



GLOBAL COMFORT FOOD

Welcome to West 50 Pourhouse & Grille, Canada's largest draught house.
Proudly serving the finest beers from 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 ~ 5.95

Daily Soup Creations ~ 5.95

House Salad ~ with mixed greens, garden vegetables & candied beer nuts, tossed in one of our homemade dressings:
lemon citrus, rustic balsamic, honey Dijon or apple cider vinaigrette **6.25**

Creamy Classic Caesar Salad
with hand cut bacon & croutons **7.25**

Fuji Chop Salad ~ with dried cranberries, celery, almonds, apples, bacon & roasted chicken tossed in a creamy honey Dijon dressing **11.82**

Grilled To Order Vegetable Salad ~ with spicy roasted chickpeas, peppers, red onions, asparagus, tomatoes, black olives & mixed greens tossed in a savoury lemon dressing topped with feta cheese **13.67**

Add: grilled marinated chicken **5.85**, grilled salmon **6.30**, lemon garlic shrimp skewer **5.85**, crispy buffalo chicken bites **5.00** or more cheese **3.00**

APPETIZERS

Crispy Jumbo Chicken Wings ~
*marinated in secret HIP spices & tossed in one of our house brewed sauces:
honey garlic, cajun dust, mild beer BBQ, medium, sweet chipotle, hot, XXX,
cheeseburger, sea salt & vinegar, Greek olive & oregano*

Small (5 wings) 6.95	Medium (10 wings) 13.69
Large (15 wings) 19.95	Extra Large (20 wings) 26.69

Buttermilk Marinated Crispy Calamari with creamy tzatziki feta dip **10.81**

Baked 3 Cheese Nachos loaded with olives, jalapeños, pico de gallo salsa, sour cream & pinto beans **11.50**

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

Steamed Edamame steamed soya beans with lemon, beer and sea salt served with herbs & garlic bread **7.95**

Parmesan Dusted Onion Ring Tower served with chipotle ranch & stout marinara **10.95**

Signature Fondue Dip warm goat cheese, spinach, artichoke and roasted red pepper served with nacho chips & baked pitas **12.93**

Cajun Chicken Quesadilla oven baked & served with pico de gallo salsa & sour cream **10.88**

Philly Cheese Steak Egg Rolls served with a chipotle ketchup **10.88**

Bavarian Currywurst roasted knockwurst sausages on potato frites loaded with curried ketchup **9.92**

Crispy Buffalo Chicken Bites tossed in our house brewed hot sauce or honey garlic **10.95**

Steamed Mussels served with garlic bread tomato stout marinara with sausage & caramelized onions
Or
buttered lemon garlic & herb **10.95**

Pulled Pork Poutine with caramelized onions, bacon, herbs & cheese curds on crispy lattice fries & au jus **9.95**

Vegetable Spring Rolls served with a Thai chili plum sauce **8.74**

Empanadas ~ stuffed with chorizo sausage & potato served with pico de gallo salsa **8.95**

Cheese & Draught Sampler assorted artisan cheese, beer baked crustinis & matching condiments **12.23**

Pair your cheese board with three craft beers **17.23**

West 50 Taster

signature fondue dip, vegetable spring rolls, mini quesadilla, empanadas & Philly cheese steak egg roll **19.26**

- **Add an extra Philly cheese steak egg roll for an additional 1.49**

Chefs Choice

Prices subject to applicable taxes


ALL PIZZA'S COME 12" RUSTIC OR PERSONAL SIZED

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

PERSONAL ~ Any pizza made for one, approximately 5 pieces **8.91**
12" RUSTIC ~ Traditional 12" round pizza, approximately 8 pieces **13.95**

Mediterranean with roasted chicken, black olives, artichokes, roasted red peppers, red onions & feta cheese

Little Italy with prosciutto, bocconcini cheese, tomato marinara, oyster mushrooms & olive oil dressed arugula

 **Grilled Vegetable, Goats Cheese & Spinach** with house made tomato sauce

 **Beer Brined Chicken, Pulled Pork & BBQ'd Sausage** with onions & tomatoes

Pepperoni & Mushrooms with house made tomato sauce


Add: to any of the above pizzas ~ grilled chicken, Cajun chicken, sausage or extra cheese **2.50** each
Pizza Dipping Sauces: smoky chipotle ranch or XXX hot sauce **.50** each


CLASSIC SANDWICHES & BURGERS

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

All burgers are served with lettuce, tomato, onion & pickle


8oz HIP Burger
house made prime rib beef burger **10.91**


 **Lamb Burger** stuffed with feta cheese & oregano topped with cucumber & arugula **13.69**

 **Oh Canada Burger** topped with a one inch layer of pulled bbq smoked pork, maple bacon, roasted onions & cheddar cheese **13.96**

