



LUNCH MENU


GLOBAL COMFORT FOOD

Welcome to West 50 Pourhouse & Grille, Canada's largest draught house.
Proudly serving the finest beers from at home and abroad, matched with fresh food prepared for you to enjoy. Feel free to ask for a tour of our beer fridge or to join our beer club.
Cheers, Faz Rajani ~ General Manager West 50 Pourhouse & Grille.

SOUPS & SALADS

 **Signature Beer, Beans & Sausage Soup ~ 5.50**

Daily Soup Creations ~ 5.50

 **House Salad** ~ with mixed greens, garden vegetables, candied beer nuts & croutons
homemade dressings: savoury lemon, rustic balsamic or honey Dijon **sm 5.95 / lrg 8.61**

Creamy Classic Caesar Salad ~ with hand cut bacon bits & croutons **sm 6.81 / lrg 8.93**

Fuji Apple Salad ~ with dried cranberries, celery, almonds, dried apples, bacon & roasted chicken tossed in a honey Dijon dressing
sm 8.34 / lrg 12.82

Almond Crusted Goat's Cheese Bake ~ with candied almonds, crushed raspberries, dried cherry crumble, boston bibb lettuce & oven browned crustini's **12.41**

Balsamic Portobello Mushroom Salad ~ white wine feta cheese blend, bacon, egg & fresh herbs topped with baby spinach & asiago **11.91**

Grilled To Order Vegetable Salad ~ with spicy roasted chick peas, peppers, tomatoes, olives & mixed greens tossed in a savoury lemon dressing topped with feta cheese **12.97**

Add: grilled chicken **5.85**, salmon **6.30**, shrimp skewer **5.85**,
crispy buffalo chicken bites **6** or more cheese **3**

APPETIZERS

West 50 Taster ~ spinach artichoke dip, vegetable spring rolls, baked pizza bread sticks & beef & blue cheese potato steaks **19.26**

 **"195 Kudamm Currywurst"** ~ roasted knockwurst sausages on potato frites loaded with curried ketchup **9.92**

Parmesan Dusted Onion Ring Tower ~ served with chipotle ranch & stout marinara **10.23**

Smoked Paprika Dusted Crispy Calamari ~ with thick lemon yogurt dip **9.81**

Vegetable Spring Rolls ~ with Thai chili plum sauce **7.94**

1 lb P.E.I. Mussels ~ tossed in white wine-garlic, or spicy red ale broth **9.36**

Beef & Blue Cheese Potato Steaks ~ tender pulled beef topped with crispy onions, blue cheese, sour cream & port wine sauce **9.73**

Poutine ~ fresh cut fries, cheese curds, duck confit & house gravy **9.67**

Spinach, Artichoke & Beer Cheese Dip ~ served with pita wedges & chips **10.50**


Grilled BBQ Chicken Quesadilla ~ served with pico de gallo salsa & sour cream **9.88**

West 50 Coconut Shrimp ~ with mango ginger sticky sauce **11.95**

Crispy Buffalo Chicken Bites ~ tossed in our house brewed hot sauce or honey garlic **10.50**

Crispy Jumbo Chicken Wings ~ marinated in HIP secret spices & tossed in one of house brewed sauces: Jamaican rum jerk, homemade honey garlic, margarita lime salt & pepper, medium, sweet beer BBQ, hot or XXX
1 lb. 9.76 / 2 lb. 17.96

Oven Baked Pizza Bread Sticks ~ with creamy cheddar chive ranch dip or stout marinara **5.57**

 Chefs Choice

Prices subject to applicable taxes

10" RUSTIC PIZZA

All 10" pizzas are topped with our signature 3 cheese blend of provolone, mozzarella and smoked mozzarella

"B's" Basil Tomato ~

cherry bocconcini cheese, with house made tomato sauce, plum tomatoes & fresh basil **10.45**

BBQ Smoked Chicken ~ banana peppers & sweet peppers, topped with BBQ sauce **11.91**

