

LAKE SIDE 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 SKM DOWN THE ROAD TO ALL THROUGHOUT THE OTTAWA VALLEY. OUR FROM SCRATCH FOOD FEATURES THE HIGHEST QUALITY, SEASONAL PRODUCE THAT WE CAN GET OUR HANDS ON. FOR THIS REASON, OUR HAND CRAFTED MENU CHANGES REGULARLY.

BITES & SHARABLES

Fish Tacos

3 tacos, hand-breaded haddock, mango & avocado salsa, cabbage, chili-lime aioli **12**
additional tacos (3)

Poutine

From scratch rosemary & thyme gravy, St. Albert's cheese curds **12**
Pint-sized **6** Add bacon (2)

Mac 'n' Cheese

St. Albert's old cheddar, parmesan, panko **10**
Add bacon (2)
Add mushrooms, broccoli, or jalapeños (2)

Soup of the Day

Ask your server for details **7**

Truffle Fries

Fresh-cut fries, Grana Padano, truffle oil, rosemary **9**
Pint-sized **5**

Whitewater Nachos

St. Albert's old cheddar, jalapeño, caramelized onion, tomato, green onion, pico de gallo and sour cream **15**

BURGS & SAMMIES

Served with Fresh-Cut Fries

DID YOU KNOW THAT OUR GROUND BEEF COMES FROM LOCAL CATTLE AND THAT THOSE CATTLE SNACK ON SPENT GRAIN FROM THE BREWING PROCESS? NEATO!

Gourmet Grilled Cheese

Our gourmet grilled cheese is ever-changing! Ask your server for details **14**

Chicken Club

Tender roasted chicken, bacon, tomato, avocado, mixed greens, curry aioli, ciabatta **18**

Whitewater Burger

Local Reiche's beef, caramelized onion, St. Albert's old cheddar, Midnight Stout horseradish mustard, mixed greens, house relish, Buns Master brioche bun **17**
add bacon (2) upgrade to Mountain Creek elk (4)

Chipotle Beef Burger

Local Reiche's beef, St. Albert's old cheddar, bacon, jalapeños, Legion Lager chipotle BBQ sauce, mixed greens, Buns Master brioche bun **18**
Upgrade to Mountain Creek elk (4)

Gluten free bun **2**

SIDE UPGRADES

Mac 'n' Cheese

St. Albert's old cheddar, Parmesan, panko **5**
Add bacon (2)
Add mushrooms, broccoli, or jalapeños (2)

Poutine

From scratch rosemary & thyme gravy,
St. Albert's cheese curds **4**
Add bacon (2)

Mint Watermelon Salad

Watermelon, feta, red onion,
heritage greens, mint dressing **3**

Truffle Fries

Grana Padano, truffle oil, rosemary **2**

Soup of the Day

Ask your server for details **4**

Whitewater Caesar

Artisan lettuce, shaved Gruyère, crispy Genoa, fried capers, house croutons, from scratch Caesar dressing **3**

Sweet Potato Wedges

House-made curry aioli **4**

PLANT-BASED

Chickpea Fritters

Served with house-made tahini dipping sauce **9**

BBQ Jackfruit Sandwich

Whistling Paddler BBQ pulled jackfruit, apple coleslaw, ciabatta bun **19**

Coconut Korma Curry

House-made korma, asparagus, red pepper, cauliflower, turmeric basmati **18** Add chicken (4)

Tahini Buddha Bowl

Quinoa, black beans, roasted cauliflower, avocado, red cabbage, roasted beet, tomato wedges, house-made tahini dressing **16** Add chicken (4)

GREENERY

Whitewater Caesar

Artisan lettuce, shaved Gruyère, crispy Genoa, fried capers, house garlic croutons, from scratch Caesar dressing **15** Add chicken (4)
Pint-sized **5**

Mint Watermelon Salad

Watermelon, feta, red onion, heritage greens, mint dressing **15**
Pint-sized **5**

SWEET STUFF

The Cheesiest of Cakes

From scratch cheesecake. Ask your server for details **9**

Midnight Stout Chocolate Brownie

Kind of a big deal. Midnight Stout ice cream, Whistling Paddler Caram-ale drizzle **9**

