BEER BITES

FISH TACOS TE 20.5

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

+ Substitute fish with Buffalo cauliflower or Tofu for 1 | Add a taco 6

(HPAIR WITH > 3 SPEED | 4.2% ABV

BAKED GOAT CHEESE MARINARA 20

Local Ontario goat cheese baked with San Marzano tomatoes, drizzled with XVOO and basil chiffonade. Served with garlic Parmesan knots.

(1) PAIR WITH > SPACE INVADER | 6% ABV

BUFFALO CAULIFLOWER 17.25

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

(1)PAIR WITH > CRUISER | 4.9% ABV

KFC - KOREAN FRIED CALAMARI 24

Wild caught Humbolt calamari, crispy fried, served with 3-2-1 beer pickled vegetable salad and gochujang aioli.

(1) PAIR WITH > NEON HAZE | 5.7% ABV

'DAM GOOD PRETZEL U 9.75

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

(H) PAIR WITH > 3 SPEED | 4.2% ABV

BrewHouse GUACAMOLE TE 19.25

Always fresh and made to order! With GF corn chips, pico de gallo, pickled ialapenos. + Add Boneshaker cheddar sauce for dipping 2.5

(H)PAIR WITH > FRIA CERVEZA | 4.6% ABV

SPINACH & ARTICHOKE DIP 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.

(H)PAIR WITH > BLONDE | 5% ABV

CHICKEN WINGS

Choice of: Buffalo. Salt 'n Pepper, Apple Butter BBQ,

SINGLE | DOUBLE 19.5 l 38.75

Screamin' Hot

TRY OUR WINGS ONLY 22.75 & FRIES COMBO

(H) PAIR WITH > BLONDE | 5% ABV

AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 8 OR MORE. ALL ITEMS ARE SUBJECT TO APPLICABLE TAXES.

MAINS

TWELVE-HOUR SMOKED BRISKET 31

12-Hour smoked brisket with smash-fried ruby reds, crispy onions, poblano lime coleslaw, house baked beans and jalapeno cheddar cornbread.

+ Add Downtown Brown Gravy 2.5

(1) PAIR WITH > SPACE INVADER | 6% ABV

3 SPEED FISH & CHIPS 22.5

3 Speed beer battered haddock with poblano lime slaw. tartar sauce and Amsterdam fries.

+ Add Downtown Brown Gravy 2.5

(H) PAIR WITH > BIG WHEEL | 5% ABV

THAI CURRY TO 36

BABY BACK RIBS

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

(H)PAIR WITH > 3 SPEED | 4.2% ABV

with Amsterdam fries.

awesome sauce.

(H) PAIR WITH > BIG WHEEL | 5% ABV

(1) PAIR WITH > NEON HAZE | 5.7% ABV

crispy capers.

and spring carrots.

BrewHouse CHICKEN SANDWICH 21.25

Brined and marinated crispy fried chicken with lettuce,

mayo, pickles and Buffalo aioli on a toasted potato roll

THE BREWMASTER'S VEGAN BURGER 11 22

toasted gluten free bun with lettuce, tomato, pickle and

Plant based burger patty and vegan cheese on a

NASHVILLE HOT CRISPY FISH 22.75

dip, lettuce, red onion, sweet & spicy pickles, potato

Local Great Lakes perch fried Nashville style with hot oil

crisps and house tartar sauce on a Calabrese style roll.

(1) PAIR WITH > DOWNTOWN BROWN | 5% ABV

(H) PAIR WITH > BLONDE | 5% ABV

BANGERS AND MASH 26

Iberico pork DTB sausage with scallion mashed potato, caramelized onion, Downtown Brown gravy

BONESHAKER BRISKET MAC & CHEESE III 26

Cavatappi macaroni coated in Boneshaker cheddar

(1) PAIR WITH > BONESHAKER | 7.1% ABV

LEMON CHICKEN SCHNITZEL 29

sauce then baked in a cast iron skillet with seasoned

breadcrumbs, way more cheese and 12-Hour smoked

Spent grain breaded chicken breast with mushroom

spaetzle, IPA braised cabbage, lemon velouté and

Competition style smoked back ribs basted with Amsterdam Beer-B-Q sauce and finished on the grill. Served with smash-fried ruby reds, baked beans, poblano lime slaw and freshly baked cornbread.

FULL 43 | **HALF** 28

(T) PAIR WITH > DOWNTOWN BROWN | 5% ABV

BURGERS & SANDWICHES

SMOKED BRISKET SANDWICH 21.75

12-Hour smoked brisket with apple butter BBQ, poblano lime slaw, chili mayo and crispy onions on a toasted Kaiser roll. Served with house baked beans.

(1) PAIR WITH > BONESHAKER | 7.1% 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.

(1) PAIR WITH > SPACE INVADER | 6% ABV

THE BREWER'S CHEESEBURGER 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.

 $(\stackrel{\frown}{1})$ PAIR WITH > DOWNTOWN BROWN | 5% ABV

ADD-ONS

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

Please inform your server about any allergies or sensitivities as we can provide additional

WOOD OVEN PIZZA

CLASSIC 21.75

San Marzano tomato, mozzarella. pepperoni, mushroom.

(H) PAIR WITH > 3 SPEED | 4.2% ABV

MARGHERITA 1 19.75

Buffalo mozzarella. San Marzano tomato. fresh basil.

(H) PAIR WITH > BLONDE | 5% ABV

SOUTHWEST SMOKED CHICKEN 22.75

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

(1) PAIR WITH > NEON HAZE | 5.7% 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

FRESH GREENS

CLASSIC CAESAR 17.25

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

(H)PAIR WITH > BLONDE | 5% ABV

WATERFRONT POWER BOWL 17.75

Baby and dinosaur kale, guinoa, marinated beets, avocado, pickled carrot and edamame with yuzu citrus vinaigrette.

