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# CELEBRATING 25 YEARS!

## REGULARS

OUR FAMOUS BEERS, AVAILABLE YEAR ROUND

### ALES

**Regina Pale Ale** (4.5% a/v OG=1047 ibu=33)

Our version of British Pale Ale

**Dungarvon Irish Red Ale** (5.0% a/v OG=1050 ibu=19)

Malty with caramel notes

**Sodbuster Brown Ale** (5.0% a/v OG=1050 ibu=20)

Malty with light chocolate notes

**Palliser Porter** (5.8% a/v OG=1057 ibu=43)

British style Porter

**Black & Tan**

Blend of Regina Pale Ale and Palliser Porter

**Red & Black**

Blend of Dungarvon Irish Red Ale and Palliser Porter

**Cheryl's Blonde Ale** (4.9% a/v OG=1045 ibu=20)

North American Cream Ale

### LAGERS

**Northern Lights Lager** (4.5% a/v OG=1041 ibu=20)

Light lager, crisp and clean

**StubbleJumper Pils** (5.2% a/v OG=1047 ibu=30)

Pilsner style with nice hoppy finish

**Last Mountain Vienna Lager** (5.2% a/v OG=1047 ibu=25)

Evenly balanced amber lager

**Dortmunder Blend**

Refreshing blend of Stubblejumper and Last Mountain

## SPECIALITIES

EXTRA SPECIAL OFFERINGS

**Blackberry Mead** (8.5% a/v OG=1080 ibu=0)

Dry sparkling mead made with blackberries

**Fruit Beers**

Our Cheryl's Blonde infused with fruits

**Missiletow Ale** (8.0% a/v OG=1077 ibu=42)

Our Christmas winter warmer

**Procrastinator Doppelbock**

(8.5% a/v OG=1084 IBU=40)

Our strongest lager, huge and malty

**Trephination Double IPA**

(8.5% a/v OG=1078 ibu=100+)

So many hops, the IBU can't be calculated

OG, Original Gravity, is a measure of the amount of original fermentables in the beer.

IBU, or International Bitterness Unit, is a measure of the amount of hops contributing to the bitterness of the beer.

a/v percent alcohol by volume.

As the Bushwacker enters its second quarter-century of service to its patrons, we look back to our thoughts when we were planning the Bushwacker. We never considered the possibility that three generations of our family might base their careers on our family business. Or that our brewpub might become a Regina icon not to be missed by visitors. Or that through the amateur brewing club which we co-founded we would seed the rest of the serious craft beer community of southern Saskatchewan. Of course the biggest issue that weighed on our minds back then was the probability and the consequences of failure. No one in our family had any real business experience or restaurant experience. So then, how did we manage to end up on the winning side? Blind luck has surely played a role, but we did take some measures to lift our chances.

Back then I was the head of a university research group. That meant



travel to various scientific meetings. That gave me the opportunity to visit many of the early brewpubs that had already proven successful and find the secrets to their success. We learned the importance of good service, of staff product knowledge, of authenticity, of being involved in our community and to be supportive

of our local community. Our Bushwacker website contains a series of articles detailing how the Bushwacker Brewpub came to be, but we'll summarize them here. The Bushwacker story begins in 1976 in Stuttgart West Germany, where I spent a sabbatical year working at  
(CONT ON PAGE 2)

## SEASONALS

OUR SEASONAL BEERS ARE AVAILABLE FOR A LIMITED TIME ONLY, SO ENJOY THEM WHILE YOU CAN!

