



August 2017

Welcome to Whitewater Brewing Company.

Supporting the local community and other local businesses is our priority and that is why we prioritize sourcing as much of our food from the local area as possible. It may be as close as a 5 minute drive from the brewery or if that wasn't possible, it was the next closest place.

Our grub features the highest quality, seasonal produce that we could get our hands on in the Ottawa Valley. For this reason, our hand crafted menu changes regularly!

Please tell us about your visit.

At Whitewater Brewing Company, we take pride in what we do. We strive to provide a high quality product and service from start to finish.

Whether good or bad, please let us know by leaving a review on Facebook, Trip Advisor or Opentable. We love to read how we can improve just as much as what a great experience you've had.

What does all of this jargon mean?

FD = Recommended with Farmer's Daughter CV = Recommended with Class V

WP = Recommended with Whistling Paddler MS = Recommended with Midnight Stout

V = Vegetarian

GF = Gluten Friendly *we are not an allergy-free

*anything fried comes into contact with duck fat

kitchen, but will do our best to accommodate you



=this item has local ingredients. Feel free to ask your server what!

BREWED BY FRIENDS, FOR FRIENDS.



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LAKESIDE

RIVERSIDE



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Small

Fish or Pork Taco - Locally Sourced	FD	9	Scotch Egg - Locally Sourced	CV	9
3 tacos, mango & avocado salsa, cabbage, chili-lime aioli. Additional Taco's (3)			Soft boiled egg, seasoned tiger shrimp, breaded, deep fried, house tartare sauce		
Chicken Wings - GF	WP	11	Chicken Fillets -	FD	11
Whistling Paddler BBQ, Sweet heat, Lemon Pepper, Farmers Daughter hot sauce, Plain, Feature sauce.			Seasoned breadcrumbs, homemade plum sauce		
Spring Rolls - V Locally Sourced	CV	7.5	Bread & Olives - V Locally Sourced	WP	5
Local seasonal vegetables, homemade plum sauce			Olive oil & balsamic vinegar		
Fresh Cut Fries - GF Locally Sourced	FD	6	Mac'n' Cheese - V Locally Sourced	MS	9
*upgrade to chunky chips with grated parmesan, truffle oil and rosemary.		8	Old cheddar, Parmesan, breadcrumbs		12
*upgrade to poutine with rosemary & thyme gravy, St Albert's cheese curds		9	*add bacon or pulled pork		11
			*add mushrooms or broccoli		11

Sharing

Nachos - GF Locally Sourced	FD	14	Warm Goat Cheese Dip - Locally Sourced	WP	11
Old cheddar, onion, tomato, peppers, smoked tomato salsa. Add beef (3) Add chicken (4)			Caramelized onion, cranberry compote and house made crostinis		

Burgers/Sandwiches

*all served with your choice of fresh cut fries, seasonal salad or seasonal roasted vegetables. Choose a side upgrade below.

Steak Sandwich -	WP	18	Signature Burger - Locally Sourced	CV	16
Caramelized onions, house made chimichurri steak sauce, mixed greens			Thick cut maple bacon, old cheddar, habanero aioli, mixed greens *upgrade to locally reared Elk (3)		
Falafel Burger - V	MS	14	Chicken Club -	FD	16
Falafel, avocado, smoked tomato salsa, mixed greens			Local chicken, thick cut maple bacon, tomato, avocado, curry aioli		
Pulled Pork Sandwich - Locally Sourced	MS	16			
Slow cooked pork, coleslaw, in house pickles, Midnight Stout BBQ sauce					

Optional Upgrades

*These items are priced as side upgrades only, not for individual order

Chunky Chips Locally Sourced	2	Mac'n' Cheese - V Locally Sourced	3
Grated parmesan, truffle oil and rosemary.		Old cheddar, parmesan, breadcrumbs	5
		*add bacon or pulled pork	4
		*add mushrooms or broccoli	2
Poutine Locally Sourced	3	Soup of the Day Locally Sourced	2
Rosemary & thyme gravy, cheese curds		Ask your server for details	

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THE MAIN EVENT

We have paired each main meal with our recommended side dishes. You are welcome to upgrade to an alternative side from the options on the previous page.

