

## BEER BITES

### FISH TACOS <sup>VO</sup> – 17.5

Battered haddock, corn, peppers, black beans, pickled red onion, avocado crema, chili mayo and house hot sauce on the side.

Substitute fish with Buffalo Cauliflower or Tofu for 1

<sup>C</sup> BEER PAIRING – 3 SPEED | 4.2% ABV

### AMSTERDAM GOOD

#### PRETZEL <sup>V</sup> – 9.5

Big Wheel mustard & wort caramel reduction dip. Add Boneshaker cheddar sauce for dipping 2.5

<sup>H</sup> BEER PAIRING – CRUISER | 4.9% ABV

### BUFFALO

#### CAULIFLOWER <sup>V</sup> – 16.5

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

<sup>H</sup> BEER PAIRING – CRUISER | 4.9% ABV

#### SHRIMP COCKTAIL – 21.5

Jumbo poached tiger shrimp, gin spiked cocktail sauce, horseradish crema, fresh lemon.

<sup>H</sup> BEER PAIRING – NEON HAZE | 5.7% ABV

#### STREET CORN ‘RIBS’ <sup>V</sup> <sup>GF</sup> – 18

Quartered corn-on-the-cob ‘ribs’ with smoked paprika crema, Cotija cheese, cilantro and fresh lime.

<sup>C</sup> BEER PAIRING – FRIA CERVEZA | 4.6% ABV

### THE BEST EVER

#### GUACAMOLE <sup>V</sup> <sup>GF</sup> – 18

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

<sup>C</sup> BEER PAIRING – FRIA CERVEZA | 4.6% ABV

### SPINACH & ARTICHOKE

#### DIP <sup>V</sup> – 17.5

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

<sup>C</sup> BEER PAIRING – BLONDE | 5% ABV

### CHICKEN WINGS

#### SINGLE – 18.5

#### DOUBLE – 36

Choice of: Salt ‘n Pepper, Apple Butter BBQ, Buffalo, Screamin’ Hot

<sup>C</sup> BEER PAIRING – BLONDE | 5% ABV



## AMSTERDAM GOODTIME

<sup>F</sup> <sup>T</sup> <sup>I</sup> <sup>G</sup> @AMSTERDAMBEER

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

## BURGERS & SANDWICHES

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

### MAGIC MUSHROOM

#### MELT <sup>V</sup> – 21.5

Creamed wild foraged and cultivated mushrooms served double stacked on crusty bread with Gruyere cheese, Amsterdam fries and Downtown Brown gravy.

<sup>H</sup> BEER PAIRING – BONESHAKER | 7.2% ABV

### SMOKED BRISKET

#### SANDWICH – 19.75

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.

<sup>H</sup> BEER PAIRING – BONESHAKER | 7.2% ABV

### SMOKEHOUSE BURGER – 21

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.

<sup>H</sup> BEER PAIRING – SPACE INVADER | 6% ABV

### THE BREWER'S

#### CHEESEBURGER <sup>VO</sup> – 19.25

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.

<sup>M</sup> BEER PAIRING – DOWNTOWN BROWN | 5% ABV

### CRAB-0-CADO

#### TOAST <sup>VO</sup> – 24.5

Snow crab, fresh avocado, pico de gallo, pickled red onion, radish, sesame seeds and Ontario Cookstown greens on toast.

<sup>C</sup> BEER PAIRING – FRIA CERVEZA | 4.6% ABV

### AMSTERDAM GOODCHICKEN SANDWICH – 19.75

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

<sup>C</sup> BEER PAIRING – FRIA CERVEZA | 4.6% ABV

## FRESH GREENS

Add Grilled Chicken 7 | Add Chilled Poached Shrimp 12  
Add Tofu 5

### CLASSIC CAESAR – 16.75

Romaine, garlic croutons, Amsterdam Caesar dressing, pancetta and Grana Padano cheese.