### ALES

**MacGregor's Wee Heavy**

(7.0% a/v OG=1070 ibu=26)

Strong Scottish ale

**Honey Thistle Wit** (4.8% a/v

OG=1044 ibu=20)

Belgian style witbier

**Pickard's Oatmeal Stout**

(7.0% a/v OG=1070 ibu=51)

Silky palate, rich and roasty

**Summer Wheat** (4.5% a/v

OG=1044 ibu=18)

German style heffeweizen

**Bombay IPA** (6.8% a/v

OG=1065 ibu=55)

British style India Pale Ale

**Chico IPA** (6.8% a/v

OG=1065 ibu=70)

West coast style IPA

**Premium Pale Ale** (4.5%

a/v OG=1047 ibu=33)

British Pale Ale made with Maris

Otter malt

**Granny's Bitter** (4.0% a/v

OG=1040 IBU=56)

Nice hoppy session ale

**Saskadian Black IPA** (6.8%

a/v OG=1065 IBU=65)

North American hops with a hint of roasted malts

**Seems Legit Milk Stout**

(5.0% a/v OG=1060 ibu=23)

Use of lactose adds unique mouth feel and sweetness

**Chinook ESB** (5.8% a/v

OG=1055 IBU=32)

British style extra special bitter

### LAGERS

**Flek's Czech Dark Lager**

(5.5% a/v OG=1057 ibu=30)

Rich malt flavours with supporting hops

**Harbinger Maibock** (6.2% a/v

OG=1063 IBU=25)

Rich, smooth malty lager

**Bushvar Czech Pils** (5.3% a/v

OG=1049 ibu=40)

Czech style pilsner

**Baron Bock** (6.0% a/v

OG=1060 ibu=31)

Dark rich, and smooth malty lager

**Brew & Gold** (5.4% a/v

OG=1051 ibu=27.1)

Dortmunder export lager

**Harvest Lager** (5.8% a/v

OG=1060 1bu=26)

Our Oktoberfest beer

**Kai's Munich Helles** (5.2%

a/v OG=1050 ibu=20)

Lightly hopped golden lager

**Arctic Dark** (5.0% a/v

OG=1060 ibu=23)

Our take on a Munich Dunkel

**Our beers are refreshing, malty or hoppy. If you would like beer pairings or more information just ask your server. We love to talk beer.**

# 25TH ANNIVERSARY (CONT. FROM PAGE 1)

the Universität Stuttgart, accompanied by the rest of the family. I learned to like the local premium Pilsners. They were very full-bodied and quite hoppy. When the family returned to Regina in 1977, I was not prepared to switch back to the thin tasteless product offered as beer by North American industrial breweries. I found no flavour whatsoever in my first mouthful of Canadian industrial beer, consumed on the way home in the Toronto airport. I swore to avoid a second mouthful. My first attempt at a solution to the problem of accessing drinkable beer was to buy European imports. But at that time they moved slowly in Saskatchewan and became stale. Their deterioration was hastened by the uninformed storage and distribution policies of the provincial liquor authority which persist today.

At that time my routine at the University of Regina included lunch at the newly created Faculty Club. The group of regulars included, among others, a member of the Economics Department, Alex Kelly. He told me about his neighbour who had learned to brew his own beer. Alex had tried it and found it to be quite good. Alex and the general manager of the Faculty Club, Grace Lipinski, proceeded to convince me to try brewing my own beer as

a solution to my problem. They were successful. So, the Bushwhacker Brewers were born. They consisted of myself, my technician at the time who is now a minority owner of the Bushwakker Brewpub, a junior faculty member who eventually became the head of the Chemistry Department, and my son-in-law at the time. There was considerable overlap between the brewing group and a group that had developed a tradition of taking a cross-country ski hike through southeast Regina every Friday through the winter. Cross-country skiing without prepared trails is called "Bushwhacking".

On Monday evenings during winter the Robertson household became a brewery, with two stoves working full time and three to six people working from 5:00 PM to midnight, producing roughly 200 twelve oz. bottles of beer. We called ourselves the Bushwhacker Brewers.

At that time the only Canadian amateur brewing competition was held in Toronto. Of course Canada's biggest amateur brewing competition is now held at the Bushwakker itself. The Bushwhacker Brewers decided to try their luck by submitting some of their beers to the competition.