Midnight Stout Float

Carp Creamery ice cream, Midnight Stout, chocolate **8**

Affogato

Carp Custom Creamery Midnight Stout ice cream, shot of espresso **8**

THE MAIN EVENT

Steak

12oz AAA Angus Reserve striploin chargrilled or pan seared with garlic & rosemary butter, fresh-cut fries, local seasonal veg, Astrolabe steak sauce **34**

Fish & Chips

Farmer's Daughter battered haddock, fresh-cut fries, mushy peas, spent grain bread & butter, house-made rémoulade
One piece **17** Two Piece **21**

Jambalaya

Shrimp, chicken, andouille sausage, okra, green pepper, onion, celery, tomato, basmati **24**

Tomahawk Porkchop

Apple coleslaw, roasted sweet potato wedges, house-made curry aioli **28**

Blackened Catfish

Cajun rice, asparagus, mango salsa **24**

Locally Sourced

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

Groups of 15+ will be automatically charged gratuity



VEGETARIAN



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



VEGAN
For all the herbivores out there

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 ResDiary. 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 BEER INGREDIENTS (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 English IPA- • 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 **6/7/18**

Astrolabe IPA • 5% ABV • 60 IBU **7/8/20**

Blood Moon Sour • 4.8% ABV • 4 IBU **7/8/20**

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

Sharing Paddle 4 x 6oz Samples **9** Additional 6oz **2.3-2.5**

SOMETHING FANCY

Ask us about our feature cocktail

Ginventure Dillon's gin, Fever Tree tonic, black peppercorns & your choice of bitters: orange, DSB, blackcurrant, hops, lime, pear, cranberry, angelica, wormwood **7.5**

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

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

Old Maple Tree Woodford Reserve bourbon or Eldorado 12 year rum, Dillon's orange bitters, orange peel, Maple Creek Farms syrup **10**

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

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

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

Smoky Caesar TAG No. 5 vodka (1.5oz), Walter's Craft Caesar mix, bacon **10.5** gin or tequila (**11.5**)

English Mojito Eclipse rum (1.5 oz), mint, cucumber, simple syrup, club soda **10**

Lumberman's Waltz Sortilège maple whisky, Canada Dry ginger ale, bacon **7**

Whitewater Russian Vodkow, Khalua, milk, chocolate **8**

Martini Double Dillon's gin or Dillon's vodka, vermouth, olive **12**

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**

Special Coffee Madawaska roasted coffee, 1 oz of liqueur **7**

Cider No Boats on Sunday Cranberry Rosé 500ml **11**

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

FOR THE WINOS

6oz/Bottle

Red

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

Cabernet Sauvignon 2016 Trius, Niagara Peninsula **9/28**

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 **11/33**

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**

Gin Ungava, Cowansville, QC **7**

Vodka Method 95 Dillon's Dist., Beamsville, ON **7**

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

Vodka Beattie's Distillers, Alliston, ON **7**

Vodkow Dairy Distillery, Almonte, ON **7**

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

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

Rum Eclipse Mount Gay, Barbados **7**

Spiced Rum Alfred Lamb's, 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 Whisky Cream Liquor Forty Creek, Grimsby, ON **5.5**

Maple Whisky Sortilège, Montreal, QC **7**

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

Bourbon Whiskey Knob Creek, Kentucky, USA **9**

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**

BEER COCKTAILS

Midnight Train Espresso, Forty Creek Cream Whisky, Midnight Stout, Khalua **11**

The High-Class V Dillon's gin, Class V, cranberry, lemon, grapefruit, simple syrup, mint **11**

Sailor's Delight Sortilège Maple Whisky, Blood Moon Sour, Rosemary **11**

Cobden Mule Tag No. 5 Vodka, Farmer's Daughter, H & V Ginger Beer, Lime, Dillon's Lime Bitters, Simple Syrup, Salt **9**

SOFT STUFF

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

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

See coffee menu for tea, coffee, and dessert options



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