

RIVERSIDE BREW PUB

WELCOME TO WHITEWATER BREWING CO., 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.

SMALL PLATES

Miami Beach Fish Cakes

Haddock, local herbs, house caper and lemon aioli **9**

Rollercoaster Rustic Wedges

Hand cut seasoned potatoes, roasted garlic aioli **7**

Rock 'n' Roll Mac 'n' Cheese

Old cheddar, parmesan, panko **10**

Add bacon **(2)**

Add mushrooms or jalapeños **(2)**

Butcher's Knife Wedge Poutine

Rosemary & thyme gravy, St. Albert's cheese curds, rustic wedges **10**

Add bacon or pulled pork **(2)**

Initiation Bread & Olives

Olive oil & balsamic vinegar, house spent grain foccacia **7**

SHARING IS CARING

Vampire Nachos

Local beef, cheddar, Monterey Jack, mozzarella, green onion, caramelized onion, peppers, house smoked salsa fresca, lime sour cream **16**

Substitute chicken **(2)** Add jalapeños **(2)**

Chopping Block

Charcuterie of fine cheese, local meats, mixed olives, house pickled fruit & veg, house spent grain foccacia crostini, Whistling Paddler hot mustard **20**

BURGS & SAMMIES

Served with rustic wedges & roasted garlic aioli. Upgrade to wedge poutine **(3)**, mac 'n' cheese **(4)**, garden salad **(2)**, or soup of the day **(3)**.

Bus Eater

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

Baby Face

Oven roasted seasoned chicken breast, thick cut maple bacon, brie, house pickled shallots, caramelized onion, spring greens, roasted garlic aioli, local brioche **16**

Gladiator

Pulled local pork, Midnight Stout BBQ sauce, house green apple slaw, local brioche **15**

Coliseum

Tarragon marinated Portobello mushroom, red onion, spring greens, roasted garlic aioli, local brioche **14**

Add mozzarella **(1)**

Gluten free bun **2** 

Locally Sourced

WE TAKE PRIDE IN SOURCING THE MAJORITY OF OUR MENU AS LOCALLY AS POSSIBLE. IF YOU'RE CURIOUS WHAT, JUST ASK.

PIZZA

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

Screaming Beaver

Buffalo ranch, dill pickle, genoa salami, chicken breast, red pepper, mozzarella, parmesan **17**

Iron Ring

Sweet chili Thai sauce, AAA tenderloin, roasted red peppers, cilantro, red onion, feta, mozzarella **18**

Black Velvet

Pear, kale, walnuts, from scratch blue cheese alfredo, mozzarella **15**

Garburator

Whistling Paddler BBQ sauce, sliced green apple, caramelized onions, thin sliced potato, rosemary & thyme, candied pecans, mozzarella **16**

Push Button

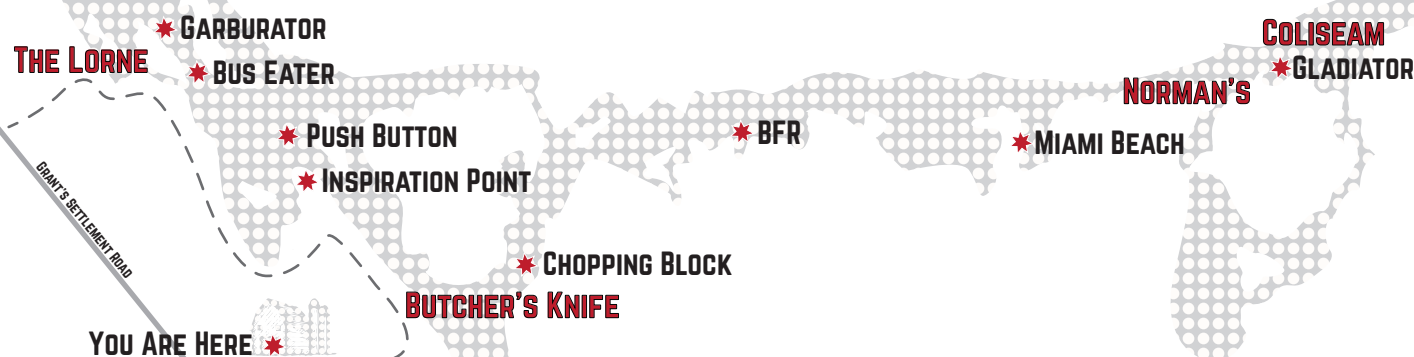
Cranberry compote, prosciutto, arugula, sundried tomato, balsamic glaze, goat's cheese **16**

BFR

Local chorizo, thick cut bacon, local pulled pork, sundried tomato & goat's cheese pesto, mozzarella **17**

THE MIGHTY OTTAWA RIVER

Wondering about the titles of our menu items? We've named them after some of the Ottawa River's rapids and features. Have a look at the map below or check them out in person. You're only a ten minute walk away.



