



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**

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

Grilled To Order Vegetable Salad ~ with spicy roasted chickpeas, peppers, tomatoes, black olive dust & mixed greens tossed in a savoury lemon dressing topped with feta cheese **12.97**

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

Add: grilled marinated chicken **5.85**, grilled salmon **6.30**, lemon garlic shrimp skewer **5.85**,
crispy buffalo chicken bites **5** or more cheese **3**

APPETIZERS

Buttermilk Marinated Crispy Calamari ~
with creamy tzatziki feta dip **9.81**

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

Crispy Jumbo Chicken Wings ~
marinated in HIP secret spices & tossed in one of
house brewed sauces: honey garlic, cajun dust, sweet
beer BBQ, medium, sweet chipotle, hot or XXX
1 lb. 9.76 / 2 lb. 17.96

Beer Battered Jumbo Green Beans and Zucchini ~
served with spicy curry and horse radish dipping
sauces **9.88**

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

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

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

Philly Cheese Steak Egg Rolls ~
served with a chipotle ketchup **9.88**

SHARED APPETIZERS

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

Dips³ ~ Warm Goat cheese, spinach & artichoke and
cheddar jalapeno served with nacho chips, crustini's
and pita crisps **19.93 or choose 1 for only 6.75**

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

Hot Sausage Trio ~ bratwurst, andouille and curry wurst
served with sauerkraut & speck, grilled veg and crispy
west 50 frites **18.69**

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

Add: roasted BBQ chicken, beef chili, or beef brisket love
3.50

West 50 Taster ~ spinach artichoke dip, vegetable spring
rolls, mini quesadilla, beer battered jumbo green beans
and Philly steak egg rolls **19.26**

 Chefs Choice

Prices subject to applicable taxes

ALL PIZZA'S COME 12" RUSTIC, PERSONAL, CALZONE OR STROMBOLI

All pizzas and styles are topped/made with our signature 3 cheese blend of provolone, mozzarella & smoked mozzarella

PERSONAL ~ Any pizza made for one, approximately 5 pieces	8.91
12" RUSTIC ~ Choose any pizza, approximately 8 pieces	13.50
CALZONE ~ Any one of our signature pizza's folded in half	14.95
STROMBOLI ~ Any one of our signature pizza's rolled into a pinwheel	15.50

The Bruschetta ~ tomatoes, basil pesto & bocconcini cheese

Mediterranean ~ roasted chicken, black olives, artichokes, roasted red peppers, red onions and feta cheese

Chipotle ~ Blackened chicken, sweet peppers, red onions and tomatoes finished with a spicy chipotle tomato marinara

Garlic and 4 cheese ~ slow roasted garlic and our three cheese blend topped with grated grana padano parmesan cheese and chives

Pepperoni & Mushrooms ~ with house made tomato sauce

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**

12 Hour Roasted Lamb Pita ~ with tomatoes, lettuce, cucumber & tzatziki sauce served in a pita wrap **12.69**

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

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

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

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

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

Classic Grilled Chicken and Mushroom Melt ~ with sliced portobello and button mushrooms, maple bacon, Swiss cheese & herb sauce served on an egg bun **10.50**


Add: cheddar cheese, onions, forest mushrooms or maple bacon **0.92** each

PASTA & RICE

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

Linguine noodles tossed in one of our house made alfredo or tomato sauces.

Add a signature mixture of forest mushrooms, fresh garden vegetables, grilled marinated chicken breast or lemon garlic shrimp for only **3.50** each

 **Cheddar Jalapeno Mac and Cheese** ~ with garlic and olive oiled pita crisps **11.97**

Penne ~

with blackened chicken, sweet peppers, red onions, tomatoes, scallions and coriander tossed in a lemon tequila butter sauce **16.77**

Bourbon Street Jambalaya ~

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

West 50's Mushroom and Asiago Ravioli Pockets ~

with broccolini and spinach finished with a cheesy alfredo sauce **16.23**

Add: signature forest mushrooms **2.50**, grilled marinated chicken **5.85**, grilled salmon **6**, lemon garlic shrimp skewer **5.85**

Try Our West 50 "Big Boy" \$39.50 Burger

*A half pound U.S prime beef burger,
filet mignon, smoked beef brisket, wild boar bacon,
beer battered onions, brie cheese, horseradish cheddar,
chanterelle and oyster mushrooms with our secret sauce
plus all the fixings of a regular burger!*

*Big Boy burger comes with a side of onion rings and a side of fries.
Please allow 15 minutes to prepare.*

ENTREES



Olaf's Schnitzel ~

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

Suggested Beer Pairing ~ Nickel Brook Green Apple Lager

The Rack Attack and Beef Brisket Sampler ~

*smokey baby back ribs brushed with our sticky tangy BBQ sauce,
cajun dusted St. Louis style side ribs,
slow roasted BBQ'D beef brisket and house made slaw 21.63*

Suggested Beer Pairing ~ Hobgoblin English 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*

Suggested Beer Pairing ~ Palm 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 ~ Okanagan Springs Pale 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 ~ Anti-Gravity Lager

The West 50 Barrel 'O' Fried Chicken ~

*with a mixture of dark and white meat,
fries, house slaw and a honey thyme dipping sauce 16.91*

Suggested beer pairing ~ Old Credit Pale Pilsner

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 ~ Paulaner Premium Pilsner

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