



February 2017

Welcome to Whitewater Brewing Company.

Supporting the local community and other local businesses is our priority and that is why we prioritize sourcing as much of our food from the local area as possible. It may be as close as a 5 minute drive from the brewery or if that wasn't possible, it was the next closest place.

Our grub features the highest quality, seasonal produce that we could get our hands on in the Ottawa Valley. For this reason, our hand crafted menu changes regularly!

Please tell us about your visit.

At Whitewater Brewing Company, we take pride in what we do. We strive to provide a high quality product and service from start to finish.

Whether good or bad, please let us know by leaving a review on Facebook, Trip Advisor or Opentable. We love to read how we can improve just as much as what a great experience you've had.

What does all this jargon mean?

FD = Recommended with Farmer's Daughter

CV = Recommended with Class V

WP = Recommended with Whistling Paddler

MS = Recommended with Midnight Stout

V = Vegetarian

GF = Gluten Friendly (we are not an allergy-free kitchen, but will do our best to accommodate you)



= this item has local ingredients. Feel free to ask your server what!

BREWED BY FRIENDS, FOR FRIENDS.



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LAKESIDE

RIVERSIDE



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Small

Fish or Pork Taco – Locally Sourced FD <u>9</u>	Scotch Egg – Locally Sourced CV <u>8</u>
3 tacos, mango & avocado salsa, cabbage, habanero aioli. Additional Taco's (3)	Soft boiled egg, local Elk, breaded, deep fried, spring mix, house cranberry sauce
Chicken Wings – GF WP <u>11</u>	Chicken Fillets – FD <u>11</u>
Homemade Sauces: Honey BBQ, Sweet heat, Mango habanero, Lemon Pepper, Feature sauce.	Seasoned breadcrumbs, homemade plum sauce
Spring Rolls – V Locally Sourced CV <u>7.5</u>	Bread & Olives – V Locally Sourced WP <u>5</u>
Local seasonal vegetables, homemade plum sauce	Olive oil & balsamic vinegar
Fresh Cut Fries – GF Locally Sourced FD <u>6</u>	Mac'n' Cheese – V Locally Sourced MS <u>9</u>
*upgrade to chunky chips with grated parmesan, truffle oil and rosemary.	Old cheddar, Parmesan, breadcrumbs <u>12</u>
*upgrade to poutine with rosemary & thyme gravy, St Albert's cheese curds <u>9</u>	*add bacon or pulled pork <u>11</u>
	*add mushrooms or broccoli <u>11</u>

Sharing

Nachos – GF Locally Sourced FD <u>14</u>	Warm Goat Cheese Dip – Locally Sourced WP <u>11</u>
Old cheddar, onion, tomato, peppers, smoked tomato salsa. Add beef (3) Add chicken (4)	Caramelized onion, cranberry compote and house made crostinis

Burgers/Sandwiches

*all served with your choice of fresh cut fries, seasonal salad or seasonal roasted vegetables. Choose an upgrade below.

Steak Sandwich – WP <u>18</u>	Signature Burger – Locally Sourced CV <u>16</u>
Caramelized onions, Whistling Paddler hot mustard, mixed greens	Thick cut maple bacon, old cheddar, habanero aioli, mixed greens *upgrade to locally reared Elk (3)
Falafel Burger – V MS <u>14</u>	Chicken Club – FD <u>16</u>
Falafel, avocado, smoked tomato salsa, mixed greens	Local chicken, thick cut maple bacon, tomato, avocado, curry aioli
Pulled Pork Sandwich – Locally Sourced MS <u>16</u>	
Slow cooked pork, coleslaw, in house pickles, Midnight Stout BBQ sauce	

Optional Upgrades

*These items are priced for additional sides only

Chunky Chips Locally Sourced <u>2</u>	Mac'n' Cheese – V Locally Sourced <u>2</u>
Grated parmesan, truffle oil and rosemary.	Old cheddar, parmesan, breadcrumbs <u>4</u>
	*add bacon or pulled pork <u>3</u>
	*add mushrooms or broccoli <u>3</u>
Poutine Locally Sourced <u>3</u>	Soup of the Day Locally Sourced <u>2</u>
Rosemary & thyme gravy, cheese curds	Ask your server for details

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THE MAIN EVENT

We have paired each main meal with our recommended side dishes. You are welcome to upgrade to an alternative side from the options on the previous page.

Steak - GF	WP	<u>25</u>	Fish & Chips -	FD	<u>18</u>
10oz AAA Angus Reserve striploin either chargrilled or pan fried with garlic and rosemary butter, fresh cut fries, local seasonal vegetables, Whistling Paddler hot mustard			Beer Battered Haddock, chunky chips, mushy peas, bread & butter, tartare sauce.		
Roasted Trout - GF Locally Sourced	FD	<u>22</u>	Grilled Sausage & Mash - Locally Sourced	WP	<u>19</u>
Little Current Trout, mustard dill sauce, jasmine rice, local seasonal vegetables			Local sausage, garlic mash, rosemary & thyme gravy, Whistling Paddler hot mustard		
Braised New Zealand Lamb Shank -	CV	<u>23</u>	Pan-Seared Duck Breast - Locally Sourced	MS	<u>21</u>
Red wine sauce, garlic mash, local seasonal vegetables			New Market duck, cranberry orange reduction, rooibos scented rice, local seasonal vegetables. Cooked medium-rare unless otherwise requested		
Vegetable Rogan Josh (Spicy) - V GF Locally Sourced	CV	<u>18</u>	Stuffed Pasta - V Locally Sourced	MS	<u>16</u>
Sweet potato, kale, homemade Rogan Josh curry paste, jasmine rice			Handmade stuffed pasta, ask your server for more details.		

