

BEER BITES

AMSTERDAM
GOODPRETZEL



8

Maple mustard & wort reduction for dipping

BEER PAIRING - 3 SPEED | 4.2% ABV

CHEF’S SOUP OF THE DAY

8

ADD AN AMSTERDAM PRETZEL BITE \$4

CHICKEN WINGS

15.75 (SINGLE) 29.75 (DOUBLE)

Salt ‘n’ Pepper
Buffalo
Honey Garlic
Apple Butter BBQ
Screamin’ Hot



BEER PAIRING - BLONDE | 5% ABV

BUFFALO CAULIFLOWER

14

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

BEER PAIRING - CRUISER | 4.9% ABV

FRIED CALAMARI

16

Pickled ginger mayo

BEER PAIRING - STARKE PILSNER | 5.2% ABV

FISH TACOS

15.5

3 Speed battered haddock, corn, peppers, black beans, pickled red onion, avocado & chili mayo

BEER PAIRING - 3 SPEED | 4.2% ABV

SPINACH & ARTICHOKE DIP

13

Sizzling cast iron baked spinach & artichoke dip, fresh pizza bread

BEER PAIRING - BLONDE | 5% ABV

HAND CUT POUTINE

11.5

St. Albert cheese curds, rich beef gravy

BEER PAIRING - BLONDE | 5% ABV

PARMESAN TRUFFLE FRIES

9

BEER PAIRING - BLONDE | 5% ABV

FROM THE WOOD FIRED GRILL



GRILLED BRICK PRESSED CHICKEN

24

Cruiser Ale beer brined ½ chicken, asparagus, cherry tomatoes, smash fried potatoes, apple butter BBQ sauce on a sizzling skillet

BEER PAIRING - BLONDE | 5% ABV

ATLANTIC SALMON

25

Grilled asparagus, sundried tomato, lemon pesto aioli, chili oil drizzle, smash fried potatoes

BEER PAIRING - 3 SPEED | 4.2% ABV

BURGERS & SANDWICHES



SERVED WITH FRESH-CUT FRENCH FRIES. SUBSTITUTE GREEN SALAD, CAESAR SALAD FOR \$3, CLASSIC POUTINE \$4
GLUTEN FREE BUN IS AVAILABLE FOR SUBSTITUTION

SMOKEHOUSE BURGER

19

Custom grind of locally sourced fresh beef, white cheddar, bacon, spent grain onion ring, apple butter BBQ sauce, scallion aioli, brioche bun

BEER PAIRING - SPACE INVADER | 6% ABV

ONTARIO CHUCK BURGER

18

Custom grind of locally sourced fresh beef, white cheddar, scallion aioli, brioche bun

BEER PAIRING - DOWNTOWN BROWN | 5% ABV

SMOKED BRISKET SANDWICH

17.5



12 hour smoked AAA brisket, creamy coleslaw, chili mayo, apple butter BBQ sauce, crispy onions, brioche bun

BEER PAIRING - BONESHAKER | 7.2% ABV

CLARA’S BUFFALO CHICKEN SANDWICH

18

Buffalo fried chicken breast, leaf lettuce, blue cheese crema, brioche bun

BEER PAIRING - FRIA CERVEZA | 4.6% ABV

PORTOBELLO BURGER

16.5

Roasted portobello mushroom, grilled peppers, goat cheese, tomato, arugula, scallion aioli, onion, pesto aioli, brioche bun

BEER PAIRING - BLONDE | 5% ABV



DEAR VALUED GUESTS

We are excited to open our doors once again for more Amsterdam

Good Times! We want to continue to bring you the level of service you expect. Part of that means serving you in new ways through a reduced, single use menu. We will be working hard to continually evolve and serve you in a meaningful way.

Thank you for your understanding and welcome back!

MAINS

12 HOUR SMOKED BRISKET DINNER

22



Smoked AAA brisket, smashed fried potatoes, crispy onions, coleslaw, jalapeno cheddar cornbread

BEER PAIRING - DOWNTOWN BROWN | 5% ABV

3 SPEED FISH & CHIPS

18

3 Speed beer battered haddock, creamy coleslaw, house-made tartar sauce, hand cut fries

BEER PAIRING - 3 SPEED | 4.2% ABV



Second best fish & chips in Leaside!

