

BEER BITES

FISH TACOS **VO** — 19.5

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

Add a taco 5

C BEER PAIRING — 3 SPEED | 4.2% ABV

AMSTERDAM GOOD

PRETZEL **V** — 9.75

Big Wheel mustard & wort caramel reduction dip.

Add Boneshaker cheddar sauce for dipping 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

SHRIMP COCKTAIL — 21.75

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

H BEER PAIRING — NEON HAZE | 5.7% ABV

STREET CORN 'RIBS' **V GF** — 18.5

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

C BEER PAIRING — FRIA CERVEZA | 4.6% 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 sauce for dipping 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

C BEER PAIRING — BLONDE | 5% ABV



AMSTERDAM GOODTIME

f t i @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!

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 **V** — 22.5

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

H BEER PAIRING — BONESHAKER | 7.2% ABV

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

SMOKEHOUSE BURGER — 22.5

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 — SPACE INVADER | 6% ABV

THE BREWER'S

CHEESEBURGER **VO** — 20.75

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.

M BEER PAIRING — DOWNTOWN BROWN | 5% ABV

CRAB-0-CADO

TOAST **VO** — 24.5

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

C BEER PAIRING — FRIA CERVEZA | 4.6% ABV

AMSTERDAM GOODCHICKEN

SANDWICH — 21

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

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.
Add grilled chicken 7

C BEER PAIRING — BLONDE | 5% 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

SOUTHWEST

CHICKEN BOWL **VO** — 22

Neon Haze smoked chicken, Ontario 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.

H BEER PAIRING — NEON HAZE | 5.7% ABV

WATERFRONT

POWER BOWL **V GF** — 17.25

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

NY CHEESECAKE — 12

With salted caramel wort reduction.

H BEER PAIRING — BONESHAKER | 7.2% ABV

FLOURLESS CHOCOLATE TORTE — 12

With wild berry compote.

C BEER PAIRING — BIG WHEEL | 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.

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 BREWS.

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 BREWS.

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 BREWS.

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 — 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** — 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. Add jumbo shrimp 12.

C BEER PAIRING — 3 SPEED | 4.2% ABV

3 SPEED FISH AND CHIPS — 22.5

3 Speed beer battered haddock with creamy coleslaw, tartar sauce and Amsterdam fries. Add Downtown Brown Gravy 2.5

C BEER PAIRING — BIG WHEEL | 5% ABV

LEMON CHICKEN SCHNITZEL — 28

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

Add Boneshaker Cheddar Sauce 2.5.

C BEER PAIRING — BIG WHEEL | 5% ABV

BONESHAKER BRISKET MAC & CHEESE **VO** — 25.5

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

HERB ROASTED CHICKEN — 32

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

H BEER PAIRING — CRUISER | 4.9% ABV

WOOD OVEN PIZZA

Add Boneshaker Cheddar Sauce dip for 2.5

CLASSIC — 21.75

Tomato sauce, mozzarella, pepperoni, mushroom.

C BEER PAIRING — 3 SPEED | 4.2% ABV

MARGHERITA **V** — 19.75

Buffalo mozzarella, tomato sauce, fresh basil.

C BEER PAIRING — BLONDE | 5% ABV

SOUTHWEST SMOKED CHICKEN — 22

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

H BEER PAIRING — NEON HAZE | 5.7% ABV

PIZZA ADD-ONS:

Boneshaker Cheddar Sauce Dip 2.5

Pepperoni 3

Bacon 3

Smoked Chicken 3

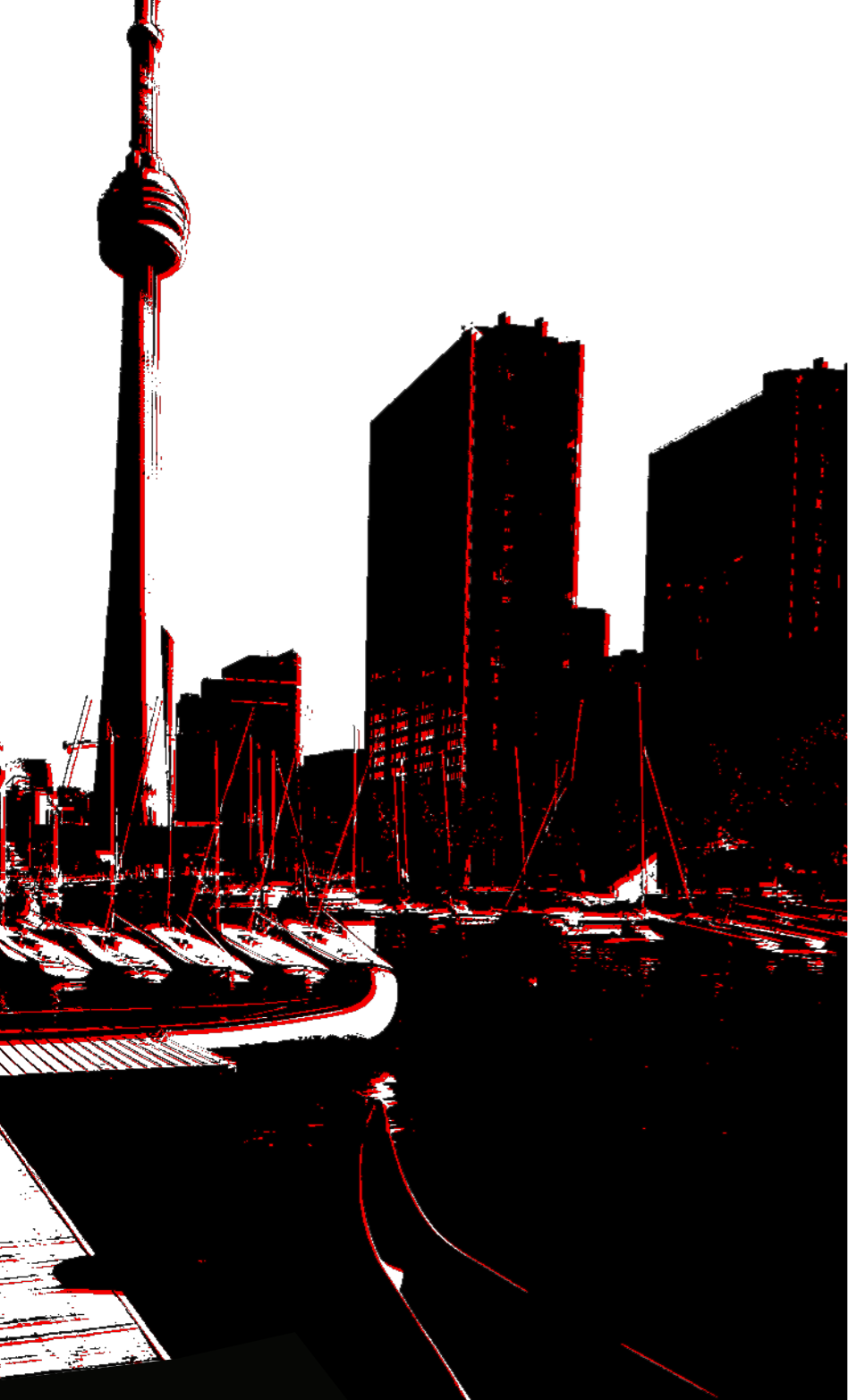
Extra Cheese 3

Mushroom 2

Onion 2

Red Pepper 2

Pickled Jalapeno 2



AMSTERDAM BrewHouse

ON THE LAKE

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TORONTO, ONTARIO, CANADA M5J 2K9
T 416.54.1020 | amsterdambeer.com

NOT BEER

MAKE IT
A DOUBLE
6

AMSTERDAM GOOD CAESAR

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

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

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

CHARDONNAY
PELLER FAMILY RESERVE
VQA Niagara Peninsula, Ontario

PINOT GRIGIO
WAYNE GRETZKY ESTATES
VQA Niagara Peninsula, Ontario

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

SAUVIGNON BLANC
TRIOUS SELECT
VQA Niagara Peninsula, Ontario

RED

CABERNET MERLOT
PELLER FAMILY RESERVE
VQA Niagara Peninsula, Ontario

MERLOT
WAYNE GRETZKY ESTATES
VQA Niagara Peninsula, Ontario

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

CABERNET SAUVIGNON
TRIOUS SELECT
VQA Niagara Peninsula, Ontario

ROSÉ & SPARKLING

ROSÉ
TRIOUS
VQA Niagara Peninsula, Ontario

ROSÉ BUBBLES
PELLER FAMILY RESERVE
VQA Niagara Peninsula, Ontario

PROSECCO
BLU GIOVELLO
Prosecco, Italy

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

H²O 8
Aqua Panna or San Pellegrino

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

5oz 9oz 750ml

10 16 42

13 19 51

10 16 42

12 18 48

5oz 9oz 750ml

10 16 42

13 19 51

10 16 42

11 17 44

5oz 9oz 750ml

13 19 51

12 48

13 51

177

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