SWEET STUFF

Cheesecake Locally Sourced	<u>8</u>	Midnight Stout Chocolate Brownie Locally Sourced	<u>8</u>
Ask your server		Midnight Stout Ice Cream, Caramale drizzle	

Please ask about our feature dishes

Soup of the day	<u>6</u>	Feature Salad	<u>14</u>
Feature Dessert	<u>9</u>	Feature Main	<u>22</u>
Feature App	<u>12</u>	Feature Cocktail	<u>9</u>
Feature Pie	<u>14</u>		

*Please consider making a reservation at/after 730pm if you plan on staying all night for live music
*Gratuity will automatically be added at 17% for groups of 15+

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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.

By the Glass 16oz/20oz/Pitcher

Farmer's Daughter Blonde Ale 5% ABV 22 IBU	<u>4.8/6/15</u>	Whistling Paddler English Style Ale 4.5% ABV 33 IBU	<u>4.8/6/15</u>
Class V India Pale Ale 5.5% ABV 72 IBU	<u>4.8/6/15</u>	Midnight Stout Oatmeal Milk Stout 4.5% 30 IBU	<u>4.8/6/15</u>
Seasonal Draft Please ask your server	<u>5.6/7/18</u>	Sharing Paddle 4 x 6oz samples	<u>7.2</u>

SOMETHING FANCY

Ginventure Dillon's gin, Jack's Tonique & your choice of bitters (orange, rhubarb, dsb, blackcurrant, hops, lime, pear, cranberry, angelica, wormwood)	<u>7</u>	Slimmin' 'n' Drimmin' Cazadores Tequila, lime juice, lemon juice	<u>9</u>
Dark 'n' Stormy Double dark rum, H&V ginger beer, rosemary	<u>8</u>	Old Fashioned Bourbon, Dillon's orange bitters, orange, sugar	<u>9</u>
Greenthumb Double gin, basil, mint, lime, club soda.	<u>9</u>	Made in the 'Lade Double gin, fresh squeezed lemons, lemonade, club soda, cranberry, Dillon's rhubarb bitters.	<u>9</u>
Ruby Rose Dillon's rose gin, lime, Dillon's rhubarb bitters, Jack's Tonique.	<u>8</u>	Smokey Caesar Double Vodka, Walter's Craft Caesar mix, snack skewer Gin or Tequila (10)	<u>9</u>
English Mojito Double mild eclipse rum, mint, cucumber, simple syrup, club soda.	<u>8</u>	Lumberman's Waltz Maple whiskey, Canada Dry ginger ale, bacon.	<u>6</u>
Martini Double gin or vodka, vermouth, olive	<u>10</u>	Midnight Stout Float Midnight Stout, Midnight Stout ice cream	<u>7</u>
The Mad Hungarian Dark rum, H&V root beer	<u>8</u>		

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FOR THE WINO'S

By the Glass 6oz/Bottle

Cabernet-Merlot - Burnt Ship Bay Estate Winery, Niagara	<u>7.5/25</u>	Ries/Chard/Gewurz - Sibling Rivalry 2012 Henry of Pelham, Niagara	<u>7.5/27</u>
Cab-Franc, Cab-Sauv, Merlot Blend - Game Changer, Vineland, Niagara	<u>7.5/25</u>	Pinot Grigio - 2013 Inniskillin, Niagara	<u>8/29</u>
Pinot Noir - 2012 Konzelmann Estate Winery, Niagara	<u>/23</u>	Chardonnay Riesling - 2015 Lot 74-PondView Estate Winery, Niagara	<u>7.5/27</u>
Cabernet Merlot Reserve - 2013 Black Label, PondView Estate Winery, Niagara	<u>/30</u>	Gewürztraminer - 2012 Pelee Island Winery	<u>/27</u>
		Chardonnay - Burnt Ship Bay Estate Winery, Niagara	<u>/28</u>

THE HARD STUFF

Vodka TAG No.5, Oakville, ON	<u>4.5</u>	Canadian Whisky Premium Barrel Select Forty Creek, Grimsby, ON	<u>4.75</u>
Vodka Dillon's Distillers, Method 95, Beamsville, ON	<u>6.5</u>	Canadian Whisky Single Copper Pot Still 2012, Lot No. 40, Toronto, ON	<u>6.75</u>
Gin Unfiltered 22, Dillon's Distillers, Beamsville, ON	<u>6.5</u>	Canadian Whiskey Cream Liquor Forty Creek, Grimsby, ON	<u>5</u>
Gin Rose Infused, Dillon's Distillers, Beamsville, ON	<u>6.5</u>	Bourbon Whiskey Woodford Reserve, Kentucky, USA	<u>8</u>
Tequila Cazadores, Mexico	<u>6</u>	Scotch Whisky Glenfiddich Single Malt 12 year, Banffshire, Scotland	<u>9</u>
Rum Newfoundland Screech, St. John's, Newfoundland	<u>4.5</u>	Scotch Whisky Bowmore Single Malt 12 year, Islay, Scotland	<u>10</u>
Rum Eclipse Mount Gay, Barbados	<u>5.25</u>	Port Late Bottled Vintage 2008, Grahams, Portugal, 2oz glass	<u>6</u>
Spiced Rum Alfred Lamb's, Corby Spirit and Wine, Toronto, ON	<u>4.5</u>		

THE SOFT STUFF

Coffee's	<u>4</u>	Tea's	<u>3</u>
Americano, Espresso		Rooibos, Earl Grey,	
Cappuccino, Latte, Flat white	<u>5</u>		
Harvey & Vern's Craft Soda	<u>3</u>	Pop Shoppe Soda	<u>3</u>
Ginger beer, root beer		Black cherry, cola, cream soda, orange soda, lime ricky, grape	
Juices	<u>3</u>		
Orange, apple, cranberry, lemonade, ice tea			

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