At that time I was a member of several organizations that dealt with science-related public policy. One was a Science Advisory Committee advising the CBC on its science-related programming, including the Food Show produced in Regina. I was in Toronto on CBC business and was present at the announcement ceremony when the brewing competition results were made public. I was speechless when our Palliser Porter was announced "Gold, Best of Show". A tall German Stein behind the Bushwakker bar marks the occasion.

That's what gave us the confidence to "go commercial".

But first we needed to get the rules in place to allow and regulate brewpubs in Saskatchewan. Fortunately, I was in a position

to do something about that. I was chairman of the board of a small research-oriented crown corporation. That gave me access to some members of the provincial cabinet. At the end of a meeting with a cabinet member I brought up that a new phenomenon had started in B.C. and it appeared likely to spread to other jurisdictions. He thought that brewpubs were a great idea, but no politician wants to discuss beverage alcohol during an election campaign, back in the 80's or now, and it was agreed that the regulations for brewpubs would rise to the surface only after the next election. And they did.

I began work on the planning for a brewpub and on an application for permission to operate one. I was directed to consult with a lawyer with some relevant experience.

be one of the four. We were not successful. We were not allowed to pursue our development of a brewpub because the government insisted in giving us something along with our permission to operate our business that we didn't want; and still don't want.

It was around that time that my wife Elaine decided that if we were ever successful in getting to develop a brewpub, she would quit her job as a special-needs substitute teacher and join me in the business. Our children, daughter Kelly and son Scott, with strong encouragement from their mother, decided to also join us in the family undertaking.

We were eventually successful in securing a license to proceed with the Bushwakker. I was still employed by the University of Regina but



A common site in the early 1900's was the horse and wagon loaded with locally brewed kegs of Regna Beer. (SIC) This was captured on a 1913 postcard in front of the Regina Brewery Co. on the corner of Dewdney Ave & Toronto St. Image supplied by Bert Barkwell

Those discussions didn't get very far before that lawyer was asked by the government to assist with the drafting of actual brewpub regulations.

I was then dumfounded to learn that those proposed regulations would give brewpubs a slice of the business of selling cold beer made by large industrial brewers, in competition with Saskatchewan hotels. It made no sense to me to encourage brewpubs to try to bridge the high wall separating craft beer and industrial beer.

The precursor to the Saskatchewan Hotel and Hospitality Association agreed but for different reasons. They didn't want to lose their monopoly on cold beer sales. They mounted a fierce lobbying effort. The government compromised by allowing only four brewpubs in the province. We applied for permission to

the three other family members became full-time developers of the Bushwakker. We managed to open in late January 1991. We hired a well-known Regina bar manager, Dan Slater, to help us learn the ropes of working behind a bar. Elaine and Dan manned the bar with Elaine working double shifts as General Manager, from 11:00 AM sometimes until 3:00 AM. Kelly manned the office. Scott was the head brewer. Elaine's workload remained very heavy for several years. Her most important

contribution to Bushwakker's success, however, was her hiring of key people. Her personality combined with her background in psychology gave her an advantage in picking excellent senior employees, many of whom are still with us today, such as Grant Frew, Cheryl Tovey, Mike Monette and Theresa Burkhart. Our first year financial results were not good. We had been overstaffing. However we learned from our mistakes and survived that first year, but barely. And that's how your Bushwakker came to be.

- Bev Robertson, founder

## BUSHWAKKER 25TH BIRTHDAY BONANZA!

Saskatchewan poet, novelist and playwright, Ken Mitchell, presented this poem at the Bushwakker 25th Anniversary celebration in January 2016. Ken often participates in our annual Robert Burns Night and is an avid fan of Scottish and pub culture as well as the Bushwakker Blackberry Mead!

Here's to Bushwakker, its 25th year  
Raise your mug for the founders of  
Bushwakker beer.

The Robertson family, and Mr. Grant Frew,  
All brought us to savour the city's best  
brew.