<sup>C</sup> BEER PAIRING – BLONDE | 5% ABV

### LEASIDE MARKET

#### SALAD <sup>V</sup> – 16

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

<sup>C</sup> BEER PAIRING – BLONDE | 5% ABV

### SOUTHWEST

#### CHICKEN BOWL <sup>VO</sup> – 22

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

<sup>H</sup> BEER PAIRING – NEON HAZE | 5.7% ABV

### WATERFRONT

#### POWER BOWL <sup>V</sup> <sup>GF</sup> – 16.75

Baby and dinosaur kale, quinoa, marinated beets, avocado, pickled carrot and edamame with yuzu citrus vinaigrette. Add grilled chicken 7.

<sup>H</sup> BEER PAIRING – CRUISER | 4.9% ABV

## DESSERTS

### NY CHEESECAKE – 10

With salted caramel wort reduction.

<sup>H</sup> BEER PAIRING – BONESHAKER | 7.2% ABV

### SEASONAL ONTARIO FRUIT

#### CRUMBLE – 10

Local market fruit selections baked with white chocolate spent grain crumble topping.

<sup>H</sup> BEER PAIRING – NEON HAZE | 5.7% ABV

## BEER PAIRINGS

### <sup>C</sup> 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.

### <sup>M</sup> 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.

### <sup>H</sup> 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 8 OR MORE. ALL ITEMS ARE SUBJECT TO APPLICABLE TAXES.\*\*

## MAINS

### 12 HR SMOKED BRISKET DINNER – 26

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.

<sup>H</sup> BEER PAIRING – SPACE INVADER | 6% ABV

### THAI CURRY <sup>VO</sup> <sup>GF</sup> – 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. Add jumbo shrimp 12.

<sup>C</sup> BEER PAIRING – 3 SPEED | 4.2% ABV

### 3 SPEED FISH AND CHIPS – 19.75

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

<sup>C</sup> BEER PAIRING – BIG WHEEL | 5% ABV

### LEMON CHICKEN SCHNITZEL – 25.75

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

Add Boneshaker Cheddar Sauce 2.5.

<sup>C</sup> BEER PAIRING – BIG WHEEL | 5% ABV

### BONESHAKER BRISKET MAC & CHEESE <sup>VO</sup> – 25

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

<sup>H</sup> BEER PAIRING – BONESHAKER | 7.2% ABV

### HERB ROASTED CHICKEN – 28

Roasted boneless half chicken with smoked cheddar cauliflower ‘rice’, Ontario Cookstown greens, pistachio gremolata and watercress vinaigrette.

<sup>H</sup> BEER PAIRING – CRUISER | 4.9% ABV

## WOOD OVEN PIZZA

Add Boneshaker Cheddar Sauce dip for 2.5

### CLASSIC – 20

Tomato sauce, mozzarella, pepperoni, mushroom.

<sup>C</sup> BEER PAIRING – 3 SPEED | 4.2% ABV

### MARGHERITA <sup>V</sup> – 18.5

Buffalo mozzarella, tomato sauce, fresh basil.

<sup>C</sup> BEER PAIRING – BLONDE | 5% ABV

### SOUTHWEST SMOKED CHICKEN – 20.5

Amsterdam Beer-B-Q sauce, Tex-Mex cheese, Neon Haze smoked chicken, pico de gallo, cilantro.

