



WELCOME TO WHITewater BREWING COMPANY!

...Where supporting the local community and area businesses is our priority . We strive to include local ingredients sourced from as close to the brewery as possible-from 5km down the road to all throughout the Ottawa Valley. Our from scratch food features the highest quality, seasonal produce that we could get our hands on. For this reason, our hand crafted menu changes regularly.

LET US KNOW WHAT YOU THINK!

At Whitewater Brewing Company, we take pride in what we do. We want to provide a high quality product and the best service, from start to finish. Whether good or bad, please leave us a review on Facebook, Trip Advisor or Opentable. We love to hear about your great experience or how we can improve for your next visit.

YOUR JARGON GUIDE

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

*anything fried comes into contact with duck fat



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

BREWED BY FRIENDS, FOR FRIENDS.



@WHITewaterBREWINGCOMPANY



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LAKESIDE



LET'S GET STARTED

Fish or Pork Taco — FD

3 tacos, mango & avocado salsa, cabbage, chili-lime aioli. 9
Additional Taco's (3)

Chicken Wings — GF WP

Whistling Paddler BBQ, Sweet Heat, Lemon Pepper, Farmers Daughter hot sauce, Plain, Feature sauce. 11

Spring Rolls — V CV

Local seasonal vegetables, homemade plum sauce 8

Fresh Cut Fries — GF FD 6

*upgrade chunky chips, grated parmesan, truffle oil, rosemary. (2)

*upgrade poutine, rosemary & thyme gravy, St Albert's cheese curds (3)

Nachos - GF FD

Old cheddar, caramelized onion, tomato, peppers, smoked tomato salsa. 14

Add beef (3) Add chicken (4)

Scotch Egg — CV

Soft boiled egg, local pork, breaded, deep fried, smoky bacon aioli 9

Chicken Fillets — FD

Seasoned breadcrumbs, homemade plum sauce 11
*add side fries (4)

Bread & Olives — V WP

Olive oil & balsamic vinegar, house-baked bread 5

Mac'n'Cheese — V MS

Old cheddar, Parmesan, breadcrumbs 9

*add bacon or pulled pork (2)

*add mushrooms or broccoli (2)

Warm Goat Cheese Dip - WP

Caramelized onion, cranberry compote and house made crostini's 11

BURGERS/SANDWICHES

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

Steak Sandwich — MS

Caramelized onions, house made midnight stout steak sauce, mixed greens 18

Pulled Pork Sandwich — WP

Slow cooked pork, coleslaw, in-house pickles, Whistling Paddler BBQ sauce 16

Falafel Burger - V MS

Falafel, avocado, smoked tomato salsa, mixed greens 14

Whitewater Burger — CV

Crispy onions, old cheddar, smoky bacon aioli, mixed greens 15

*add bacon (2)

*upgrade to locally reared Elk patty (3)

Chicken Club — FD

Tender chicken breast, thick cut maple bacon, tomato, avocado, mixed greens, curry aioli 16

Gluten Free Bun- GF

Make any sandwich/burger (except Pulled Pork) gluten free by adding a gluten free bun 2

UPGRADE YOUR SIDE

*These items are available as side upgrades for Burgers/Sandwiches/Mains only, not for individual order

Poutine -

Rosemary & Thyme gravy, St. Albert's cheese curds. 3

*add bacon or pulled pork (2)

Chunky Chips - GF V

Grated parmesan, truffle oil and rosemary. 2

Mac'n'Cheese — V

Old cheddar, parmesan, breadcrumbs 4

*add bacon or pulled pork (2)

*add mushrooms or broccoli (2)

Soup of the Day -

Ask your server for details 2



THE MAIN EVENT

Steak - GF WP

10oz AAA Angus Reserve striploin either chargrilled or pan seared with garlic and rosemary butter, fresh cut fries, local seasonal vegetables, midnight stout steak sauce **25**

Roasted Trout - GF FD

Little Current Trout, fennel slaw, grapefruit vinaigrette, rice pilaf, roasted local seasonal vegetables **22**

Vegetarian Masala (Spicy)-V GF CV

Local mushrooms, red pepper, homemade Masala curry paste, shredded coconut, coconut milk, local seasonal veg, jasmine rice **18**

House Pasta - V MS

From scratch house-made pasta. Ask your server for details **18**

Feature Main-

A hand-crafted main entrée. Ask your server for details **22**

Fish & Chips — FD

Beer Battered Haddock, chunky chips, mushy peas, bread & butter, house made tartare sauce **18**

Grilled Sausage & Mash -WP

Local sausage, garlic mash, rosemary & thyme gravy, Whistling Paddler hot mustard, local seasonal vegetables **19**

Pan-Seared Duck Breast — GFMS

New Market duck, KLR 93 oriental duck sauce, rice pilaf, local seasonal vegetables. Cooked medium-rare unless otherwise requested **21**

Feature Pie- WP

From-scratch signature meat or vegetarian pie with seasonal roasted vegetables. Ask your server for details **15**

Feature Salad- FD

A daily iteration of local seasonal vegetables, house dressing, protein or vegetarian infused salad. Ask your server for details **14**

SWEET STUFF

Cheesecake-

From-scratch cheesecake. Ask your server for details **8**

Midnight Stout Chocolate Brownie-

Midnight Stout Ice Cream, Whistling Paddler Caramale drizzle **8**

*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+

LAKESIDE



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.