And the party they threw in that very first  
year  
Left us winded and breathless, but full of  
good cheer.  
We're proud of this Scotsman and proud  
of his crew  
Who serve up our ales and most popular  
brew.

Try Blackberry mead before you recede.  
And Missiletow Ale for its punch.  
There's Dungarvon Red, and Pickard's  
Oatmeal,  
Plus Cheryl's Blonde Ale - for your lunch!

So don't overlook the Stubblejump Pils  
Or Sodbuster Brown, or Palliser Porter!  
Try old Granny's Bitter for ladies who  
titter, and barrels of Pale Ale for others  
who twitter.

And finally the show of artist Fafard  
A silent display by a good prairie bard!  
His horses and cattle and visual tricks  
Call for the Wakker to bring out a six!

So four and twenty Scotsmen showed up  
from Inverness  
Before the fun was over, there were four  
and twenty less!  
Singing swing with your partners, arse  
against the wall.  
If you don't get tight on Saturday night,  
you'll never get tight at all!

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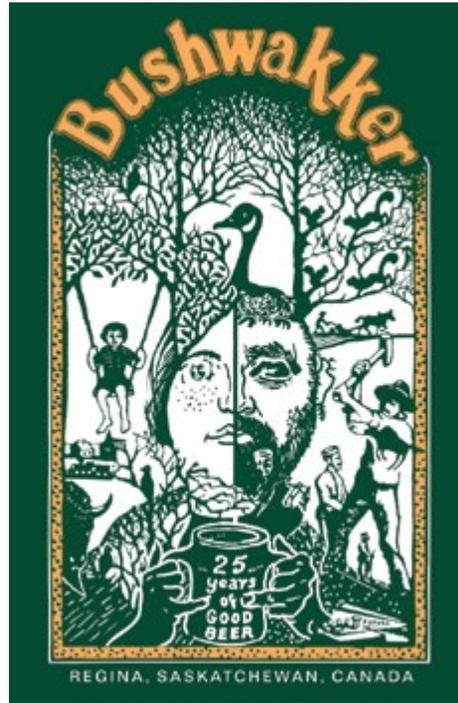
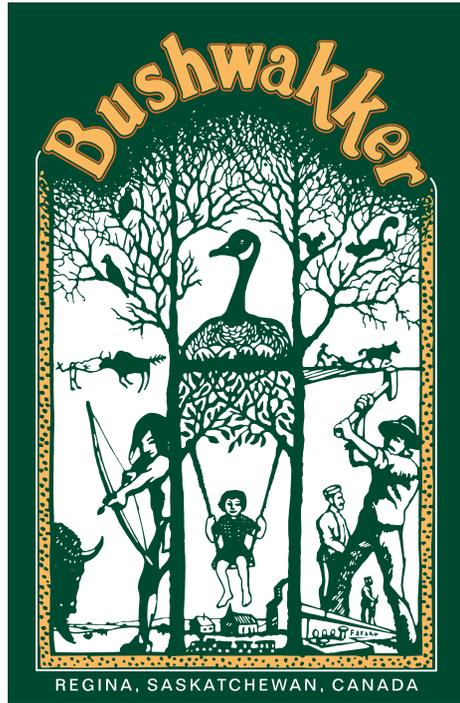
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# SASKATCHEWAN ARTIST JOE FAFARD, AND THE BUSHWAKKER

Joe has been creating art, especially sculpture, for over five decades. His art is heavily influenced by his Saskatchewan surroundings and most people in Regina are familiar with his cow statues. Check out the lawn of the Tommy Douglas building. His sculpture named, The Pasture, that was made for the Toronto Dominion Centre, is one of the most notable public art works in Canada. The original Fafard Bushwakker logo design (left) contains many symbols representing the history and unique culture of Regina. On a deeper level, it contrasts the culture brought to the great plains by the Europeans and the aboriginal culture which preceded it. It also expresses the hope that the more recent culture will evolve into one sustainable in its natural environment, as was its predecessor.

