

### PILSNER 4.8%



Light blonde lager with a fresh aftertaste and not that much alcohol.

0.25l 2.90  
1.5l 17.40

sweet sour bitter malty hoppy

### FRUIT FREAK 3.5%



Fully brewed Radler. Low in alcohol, full of exotic flavours from fresh mango, passion fruit and apricot.

0.25l 3.75

sweet sour bitter malty hoppy

### WEIZEN 4.7%



German wheat beer with traditional yeast, giving it a hint of banana in its scent.

0.40l 5.25

sweet sour bitter malty hoppy

### O.P.A. 5.5%



Ozzie Pale Ale, generously hopped to create firm aroma's. Wheat and oats give this beer a gentle mouthfeel.

0.25l 4.75

sweet sour bitter malty hoppy

### I.P.A. 6.5%



India Pale Ale with a round bitterness and a flowery finish thanks to the large amounts of hop.

0.25l 4.50

sweet sour bitter malty hoppy

### BRUNETTE 7.0%



Brown Ale with a full malty and slightly roasted character, lots of caramel and a hopbitter that goes nicely against the sweetness.

0.25l 4.50

sweet sour bitter malty hoppy

### HONINGBLOND 7.0%

Winner audience award of best beer of Noord-Holland!



Strong honey blonde beer with a subtle sweet kick from the honey and a crisp finish!

0.25l 4.75

sweet sour bitter malty hoppy

### VANILLA STOUT 4.8%



Fullbodied, creamy Stout. Homemade vanilla-essence and a hint of coconut make for richness and sweetness.

0.25l 4.50

sweet sour bitter malty hoppy

### TRIPEL 7.5%



Soft Tripel with the essence of citrus coming from coriander seeds and orange peel. Fruity and strong!

0.25l 4.55

sweet sour bitter malty hoppy

### VIRGIN I.P.A. 0.5%



Beer that has everything from an IPA except the alcohol. With a nice bitterness thanks to the hops.

0.33l 3.75

sweet sour bitter malty hoppy

### NEW ENGLAND I.P.A. 5.5%

Top 10 beste Amsterdamse bieren!



Hoparoma's, Hoparoma's, Hoparoma's!  
This NEIPA is smooth in the mouth and has a smell of tropical fruit.

0.25l 4.90

sweet sour bitter malty hoppy

### BARLEYWINE 10.5%



American Barleywine, fullbodied and sweet. With a round bitterness and a fruity aroma from caramalts and hops.

0.33l 6.75

sweet sour bitter malty hoppy

### CERVEZA 4.5%



Extraordinary Mexican beer. Citrahops and lots of love give it more flavour than you're used to with Mexican beers. And it's gluten free

0.33l 4.95

sweet sour bitter malty hoppy

### BARREL AGED BARLEYWINE 10.5%



Our barleywine, aged for nine months on Bourbon-barrels. Oakwood gives this Barleywine vanilla and an even sweeter finish.

0.33l 8.75

sweet sour bitter malty hoppy

### CLUB TROPICANA 3.8%



Slightly sour fruitbeer. The excessive use of tropical fruit gives this beer its extra character.

0.25l 4.50

sweet sour bitter malty hoppy

### BEER FLIGHT

Try different Troost beers in smaller glasses by ordering a beer flight!

For 10 euros you get a selection of four different beers.

Changing selection.



4 x 0.15l

10.00

# BEER

NO CASH CARDS ONLY



## SOFT DRINKS

### VARIOUS SOFT DRINKS

Sparkling/non-sparkling in all flavours.

2.90  
/ 3.15

### FRITZ-SPRITZ RABARBER

200ml

3.25

### HOMEMADE ICE TEA

Still or sparkling.

3.25

### HOMEMADE CITROEN-HOPLEMONADE

0.33l

3.50

### HOMEMADE GINGERBEER

0.33l

3.50

### COFFEE / TEA / HOT CHOCOLATE

All coffee can be orderd caffeine free and with soy milk.

2.60  
/ 3.60

## COCKTAILS

### KOPSTOOT

Jonge Jenever and Pilsner.

7.50

### DUTCH & STORMY

Oude Jenever, Gingerbeer, tabasco and lime.

