




BEER MARKET

Welcome Home



APPETIZERS


 **Wild Mushroom Risotto Cakes \$8.99**
House made risotto cakes, panko breaded and accented with wild mushrooms and fresh herbs. Served with spinach chive aioli.

Cajun Chicken Quesadilla \$8.99
A flour tortilla, lightly covered with pesto, stuffed with cajun chicken, mixed cheeses, red onions, tomatoes, diced sweet & banana peppers and caramelized onions. Served with salsa and sour cream.

Vegetarian Style \$7.99

Calamari \$8.99
Lightly dusted with seasoned flour, and served on a pool of roasted red pepper tomato sauce.


 **Roasted Tomato & Lobster Dip \$10.99**
A flavourful blend of cream cheese, roasted tomatoes, garlic and lobster. Served with an assortment of toast points.

 **Bruschetta \$7.99**
A blend of plum tomatoes, basil and green onion, marinated in garlic oregano oil. Served on a toasted baguette, drizzled with balsamic reduction and topped with local feta.

 **Chicken Wings \$10.99**
One pound of premium jumbo wings tossed in our hot or mild Keith's Red Chipotle Barbecue sauce. Served with Ranch sauce.



Beer Market Nachos

 **Beer Market Nachos \$11.99**
Sweet & banana peppers, red and caramelized onions, tomatoes, mixed cheeses and a drizzling of basil oil. Served with salsa and sour cream.

Add:

Smoked Chicken	\$2.99	Pulled Pork	\$2.99
Grilled Steak	\$4.99	Guacamole	\$1.99
Jumbo Shrimp	\$3.99		

Shrimp Gratin \$9.99
Jumbo shrimp sautéed in a garlic lemon veloute topped with crumbled goat cheese and panko crumbs. Served with garlic toast.

Crab Cakes \$9.99
Premium Maryland crab meat blended with fresh dill and diced celery. Served with a lemon honey curry aioli.

Keith's White Steamed Mussels \$9.99
1 ¼ lbs. of our finest Atlantic mussels steamed with fresh cilantro, oranges, bell peppers, garlic butter and a splash of Alexander Keith's Premium White. Served with garlic toast.

SOUPS, SALADS & SANDWICHES

Soup du Jour \$4.99
Ask your server for the chef's daily offering.

Seafood Chowder \$7.99
Our own tried and true recipe with shrimp, scallops, clams, haddock and potatoes, simmered with onions, bacon and cream.


 **Lobster Seafood Chowder \$10.99**
A twist on our tried and true recipe with a generous portion of Maritime lobster, haddock, clams, shrimp, scallops, onions, bacon and cream.




Lobster Seafood Chowder

 **Traditional Favourite**

 **Vegetarian**

 **Gluten Free**


 **Baby Spinach & Portobello Salad \$8.99**
Baby spinach, smokey bacon, grilled portobello mushrooms, thin red onion and fresh orange slices, all tossed in our house citrus vinaigrette. Topped with toasted sunflower seeds and crumbled goat cheese.

"Decked Out" Caesar \$7.99
Chopped bacon, fresh parmesan and house made croutons. Tossed in our own garlic dressing.

Add any of the following to your salad:
Grilled Chicken, Shrimp or Scallops \$3.99

Market Club \$11.99
Chicken breast, grilled back bacon, tomato, smoked cheddar and lettuce. Served on toasted Artisan bun with chipotle mayo.

Dockside Steak Sandwich \$11.99
Charbroiled sirloin steak with our Keith's Dark mushroom demi glaze and crisp fried onions. Served on garlic toasted French bread.

 **Roasted Pork Ciabatta \$11.99**
Thinly shaved rosemary and chili rubbed pork loin. Topped with smoked gouda, oven roasted tomatoes and house pickles. Served on a toasted ciabatta bun with house mayo.

Cajun Chicken Quesadilla \$10.99
A large flour tortilla, lightly covered with pesto, stuffed with cajun chicken, mixed cheeses, red onions, tomatoes, diced sweet & banana peppers and caramelized onions. Served with salsa and sour cream.

 **Vegetarian Style \$9.99**

All sandwiches are served with seasoned potato wedges. Substitute a Caesar, Spinach or Green Salad - \$1.99, Sweet Potato Fries or Seafood Chowder - \$2.99

THE BURGER BAR

Our Signature Gourmet

Hawaiian \$11.99

Fresh grilled pineapple, grilled back bacon, teriyaki sauce, Monterey Jack and wasabi mayo.



Acadian \$12.99

Grainy mustard, sliced brie, grilled back bacon, caramelized onions and balsamic glaze.

Mushroom Madness \$13.99

Garlic mushrooms, grilled portobellos, wild mushroom dust, Swiss cheese and garlic basil sauce.

Chipotle Smoker \$11.99

Our Keith's Red Chipotle Barbecue sauce, jalapeno Havarti and crispy frizzled onions.

The Montreal Monster \$12.99

Lean smoked meat, onion ring, soft fried egg and house made pickles with our chef's own secret sauce.

Hot & Stormy \$12.99

Blackened with cajun spice topped with jalapenos, spicy Havarti and our cayenne fire mayo.

Add our fiery **"Back from Hell Sauce"** \$1.99

All burgers are served with seasoned potato wedges.