LEMON CHICKEN SCHNITZEL

21

Spent grain breading, sautéed rapini, lemon butter, crispy capers, smash fried potatoes

BEER PAIRING - BLONDE | 5% ABV

STONE BAKED PIZZAS

MARGHERITA

17

Tomato sauce, Buffalo mozzarella, fresh basil

BEER PAIRING - BLONDE | 5% ABV

CLASSIC

18

Tomato sauce, mozzarella, pepperoni, mushroom

BEER PAIRING - BLONDE | 5% ABV

DIABLO

18

Tomato sauce, spicy calabrese salami, spicy sausage, cherry tomato, mozzarella, fiery chili oil

BEER PAIRING - SPACE INVADER | 6% ABV

SALADS



LEASIDE BOWL

22

Seasonal vegetables, quinoa, green goddess dressing /choice of chicken or tofu

BEER PAIRING - 3 SPEED | 4.2% ABV

CLASSIC CAESAR

14

House-made garlic croutons, signature Caesar dressing, house-smoked bacon

BEER PAIRING - BLONDE | 5% ABV

CAPRESE SALAD

17

Roma tomatoes, bocconcini cheese, arugula, fresh basil, pesto drizzle

BEER PAIRING - 3 SPEED | 4.2% ABV

GREEN SALAD

14

Spring mix, cherry tomatoes, cucumber, radish, white cheddar, strawberries, blackberry balsamic dressing

BEER PAIRING - 3 SPEED | 4.2% ABV

ADD-ONS

GRILLED CHICKEN BREAST 7 | GRILLED SALMON 9 | TOFU 4

NY CHEESECAKE

10

Handmade, in house daily topped with four berry compote

TOFFEE BREAD PUDDING

10

Warm bread pudding, rich toffee sauce, vanilla ice cream

FLOURLESS CHOCOLATE TORTE

10

Topped with four berry compote

CHOCOLATE or VANILLA BEAN
ICE CREAM BOWL

6

MOSAIC COSTA RICA BLEND COFFEE

3

ESPRESSO

4

CAPPUCCINO

4.5

LATTE

4.5

HIGGINS & BURKE NATURALS PREMIUM TEA

3

*Soy milk available on request

An automatic gratuity of 18% will be added to groups of 10 or more. All items are subject to applicable taxes.

BEER



FRESH FROM OUR TAPS

16oz20oz32ozSTEIN

3 SPEED LAGER (4.2%)	-	8.75	13.75
BLONDE LAGER (5%)	-	8.75	13.75
SPACE INVADER IPA (6%)	8.75	-	-
BONESHAKER IPA (7.2%)	8.75	-	-
BIG WHEEL DELUXE AMBER (5%)	-	8.75	13.75
DOWNTOWN BROWN ALE (5%)	-	8.75	-
CRUISER ALL DAY PALE ALE (4.9%)	-	8.75	-
FRIA CERVEZA (4.6%)	-	8.75	13.75
U PUCKER (4.8%)	-	8.75	13.75

BEER FLIGHTS

9.75

QUEENS QUAY

SAMPLES ARE 50Z EACH

SPACE INVADER, BONESHAKER, HAZY, ADVENTURE BREW

SUMMER SEASONAL

SAMPLES ARE 50Z EACH

BLONDE, 3 SPEED, FRIA CERVEZA, U PUCKER

CIDERS

NO BOATS ON SUNDAY (473mL)	10
5.3% ABV	
NIAGARA CIDER COMPANY DRY APPLE	10
or ROSE GOLD (473 mL)	
6% ABV	

WINE LIST



	5oz	9oz	BOTTLE 750ML		5oz	9oz	BOTTLE 750ML
WHITE				ROSE			
SAUVIGNON BLANC, SANTA RITA GRAN HACIENDA Central Valley, Chile	8	13	35	TRIOUS VQA Niagara Peninsula, Ontario	9	15	45
CHARDONNAY, JACOB’S CREEK DOUBLE BARREL Barossa Valley, Australia	11	18	53	CHATEAU SOUVERAIN California	11	18	51
PINOT GRIGIO, WAYNE GRETZKY ESTATES VQA Niagara Peninsula, Ontario	9	15	41	SPARKLING & CHAMPAGNE			
SAUVIGNON BLANC, WHITEHAVEN Malborough, New Zealand	11	18	51	PROSECCO, LAMARCA Prosecco, Italy	11		50
PINOT GRIGIO, ECCO DOMANI Tre Venezie, Italy	10	16	47	BRUT ROSÉ, CODORNIU CUVÉE BARCELONA 1872 Penedes, Spain	12		54
CHARDONNAY-ROUSSANNE, HAUT-BLANVILLE GRANDE RESERVE Pays d’Oc, France	12	19	55	CHAMPAGNE, VEUVE CLICQUOT Reims, France			120
RED				NON ALCOHOLIC DRINKS & MOCKTAILS			
CABERNET SAUVIGNON, SANTA RITA GRAN HACIENDA Central Valley, Chile	8	13	35	SOFT DRINKS (FREE REFILLS) Coke, Diet Coke, Iced Tea, Sprite, Ginger Ale, Soda Water, Lemonade			3.5
MERLOT, TRIUS VQA Niagara Peninsula, Ontario	10	16	45	NON-ALCOHOLIC ROOT BEER Boylans Dads			4
CHIANTI, SINOPIE Tuscany, Italy	10	16	46	CLASSIC SHIRLEY TEMPLE Orange juice, ginger ale, grenadine, garnished with a maraschino cherry			4
PINOT NOIR, MACMURRAY ESTATE Russian River Valley, California	11	18	53	VIRGIN BERRY BASIL SMASH Fresh basil leaves, fresh berries, simple syrup shaken with lime juice & topped with soda			6
MONTEPULCIANO-SANGIOVESE, CIU CIU Marche, Italy	12	19	54	STILL OR SPARKLING WATER (750ML)			6
SHIRAZ, JACOB’S CREEK DOUBLE BARREL Barossa Valley, Australia	11	18	53				
CABERNET SAUVIGNON, LOUIS M. MARTINI Sonoma, California	13	20	59				