9.00

### TROOST STRAALJAGER

Jonge Jenever, Citroen-hoplemonade and lemon

8.00

### JENEVER SOUR

Jonge Jenever, Club Tropicana and lime.

8.50

### WEIZEN MOJITO

Havana Club, Weizen, lime and mint.

9.50

## SPIRITS

### TROOST GIN (& Fevertree tonic)

Smooth Gin with hints of fresh cucumber. Drink it straight or in the mix with Fever Tree Mediterranean Tonic and a slice of grapefruit!

6.90  
/ 9.00

### TROOST JONGE JENEVER

"Young" Jenever distilled from beer and juniper berries. Smooth and slightly sweet. Best served at room temperature!

5.00

### TROOST OUDE JENEVER

Spicy "old" Jenever. Juniper berries make for a golden colour and our secret blend of spices hints of vanilla and cinnamon.

6.50

## HOME DISTILLED & SOFTDRINKS

## SPIRITS

<b>WHISKY WILLIAM LAWSON'S</b> Scotland.	5.00
<b>WHISKY SINGLE MALT GLENFIDDICH</b> Scotland.	6.50
<b>FRYSK HYNDER SINGLE MALT</b> Friesland.	7.00
<b>VODKA PARTISAN</b>	5.00
<b>RUM HAVANA CLUB WHITE/BROWN</b>	5.00 / 6.50
<b>COGNAC RÉSERVE SEGUINOT</b>	6.50
<b>CALVADOS DU DOMFRONTAIS 'VIEILLE RÉSERVE'</b>	5.00
<b>PORT QUINTA DE LA ROSA RUBY</b>	5.00

## WINE / CIDER

### WHITE

GLASS / BOTTLE:

<b>VERDEJO 'FACE TO FACE'</b> Spain / Fresh, dry, juicy, pure.	4.00 / 19.50
<b>CHARDONNAY 'QUARTAUT'</b> France / Full, smooth, oak.	5.00 / 25.50

### RED

<b>TEMPRANILLO 'BASIANO'</b> Spain / Juicy, red fruit, smooth.	4.00 / 19.50
<b>MONTEPULCIANO D'ABRUZZO 'RISEIS'</b> Italy / Firm, deep-delved, ripe fruit.	5.00 / 25.50

### ROSÉ

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### BUBBLES

<b>PINOT GRIGIO 'BLUSH'</b> Italië / Full red fruit, spicy.	4.00 / 19.50
<b>CAVA FLAMA D'ORO BRUT</b> Spain (smaller bottle 375ml).	6.25 / 15.75

### CIDER

<b>BEAR APPELCIDER</b> 's-Gravenland, Netherlands / Bitter, sweet, sour (5%).	5.00
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## PUBFOOD

<p><b>STEAK</b>  <small>(rib-eye of Zwartbont beef, 200 g) With beurre Café de Paris.</small></p>	<p><i>IPA</i></p> <p>    </p>	<p>17.50</p>
<p><b>SPARERIBS</b>  <small>Tender pork ribs served with homemade garlic- and BBQ sauce.</small></p>	<p><i>BARLEYWINE</i></p> <p>    </p>	<p>16.00</p>
<p><b>CHICKEN THIGH SKEWERS</b>  <small>With satay sauce and homemade Weizen sweet and sour.</small></p>	<p><i>NEIPA</i></p> <p>    </p>	<p>13.50</p>
<p><b>FISH AND CHIPS</b>  <small>In a Troost Weizen batter with Friethoes fries and a remoulade sauce.</small></p>	<p><i>WEIZEN</i></p> <p>    </p>	<p>16.00</p>
<p><b>CAESAR SALAD</b>  <small>Salad with romaine lettuce, croutons, parmesan, chicken, bacon, anchovies and a poached egg.</small></p>	<p><i>IPA</i></p> <p>    </p>	<p>14.00</p>
<p><b>MEXICAN BOWL</b>  <small>Rice, black beans, corn, avocado, coriander, lime, chillies, roasted bell pepper and roasted sweet potato.</small></p>	<p><i>CERVEZA</i></p> <p>    </p>	<p>13.50</p>
<p><b>BUTTERCHICKEN TACO</b>  <small>On two corn tortillas with tomato-coriander salsa, little gem, yoghurt sauce and coriander.</small></p>	<p><i>NEIPA</i></p> <p>    </p>	<p>13.50</p>
<p><b>SPICY PULLED BEEF TACO</b>  <small>On two corn tortillas with guacamole, tomato-coriander salsa and red onion.</small></p>	<p><i>IPA</i></p> <p>    </p>	<p>14.50</p>