<sup>H</sup> BEER PAIRING – NEON HAZE | 5.7% ABV

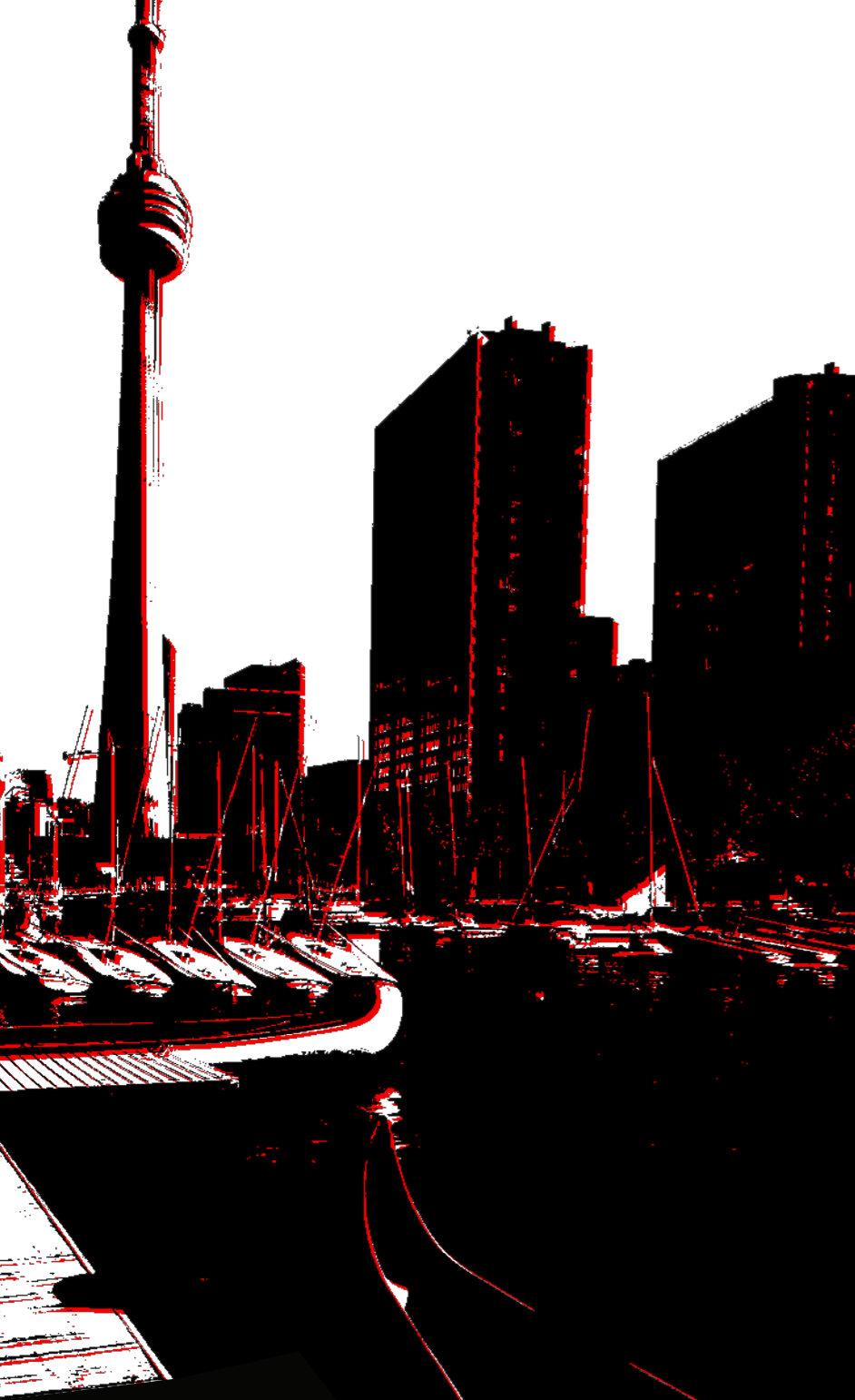
<sup>V</sup> VEGETARIAN

<sup>VO</sup> VEGETARIAN OPTION

<sup>GF</sup> 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.\*\*



# AMSTERDAM BrewHouse

ON THE LAKE

245 QUEENS QUAY WEST  
TORONTO, ONTARIO, CANADA M5J 2K9  
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## NOT BEER

