



WILD ROSE BREWERY & TAPROOM



SEASONAL

SEASONAL RELEASES

Be sure to ask about our current brew.

* SEASONALLY priced *

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We love great beer and we love creating new recipes. In fact, we've even developed a way to share these new brews with everyone.

The result is our **Seasonal Release Program** where every other month (or so) we brew up our hand-crafted brews and make them available until they run out.

Velvet Fog
A special blend of 50% wheat malt and 50% barley malt gives our Canadian Wheat Ale its hazy, golden colour and fresh taste. The choice is clear. The beer isn't.
4.5% alc./vol.



WRed Wheat Ale
Distinctive red-amber hues with aromas of biscuits and a sweetness of caramel. Hand crafted, this beer strikes a fine balance between malt and hops. The final result is a beer that is crisp, clean and refreshing.
5.0% alc./vol.



S.O.B. (Special Old Bitter)
Golden in color, our S.O.B. is brewed with imported hops to achieve the flavour profile of this classic English Ale. Light in body, S.O.B. is definitely a session beer for one and all.
4.1% alc./vol.



WRaspberry Ale
You will not find any preservatives in this thirst quenching ale. *But additives?* That's a different story as each brew of our WRaspberry Ale is infused with thousands of natural, juicy-red *additives* called raspberries.
4.5% alc./vol.



Brown Ale
Dark brown and ruby hued, this ale exhibits rich notes of espresso and chocolate. Very approachable, our Brown Ale is mildly hopped with a medium body and a clean finish.
5.0% alc./vol.



I.P.A. (India Pale Ale)
Our I.P.A. is a beautiful copper-coloured ale, rich in caramel malt character & well balanced with plenty of hops. An authentic India Pale Ale, this I.P.A. is handcrafted for the true ale drinker.
6.0% alc./vol.



Alberta Crude Oatmeal Stout
Black as its namesake with a creamy tan head, this Oatmeal Stout is velvety smooth with low carbonation. Six different malts and oatmeal, of course, contribute to this ale's complex character.
5.5% alc./vol.



draft and Party Pig only

20oz pint ... \$6.50 14oz glass ... \$4.50 Taster Round ... \$15.00

* We love to show off all of our brews, but if we look busy, please do not order a Taster Round until we catch our breath. *

STARTERS

CHIPS & THREE DIPS \$9.95
 Fresh house made salsa, chilled jalapeño cheddar dip & our brown beans baked with Alberta Crude Oatmeal Stout served with ¾ pound of white corn tortilla chips.

RED PEPPER HOMOUS & NAAN \$8.95
 Chick peas tastefully blended with roasted garlic. Topped with a green olive tapenade and served with wedges of naan.

BRUSCHETTA \$7.95
 Warm mozza flatbread wedges brushed with olive oil served with house made tomato bruschetta, parmesan & capers.

PISTACHIO GOAT CHEESE \$12.95
 Generous portion of goat cheese rolled in pistachios and warmed in our oven. Served on a bed of spring mix with our house-made WRaspberry vinaigrette, buttery crostini & sautéed onions.

PHYLLO WRAPPED BAKED BRIE \$12.95
 Full wheel of brie wrapped in phyllo pastry and drizzled with honey and pepper. Baked to a golden crisp and served with raspberries and buttery crostini.

SOUPS

Bowl \$5.95
 Cup \$4.95

BEEF & BARLEY SOUP
 Alberta beef, barley & Alberta Crude Oatmeal Stout artfully blended together with lots of veggies in a savory broth. Served with our house made herb bread.

POTATO CHEDDAR I.P.A. SOUP
 Beer in soup is delicious! Especially this one. Served with our house made herb bread.

GREENS

Full \$7.50
 Side \$4.95

CHOOSE YOUR DRESSING → → →

WILD ROSE GREENS
 Fresh from the garden, a collection of fresh, young salad leaves.

SPINACH SALAD
 Full bowl of fresh spinach leaves tossed in our house made balsamic vinaigrette. Topped off with seasonal fruit and sliced almonds.