 Vegan  Vegetarian  Gluten free

**BEER SUGGESTIONS**

**PUBFOOD & SIDES**

tot 22:30u

## BURGERS

<p><b>TROOST BURGER</b></p> <p>Beefburger with miso, sesame, wasabi-mayonnaise, wakame, black radish and Gin Mayo on a white wheat bun.</p>	<p><b>CLUB TROPICANA</b></p> <p>  </p>	<p>14.00</p>
<p><b>CLASSIC BURGER</b></p> <p>Blonde d'Aquitaine burger with cheddar, bacon, piccalilly mayonnaise, lettuce, tomato, pickles and jalapeños on a brioche bun.</p>	<p><b>IPA</b></p> <p>  </p>	<p>13.00</p>
<p><b>ITALIAN BURGER</b></p> <p>Blonde d'Aquitaine burger with pancetta, gorgonzola, roasted mushrooms, black olives, smoked aioli, lettuce and red onion compote on a white wheat bun.</p>	<p><b>BARLEYWINE</b></p> <p>  </p>	<p>14.50</p>
<p><b>VEGAN BURGER</b></p> <p>Made with chickpeas, corn, lemon, parsley and ketumbar, with vegan Sriracha-mayo, spinach, and smokey BBQ-mushrooms on a white wheat bun.</p>	<p><b>O.P.A.</b></p> <p>  </p>	<p>13.00</p>
<p><b>VEGGIE BURGER</b></p> <p>Made with lentils, quinoa, mushrooms and parmesan, with avocado, Sriracha-truffle mayonnaise, lettuce and pickles on a white wheat bun.</p>	<p><b>TRIPEL</b></p> <p>  </p>	<p>13.50</p>

## SIDES

*Our fries from Friethoes are organic and delivered fresh daily and our mayonnaise is homemade.*

<p><b>FRIES</b></p>	<p></p>	<p>4.50</p>
<p><b>SWEET POTATO FRIES</b></p>	<p></p>	<p>4.50</p>
<p><b>MAC 'N CHEESE</b></p> <p>With smoked cheddar (slightly spicy).</p>	<p></p>	<p>5.50</p>
<p><b>LITTLE GEM SALAD</b></p> <p>With cherry tomatoes and walnuts.</p>	<p></p>	<p>4.50</p>
<p><b>COLESLAW</b></p> <p>With a fresh dressing, raisins and sesame.</p>	<p></p>	<p>4.50</p>

 Vegan  Vegetarian  Gluten free

**BEER SUGGESTIONS**

**BURGERS & SIDES**

until 22:30u



## BARSNACKS

<b>BAR NUTS</b>	Ⓥ	3.50
<b>BREAD PLATTER</b> Bread of brewers grains with smoked aioli, red pesto and olive oil.	Ⓥ	6.50
<b>OLD CHEESE</b> Dutch mature cheese with mustard	Ⓥ	6.00
<b>VEGGIE SNACKPLATTER / VEGGIE SNACKPLATTER XL</b> Vegan 'bitterbal', old cheese, cherry-tomatoes, walnuts, cucumber, olives, mustard and beer pickled veggies (or go XL with bread, red pesto, aioli and olive oil!)	Ⓥ	10.50 / 20.00
<b>BEER PLATTER / BEER PLATTER XL</b> Beer 'bitterbal', dried beer sausages, beef jerky, mustard and Beer pickled veggies (or go XL with bread, red pesto, aioli and old cheese!)		10.50 / 20.00
<b>BEEF JERKY</b> Beef flank marinated in Troost I.P.A. and dried.		5.50
<b>BEER SAUSAGES</b> From our own recipe with Troost I.P.A., Duroc pork, apricot, honey and rosewater with Beer pickled veggies.		7.50
<b>QUESEDILLA</b> With sour cream, jalapeños, onion, cheddar and tomato-coriander salsa.	Ⓥ Ⓦ	8.00
<b>NACHO'S (SMALL / LARGE)</b> With cheddar, jalapeños, guacamole, sour cream and tomato-coriander salsa.	Ⓥ	9.00 / 12.00
<b>SHRIMP-FALAFEL</b> With lime-tahinidressing.	Ⓦ	8.00

