



**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?**

**V** = Vegetarian

**GF** = Gluten Friendly \*we are not an allergy-free kitchen, but will do our best to accommodate



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

**BREWED BY FRIENDS, FOR FRIENDS.**



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**RIVERSIDE**



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 Plate

#### **Miami Beach Fish Cakes**

Haddock, panko, local herbs, house caper and lemon aioli dipping sauce 9

#### **Rollercoaster Rustic Wedges**

Hand cut seasoned potatoes, roasted garlic aioli 7

#### **Rock 'n Roll Mac and Cheese**

Old cheddar, Parmesan, breadcrumbs 10

\*add bacon or pulled pork (2)

\*add mushrooms or jalapenos (2)

#### **Butcher's Knife Wedge Poutine**

Rosemary and thyme gravy, St. Albert's cheese curds, Rustic Wedges 10

\*add bacon or pulled pork (2)

#### **Soup of the day**

Ask your server for details! 6.5

#### **Bread & Olives**

Olive oil & balsamic vinegar, house baked beer bread 6

### Sharing

#### **Vampire Nachos**

Nachos, local beef, peppers, green and caramelized onions, cheddar, Monterey Jack, house made smoked salsa fresca, lime sour cream 16

\*substitute chicken (2)\*

\*add jalapenos 2

#### **Chopping Block**

Charcuterie board of fine cheese, local meats, mixed olives, in house pickles, homemade beer bread crostini's, whistling paddler hot mustard 20

### Burgers/Sandwiches

Sandwiches/Burgers come with a side of rustic wedges and roasted garlic aioli. OR upgrade to wedge poutine(3), Mac n cheese(4), garden salad (2), soup of the day (3)

#### **Bus Eater**

7oz handmade local beef burger, old cheddar, bacon, spring greens, horseradish aioli, local brioche 16

#### **Baby Face**

Oven roasted seasoned chicken breast, bacon, brie, in-house pickled shallots, caramelized onions, spring greens, roasted garlic aioli, local brioche 16

#### **Gladiator**

Pulled (local) pork with Midnight stout bbq sauce, local brioche, topped with house-made green apple slaw 15

#### **Coliseum**







Portobello mushroom with tarragon marinade, red pepper, red onion, spring greens, roasted garlic aioli, on a local brioche. Ask for no aioli to make it vegan 14

\*Add mozzarella (1) \*



### Pizza

Our pizza dough is made from scratch with our own spent beer grain, and all sauces are made in house #scratchkitchen

<p><b>Garburator</b> <span style="color: green;">V</span>  Whistling Paddler BBQ sauce, sliced green apple, caramelized onions, thin sliced potato, fresh rosemary and thyme, candied pecans, mozzarella 16</p>	<p><b>Screaming Beaver</b>  Buffalo ranch Sauce, sliced dill pickles, genoa salami, chicken breast, sliced red pepper, mozzarella and parmesan 17</p>
<p><b>Black Velvet</b> <span style="color: green;">V</span>  Pear, local kale, walnuts, house made blue cheese alfredo sauce, mozzarella 15</p>	<p><b>Iron Ring</b>  Sweet chili thai sauce, sliced AAA tenderloin steak, roasted red peppers, fresh cilantro, red onion, feta and mozzarella 18</p>
<p><b>BFR</b>  Local chorizo sausage, thick cut bacon, local pulled pork, sundried tomato and goat cheese pesto, mozzarella 17</p>	<p><b>Push Button</b>  Cranberry compote, prosciutto, arugula, sundried tomatoes, balsamic glaze, goat cheese crumble 16</p>
<p>Add jalapenos or mushrooms 2 Add chorizo 2 Add bacon or pulled pork 2 Add chicken 4</p>	<p>Gluten free pizza crust 2</p>

### Sweet Stuff

<p><b>Crème Brulee</b> Our crème brulee changes all the time, ask your server for details 7.5</p>	<p><b>Midnight Stout Brownie</b> From scratch brownies made with our Midnight Stout, house made Farmer's Daughter caramel and whipped cream 7.5</p>
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\*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+



**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**

<b>Farmer's Daughter</b> Blonde Ale 5% ABV 22 IBU	<u>6/7/18</u>	<b>Whistling Paddler</b> English Style Ale 4.5% ABV 33 IBU	<u>6/7/18</u>
<b>Class V</b> India Pale Ale 5.5% ABV 72 IBU	<u>6/7/18</u>	<b>Midnight Stout</b> Oatmeal Milk Stout 4.5% 30 IBU	<u>6/7/18</u>
<b>Legion Lager Tallboy</b> Canadian Lager	<u>6</u>	<b>KLR 93 Tallboy</b> Kolsch Style Ale	<u>6</u>
<b>Seasonal Draft</b> Please ask your server	<u>7/8/20</u>	<b>Sharing Paddle</b> 4 x 6oz samples	<u>9</u>

