



DINNER 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: lemon citrus
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**

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

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

Add: grilled chicken **5.85**, salmon **6.30**, shrimp skewer **5.85**,
crispy buffalo chicken bites **5** 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**

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

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**

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

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

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

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

Cheese & Draught Sampler ~ assorted artisan cheese, fresh bread & matching condiments **12.23**
Pair your cheese board with 3 craft beers **17.23**

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

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

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

Baked 3 Cheese Nachos ~ loaded up with olives, guacamole, jalapeños, pico de gallo salsa, sour cream & pinto beans **10.50**

Add: roasted BBQ chicken or beef chili **3.50**

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 and pepper, medium, sweet beer BBQ, hot or XXX
1 lb. 9.76 / 2 lb. 17.96

 Chefs Choice

Prices subject to applicable taxes

12" RUSTIC PIZZA

All 12" pizzas are topped with our signature 3 cheese blend of provolone, mozzarella & smoked mozzarella cheese

"B's" Basil Tomato ~ cherry bocconcini cheese, with house made tomato sauce, plum tomatoes & fresh basil **13.45**

BBQ Smoked Chicken ~ banana peppers & sweet peppers, topped with sweet beer BBQ sauce **14.91**

Meat Lovers ~ steak, sausage, bacon, red pepper pimentos & our home brewed beer BBQ sauce **15.88**

Goat's Cheese & Artichoke Pizza ~ with semi sundried tomatoes, pancetta & scallions **13.88**

Pepperoni & Mushrooms ~ with house made tomato sauce **14.31**

Add: to any of the above pizzas ~ grilled or smoked chicken, shrimp, sausage or extra cheese **2.50** each
Pizza Dippers: smoky 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. Burger ~ served on a toasted egg bun **10.31**

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

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

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

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

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

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

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

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

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

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

PASTA & RICE

Linguine "Alfredo" or "Tomato Basil" ~ **12.62**

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 **15.77**

West 50's Rustic Ravioli Pockets ~

stuffed with our three mushroom blend, roasted garlic, asiago cheese & fresh herbs tossed with wilted baby spinach & broccolini tossed in a white wine alfredo **16.23**



Hand Made Basil Fettuccine ~

with house smoked chicken, pancetta, bocconcini, roasted tomatoes & broccoli tossed in a vodka tomato cream sauce **17.97**

Bourbon Street Jambalaya ~

with chicken, shrimp & Andouille sausage on "dirty red ale rice" **17.36**

Lobster Thermidor Mac & Cheese ~

baked to order & topped with sautéed lobster meat **14.35**



Potato & Oka Cheese Pierogies ~

pan fried with Spanish onions & smoked bacon topped with chive sour cream **16.27**

Add: sautéed mushrooms **2.50**, grilled chicken **5.85**, salmon **6**, shrimp skewer **5.85**,



Having trouble pairing your meal with beer?
Pilsners and light lagers go well with white or cream sauces
while red sauces pair better with amber ales or pale ales



ENTREES



Olaf's Schnitzel ~

*topped with a lemon caper salsa
served with German potato brats & a citrus Boston bibb salad* **17.72**

Suggested Beer Pairing ~ Nickel Brook green apple lager

Meat³ ~

*Chef Lussier's hand crafted mini entree trio,
3 different meats prepared 3 different ways complete with sides & sauces* **24.33**
or have your meal paired with 3 craft beers for 29.33
(Ask your server for details)

House Smoked Baby Back Ribs ~

*smokey baby back ribs brushed with our sticky savoury maple BBQ sauce
served with roasted garlic mashed potatoes, seasonal vegetables & crispy onion rings* **19.92**

Suggested Beer Pairing ~ Amsterdam nut brown ale

10oz Melt In Your Mouth Braised Beef Medallion ~

*roasted & glazed in its own juices served with sautéed vegetables, button mushrooms,
crispy shoestring potatoes & a sticky beer sauce* **21.65**

Suggested Beer Pairing ~ Affligem Abbey ale

10oz. New York Centre Cut Striploin Steak ~

served with garlic mashed potatoes, crispy onions & a sautéed vegetable medley **23.81**
Add: peppercorn sauce 4.50, mushrooms 5, shrimp skewer 5.85
Or caramelized onion English cheddar 3.95

Suggested Beer Pairing ~ De Koninck amber ale

Mighty Individual Meatloaf ~

*beef, veal & sweet Italian sausage wrapped in bacon
nested on cheddar cheese mashed potatoes
served with a vegetable medley & red eye gravy* **16.93**

Suggested Beer Pairing ~ Niagara's Best blonde cream ale

Grilled Chicken Paillard ~

*marinated chicken scaloppini on salt baked new potatoes & grilled vegetables
topped with a citrus fruit salsa* **18.36**

Suggested Beer Pairing ~ Paulaner Weissbier

Hunters Chicken Fricassee ~

*8oz chicken supreme with Canadian slab bacon, mushrooms & shallots
served with haus spaetzle gratin & green asparagus* **21.34**

Suggested beer pairing ~ Grolsch lager

Blackened Red Rub Salmon ~

*served with marinated tiger shrimp, crispy new potatoes & cajun sambuca succotash
topped with a jalapeno lime sour cream* **20.63**

Suggested beer pairing ~ Pilsner Urquell

SIDE DISHES

<i>Sautéed vegetables</i>	<i>3.50</i>
<i>Potato frites or sweet potato frites</i>	<i>3.50</i>
<i>Garlic mashed potatoes</i>	<i>3.50</i>
<i>Steamed long grain rice</i>	<i>3.50</i>
<i>Bacon & onion potato brats</i>	<i>3.95</i>
<i>Smoked bacon spaetzle gratin</i>	<i>5.95</i>

BEVERAGES

Soft Drinks (20oz) (complimentary refills between 11am~10pm)		2.96
Iced tea (20oz)		2.96
Juice (10oz)		2.33
Red Bull		5.25
Milk or Chocolate milk		1.91
HIP H2O ~ Still	(410ml)	2.79
	(750ml)	4.70
Fiji Artesian still water	(500ml)	4.71
	(1 liter)	7.91
San Benedetto sparkling	(750ml)	4.80
Voss Artesian sparkling	(375ml)	4.95
	(800ml)	7.95
Virgin Frozen Cocktails		4.95
Virgin Cocktails		3.75
Non~Alcoholic Beer		3.50
Hot Chocolate		2.23
Coffee / Tea		1.97
Espresso		3.25
Double Espresso		4.25
Cappuccino		4.25
Double Cappuccino		5.05
Café Latte		4.25

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