Substitute a Caesar, Spinach or Green Salad - \$1.99, Sweet Potato Fries or Seafood Chowder - \$2.99



Harvest Vegetable \$11.99

Our house made patty with chickpeas, lentils, black beans, shredded carrot, parsnip, sundried tomatoes and cilantro. Topped with crumbled goat cheese, oven roasted tomatoes and spring lettuce. Served with a side salad.

Our Classics

Premium \$10.99

Spring lettuce, oven roasted tomatoes and house made pickles.

Royale Cheese \$11.99

Swiss Cheese, Smoked Cheddar, Monterey Jack, horseradish aioli, spring lettuce, oven roasted tomatoes and house made pickles.

East Coaster \$11.99

Smoked Cheddar, grilled back bacon, spring lettuce, oven roasted tomatoes, house made pickles and horseradish aioli.



East Coaster

Our Classics and Signature Gourmets are made with premium ½ pound chuck sirloin blend grilled to perfection and served on a toasted gourmet bun.

Pesto Chicken Grill \$10.99

Fresh charbroiled chicken topped with back bacon, smoked cheddar, oven roasted tomatoes and house pickles. Served on a toasted gourmet bun with pesto mayo.

DECK SPECIALTIES

Shrimp & Scallop Rocco Razzo \$16.99

Jumbo shrimp, Digby scallops and mixed bell peppers, sautéed in olive oil with fresh garlic and chilies. Finished in our fire roasted red pepper tomato sauce and tossed with capellini. Served with garlic bread.

Pan-Fried Haddock \$16.99

Fresh haddock pan-fried and topped with our house made white wine veloute accented with lemon, spinach and feta. Served with wild rice pilaf and seasonal vegetables.



Seafood Grill

Seafood Grill \$23.99

Charbroiled salmon, jumbo shrimp and Digby scallops with pan-fried haddock in a lemon-tarragon veloute. Served with wild rice pilaf and seasonal vegetables.

Applewood Smoked Chicken Rigatoni \$15.99

Boneless house-smoked chicken, sautéed with bacon, broccoli and garlic, deglazed with vermouth and cream, then tossed with oven roasted tomatoes and rigatoni. Served with garlic bread.

Maple Glazed Salmon \$18.99

Charbroiled Atlantic salmon, baked with local maple syrup and white wine. Served with wild rice pilaf and seasonal vegetables.



Herb Crusted Fish & Chips \$13.99

Fresh haddock dipped in our Alexander Keith's marinade and crusted in an herb panko breading. Served with fennel coleslaw and chipotle tartar sauce.

Lobster & Chicken Asiago \$19.99

A chicken supreme, stuffed with a mixture of local lobster and asiago cheese, accented with smoked paprika. Served with a pernod garlic cream sauce, wild rice pilaf and seasonal vegetables.

Bacon Wrapped Pork Tenderloin \$15.99

Tenderloins of pork, topped with a bacon pommery demi-cream sauce and served with roasted red and white nugget potatoes and seasonal vegetables.



Asian Sizzler \$13.99

A medley of fresh seasonal vegetables, water chestnuts and baby corn sautéed in our asian glaze, topped with toasted sesame seeds and chopped peanuts. Served with fresh capellini.

Add Shrimp, Scallops or Chicken \$3.99



Beer Market Cowboy Steak \$24.99

Alberta AAA 14 oz. frenched rib steak, grilled to your liking and topped with a lime-chili compound butter. Served with roasted red and white nugget potatoes and seasonal vegetables.



THE
LOWER DECK
PUB • BEER MARKET • TAP ROOM

Where the music flows as freely as the ale and “Good Times” are guaranteed.

The home of Maritime hospitality since 1974. This Halifax landmark remains the most popular waterfront destination. From McGinty to Signal Hill, The Lower Deck Pub is known for great live entertainment 7 nights a week. Can't wait until the evening? Get an early start with one of our weekend matinees.

When you're looking to kick up your heels and hit the dance floor, visit us here at The Beer Market from 11pm till 2am on weekends when our DJs take over and the restaurant becomes your favourite nightclub. Amazing food, excellent service and your favourite beer on tap - upstairs or down, there's something for everyone. Join us at The Lower Deck.

The Lower Deck • 1869 Upper Water Street • 425-1501 • www.LowerDeck.ca

Event Catering

**Make your next event a memorable one...
catering by “The Lower Deck Tap Room”**

We cater functions from 10-10,000 guests! Our services are offered in house overlooking the Halifax waterfront or at the location of your choice.

**Social gatherings, meetings, weddings, retirements,
anniversaries & seasonal parties - let us host your event!**

Maritime hospitality at its finest...

Attention to detail, friendly Maritime service and delicious food.

Contact us about your event today - catering@lowerdeck.ca or 422-1280



**“Welcome back to
Nova Scotian Tradition”**

**RED STAG
TAVERN**

Located in the heart of the historic Alexander Keith's 1820 brewery, The Red Stag Tavern is the new addition to the SAS Restaurants family. The delectable menu, personable service & authentic atmosphere offers an experience that appeals to both Haligonians and visitors alike.

The Red Stag • 1496 Lower Water Street • 422-0275