


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

GREENERY

Whitewater Caesar
Heritage greens, Asiago, crispy
Hungarian salami, fried capers, house garlic
croutons, lemon, from scratch Caesar dressing **16**
Pint Size 7
Add Ontario chicken **(5)**

  **Autumn Salad**
Mixed greens, roasted butternut squash, red onion,
craisins, chèvre, cranberry vinaigrette **16**
Pint Size 7
Add Ontario chicken **(5)**

BITES & SHARABLES

Mac 'n' Cheese

St. Albert's old cheddar, Parmesan, panko **16**
Add bacon **(4)** Mushrooms or broccoli **(3)** Add jalapeños **(2)**

Truffle Fries

Fresh rosemary, truffle oil, Asiago, and kosher salt **14**
Pint size **6**

Chicken Wings

Farmer's Daughter Hot, Legion Lager Chipotle, Whistling Paddler BBQ,
Caribbean Jerk or Lemon Pepper, served with creamy garlic sauce
& carrot sticks **17**

Whitewater Nachos

Cheddar, Monterey Jack, jalapeño, caramelized onion, green onion, bell
peppers, black beans, tomato chili sauce, pico de gallo, and sour cream **21**
Add Reiche's Farm ground beef **(5)** Add beer can chicken **(5)**

Truffle & Apple Chèvre Dip

Served with corn tortilla chips or French bread crostini **17**

Chicken Fillets

Farmer's Daughter Hot, Legion Lager Chipotle, Whistling Paddler BBQ,
creamy garlic, bacon aioli, Caribbean Jerk or local honey. Served with
carrot sticks **16**

Poutine

From scratch thyme & rosemary gravy, St. Albert's cheese curds **16**
Pint-sized **8** Add bacon **(4)** Add beer can chicken **(5)**

Crispy Tofu Bites

Whistling Paddler BBQ sauce with roasted garlic tahini dressed
heritage greens **12**

Soup of the Day

Ask your server for details **10**

WANNA TACO 'BOUT IT?

Atlantic Cod or Beer Can Chicken Tacos

Served with mango & avocado salsa, red cabbage, chili-lime aioli,
crispy corn strips, flour tortilla **16**

Soy Ginger Tofu Tacos

Red cabbage, carrot, green onion, from scratch Thai peanut sauce,
corn tortilla **14**

Add up to 2 additional tacos for **(4 each)**

PLANT-BASED

Chimichurri Veg Wrap

Avocado, heritage greens, pickled pepper & onion, cucumber,
vegan feta, red pepper chimichurri, flour tortilla **16**
Add tofu **(4)**

Black Bean, Corn & Lentil Sandwich

Mango avocado salsa, sliced tomato, leaf lettuce on ciabatta
with roasted garlic oil **19** **Note:** Gluten free without bun

Power Bowl

Broccoli, roasted butternut squash, brussels sprouts, garbanzo
bean, black bean, red onion slivers, red lentils, heritage greens,
tossed in roasted garlic tahini **18**
Add tofu **(4)**

Roasted Butternut Squash & Coconut Curry

Coconut basmati, chickpeas, raita, and cilantro **17**
Make it medium or spicy **Note:** Vegan without raita
Add tofu **(4)**

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.

BURGS & SAMMIES

Served with fresh-cut fries

Chicken Club

Seasoned Ontario chicken, bacon, tomato, avocado, leaf lettuce, chipotle aioli, on ciabatta with garlic butter **18**

Chipotle Beef Burger

Local Reiche's Farm beef, St. Albert's old cheddar, bacon, jalapeños, Legion Lager chipotle BBQ sauce, crispy onions, leaf lettuce, brioche bun **22**

Whitewater Burger

Local Reiche's Farm beef, St. Albert's old cheddar, bacon aioli, Spanish onion chutney, leaf lettuce, brioche bun **21**
Add bacon **(4)**

Whitewater Reuben

Thinly sliced Montreal smoked brisket, house-made sauerkraut, provolone, sweet & smokey Farmer's Daughter mustard, garlic butter ciabatta, pickle spear **23**

Bison Burger

Local Northfork Bison, brie cheese, blueberry chutney, leaf lettuce brioche bun **24** Add bacon **(4)**

⊗ 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 cocktail & wine menu for additional beverages.

