



August 2017

Welcome to Whitewater Brewing Company's Riverside Brew Pub

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 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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If you are wondering why our food has weird names, it's because most dishes are named after a rapid or feature on the Ottawa River. Oh...did we mention that the Lorne Rapids and Butchers Knife Rapids are only a 10-15 minute walk from here?!

Small

Miami Beach Fish Cakes  FD 9 Haddock, panko, local herbs, house caper and lemon aioli dipping sauce	Rollercoaster Rustic Wedges - V CV 7 Hand cut seasoned potatoes, roast garlic aioli
Rock 'n Roll Mac and Cheese - V  MS 9 Old cheddar, Parmesan, breadcrumbs *add bacon or pulled pork *add mushrooms or broccoli 12 11	Butcher's Knife Wedge Poutine  10 Rosemary and thyme gravy, St. Albert's cheese curds, Rustic Wedges *add bacon or pulled pork (3)
Soup of the day du jour  Ask your server for details!	Bread & Olives - V  WP 6 Olive oil & balsamic vinegar, house baked beer bread

Sharing




Vampire Nachos - GF  FD 14 Nachos, local grain fed beef, peppers, green and caramelized onions, cheddar, Monterey Jack, house made smoked salsa fresca, lime sour cream *substitute chicken (2)*	Chopping Block -  18 Charcuterie board of fine cheese, local meats, mixed olives, in house pickles, homemade beer bread crostini's
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Pizza

Our pizza dough is made in-house with our own spent beer grain

BFR  FD <u>15</u>	Butterfly  CV <u>14</u>
Local chorizo sausage, bacon, local pulled pork, sundried tomato and goat cheese pesto, mozzarella	Chicken, curry sauce, red onion, mushroom, local baby spinach, house cucumber raita, mozzarella
Black Velvet V  MS <u>13</u>	Gluten free pizza crust <u>2</u>
Pear, kale, walnuts, house-made blue cheese alfredo sauce, mozzarella	




Burgers/Sandwiches

Sandwiches/Burgers come with a side of rustic wedges and roasted garlic aioli.

Bus Eater - GF  WP <u>15</u>	Baby Face -  FD <u>15</u>
Handmade local beef burger, old cheddar, bacon, spring greens, horseradish aioli *our spent beer grain is fed to local cows *	Oven roasted seasoned chicken breast, bacon, brie, in-house pickled shallots, caramelized onions, spring greens, roasted garlic aioli
Gladiator - GF  FD <u>14</u>	Coliseum - V  MS <u>13</u>
Pulled (local) pork with Whistling Paddler bbq sauce, kaiser bun, topped with house-made green apple slaw	Portabello mushroom with tarragon marinade, red pepper, red onion, spring greens, roasted garlic aioli, on a kaiser. Ask for no aioli to make it vegan *Add mozzarella (1) *

Optional Upgrades

These items are priced as side upgrades only, not for individual order
substitute your rustic wedges for one of these options

Butcher's Knife Rustic Wedge Poutine - <u>3</u>	Rock 'n Roll Mac'n' Cheese - V  <u>3</u>
Rosemary & thyme gravy, St.Albert's cheese curds	Old cheddar, parmesan, breadcrumbs <u>5</u>
	*add bacon or pulled pork <u>4</u>
	*add mushrooms or broccoli <u>4</u>
Garden Salad  <u>2</u>	Soup of the Day  <u>2</u>
Local spring greens and seasonal fresh vegetables, house dressing	Ask your server for details

*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>
Buy a pitcher for our hardworking staff to enjoy after their shift <u>15</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>	Dark Side of the Moor Midnight stout, H&V Root beer	<u>6</u>
The Mad Hungarian Dark rum (double), H&V root beer	<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>/26</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>8</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	<u>3</u>	Tea's	<u>3</u>
Full French Press (serves 4 people)	<u>8</u>	Rooibos, Earl Grey, Green, Orange Pekoe	
Harvey & Vern's Craft Soda	<u>3</u>	Pop Shoppe Soda	<u>3</u>
Ginger beer, root beer		Black cherry, cola, cream soda, orange soda, lime ricky, grape	
Juices	<u>2.5</u>	Other	<u>2.5</u>
Orange, cranberry, lemonade		Ice Tea	

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

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