### AMSTERDAM GOOD CAESAR

Smirnoff vodka, Mott's Clamato, house hot sauce blend. 1oz | 12

### SPARKLING PINK LEMONADE

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

### BERRY BASIL SMASH

Smirnoff Raspberry vodka, fresh basil & berries, cranberry, soda. 1.5oz | 13

### BLUEBERRY LEMON MOJITO

Captain Morgan's white rum, lemon, fresh blueberries & mint, soda. 1.5oz | 14

### ROSÉ SANGRIA

Rosé wine, elderflower liqueur, fresh lemon, peaches, berries, soda. 1.5oz | 13  
MAKE IT A PITCHER (SERVES FOUR) 46

### KENTUCKY LEMONADE

Bulleit Bourbon, lemon, ginger ale 1.5oz | 13

## FROZEN COCKTAILS

### APEROL FROSÉ

Aperol, Bols Triple Sec, Rosé wine. 3.5oz | 14

### FROZEN LIME MARGARITA

Jose Cuervo Tequila, Bols Triple Sec. 1.5oz | 14

### FROZEN SANGRIA

Smirnoff Raspberry vodka, mixed berries, Your choice of red or white wine. 1.5oz | 14  
MAKE IT A PITCHER (SERVES FOUR) 42

### FROZEN PALOMA

Jose Cuervo tequila, grapefruit, lime slush. 1.5oz | 14

## CIDERS

NO BOATS ON SUNDAY ORIGINAL  
473ml | 5% alc/vol | 10

NO BOATS ON SUNDAY PEACH  
473ml | 5% alc/vol | 10

NO BOATS ON SUNDAY  
WILD STRAWBERRY  
473ml | 5% alc/vol | 10

## HARD SELTZER

BULLETPROOF VODKA SELTZER  
Pink grapefruit, blood orange & verbena.  
473ml | 5% alc/vol | 9

## WINE LIST

### WHITE

5oz	9oz	750ml
9	15	42

CHARDONNAY  
PELLER FAMILY RESERVE  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
12	18	46

PINOT GRIGIO  
WAYNE GRETZKY ESTATES  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
9	15	42

CRISP CHARDONNAY (UNOAKED)  
GOOD NATURED  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
11	17	44

SAUVIGNON BLANC  
TRIOUS SELECT  
VQA Niagara Peninsula, Ontario

### RED

5oz	9oz	750ml
9	15	42

CABERNET MERLOT  
PELLER FAMILY RESERVE  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
12	18	46

MERLOT  
WAYNE GRETZKY ESTATES  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
9	15	42

BALANCED RED (MERLOT SHIRAZ)  
GOOD NATURED  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
11	17	44

CABERNET SAUVIGNON  
TRIOUS SELECT  
VQA Niagara Peninsula, Ontario

### ROSÉ & SPARKLING

5oz	9oz	750ml
12	18	48

ROSÉ  
TRIOUS  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
11		48

ROSÉ BUBBLES  
PELLER FAMILY RESERVE  
VQA Niagara Peninsula, Ontario

5oz	9oz	750ml
12		55

PROSECCO  
BLU GIOVELLO  
Prosecco, Italy

5oz	9oz	750ml
		177

BRUT CHAMPAGNE  
VEUVE CLICQUOT  
Champagne, France

## NON-ALCOHOLIC

FAXE PREMIUM 6.5  
500ml | 0.0%

SOFT DRINKS 4  
Coke, Nestea, Gingerale, Club Soda, Diet Coke, Lemonade

JUICE 4  
Orange, Apple, Cranberry, Pineapple, Grapefruit

H<sub>2</sub>O 8  
Aqua Panna or San Pellegrino

MOSAIC COSTA RICA BLEND OR HIGGINS & BURKE NATURALS PREMIUM TEA 3.75

## MOCKTAILS 6.5

VIRGIN BERRY BASIL SMASH  
Fresh berries & basil, cranberry juice, soda

VIRGIN MOJITO  
Mint, fresh lime, soda, simple syrup

VIRGIN MARGARITA  
Fresh lime, crushed ice, lime juice

VIRGIN CAESAR  
Mott's Clamato, house hot sauce blend