16oz/20oz/Pitcher

- Farmer's Daughter Blonde Ale • 5% ABV • 22 IBU 7/8/20
- Whistling Paddler English Best Bitter • 4.5% ABV • 33 IBU 7/8/20
- Class V English IPA • 5.5% ABV • 72 IBU 7/8/20
- Midnight Stout Oatmeal Milk Stout • 4.5% ABV • 30 IBU 7/8/20
- Legion Lager Canadian Lager • 5% ABV • 20 IBU 7/8/20
- Blood Moon Blood Orange Sour • 4.8% ABV • 4 IBU 8/9/22
- High Tide New England IPA • 6.9% ABV • 10 IBU 8/9/22
- North Meets South Nordic Pale Ale • 4.6% ABV • 20 IBU 8/9/22
- Seasonal Draught Ask your server for details 8/9/22
- Sharing Paddle 4 x 6oz Samples 9 Additional 6oz 2.3-2.5

SOFT DRINKS

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

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

See coffee menu for tea and coffee (including the special kind!)

THE BEER EDDY

THE MAIN EVENT

Fish & Chips

Farmer's Daughter battered Atlantic cod, fresh-cut fries, mushy peas, spent grain bread & butter, from scratch tartar sauce
One piece **21** Two piece **25**

Steak Frites

8 oz Alberta sirloin, fresh-cut fries, house slaw, house-made BBQ sauce of your choice **28**
Note: Meal is GF without the BBQ sauce ⊗

Shanghai Noodle Bowl

Shanghai noodles, Szechuan sauce, carrot, sweet pepper, broccoli, scallion, mushroom, sesame **24**
Add House-cured ginger salmon **(5)** Add Ontario Chicken **(5)**
Add tofu **(4)**

Roasted Butternut Squash & Coconut Curry

Coconut basmati, chickpeas, raita, and cilantro **17**
Add tofu **(4)** Add Ontario chicken **(5)**
Make it medium or spicy **Note:** Vegan without raita

Pesto Linguine

Grape tomato, bocconcini, arugula, basil pesto, toasted walnuts, cream **22**
Add tofu **(4)** Add Ontario chicken **(5)**

Sous Vide Jerk Pork Tenderloin

Jerk marinated pork tenderloin cooked sous vide and pan seared, served with herb roasted baby red potatoes, seasonal vegetables, pan jus **25**

Steak

12oz AAA Angus Reserve Alberta striploin chargrilled or pan seared with garlic & rosemary butter, roasted red potatoes, local seasonal veg, house-made BBQ sauce of your choice **39**
Add sautéed mushrooms **(4)**
Make it Surf & Turf with shrimp **(5)**
Note: Meal is GF without the BBQ sauce ⊗

SIDE UPGRADES

Mac 'n' Cheese

St. Albert's old cheddar, Parmesan, panko **8** Add bacon **(4)**
Add mushrooms or broccoli **(3)**
Add jalapeños **(2)**

Poutine

From scratch thyme & rosemary gravy, St. Albert's cheese curds **6**

Truffle Fries

Fresh rosemary, truffle oil, asiago, and kosher salt **4**

Autumn Salad

Mixed greens, roasted butternut squash, red onion, raisins, chèvre, cranberry vinaigrette **5**

Whitewater Caesar

Artisan lettuce, Asiago, crispy Genoa, fried capers, house croutons, from scratch Caesar dressing **5**

Roasted Seasonal Veg **5**

Soup of the Day **5**

ADD IT ON

Ontario Chicken **5**

Beer Can Chicken **5**

Garlic Shrimp **5**

Tofu **4**



WHITEWATER

BREWING CO.

SWEET STUFF

Midnight Stout Brownie

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

Affogato

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

Carrot Cake

Walnut, cream cheese icing **10**

Warm Apple Crumble

House-made crumble, local apples, fresh cream **9**
a la mode **4**

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