried ruby reds, crispy onions, creamy coleslaw, jalapeño cheddar cornbread  
**M BEER PAIRING - DOWNTOWN BROWN | 5% ABV**

**3 SPEED FISH & CHIPS** ..... 19.75  
3 Speed beer battered haddock, creamy coleslaw, house-made tartar sauce, fresh cut fries  
**C BEER PAIRING - 3 SPEED | 4.2% ABV**

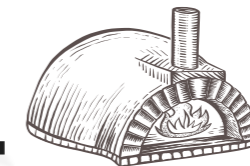
**LEMON CHICKEN SCHNITZEL** ..... 24.50  
Spent grain breading, sautéed rapini, lemon butter, crispy capers, smash fried ruby reds  
**C BEER PAIRING - BIG WHEEL | 5% ABV**

**SMOKED BRICK PRESSED CHICKEN** <sup>GF</sup> ..... 24.50  
Cruiser Ale brined 1/2 chicken, asparagus, cherry tomatoes, smashed fried ruby reds, apple butter BBQ sauce on a skillet  
**M BEER PAIRING - DOWNTOWN BROWN | 5% ABV**

**BONESHAKER MAC & CHEESE** ..... 17  
Macaroni coated in our boneshaker cheddar sauce topped with seasoned breadcrumbs and more cheese.  
\*Add house smoked beef Brisket \$7  
\*Add house smoked pulled pork \$7  
\*Add house smoked chicken \$7  
**H BEER PAIRING - BONESHAKER | 7.2% ABV**

**DOWNTOWN BROWN NUT ALE STEAK PIE** ..... 26  
Classic made in house Steak and Ale pie filled with Canadian steak, peas, carrots, onions in a rich rosemary thyme gravy accompanied with leafy greens on the side  
**M BEER PAIRING - DOWNTOWN BROWN | 5% ABV**

## WOOD OVEN PIZZA



**MARGHERITA** <sup>V</sup> ..... 17.50  
Buffalo mozzarella, fresh basil  
**C BEER PAIRING - BLONDE | 5% ABV**

**CLASSIC** ..... 18.50  
Mozzarella, pepperoni, mushroom  
**C BEER PAIRING - 3 SPEED | 4.2% ABV**

**SOUTH WEST CHICKEN PIZZA** ..... 19.50  
BBQ sauce, Tex Mex cheese, Smoked Chicken, Pickled red onion, Pico De Gallo, Cilantro  
**C BEER PAIRING - BIG WHEEL | 5% ABV**

## DESSERTS

**KEY LIME** ..... 10  
Layers of graham cracker crust, key lime cream, whipped topping, lime crystals  
**C BEER PAIRING - MAKES U PUCKER | 4.8% ABV**

**NY CHEESE CAKE** ..... 10  
House made New York style cheesecake served with seasonal compote  
**H BEER PAIRING - SPACE INVADER | 6% ABV**

## Mealshare

For every dessert purchased, we'll provide one simple, healthy meal to a youth in need. Locally we provide meals through Eva's Initiatives and The Stop Community Food Centres.



# The AMSTERDAM GOODSTORY.

## AMSTERDAM BREWERY HISTORY

### TORONTO'S FIRST BREWPUB

Some Torontonians can trace their very first taste of a craft beer to the Amsterdam Brasserie and Brewpub on John St. - "Toronto's Original Brewpub". Founded by a Dutch ex-pat in 1986, the Amsterdam Brasserie was a buzzing venue that introduced thirsty patrons to something they had never experienced in beer before - FLAVOUR!

### KING STREET DAYS

Two years later, The Rotterdam (brewpub) opened its doors on King St. West, and by 1993, with the sale of the original location on John St., it became the focus of the company. In 1994, the decision was made to install a small, but more ambitious microbrewery. In 2002 Jeff Carefoote purchased the company and expanded the brewing capacity.

### BATHURST STREET DAYS

It wasn't long before this new microbrewery outgrew its home, and in 2005 the company moved to Bathurst and Lakeshore.

### LEASIDE VILLAGE

The demand for Amsterdam brews continued to rise, and the brewery outgrew their space once again, and in 2012 moved uptown to Toronto's Leaside Village.

## Welcome to AMSTERDAM BREWHOUSE "ON THE LAKE"

Back to our Brewpub roots! In the summer of 2013 we opened the doors to Amsterdam BrewHouse: the place "Where locally crafted beer meets fresh artisan food." Executive Chef Jonny Crichlow has designed a menu using the freshest & finest ingredients and displays some of the most creative cooking techniques using beer and brewing ingredients, such as beer reductions for braises, dips and sauces. The beer menu mirrors the food menu's great attention to detail and dedication to innovation. Brewmaster Iain McOustra, and brewing team, craft beer to the highest quality possible by using natural ingredients, no preservatives or additives and never heat pasteurizing. You will experience beer that is fresh and flavourful. All items on the menu have a suggested beer pairing, and our staff are thoroughly trained and Cicerone certified. We hope you enjoy your time visiting our "House". Cheers!