Can also be ordered after 22:30:

<b>'BITTERBALLEN'</b> Dutch meat croquettes from our own recipe with Troost Weizen (8 pieces / 12 pieces).		7.50 / 11.00
<b>VEGGIE BEETROOT CROQUETTES</b> (6 pieces)	Ⓥ	7.50
<b>VEGAN 'BITTERBALLEN'</b> (8 pieces / 11 pieces)	Ⓥ	8.00 / 12.00
<b>CHEESE FINGERS</b> (8 pieces)	Ⓥ	7.00
<b>MINI SPRING ROLLS</b> (8 pieces)	Ⓥ	6.50
<b>LIVAR FRIKANDELLETJES</b> (8 pieces) Typical Dutch snack; deep fried sausages.		6.50
<b>VARIOUS DEEP FRIED SNACKS</b> (15 pieces / 30 pieces)		13.00 / 23.00

## FLAMMKUCHEN

Very thin Alsatian pizza with crème fraîche, red onion and:

<b>PANCETTA AND CHIVES</b>		7.50
<b>SPINACH AND FETA</b>	Ⓥ	7.50
<b>FIGS, GORGONZOLA, SERRANO AND CHIVES</b> Without red onion.		7.50

## SWEETS

All our desserts are homemade.

<b>LEMON CHEESECAKE</b>	Ⓥ	6.50
<b>BANOFFEE</b> Banana-toffee pie with chocolate.	Ⓥ	6.50
<b>ETON MESS</b> Coconut mousse, fresh red fruit, almond lace cookies and strawberry-chilli sauce.	Ⓥ	6.50



Vegan



Vegetarian



Gluten free

**BARSNACKS & SWEETS**

tot 22:30u

## ABOUT BROUWERIJ TROOST

Brouwerij Troost might well be the most optimistic brewery in the Netherlands. In 2013, we decided that we could easily do without traditional big brewers, and started making our own beer. Here we are, five years later, making award-winning beers, crisp new soda's, and even gin and 'jenever', the Dutch predecessor of gin, on monumental places in the middle of Amsterdam. Smart and efficient? Not really, but that's not why we do it. Life is too short to be serious all the time, so why not have a little fun? At Brouwerij Troost we try to be as sustainable as possible, create wonderful products, and make you happy while we're at it. Because remember:

**Every cloud has a golden lining!**

*Read our story on [www.brouwerijtroost.nl/about](http://www.brouwerijtroost.nl/about)*

### DISTILLING



Last year we bought a still and wooden barrels. These barrels are filled with barleywine or spirits from our own distillery. Some of these barrels have been used before, giving us some extra special aromas. To create unique flavours, it's always our beers that form the base. We'll keep on experimenting to develop rich and flavourful gins, bourbons and jenevers.

### GUIDED TOURS



Curious about our brewery? You're welcome for a guided tour every Saturday in Brouwerij Troost Westergas at 4pm! For €6,- you get a 30-minute tour and receive a bottle of beer to take home. Private tour? Send an email to: [westergas@brouwerijtroost.nl](mailto:westergas@brouwerijtroost.nl)

### CONTRACT BREWING



At Brouwerij Troost Westergas we invite other brewers to brew their own beers using our equipment (so-called contract brewing). This way we can enrich the city with an even larger variety of beers!

### SUSTAINABILITY WILL SUSTAIN US



We use renewable energy, recycle steam from the cooling process, and fuel our transport with biogas. New energy is created from our organic waste at Westergasterrein by our friends from The Waste Transformers, and sold by VandeBron. The kegs we use are made of circular material and are recycled by the original manufacturer, KeyKeg in North Holland. We collect all empty kegs, they pick them up and transform them into new ones, and send them back to us. It's like one big 'recycle-ception' out here.

### PARTY ?



Book a private tap!

Now you can be your own bartender!

Ask our bar staff for conditions or send an email to [westergas@brouwerijtroost.nl](mailto:westergas@brouwerijtroost.nl)!