As part of the Bushwakker 25th Anniversary celebrations, Joe redesigned his original work and created a new image (right) to illustrate 25 years of growth and evolution as reflected not only by the Bushwakker, but by local culture as well. By rearranging many of the existing



objects from his original design, he created new visual elements and symbolism. Joe leaves it up to the viewer's imagination as to what that symbolism means. Both of Joe's Bushwakker designs are printed on

forest green t-shirts and are available for purchase.

## WAKKER WEEKLY

Never miss out on a Bushwakker event again! Subscribe to our Wakker Weekly newsletter at [www.bushwakker.com](http://www.bushwakker.com), like us on facebook, or follow us on twitter and instagram.

## PRIVATE ROOMS

Our private meeting/banquet rooms are perfect for business luncheons or private parties for up to 50 people. Available in the Arizona Room is a 109" HD screen with inputs for a TV sized PowerPoint, or video conferencing. The Clubroom is also offered in the basement. Visit us online for pricing information and bookings or contact: [kelly@bushwakker.com](mailto:kelly@bushwakker.com) or [rayna@bushwakker.com](mailto:rayna@bushwakker.com)

## BREWERY TOUR BEER TASTINGS

Never tried our beer? Order a 5 oz. serving of any of our beers currently on tap. Try one or try them all. We will build you a sample tray of any beers you might like to try and provide you with information about each beer style. If you are a first time visitor this is an excellent way to introduce yourself to the Bushwakker. Everyone seems to have their favourite beer. Perhaps you have a group that would like a brewery tour or a more organized beer tasting session. You can call 306 359 7276 to make arrangements or email [bar@bushwakker.com](mailto:bar@bushwakker.com) or [kelly@bushwakker.com](mailto:kelly@bushwakker.com).

## HAPPY HOUR MONDAY TO FRIDAY

4:30 - 6:30 PM  
Featuring Bushwakker pints and bar shots

## MONDAY - WINGS & A PINT -

4:30 - 11 PM  
Monday Night Jazz & Blues 8pm

## TUESDAY - PIZZA & A PINT -

4:30 - 11 PM

## WEDNESDAY - WINGS & A PINT -

4:30 - 11 PM  
Wednesday Night Folk 9pm

## THURSDAY - IMPORT BEER NIGHT -

## SATURDAY & SUNDAY - STEAK & A PINT -

## RIDER HOME GAMES - BURGER & A PINT -

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# MENU

## STARTERS

- CHICKEN WINGS** \$14.95  
Twelve tender chicken wings seasoned with your choice of Greek, lemon-pepper, honey sriracha & chipotle lime, or traditional Buffalo style (mild, medium, hot, & suicide.) Special wing sauce on wing nights.
- GAELIC BOXTY** \$15.95  
Beef tenderloin tips, leeks and crimini mushrooms in a creamy Jameson Irish whiskey demi-glaze rolled in an Irish potato pancake.
- SLIDER TRIO** \$14.95  
A sampler of our mainstay burgers. A beef wakker, a bison mushroom & swiss, and our wild boar burger with roasted red pepper relish and aged white cheddar.
- WAKKER QUESADILLA** \$14.95  
Sautéed mushroom, onion, green and banana pepper, with tomato and cheese, and your choice of chicken, spicy beef or veggie.
- GARLIC PIZZA WEDGES** \$12.95  
Bushwakker pizza dough seasoned, sprinkled with cheese and herbs, baked to order and served with marinara sauce.
- OUR FAMOUS NACHOS** S \$11.95 M \$16.95 L \$20.95  
Crisp corn tortilla chips topped with tomato, green pepper, onion, jalapeño, black olive and cheese. Served with salsa and sour cream. Add chicken breast or spicy ground beef \$5.00  
Add guacamole \$3.50
- CALAMARI FIRECRACKERS** \$13.95  
Spicy bites of breaded calamari, deep fried and served with greek yogurt tzatziki.
- CHICKEN FINGERS** \$14.95  
Tender pieces of breaded chicken with our honey dill dip. Served with your choice of soup du jour, handcut fries or caesar or house salad.