## Check Out AMSTERDAM BARREL HOUSE

In the centre of Leaside Village, less than 500 steps from our main brewery on Esandar Drive. We created The Barrel House for the local community in East York to share fresh, locally made craft beer and delicious hand crafted meals. Our brewery is at the core of the community and we are excited to host neighbours, friends, families, and sports teams alike.

Facebook Instagram @AMSTERDAMBEER

# FRESH FROM THE TAPS

## CRISP

### 3 SPEED LAGER



A unique blend of hops and malt that provides a clean, refreshing taste. 3 Speed is our most versatile beer suitable with any food or occasion.

SERVED IN A 20oz. MILAN SLEEVE | 4.2% alc./vol | \$8.75

★ ENJOY IN A 32oz. STEIN | \$13.75

### ALL NATURAL BLONDE LAGER



We've brewed this beer fresh daily since 1986 using all natural ingredients. Canadian style beer brewed with 2-row malts & Hallertau hops. Clean malt flavours with a crisp finish

SERVED IN A 20oz. MILAN SLEEVE | 5% alc./vol | \$8.75

★ ENJOY IN A 32oz. STEIN | \$13.75

### BIG WHEEL DELUXE AMBER



Amber ale brewed with UK malts and Chinook & Styrian Goldings hops. A balanced ale with a sweet maltiness & a distinctive round hop finish

SERVED IN A 20oz. MILAN SLEEVE | 5% alc./vol | \$8.75

★ ENJOY IN A 32oz. STEIN | \$13.75

### FRIA CERVEZA



Brewed with flaked corn & lime zest, this Mexican style lager has aromas of citrus & floral hops. A slightly malty sweetness turns into a clean dry finish.

SERVED IN A 20oz. MILAN SLEEVE | 4.6% alc./vol | \$8.75

★ ENJOY IN A 32oz. STEIN | \$13.75

### PURE PILSNER



A golden beer with small delicate white bubbles. Full of refreshment and flavour. Clean, crisp with a complementary trace of bitterness, this pilsner named itself. This is a celebration of our Toronto history of Amster-DAMGOOD-Beer since 1986.

SERVED IN A 20oz. MILAN SLEEVE | 5.2% alc./vol | \$8.75

### MAKES U PUCKER



Lime and orange zest give this beer a tropical aroma of citrus, ripe mango and grapefruit. Refreshingly tart, the beer finishes dry and makes you pucker!

SERVED IN A 20oz. MILAN SLEEVE | 4.8% alc./vol | \$8.75

## HOPPY

### CRUISER ALL DAY PALE ALE



A smooth Golden Pale Ale that has a refined drinkability and rich tropical flavours. We use a bounty of Canadian Pale Malts and slowly add Citra and Sorachi Ace hops, giving the beer a crisp, refreshing taste with a big citrus punch.

SERVED IN A 20oz. MILAN SLEEVE | 4.9% alc./vol | \$8.75

### SPACE INVADER



An out of this world juicy IPA brewed with Citra hops. Expect tropical flavours with a rich and resinous hop finish.

SERVED IN A 16oz. CM1 | 6% alc./vol | \$8.75

### BONESHAKER IPA



Boneshaker is brewed with copious amounts of hops balanced with over 4 different malts, unfiltered and naturally carbonated. The result? A truly unique taste experience and an award winning IPA! Expect fresh grapefruit & pine aromas followed by massive hop flavours!

SERVED IN A 16oz. CM1 | 7.2% alc./vol | \$8.75

### NEON HAZE



This Vermont Style IPA engages with a fruit-forward display of flavours. Its hazy appearance & intense, citrus aromas, finish with a soft bitterness.

SERVED IN A 16oz. CM1 | 5.7% alc./vol | \$8.75

### HAZII



Hazii pours a hazy orange with a creamy off-white foam and fruit aromas of peaches, papaya, melon and mango. The flavour of peach cocktail blends into tangerine pith and a warming alcohol finish.

SERVED IN A 16oz. CM1 | 9.5% alc./vol | \$8.75

## MALTY

### DOWNTOWN BROWN NUT ALE



Crisp, yet subtle in character, our British style brown ale is brewed with a unique blend of malts, including chocolate malt, and a variety of continental hops that combine to deliver an uncommon smoothness and distinct drinkability.