**SOMETHING FANCY**

<b>Pitcher of Sangria</b> Orange and basil white wine sangria, or Strawberry Lemon mint red wine sangria	<u>22</u>	<b>Slimmin' 'n' Drimmin'</b> Cazadores Tequila, lime juice, lemon juice, lemonade, salt rim	<u>8</u>
<b>Dark 'n' Stormy</b> Dark Screech rum (1.5 oz), H&V ginger beer, muddled rosemary	<u>8</u>	<b>Old Fashioned</b> Bourbon, Dillon's orange bitters, orange zest, sugar	<u>9</u>
<b>Greenthumb</b> Dillon's unfiltered Gin (1.5 oz), muddled basil, mint, lime, club soda.	<u>9</u>	<b>Made in the 'Lade</b> Dillon's gin (1.5oz), fresh squeezed lemons, lemonade, club soda, cranberry, Dillon's rhubarb bitters.	<u>9</u>
<b>Ruby Rose</b> Dillon's rose gin, lime, Dillon's rhubarb bitters, Jack's Tonique.	<u>10</u>	<b>Smokey Caesar</b> Tag NO.5 Vodka (1.5 oz), Walter's Craft Caesar mix, snack skewer Gin or Tequila (11)	<u>9</u>
<b>English Mojito</b> Mild eclipse rum (1.5 oz), mint, cucumber slices, simple syrup, soda.	<u>9</u>	<b>Lumberman's Waltz</b> Maple whiskey, Canada Dry ginger ale, bacon.	<u>6</u>
<b>Midnight Cowboy</b> Lamb's spiced rum, Midnight Stout, H&V root beer, vanilla	<u>9</u>	<b>Happy Gilmour</b> Forty Creek whisky, KLR 93, H&V ginger beer, lime, dillons lime bitters, simple syrup, salt rim	<u>9</u>

\*Beer glasses are for sale in our retail store\*

**RIVERSIDE**



FOR THE WINO'S

By the Glass 6oz/Bottle

<u>Red</u>		<u>White</u>
<b>House Red</b> VQA Cabernet Merlot, Niagara	<u>7.5/25</u>	<b>House White</b> VQA Pinot Grigio, Niagara
<b>Cabernet Sauvignon</b> VQA Niagara	<u>8.5/28</u>	<b>Chardonnay</b> VQA Niagara
<b>Trius Rose</b> VQA Niagara	<u>10/33</u>	<b>Sauvignon blanc</b> VQA Niagara

THE HARD STUFF

<b>Vodka</b> TAG No.5, Oakville, ON	<u>6</u>	<b>Canadian Whisky</b> Premium Barrel Forty Creek, Grimsby, ON	<u>6</u>
<b>Tequila</b> Cazadores, Resposado, Mexico	<u>7</u>	<b>Canadian Whisky</b> Single Copper Pot Still 2012, Lot No. 40, Toronto, ON	<u>7</u>
<b>Gin</b> Unfiltered 22, Dillon's Distillers, Beamsville, ON	<u>7</u>	<b>Canadian Whiskey Cream Liquor</b> Forty Creek, Grimsby, ON	<u>5.5</u>
<b>Gin</b> Rose Infused, Dillon's Distillers, Beamsville, ON	<u>8</u>	<b>Bourbon Whiskey</b> Woodford Reserve, Kentucky, USA	<u>8</u>
<b>Spiced Rum</b> Alfred Lamb's, Corby Spirit and Wine, Toronto, ON	<u>6</u>	<b>Scotch Whisky</b> Glenfiddich Single Malt 12 year, Banffshire, Scotland	<u>9</u>
<b>Rum</b> Newfoundland Screech, St. John's, Newfoundland	<u>6</u>	<b>Scotch Whisky</b> Bowmore Single Malt 12 year, Islay, Scotland	<u>10</u>
<b>Rum</b> Eclipse Mount Gay, Barbados	<u>7</u>	<b>Port</b> Late Bottled Vintage 2008, Grahams, Portugal, 2oz glass	<u>7</u>

THE SOFT STUFF

<b>Coffee</b>	<u>3.5</u>	<b>Tea's</b>	<u>3</u>
Full French Press (serves 4 people)	<u>8</u>	Rooibos, Earl Grey, Green, Orange Pekoe	
<b>Harvey &amp; Vern's Craft Soda</b>	<u>3.5</u>	<b>Pop Shoppe Soda</b>	<u>3.5</u>
Ginger beer, root beer		Black cherry, cola, cream soda, orange soda, lime ricky, grape	
<b>Juices</b>	<u>2.5</u>	<b>Other</b>	<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

**RIVERSIDE**