Steak - GF	WP	<u>25</u>	Fish & Chips -	FD	<u>18</u>
10oz AAA Angus Reserve striploin either chargrilled or pan fried with garlic and rosemary butter, fresh cut fries, local seasonal vegetables, house made chimichurri			Beer Battered Haddock, chunky chips, mushy peas, bread & butter, house made tartare sauce		
Roasted Trout - GF Locally Sourced	FD	<u>22</u>	Grilled Sausage & Mash - Locally Sourced	WP	<u>19</u>
Little Current Trout, fennel slaw, grapefruit vinaigrette, rice pilaf, roasted local seasonal vegetables			Local sausage, garlic mash, rosemary & thyme gravy, Whistling Paddler hot mustard		
Vegetable Korma (Spicy) -V GF Locally Sourced	CV	<u>18</u>	Pan-Seared Duck Breast - Locally Sourced	MS	<u>21</u>
Local asparagus, red pepper, homemade Korma curry paste, coconut milk, jasmine rice			New Market duck, cranberry orange reduction, rice pilaf, local seasonal vegetables. Cooked medium-rare unless otherwise requested		
House Pasta - V Locally Sourced	MS	<u>16</u>			
From scratch house-made pasta, ask your server for details					

SWEET STUFF

Cheesecake Locally Sourced	<u>8</u>	Midnight Stout Chocolate Brownie Locally Sourced	<u>8</u>
Ask your server for details		Midnight Stout Ice Cream, Whistling Paddler Caramale drizzle	

Please ask about our feature dishes

Soup of the day	<u>6</u>	Feature Salad	<u>14</u>
Feature Dessert	<u>9</u>	Feature Main	<u>22</u>
Feature App	<u>12</u>	Feature Cocktail	<u>9</u>
Feature Pie	<u>15</u>		

*Please consider making a reservation at/after 730pm if you plan on staying all night for live music
 *Gratuity will automatically be added at 17% for groups of 15+

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THE BEER EDDY

All of our beer is made in house at one of our two locations. We brew with only the four traditional ingredients of beer (unless we want a specific flavour) and we do not filter or pasteurize.

Our hops are grown on a fantastic hop farm just down the road on Allumette Island and our barley is largely grown in Ontario before being malted in Saskatchewan.

By the Glass 16oz/20oz/Pitcher

Farmer's Daughter Blonde Ale 5% ABV 22 IBU	<u>4.8/6/15</u>	Whistling Paddler English Style Ale 4.5% ABV 33 IBU	<u>4.8/6/15</u>
Class V India Pale Ale 5.5% ABV 72 IBU	<u>4.8/6/15</u>	Midnight Stout Oatmeal Milk Stout 4.5% 30 IBU	<u>4.8/6/15</u>
Seasonal Draft Please ask your server	<u>5.6/7/18</u>	Sharing Paddle 4 x 6oz samples	<u>7.2</u>

SOMETHING FANCY

Ginventure Dillon's gin, Jack's Tonique & your choice of bitters (orange, rhubarb, dsb, blackcurrant, hops, lime, pear, cranberry, angelica, wormwood)	<u>7</u>	Slimmin' 'n' Drimmin' Cazadores Tequila, lime juice, lemon juice	<u>9</u>
Dark 'n' Stormy Double dark rum, H&V ginger beer, muddled rosemary	<u>8</u>	Old Fashioned Bourbon, Dillon's orange bitters, orange zest, sugar	<u>9</u>
Greenthumb Double gin, muddled basil, mint, lime, club soda.	<u>9</u>	Made in the 'Lade Double gin, fresh squeezed lemons, lemonade, club soda, cranberry, Dillon's rhubarb bitters.	<u>9</u>
Ruby Rose Dillon's rose gin (double), lime, Dillon's rhubarb bitters, Jack's Tonique.	<u>9</u>	Smokey Caesar Double Vodka, Walter's Craft Caesar mix, snack skewer Gin or Tequila (10)	<u>9</u>
English Mojito Double mild eclipse rum, mint, cucumber, simple syrup, club soda.	<u>8</u>	Lumberman's Waltz Maple whiskey, Canada Dry ginger ale, bacon.	<u>6</u>
Martini Double gin or vodka, vermouth, olive	<u>10</u>	Midnight Stout Float Midnight Stout, Midnight Stout ice cream	<u>7</u>
The Mad Hungarian Dark rum (double), H&V root beer	<u>8</u>	Empire Hard Cider Dry carbonated cider from Codrington Ont.	<u>8</u>