SERVED IN A 20oz. BRITANNIA MUG | 5% alc./vol | \$8.75

## BOTTLES & CANS

- ★ **3 SPEED LAGER**  
568mL CAN | 4.2% alc./vol | \$7.50
- ★ **DOWNTOWN BROWN NUT ALE**  
473mL CAN | 5% alc./vol | \$7.50
- ★ **CRUISER ALL DAY PALE ALE**  
473mL CAN | 4.9% alc./vol | \$7.50
- ★ **BONESHAKER IPA**  
473mL CAN | 7.2% alc./vol | \$7.50     355mL BOTTLE | 7.2% alc./vol | \$6
- ★ **ALL NATURAL BLONDE LAGER**  
568mL CAN | 5% alc./vol | \$7.50     355mL BOTTLE | 5% alc./vol | \$6
- ★ **GLB CANUCK PALE ALE**  
473mL CAN | 5.2% alc./vol | \$9.50

## NOT BEER

**AMSTERDAM GOOD CAESAR**  
Smirnoff vodka, Mott's Clamato, hot sauce blend     1oz | \$9

### SPARKLING PINK LEMONADE

Smirnoff Orange vodka, McGuinness Peach Schnapps, Cranberry & Lemon Juice.     1.5oz | \$12

### BERRY BASIL SMASH

Smirnoff Raspberry vodka, fresh basil & berries, cranberry juice, soda.     1.5oz | \$12

### BLUE BERRY LEMON MOJITO

Captain Morgan's white rum, fresh mint, soda.     1.5oz | \$13

### ROSÉ SANGRIA

Rosé wine, elderflower liqueur, fresh lemon, peaches, berries, soda.     1.5oz | \$12  
MAKE IT A PITCHER (SERVES FOUR)     \$46

## FROZEN Cocktails

### APEROL FROSÉ

Aperol, McGuinness Triple Sec, Rosé Wine     3.5oz | \$13

### FROZEN LIME MARGARITA

Jose Cuervo Tequila, McGuinness Triple Sec     1.5oz | \$13

### FROZEN SANGRIA

Smirnoff Orange vodka. Your choice of red or white wine.     1.5oz | \$13

## HARD SELTZERS

0 SUGAR | NATURAL FLAVOURS     GF

**MANGO**  
**BLACK CHERRY**  
**LEMON LIME**  
473mL | 5% alc./vol | \$9

## CIDERS

**NO BOATS ON SUNDAY**  
473mL | 5.3% alc./vol | \$10

**NIAGARA CIDER COMPANY**  
DRY APPLE OR ROSÉ GOLD  
473mL | 6% alc./vol | \$10



## WINE LIST

..... WHITE .....	5oz	9oz	750mL
<b>SAUVIGNON BLANC</b> SANTA RITA GRAN HACIENDA Central Valley, Chile	\$8	\$14	\$35
<b>CHARDONNAY</b> FAMILY SELECT PELLER ESTATES VQA Niagara Peninsula, Ontario	\$8	\$14	\$37
<b>PINOT GRIGIO</b> WAYNE GRETZKY ESTATES VQA Niagara Peninsula, Ontario	\$11	\$17	\$46
<b>SAUVIGNON BLANC</b> TRIUS VQA Niagara Peninsula, Ontario	\$10	\$16	\$43
..... RED .....	5oz	9oz	750mL
<b>CABERNET MERLOT</b> FAMILY SELECT PELLER ESTATES VQA Niagara Peninsula, Ontario	\$8	\$14	\$37
<b>MERLOT</b> WAYNE GRETZKY ESTATES VQA Niagara Peninsula, Ontario	\$11	\$17	\$46
<b>CABERNET SAUVIGNON</b> SANTA RITA GRAN HACIENDA Central Valley, Chile	\$8	\$14	\$35
<b>CABERNET SAUVIGNON</b> TRIUS VQA Niagara Peninsula, Ontario	\$10	\$16	\$44
<b>ROSÉ &amp; SPARKLING</b>	5oz	9oz	750mL
<b>ROSÉ</b> TRIUS VQA Niagara Peninsula, Ontario	\$11	\$17	\$48
<b>PROSECCO</b> LA MARCA Prosecco, Italy	\$11		\$49
<b>ZERO PROOF</b>			
<b>PARTAKE NON-ALCOHOLIC BEER</b> Pale Ale   0.3%   Brewed locally in Toronto	\$5.50		
<b>SOFT DRINKS</b> Coke, Nestea, Gingerale, Club Soda, Diet Coke, Lemonade	\$3.95		
<b>JUICE</b> Orange, Apple, Cranberry, Pineapple, Grapefruit	\$3.50		
<b>H2O</b> Aqua Panna or San Pellegrino	\$8.00		
<i>Mocktails</i> <b>BERRY BASIL SMASH</b> Fresh berries & basil, cranberry juice, soda			\$5.50
<b>MOJITO</b> Mint, fresh lime, soda, simple syrup			
<b>MARGARITA</b> Fresh lime, crushed ice, lime juice			
<b>CAESAR</b> Mott's Clamato, house hot sauce blend			
<b>MOSAIC COSTA RICA BLEND</b>		\$3.75	
<b>HIGGINS &amp; BURKE NATURALS PREMIUM TEA</b>		\$3	

\*\*An automatic gratuity of 18% will be added to groups of 8 or more. All items are subject to applicable taxes.\*\*