FLATBREADS

Six Inches \$9.50

Enjoy one of our oven baked flatbreads. **No substitutions.**

PFEFF & PEP FLATBREAD
 pfefferwurst sausage / roasted pepper medley / red & green onions / mozza

BBQ CHICKEN
 spicy chicken (made w/ WRed Wheat Ale) / red & green onions / red peppers / cheddar / mozza

BACON MUSHROOM
 double-smoked bacon / mushrooms / goat cheese / green onions / mozza

VEGGIE FLATBREAD
 roasted pepper medley / red & green onions / spinach / feta / goat cheese

Got your Party Pig?

The Party Pig is a self-contained draught beer system for your home or other interests. Lasting 6 to 8 weeks, each **Party Pig** is filled with your WR favourite and is ready to pour.



The only way to take home our Stout!



Take yours home today!

- **CREAMY BLUE CHEESE**
 w/ red grapes and toasted walnuts
- **WRASPERRY VINAIGRETTE**
 w/ cucumbers, tomatoes and sprouts
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- **ADD WRED WHEAT CHICKEN / \$4**

GRIZZLY PAW SODAS \$2.85 / bottle
 Locally made in Canmore, Alberta

Black Cherry Cola . Cream Soda . Orange Grapefruit . Ginger Beer . Root Beer

PLATES

"CRAFT" DINNER \$8.95

More than just mac 'n' cheese. Tri-coloured rotini baked with four different cheeses and finished with our jalapeño cornbread topping.

WILD ROSE MEATY CHILI \$9.95

Our chili with generous chunks of Alberta pork & beef simmered in garlic, onion, tomato & our special blend of spices. Served with jalapeño cheddar corn bread.

Add Alberta Crude Baked Beans / \$1

WILD ROSE VEGGIE CHILI \$8.50

Rich tomato sauce with a multitude of beans and other veggie delights. Served with jalapeño cheddar corn bread.

THE BEST 'WURST \$10.95

Our free-range pfefferwurst pork sausage is handmade by Old Country Sausage Shop. Served with baked beans, sauerkraut, apple-braised cabbage, grainy dijon & fresh bread.

SALMON GRAVLAX \$12.50

Our salmon gravlax, cured with Velvet Fog and fresh dill, is made in-house. Served on a bagel with red onion, cream cheese & capers and potato salad on the side.

BREWERS' LUNCH

(WILD ROSE STYLE) \$11.95

This plate is a hearty selection of cold items, including a varying rotation of cheese, meat, pickles, potato salad, garden vegetables, pickled onions, house made bread & an entire bulb of roasted garlic.

SIDES

Your choice of ...

GREENS – WRaspberry / Blue Cheese

CURRIED COLESLAW

POTATO SALAD

BAKED BEANS

SOUP – Beef Barley / Cheddar IPA

/ Daily Soup

No deep fryer ... no fries!

MAINS

Served with choice of ONE side.

PULLED PORK SLIDERS \$10.95

Juicy Alberta pork drenched with apple Stout BBQ sauce atop three fresh slider buns. Served with a dollop of curried coleslaw.

ROASTED CHICKEN CLUB \$11.95

Chicken breast, cheddar cheese, maple pepper bacon, lettuce, tomato, red onion & red pepper mayo sauce served on a ciabatta bun.

CHICKEN BACON MUSHROOM

MOZZA MELT \$11.95

Chicken breast, bacon/mushroom mixture, mozzarella, lettuce, tomato, red onion & red pepper mayo sauce served on a ciabatta bun.

BROWN ALE PIE \$8.95

Simple Simon Pies makes this rich pastry pie with Wild Rose Brown Ale, beef, veggies & gravy. Add a second pie / \$4

CHICKEN APPLE SAUSAGE

ON A BUN \$10.95

Old Country Sausage's festival apple chicken sausage, apple chutney, braised red cabbage, grainy dijon & sautéed onions served on a fresh bun.

DESSERTS

WRASPERRY COBBLER

\$5.95

This delectable delight is made right here using real BC raspberries, just like our WRaspberry Ale. Ice cream & whipped cream too!

STOUT CHOCOLATE BROWNIE

\$6.95

Dense and chocolaty, this oh-so-good brownie is even better with the addition of our Oatmeal Stout. Served with ice cream, whipped cream & topped with toasted pecans.

CHEF'S CHEESECAKE

\$5.95

Rotating flavours. All good.

→ PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES YOU MAY HAVE