## SALADS

- TACO SALAD** \$14.95  
Artesian greens, black bean and corn, monterey jack cheese, tomato, jalapeno, avocado, salsa and sour cream. Served with your choice of Mexican seasoned chicken, beef tenderloin or spicy ground beef and topped with crispy tortilla strips.
- HOUSE SALAD** \$11.95  
Artesian greens, carrot, cucumber, grape tomato, onion with your choice of balsamic, Russian, or lemon oregano dressing.
- CAESAR SALAD** \$11.95  
Crisp romaine lettuce tossed with our special dressing, topped with croutons and parmesan cheese.
- MEDITERRANEAN GREEK SALAD** \$12.95  
Roma tomato, cucumber, red onion, mixed peppers, kalamata olives and artichoke in a lemon oregano dressing with feta.
- SPINACH SALAD** \$12.95  
Baby spinach, pomegranate, cherry tomato, pickled onion and pear tossed in apple cider vinaigrette with pecans and goat cheese.
- SALAD ADD-ONS**  
Salads may be enjoyed with added protein:
- CHICKEN SKEWER** \$5.00  
**BEEF TENDERLOIN MEDALLIONS** \$6.00  
**STEELHEAD TROUT** \$6.00

## SIDE ORDERS

- CABBAGE ROLLS** \$7.95  
**PEROGIES** \$7.95  
**FAMOUS HANDCUT BUSHWAKKER FRIES** \$7.25  
**FLATBREAD GARLIC TOAST** \$7.25  
**GUACAMOLE** \$3.50  
**GRAVY** \$3.00

## SOUPS

- SOUP DU JOUR** \$6.50  
Check the boards for our daily soup.
- SOUP AND BREAD** S \$7.95 L \$11.95  
Our daily soup served with bread of your choice.
- CHICKEN & SAUSAGE GUMBO** \$11.95  
A hearty classic prepared with an array of fresh vegetables, rice, chicken, spicy sausage and okra. Served with a herbed biscuit.  
Add tiger shrimp \$5.00

## SIGNATURE ENTREES

- SASKATCHEWAN HOT PLATE**  
S \$15.95 L \$21.95  
Our chef's own cabbage rolls, koubassa, perogies, fresh sauerkraut and our signature beer bread.
- FISH AND CHIPS** \$19.95  
Stubblejumper battered cod fillets, served with handcut fries and fresh tartar sauce.
- SHEPHERDS PIE** \$19.95  
Dungarvon Irish Red Ale marinated lamb, mushroom, carrot and onion in a rich gravy, topped with spring peas and mashed potatoes. Served with beer bread.
- JAMBALAYA** \$20.95  
Cajun andouille sausage, chicken & shrimp sautéed with garlic, creole spices & tomato vegetables served on Cajun rice.
- STEAK SANDWICH** \$18.95  
6 oz. Canadian New York striploin charbroiled to your specs and served with Caesar salad, handcut fries and garlic toast.  
Sautéed mushrooms \$2.00

## GOURMET PIZZAS

- Prepared with our own handmade herbed pizza crust. No substitutions please. Now available with a gluten-free crust at an additional charge.
- POP'S ORIGINAL** \$15.95  
Pepperoni, mushroom, green olive and banana pepper.
- GREEK** \$15.95  
Spinach, feta and chicken.
- VENETIAN** \$15.95  
Spicy Italian sausage, mushroom, hot pepper, roma tomato, fresh basil and roasted garlic. Topped with mozzarella & asiago cheese.
- MEDITERRANEAN VEGGIE** \$15.95  
Spinach, mushroom, artichoke, sundried tomato and kalamata olive with pesto sauce and feta cheese.
- CANADIAN HAWAIIAN** \$15.95  
Canadian back bacon, pineapple bits, green pepper and mushroom.
- PRAIRIE** \$15.95  
Saskatchewan's favourite. Pepperoni, mushroom and bacon.