16oz/20oz/PITCHER

Farmer's Daughter

Blonde Ale 5% ABV 22 IBU **5/6/16**

Class V

India Pale Ale 5.5% ABV 72 IBU **5/6/16**

Seasonal Draft

Please ask your server **6/7/18**

Whistling Paddler

English Style Ale 4.5% ABV 33 IBU **5/6/16**

Midnight Stout

Oatmeal Milk Stout 4.5% ABV 30 IBU **5/6/16**

Sharing Paddle

4 x 6oz samples **7.5**

SOMETHING FANCY

Ginventure

Dillon's gin, Fever Tree Tonic & your choice of bitters : (orange, rhubarb, dsb, blackcurrant, hops, lime, pear, cranberry, angelica, wormwood) **7**

Dark 'n' Stormy

Double dark rum, H&V ginger beer, muddled rosemary **8**

Greenthumb

Dillon's gin (double), muddled basil, mint, lime, club soda **9**

Ruby Rose

Dillon's rose gin (double), lime, Dillon's rhubarb bitters, Fever Tree tonic **10**

English Mojito

Double mild eclipse rum, mint, cucumber, simple syrup, club soda **9**

Martini

Double gin or vodka, vermouth, olive **10**

The Mad Hungarian

Dark rum (double), H&V root beer **8**

Slimmin' 'n' Drimmin'

Cazadores Tequila, lime juice, lemon juice **9**

Old Fashioned

Bourbon, Dillon's orange bitters, orange zest, sugar **9**

Made in the 'Lade

Double gin, fresh squeezed lemons, lemonade,

Smokey Caesar

Double Vodka, Walter's Craft Caesar mix, bacon skewer **9**
Gin or Tequila **(10)**

Lumberman's Waltz

Maple whiskey, Canada Dry ginger ale, bacon **6**

Midnight Stout Float

Midnight Stout, Midnight Stout ice cream **7**

Empire Hard Cider

20 oz dry carbonated cider from Codrington Ont. **8**

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

LAKESIDE



FOR THE WINO'S

Red

Cabernet-Merlot - Burnt Ship Bay Estate Winery, Niagara **7.5/25**

Cab-Franc, Cab-Sauv, Merlot Blend - Game Changer, Vineland, Niagara **8/27**

Pinot Noir - 2012 Konzelmann Estate Winery, Niagara **24**

Cabernet Merlot Reserve- 2013 Black Label, PondView Estate Winery, Niagara **29**

6oz/BOTTLE

Sauvignon Blanc - 2016 Burnt Ship Bay Estate Winery, Niagara **7.5/27**

Pinot Grigio - 2013 Inniskillin, Niagara **8/29**

Chardonnay Riesling - 2015 Lot 74, PondView Estate Winery, Niagara **7.5/27**

Chardonnay - Burnt Ship Bay Estate Winery, Niagara **28**

White

THE HARD STUFF

Gin Unfiltered 22, Dillon's Dist., Beamsville, ON **6.5**

Gin Rose infused, Dillon's Dist., Beamsville, ON **6.5**

Vodka Method 95 Dillon's Dist., Beamsville, ON **6.5**

Vodka TAG No.5, Oakville, ON **5**

Rum Eldorado, 12yr, Demerara Dist., Guyana **7**

Rum Newfoundland Screech, St. John's, Newfoundland **5**

Rum Eclipse Mount Gay, Barbados **5.5**

Spiced Rum Alfred Lamb's, Corby Spirit and Wine, Toronto, ON **5**

Canadian Whisky Premium Barrel Select Forty Creek, Grimsby, ON **5**

Canadian Whisky Single Copper Pot Still 2012, Lot No. 40, Toronto, ON **6.75**

Canadian Whiskey Cream Liquor Forty Creek, Grimsby, ON **5**

Bourbon Whiskey Woodford Reserve, Kentucky, USA **8**

Scotch Whisky Glenfiddich Single Malt 12 year, Banffshire, Scotland **9**

Scotch Whisky Bowmore Single Malt 12 year, Islay, Scotland **10**

Port Late Bottled Vintage 2008, Grahams, Portugal **6**

Tequila Cazadores, Resposado, Mexico **7**

THE SOFT STUFF

Coffee's

Americano **3**

Espresso, Cappuccino, Latte, Flat white **4**

Harvey & Vern's Craft Soda

Ginger beer, Root beer **3**

Juices

Orange, apple, cranberry, lemonade **2.5**

Tea's

Rooibos, Earl Grey, Green, Orange Pekoe **3**

Pop Shoppe Soda

Black cherry, Cola, Cream Soda, Orange, Lime Ricky, Grape **3**

Other

Ice Tea **2.5**

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

LAKESIDE