PIZZA UPGRADES

Jalapeños 2
Mushrooms 2
Local Chorizo 2
Thick cut maple bacon 2
Local pulled pork 2
Roasted chicken 4
Gluten free crust 2



VEGETARIAN



GLUTEN FRIENDLY

We are not an allergy-free kitchen but will do our best to accommodate you

BREWED BY FRIENDS, FOR FRIENDS

LET US KNOW WHAT YOU THINK

At Whitewater Brewing Co., 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'd love to hear about your great experience or how we can improve for your next visit.

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 **6/7/18**

Whistling Paddler English Style Ale • 4.5% ABV • 33 IBU **6/7/18**

Class V India Pale Ale • 5.5% ABV • 72 IBU **6/7/18**

Midnight Stout Oatmeal Milk Stout • 4.5% ABV • 30 IBU **6/7/18**

Legion Lager Canadian Lager • 5% ABV • 20 IBU **Tall Can 6**

KLR 93 Kolsch Style Ale • 4.6% ABV • 25 IBU **Tall Can 6**

Seasonal Draft Ask your server for details **7/8/20**

Sharing Paddle 4 x 6oz Samples **9**

BEER COCKTAILS

Midnight Cowboy Lamb's spiced rum, Midnight Stout, H&V root beer, vanilla **9**

Happy Gilmour Forty Creek whisky, KLR 93, H&V ginger beer, lime, Dillon's lime bitters, simple syrup, salt **9**

THERE'S ALWAYS TIME FOR SANGRIA

Red Wine Sangria Pitcher Cabernet-Merlot, simple syrup, orange, soda, strawberry, lemon, mint **21**

White Wine Sangria Pitcher Chardonnay, simple syrup, orange, soda, basil **21**

SOMETHING FANCY

Slimmin' 'n' Drimmin' Cazadores tequila, lime, lemon, salt **8**

Dark 'n' Stormy Screech dark rum (1.5oz), H&V ginger beer, rosemary **8**

Old Fashioned Woodford Reserve bourbon, Dillon's orange bitters, orange peel, sugar **10**

Greenthumb Dillon's gin (1.5 oz), basil, mint, lime, club soda **9**

Made in the 'Lade Dillons gin (1.5oz), lemon, lemonade, club soda, cranberry, Dillon's rhubarb bitters **9**

Ruby Rose Dillon's rose gin, lime, Dillon's rhubarb bitters, Fever Tree tonic **10**

Smokey Caesar TAG No. 5 vodka (1.5oz), Walter's Craft Caesar mix, bacon **9**
gin or tequila **(11)**

English Mojito Eclipse rum (1.5 oz), mint, cucumber, simple syrup, club soda **9**

Lumberman's Waltz Canadian Club Maple whiskey, Canada Dry ginger ale, bacon **6**

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

FOR THE WINO'S

6oz/Bottle

Red

Cabernet-Merlot 2016 Peller Estates Family Select, Niagara Peninsula **7.5/25**

Cabernet Sauvignon 2016 Trius, Niagara Peninsula **8.5/28**

White

Chardonnay 2016 Peller Estates Family Select, Niagara Peninsula **7.5/25**

Pinot Grigio 2016 Crush, Niagara Peninsula **8.5/28**

Rosé

Rosé 2017 Trius, Niagara-on-the-Lake **10/33**

Sparkling

Pinot Grigio Chardonnay 2017 XOXO, Grimsby **9/30**

HARD STUFF

Gin Unfiltered 22, Dillon's Dist., Beamsville, ON **7**

Gin Rose infused, Dillon's Dist., Beamsville, ON **8**

Vodka TAG No.5, Oakville, ON **6**

Rum Eldorado, 12yr, Demerara Dist., Guyana **8**

Rum Newfoundland Screech, St. John's, Newfoundland **6**

Rum Eclipse Mount Gay, Barbados **7**

Spiced Rum Alfred Lamb's, Corby Spirit and Wine, Toronto, ON **6**

Tequila Cazadores, Resposado, Mexico **7**

Canadian Whisky Premium Barrel Select Forty Creek, Grimsby, ON **6**

Canadian Whisky Single Copper Pot Still 2012, Lot No. 40, Toronto, ON **7**

Canadian Whiskey Cream Liquor Forty Creek, Grimsby, ON **5.5**

Maple Whisky Canadian Club Select, Walkerville, ON **6**

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 **7**

SOFT STUFF

Coffee, French Press (serves 4) **3.5/8**

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

Bubbles Ginger Beer, Root Beer, Grape, Black Cherry, Orange, Lime, Cream Soda, Cola **3.5**

Juice Orange, Cranberry, Lemonade, Iced Tea **2.5**

SWEET STUFF

Crème Brûlée

From scratch creme brulee. Ask your server for details **7.5**

Midnight Stout Chocolate Brownie

Kind of a big deal. Farmer's Daughter Caram-ale drizzle, whipped cream **7.5**



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