Beer glasses are for sale in our retail store, please don't steal the ones from your table

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FOR THE WINO'S

By the Glass 6oz/Bottle

<u>Red</u>			<u>White</u>
Cabernet-Merlot - Burnt Ship Bay Estate Winery, Niagara	<u>7.5/25</u>	Sauvignon Blanc - 2016 Burnt Ship Bay Estate Winery, Niagara	<u>7.5/27</u>
Cab-Franc, Cab-Sauv, Merlot Blend - Game Changer, Vineland, Niagara	<u>7.5/26</u>	Pinot Grigio - 2013 Inniskillin, Niagara	<u>8/29</u>
Pinot Noir - 2012 Konzelmann Estate Winery, Niagara	<u>/24</u>	Chardonnay Riesling - 2015 Lot 74-PondView Estate Winery, Niagra	<u>7.5/27</u>
Cabernet Merlot Reserve- 2013 Black Label, PondView Estate Winery, Niagara	<u>/29</u>	Gewürztraminer - 2012 Pelee Island Winery	<u>/27</u>
		Chardonnay - Burnt Ship Bay Estate Winery, Niagara	<u>/28</u>

THE HARD STUFF

Vodka TAG No.5, Oakville, ON	<u>5</u>	Canadian Whisky Premium Barrel Select Forty Creek, Grimsby, ON	<u>5</u>
Vodka Dillon's Distillers, Method 95, Beamsville, ON	<u>6.5</u>	Canadian Whisky Single Copper Pot Still 2012, Lot No. 40, Toronto, ON	<u>6.75</u>
Gin Unfiltered 22, Dillon's Distillers, Beamsville, ON	<u>6.5</u>	Canadian Whiskey Cream Liquor Forty Creek, Grimsby, ON	<u>5</u>
Gin Rose Infused, Dillon's Distillers, Beamsville, ON	<u>6.5</u>	Bourbon Whiskey Woodford Reserve, Kentucky, USA	<u>8</u>
Rum Eldorado, 12yr, Demerara Distillers Limited, Guyana	<u>7</u>	Scotch Whisky Glenfiddich Single Malt 12 year, Banffshire, Scotland	<u>9</u>
Rum Newfoundland Screech, St. John's, Newfoundland	<u>5</u>	Scotch Whisky Bowmore Single Malt 12 year, Islay, Scotland	<u>10</u>
Rum Eclipse Mount Gay, Barbados	<u>5.25</u>	Port Late Bottled Vintage 2008, Grahams, Portugal, 2oz glass	<u>6</u>
Spiced Rum Alfred Lamb's, Corby Spirit and Wine, Toronto, ON	<u>5</u>	Tequila Cazadores, Resposado, Mexico	<u>7</u>

THE SOFT STUFF

Coffee's Americano	<u>3</u>	Tea's Rooibos, Earl Grey, Green, Orange Pekoe	<u>3</u>
Espresso, Cappuccino, Latte, Flat white	<u>4</u>		
Harvey & Vern's Craft Soda Ginger beer, root beer	<u>3</u>	Pop Shoppe Soda Black cherry, cola, cream soda, orange soda, lime ricky, grape	<u>3</u>
Juices Orange, apple, cranberry, lemonade	<u>2.5</u>	Other Ice Tea	<u>2.5</u>

*Our coffee/soft drinks are premium locally sourced products. For this reason we do not offer free refills

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