

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 5km 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 handcrafted menu changes regularly.

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



Locally Sourced

Vegan 

Vegetarian 

Gluten Friendly 
We are not an allergen free kitchen but will do our best to accomodate

PLANT-BASED

  **Green Thai Curry**
House-made green Thai curry sauce, baby bok choy, asparagus, zucchini, sweet peas, basmati **18** Add chicken (4)

  **Tahini Buddha Bowl**
Quinoa, tomato, chickpeas, kale, red onion, asparagus, watermelon radish, house-made tahini dressing **16**

 **Falafel Burger**
Sundried tomato pesto, avocado, leaf lettuce, ciabatta **16**

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

BITES & SHARABLES

Chicken Wings

Farmer's Daughter Hot, Legion Lager Chipotle, Whistling Paddler BBQ, Caribbean Jerk or Lemon Pepper **14**

Mac 'n' Cheese

St. Albert's old cheddar, parmesan, panko **11**

Add bacon (3)

Add mushrooms, broccoli, or jalapeños (2)

Bahn Mi Fries

Fresh-cut fries, seasoned pork, julienned carrot & cucumber, Sriracha mayo, jalapeño, cilantro **14**

Pint-sized **6**

Soup of the Day

Ask your server for details **7**

Whitewater Nachos

St. Albert's old cheddar, jalapeño, caramelized onion, tomato, green onion, green & red peppers, pico de gallo and sour cream **17**

Add beef (4) Add chicken (4) Add black beans (2)

Feta Bruschetta

House focaccia, tomato & herb bruschetta, feta, creamy garlic drizzle, balsamic reduction **14**

Chicken Fillets

Farmer's Daughter Hot, Legion Lager Chipotle, Whistling Paddler BBQ, garlic, bacon aioli, Caribbean Jerk or local honey **12**

Poutine

From scratch thyme gravy, St. Albert's cheese curds **14**

Pint-sized **7** Add bacon (3)

WANNA TACO 'BOUT IT?

Tacos come in 3's and are served in your choice of flour or corn tortilla  

Hand-breaded haddock, mango & avocado salsa, red cabbage, chilli-lime aioli, crispy corn chips **14**

Pulled seasoned chicken, mango & avocado salsa, red cabbage, chili-lime aioli, crispy corn chips **14**

Corn & black bean, house chermoula, pico de gallo, greens, crispy corn chips **14** 

Diablo shrimp, avocado, pico de gallo, bean sprouts **14**

Additional tacos of any kind **3.5**

GREENERY

Whitewater Caesar


Artisan greens, shaved Gruyère, crispy Genoa, fried capers, garlic croutons, from scratch Caesar dressing **16** Add chicken (4)

Pint-sized **6**

Strawberry & Cucumber Salad

Red cabbage, kale, dried cranberry, strawberry, cucumber, pepitas, creamy poppyseed dressing **16**

Add chicken (4) Pint-sized **6**

Note: Make this vegan with a lemon maple vinaigrette 

Groups of 15+ will automatically be charged gratuity

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, Google, or ResDiary. We'd love to hear about your great experience or how we can improve for your next visit.

THE MAIN EVENT

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

Steak Frites

8 oz sirloin, fresh-cut fries, house slaw, Class V steak sauce 20

⊗ Ginger Miso Chicken Noodle Bowl

Edamame, mushroom, bok choy, house-made honey ginger miso, garlic sesame sauce, vermicelli 22

⊗ Jambalaya

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

Panko & Herb Crusted Salmon

Honey mustard dill sauce, seasonal veg, quinoa 24

Steak

12 oz AAA Angus Reserve striploin chargrilled or pan-seared with garlic & rosemary butter, roasted red potatoes, local seasonal veg, Class V steak sauce 36

Make it Surf & Turf with shrimp 5

Note: Meal is GF without the steak sauce

SIDE UPGRADES

Mac 'n' Cheese

St. Albert's old cheddar, parmesan, panko 5

Add bacon (3)

Mushrooms, broccoli, or jalapeños (2)

Poutine

From scratch thyme gravy, St. Albert's cheese curds 5

Add bacon (3)

Soup of the Day

Ask your server for details 4

Roasted Seasonal Veg 2

Strawberry & Cucumber Salad

Red cabbage, kale, dried cranberry, strawberry, cucumber, pepitas, creamy poppy seed dressing 4

Bahn Mi Fries

Pork, julienned veg, Sriracha mayo, jalapeño, cilantro 4

Whitewater Caesar

Artisan lettuce, shaved Gruyère, crispy Genoa, fried capers, house croutons, from scratch Caesar dressing 4

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 to pour over 8

BURGS & SAMMIES

Served with fresh-cut fries

Gourmet Grilled Cheese 🍷

Our gourmet grilled cheese is ever-changing. Ask your server for details 14
Add bacon (3)

Chicken Club

Seasoned chicken, bacon, tomato, avocado, leaf lettuce, curry aioli, ciabatta 18

Chipotle Beef Burger

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

Whitewater Burger

Local Reiche's beef, St. Albert's old cheddar, bacon aioli, onion jelly, leaf lettuce, Buns Master brioche bun 17
Add bacon (3) Upgrade to Mountain Creek elk (4)

Steak Sandwich

Thinly sliced medium rare steak, caramelized onion, red chimichurri, arugula, ciabatta 21

Gluten free bun 2

Did you know that our ground beef comes from local cattle and that those cattle snack on spent grain from the brewing process? Neato!

DRINK IT IN!

Enjoy some of our house-made beer or Paper Boat Artisanal Gin cocktails listed below. Not your thing? Have a look at our drinks menu for additional beverages.

THE BEER EDDY

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

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

High Tide New England IPA • 6.9% ABV • 10 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

PAPERBOAT ARTISANAL GIN COCKTAILS

Paper Boat Collins Paper Boat gin, lemon juice, simple syrup, orange bitters, Blood Moon Blood Orange Sour 11

Maple Gin Fizz Paper Boat Gin, maple syrup, lemon juice, egg white, club soda 11

Negroni Paper Boat Gin, Campari, Sweet Vermouth 11

Raspberry Bramble Paper Boat Gin, Cointreau, lemon juice raspberries 13.5

Whitewater Gin Caesar Paper Boat Gin, Walter's Craft Caesar mix, Worcestershire, lime juice, tabasco, horseradish, prosciutto, old cheddar 12.5

SOFT DRINKS

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 and coffee (including the special kind!)

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