Smoked Turkey & Bacon Club served on a country baguette with cheddar cheese, garlic aioli, lettuce & tomato **11.69**


Homemade Chicken Burger served with a side of chipotle ketchup **11.91**

 **Classic Grilled Chicken & Mushroom Melt** with sliced mushrooms, bacon, Swiss cheese & herb sauce served on a kaiser bun **10.95**

 **The Jack Attack Burger** stacked with jalapeño Monterey jack cheese, crispy onion rings & a honey mustard slaw **13.96**

Prime Rib on Garlic Baguette served with onions, mushrooms, roasted garlic & au jus **13.95**

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


 **Try West 50's "Big Boy" Two Footer Philly Steak Sandwich**
Slow roasted shaved steak, peppers, mushrooms & onions smothered in a traditional cheese sauce & fresh herbs all on a giant torpedo bun served with French fries & onion rings **38.95**

PASTA & RICE

All pasta & rice dishes served with garlic bread

Linguine "Alfredo" or "Tomato Basil"
linguine noodles tossed in one of our house made Alfredo or tomato sauces **13.63**

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

 **Paparadelle Beer Bolognese**
Beef tenderloin & veal slow simmered in our house made stout marinara with shaved asiago cheese **15.95**

Bourbon Street Jambalaya
with chicken, shrimp & Andouille sausage on "dirty red ale rice" **17.93**

Add: grilled marinated chicken **5.85**,
grilled salmon **6.30**, lemon garlic shrimp skewer **5.85**

 **Chefs Choice**

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ENTREES



West 50 Schnitzel

*topped with a lemon caper salsa
served with German potato brats & a citrus salad* **17.95**
Suggested Beer Pairing ~ Weihenstephan Weissbier

Smoked 10oz Pork Chop

*with a three sausage stuffing, roasted potatoes, sautéed broccoli, yellow beets & candied walnuts
finished with a maple beer glaze* **17.95**
Suggested Beer Pairing ~ Barking Squirrel Amber Lager

Half Rack of Baby Backs

*smoked then braised baby back pork BBQ'd ribs
served with West 50 signature slaw, French fries & a vegetable medley* **17.95**
• **Make it a full rack of Ribs for an additional 6.95**
Suggested Beer Pairing ~ Samuel Adams Boston Lager

10oz Melt In Your Mouth Braised Beef Medallion

*roasted & glazed in wheat beer & its own juices
served with sautéed vegetables, button mushrooms, scalloped potatoes & a sticky beer sauce* **21.65**
Suggested Beer Pairing ~ Delirium Tremens

10oz. New York Centre Cut Striploin Steak

served with garlic mashed potatoes, crispy onions & a sautéed vegetable medley **24.81**
Add: peppercorn sauce 4.50, mushrooms 5.00, shrimp skewer 5.85
Suggested Beer Pairing ~ Warsteiner Dunkel Lager



Slow Braised Canadian Beef Short Rib

*on a smoked bacon, tomato & mushroom risotto
topped with a natural jus & sea salt dusted hickory sticks* **17.95**
Suggested Beer Pairing ~ Affligem Abbey Ale

Prime Rib Steak Dinner

*served with your choice of garlic herbed mashed or roasted potatoes,
a vegetable medley, crispy onions & au jus*
8oz 21.95, 12oz 24.95
Suggested Beer Pairing ~ Okanagan Springs Pale Ale

Mighty Individual Meatloaf

*beef, veal & sweet Italian sausage wrapped in bacon on cheddar cheese mashed potatoes
served with a vegetable medley & red eye gravy* **17.63**
Suggested Beer Pairing ~ Beau's Lug Tread Lagered Ale



Grilled Chicken Paillard

*marinated chicken scaloppini on salt baked new potatoes & grilled vegetables
topped with a citrus fruit salsa* **19.36**
Suggested Beer Pairing ~ Stiegl Grapefruit Radler



West 50's Fish & Chips

Beer battered halibut served with crispy fries, our signature slaw & house made tartar sauce **16.95**
Suggested Beer Pairing ~ Boddington's Pub Ale

Grilled Lemon Dill Salmon

on smoked salmon succotash with oven roasted potatoes & sweet pepper drizzle **20.63**
Suggested beer pairing ~ Steam Whistle Pilsner

Stuffed 7oz Chicken Supreme

*prosciutto, bocconcini & sundried tomato stuffed chicken supreme
served with mushroom risotto & a pesto drizzle* **19.97**
Suggested Beer Pairing ~ Paulaner Original Munchner Lager



Chefs Choice

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- **Chef De Cuisine:** Rob Lussier •
- **Sous Chef De Cuisine:** Ali Simpson • **Jr. Sous Chef:** Dave Tran •