

# 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 hand crafted 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 accommodate you

## PLANT-BASED

### Red Lentil & Spinach Daal

Tomato, onion, jalapeño, garlic basmati, house focaccia 21  
Add Ontario chicken (4)

### Tahini Buddha Bowl

Quinoa, butternut squash, baby kale, red onion, Whistling Paddler braised cabbage, house-made roasted red pepper tahini 16

### Falafel Burger

Sundried tomato pesto, avocado, leaf lettuce, ciabatta 16

### Chickpea Fritters

Served with house-made roasted red pepper tahini 12

## BITES & SHARABLES

### Chicken Wings

Farmer's Daughter Hot, Legion Lager Chipotle, Whistling Paddler BBQ, Caribbean Jerk or Lemon Pepper, served with creamy garlic sauce & carrots 14

### Mac 'n' Cheese

St. Albert's old cheddar, parmesan, panko 12

Add bacon (3)

Add mushrooms, broccoli, or jalapeños (2)

### BBQ Chicken Flatbread

House focaccia, seasoned grilled chicken, chipotle BBQ, caramelized onion, mozzarella, cilantro 19

### Scotch Egg

Seasoned Ontario pork, panko, heritage greens, bacon aioli 12

### 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, tomato chili sauce, pico de gallo, and sour cream 18

Add local Reiche's ground beef (4) Add Ontario chicken (4) Add black beans (2)

Add Alberta steak (8)

### Feta Bruschetta

House focaccia, tomato & herb bruschetta, feta, creamy garlic drizzle, balsamic reduction 9

### Chicken Fillets

Farmer's Daughter Hot, Legion Lager Chipotle, Whistling Paddler BBQ, creamy garlic, bacon aioli, Caribbean Jerk or local honey 14

### Poutine

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


Pint-sized 7 Add bacon (3) Add Alberta steak (8)

### Sundried Tomato & Chèvre Dip

Caramelized onion, sourdough bread bowl 18

## WANNA TACO 'BOUT IT?

Hand-breaded Atlantic cod, mango & avocado salsa, red cabbage, chili-lime aioli, crispy corn chips, flour tortilla 14

Honey garlic crispy tofu, red cabbage, house-made tzatziki, pickled peppers & onion, corn tortilla 14 

## GREENERY

### Whitewater Caesar

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

Pint-sized 7

### Apple Walnut Salad

Heritage greens, roasted beets, walnuts, chèvre, Cortland apple, orange-pumpkin dressing 14

Add Ontario chicken (4) Pint-sized 7

\*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 Atlantic cod, fresh-cut fries, mushy peas, spent grain bread & butter, house-made tartar sauce  
One piece 17 Two piece 21

### Steak Frites

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

### Chicken Pot Pie

Ontario chicken, peas, carrot, onion, thyme, dressed heritage greens 18

### ⊗ Pad Thai

Sweet & spicy Rajili, bell pepper, carrot, peanuts, cilantro, green onion, rice noodles 20

### Panko & Herb Crusted Salmon

Honey mustard dill sauce, seasonal veg, quinoa 26

### Steak

12oz AAA Angus Reserve Alberta striploin chargrilled or pan seared with garlic & rosemary butter, roasted red potatoes, local seasonal veg, Class V steak sauce 38

Make it Surf & Turf with shrimp 5

⊗ Note: Meal is GF without the steak sauce

## 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 cocktail & wine 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

Smoked G & T Paper Boat Gin, orange, rosemary, Fever Tree tonic, Applewood smoked 13

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!)

## 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 Ontario chicken, bacon, tomato, avocado, leaf lettuce, chipotle 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

### 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)

### Steak Sandwich

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

### Bison Burger

Local Northfork Bison, pepperjack, heritage greens, chipotle aioli, crispy onions 22  
Add bacon (3)

### Fried Chicken Sandwich

Buttermilk Ontario chicken, heritage greens, pepperjack, house-made tartar, pickled peppers & onion, ciabatta 19  
Spice it up (1)

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!

## 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)

### Roasted Seasonal Veg 2

### Soup of the Day

Ask your server for details 4

### Apple & Walnut Salad

Heritage greens, roasted beets, walnuts, chèvre, Cortland apple, orange-pumpkin dressing 4

### Whitewater Caesar

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

## SWEET STUFF

### Carrot Cake

Walnut, cranberry, house-made cream cheese icing 9

### Midnight Stout Chocolate Brownie

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

### Deep Fried Ice Cream

Carp Creamery ice cream, Midnight Stout brownie crumb, chocolate, Whistling Paddler Caram-ale drizzle 10

### Affogato

Carp Custom Creamery Midnight Stout ice cream, shot of espresso to pour over 6

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