Goat's Cheese & Artichoke ~ with semi sundried tomatoes, pancetta & scallions **10.88**

Meat Lovers ~ steak, single smoked bacon, sausage, red pepper pimentos & our homemade sweet beer BBQ sauce **12.88**

Pepperoni & Mushrooms ~ with house made tomato sauce **11.31**

Add: to any of the above pizzas ~ grilled or smoked chicken, shrimp, sausage or extra cheese ~ **2.50** each
Add: smokey chipotle ranch or XXX hot dipping sauce **.50**

CLASSIC SANDWICHES & BURGERS


All sandwiches & burgers are served with your choice of soup, house salad, or French fries.
substitute our Caesar salad or sweet potato fries for **0.97**

All burgers are served on a sesame egg bun with lettuce, tomato, onion & pickle

HIP 8 oz. Prime Rib Burger ~ served on a toasted egg bun **10.31**

The Jack Attack 8oz Burger ~ stacked with jalapeno Monterey jack cheese, crispy onions rings & a honey mustard slaw **12.65**

The New Yorker 8oz Burger ~ thick cut brie cheese, crispy bacon & truffled mushrooms **13.87**

 **Oh Canada 8 oz. Burger** ~ topped with a one inch layer of pulled bbq smoked pork, maple bacon, roasted onions & cheddar cheese **12.96**

Mushroom Duxelle & Swiss 8oz Burger ~ roasted mushroom chopped & loaded with herbs piled high & covered with melted Swiss cheese **12.37**

Homemade Chicken Burger ~ topped with a spicy avocado mayonnaise & a side of salsa ketchup **10.91**

Pulled Pork Panini ~ your choice of sweet bbq & Swiss or our spicy Cuban style with melted cheese **10.41**

Classic Grilled Chicken Breast ~ smothered with sliced mushrooms, maple bacon, Swiss cheese & herb sauce, served on an egg bun **10.50**

 **Smoked Turkey & Maple Bacon Club** ~ on a ciabatta bun or wrapped in a flour tortilla **10.89**

Cajun Chicken Club ~ on a toasted egg bun with avocado mayo, bacon & yellow cheddar **10.89**

Beef Brisket Slammer ~ house smoked beef shaved thinly, char grilled & covered with tomatoes, onions & melted three cheese blend **10.22**

Olaf's Crispy Schnitzel ~ served on a ciabatta bun topped with citrus caper lemon parsley relish & a side of light Dijon mustard mayonnaise **8.91**


Add: cheddar cheese, onions, mushrooms, maple bacon or "Kassler" smoked back bacon **0.92** each

PASTA & RICE

Linguine "Alfredo" or "Tomato Basil" ~ **7.68**
Add: mushrooms, garden vegetables or chicken **2.50** each

Penne Aglio Olio ~ with Kalamata olives, sun dried tomatoes, baby bocconcini, broccoli & torn basil tossed in a garlic olive oil **8.98**

West 50's Rustic Ravioli Pockets ~ stuffed with our three mushroom blend, roasted garlic, asiago cheese & fresh herbs tossed with wilted baby spinach & broccolini in a white wine alfredo **11.63**

 **Hand Made Basil Fettuccine** ~ with house smoked chicken, pancetta, bocconcini, toasted tomatoes & broccoli tossed in a vodka tomato cream sauce **10.87**

Bourbon Street Jambalaya ~ with chicken, shrimp & Andouille sausage on "spicy red ale rice" **11.68**

 **Lobster Thermidor Mac & Cheese** ~ baked to order & topped with sautéed lobster meat **14.35**

Chanterelle Mushroom & Oka Cheese Pierogies ~ pan fried with Spanish onions & crispy smoked bacon topped with chive sour cream **12.27**

Add: sautéed mushrooms **2.50**, grilled chicken **5.85**, salmon **6.30**, shrimp skewer **5.85**,

Executive Chef: Olaf Mertens • **Head Chef:** Rob Lussier • **Sous Chef:** Jackie Cheung