BARREL HOUSE SIGNATURE COCKTAILS



AMSTERDAM GOOD CAESAR (10z)	9
Absolut vodka, Mott’s Clamato, house hot sauce blend, extreme bean, celery, pepperoncini, spent beer grain rim	
BLUEBERRY LEMON MOJITO (1.5oz)	12
Lamb’s white rum, mint, soda	
SMOKED PINEAPPLE MARGARITA (1.5oz)	12
Sombra Joven mezcal, pineapple juice, smoked jalapeno and agave syrup, lime,citrus salted rim.	
HIBISCUS MULE (1.5oz)	11
Absolut vodka, Great Jamaican ginger beer, fresh mint, hibiscus syrup, mixed berries, lime	
SPARKLING PINK LEMONADE (1.5oz)	12
Absolut Apeach vodka, McGuinness peach schnapps, cranberry and lemon juice	
BARREL SMOKED MANHATTAN (3oz)	13
Elijah Craig bourbon, sweet vermouth, mole bitters, cherry. Torched whiskey barrel infused rocks glass	
BURNT ORANGE OLD FASHIONED (2oz)	13
Lot 40 rye, simple syrup, orange bitters, burnt orange peel. Torched whiskey barrel infused rocks glass	
FROZEN PEACH BELLINI (3.5oz)	10
Absolut Apeach vodka, Chamboard Royal, prosecco	
ROSÉ SANGRIA (5oz)	13
Rosé wine, elderflower liqueur, lemon, peaches, berries, soda	
MAKE IT A PITCHER (SERVES FOUR)	46

|| BEER FLIGHTS ||

QUEENS QUAY

A SELECTION OF OUR HOPPIER BEERS.
FOUR 5oz SAMPLES | \$9.75

SUMMER SEASONAL

A SELECTION OF OUR LIGHTER LAGERS
AND SUMMER SEASONAL BEERS.
FOUR 5oz SAMPLES | \$9.75



AN OUT OF THIS
WORLD JUICY IPA
BREWED WITH
CITRA HOPS.
EXPECT TROPICAL
FLAVOURS WITH A
RICH AND RESINOUS
HOP FINISH.

6% ABV
64 IBUS



AN UNFILTERED NORTH
AMERICAN IPA.
CONTINUOUSLY HOPPED
WITH CENTENNIAL,
SUMMIT AND AMARILLO
HOPS FOR 90 MINUTES.
CITRUS AND PINE
FLAVOURS UPFRONT
AND A BISCUIT MALT
BODY THAT PROVIDES
BALANCE.

7.2% ABV
85 IBUS



HAZY ADVENTURE
BREW.
HUGE HOP AROMA
AND FLAVOUR,
SMOOTH MOUTH-
FEEL, AND PLENTY
OF HAZY.
ASK YOUR SERVER
ABOUT OUR CURRENT
HAZY IPA OFFERING.



SMALL BATCH
BREWS DESIGNED TO
TAKE YOU ON AN
ADVENTURE IN
TASTE.
ASK YOUR SERVER
WHAT ADVENTURE
BREW’S ON TAP
TODAY!



CANADIAN STYLE
BEER BREWED WITH
2-ROW MALTS &
HALLERTAU HOPS.
CLEAN MALT
FLAVOURS WITH A
CRISP FINISH.

5% ABV
15 IBUS



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.

4.2% ABV
11 IBUS



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.

4.6% ABV
16 IBUS



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!

4.8% ABV
22 IBUS