(1) PAIR WITH > SPACE INVADER | 6% ABV

SOUTHWEST CHICKEN BOWL 11 22.75

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

(1) PAIR WITH > NEON HAZE | 5.7% ABV

ROASTED CARROT AND FETA 111 19.75

Cumin and honey scented roasted carrots, mint chutney spiked chickpea and cucumber salad, roasted garlic aioli, local Ontario feta cheese.

(H)PAIR WITH > 3 SPEED | 4.2% ABV

SALAD ADD-ONS

+ Add Grilled Chicken 7 Add Tofu 5

AMSTERDAMGOODBEER. PAIRINGS

(H) CRISP Our lighter bodied beers are dry an refreshing, they are a great match for our salads and the higher carbonation refreshes the palate.

(T) **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.

(1) **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.

SCAN FOR OUR ALLERGY MENUS

W VEGETARIAN OPTION **GLUTEN FREE**

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.

Served with poblano lime slaw.

(H) PAIR WITH > BLONDE | 5% ABV

COCKTAILS MAKE IT A DOUBLE 6

NOHRLUND RASPBERRY & PEACH COLLINS - 6.5% ABV 13.75

Premium Vodka blended with ripe raspberries, juicy peaches, and fresh lemon.

NOHRLUND GIN & MANGO SMASH - 6.5% ABV 13.75

Sweet mango with the sharpness of lemon accompanied by an uplifting gin.

'DAMGOOD CAESAR - 1oz 13

Smirnoff Vodka, Mott's Clamato, house hot sauce blend.

SPARKLING PINK LEMONADE - 1.5oz 13.75

Smirnoff Raspberry Vodka, McGuinness Peach Schnapps, cranberry & lemon.

BERRY BASIL SMASH - 1.5oz 13.75

Smirnoff Raspberry Vodka, fresh basil & berries, cranberry, soda.

BLUEBERRY LEMON MOJITO - 1.5oz 14.75

Captain Morgan's White Rum, lemon, fresh blueberries & mint, soda.

ROSÉ SANGRIA - 1.5oz 14.75

Rosé wine, McGuinness Peach Schnapps, lemon, peaches, berries, soda.

+ Make it a pitcher (Serves four) 46

PEACHY KEEN MARGARITA - 1.5oz 13.75

Jose Cuervo Tequila, McGuinness Peach Schnapps, lime, peaches.

APEROL FROSÉ - 3.5oz 14.75

Aperol, McGuinness Triple Sec, Rosé wine, lime slush.

FROZEN LIME MARGARITA - 1.5oz 14.75

Jose Cuervo Tequila, McGuinness Triple Sec. lime slush.

FROZEN SANGRIA - 1.5oz 14.75

Smirnoff Raspberry Vodka, fresh berries, Your choice of red or white wine.

+ Make it a pitcher (Serves four) 46

FROZEN PALOMA - 1.5oz 14.75

Jose Cuervo Tequila, grapefruit, lime slush.

MOCKTAILS

VIRGIN BERRY BASIL SMASH 6.5

Fresh berries & basil, cranberry juice, soda

VIRGIN MOJITO 6.5

Mint, fresh lime, soda, simple syrup

VIRGIN MARGARITA 6.5

Lime slush, fresh lime, simple syrup

VIRGIN CAESAR 6.5

Mott's Clamato, house hot sauce blend

WINE

WHITE	5oz	9oz	750ml
CHARDONNAY PELLER FAMILY RESERVE VQA Niagara Peninsula, Ontario	10	16	42
PINOT GRIGIO WAYNE GRETZKY ESTATES VQA Niagara Peninsula, Ontario	13	19	51
CRISP CHARDONNAY (UNOAKED) GOOD NATURED VQA Niagara Peninsula, Ontario	10	16	42
SAUVIGNON BLANC TRIUS SELECT VQA Niagara Peninsula, Ontario	12	18	48
RED	5oz	9oz	750ml
CABERNET MERLOT PELLER FAMILY RESERVE VQA Niagara Peninsula, Ontario	10	16	42
MERLOT WAYNE GRETZKY ESTATES VQA Niagara Peninsula, Ontario	13	19	51
BALANCED RED (MERLOT SHIRAZ) GOOD NATURED VQA Niagara Peninsula, Ontario	10	16	42
CABERNET SAUVIGNON TRIUS SELECT VQA Niagara Peninsula, Ontario	12	18	48
ROSÉ & SPARKLING	5oz	9oz	750ml
ROSÉ TRIUS VQA Niagara Peninsula, Ontario	13	19	51
ROSÉ BUBBLES PELLER FAMILY RESERVE VQA Niagara Peninsula, Ontario	12		48
SECCO BUBBLES PELLER FAMILY RESERVE VQA Niagara Peninsula, Ontario	13		51
BRUT CHAMPAGNE VEUVE CLICQUOT Champagne, France			177

CIDERS

NO BOATS ON SUNDAY ORIGINAL - 5% ABV | 473ML 10 NO BOATS ON SUNDAY PEACH - 5% ABV | 473ML 10 NO BOATS ON SUNDAY STRAWBERRY - 5% ABV | 473ML 10

NON-ALCOHOLIC

FAXE PREMIUM - 500ML | 0.0% ABV 6.5

SOFT DRINKS 4

Coke, Nestea, Ginger ale, Club Soda, Diet Coke, Lemonade

JUICE | Orange, Apple, Cranberry, Pineapple, Grapefruit 4

H20 | Agua Panna or San Pellegrino 8

MOSAIC COSTA RICA BLEND COFFEE 3.75

HIGGINS & BURKE NATURALS PREMIUM TEA 3.75