We believe strongly in buying local independent, and strive to do so, wherever possible.

## BEVERAGES

- SOFT DRINKS** \$2.50 \$3.50  
**ICED TEA** \$1.95 \$3.25  
**MILK OR JUICE** \$2.50 \$3.50  
**PERRIER WATER** \$3.25  
**HOT CHOCOLATE** \$2.25  
**COFFEE & TEAS** \$2.00  
**DE-ALCOHOLIZED BEER** \$3.75

## SANDWICHES

- All sandwiches are served with your choice of soup du jour, handcut fries, house or caesar salad.  
Spinach or Greek available for \$1.50 extra.
- REUBEN** 4OZ-\$15.95 8OZ-\$19.95  
The original gasthaus sandwich, smoked beef and sauerkraut with melted swiss cheese on marble rye served with Russian dressing on the side.
- BEEF DIP** \$13.95  
Shaved roast beef piled high on an onion bun, served au jus. Add mushroom \$2.00 add swiss \$2.00
- MULTIGRAIN CHI-CHI** \$14.95  
Seasoned chicken breast, bacon, lettuce, tomato, cheddar cheese, red onion and roasted garlic aioli on a multigrain ciabatta bun.
- GREEK WRAP** \$14.95  
Seasoned chicken or striploin steak, tomato, green pepper, onion, cucumber, feta cheese and creamy garlic dressing wrapped in a garlic herb tortilla.
- BUTTER CHICKEN NAAN WRAP** \$14.95  
This creamy Indian classic combines a rich onion and tomato curry with spice-marinated chicken. With onion, cilantro and basmati rice in a housemade naan.
- BURRITO** \$13.95  
Black bean, tomato, onion, pepper, jalapeno, Mexican rice and monterey jack cheese. Enjoy as is or add a protein.

## GOURMET BURGERS

- All burgers are served with your choice of soup du jour, handcut fries, house or caesar salad.  
Add mushrooms, bacon or cheese \$2.00
- VEGGIE BURGER** \$15.95  
This housemade patty is both gluten-free and vegan and can be enjoyed by everyone. Made from a blend of black bean, sweet potato and brown rice and seasoned with smoked paprika and cumin. Topped with fresh jalapeno and curried cilantro mayo.
- PORTERED BISON** \$17.95  
With sautéed leek and Dubliner cheese
- LAMB** \$17.95  
Topped with feta cheese, greek yogurt tzatziki and spinach salad.
- KOREAN BBQ BEEF** \$17.95  
With kimchi & Asian bbq sauce.
- WILD BOAR** \$17.95  
100% Canadian wild boar topped with fire-roasted red pepper relish, bacon and aged white cheddar.

## CLASSIC BURGERS

- Choose from beef or bison patties made on premises or charbroiled chicken breast.
- WAKKER** \$15.95  
Topped with cheddar cheese and bacon with lettuce, tomato and onion.
- MUSHROOM & SWISS** \$15.95  
Topped with sautéed mushroom and finished with melted swiss cheese with lettuce, tomato, and onion.
- BLACK & BLEU** \$15.95  
Rubbed with Cajun blackening spice and topped with fried onions and a rich bleu cheese sauce.

## DESSERTS

- Our desserts are prepared with basic ingredients on the premises.
- CHEESECAKE** \$8.50  
Check the boards for today's selection.
- KENTUCKY BOURBON PECAN PIE** \$8.50  
Served chilled or heated, with your choice of whipped cream or ice cream.
- STOUT BROWNIE** \$8.50  
Moist, rich, chocolatey, warm brownie made with Palliser Porter. Served with vanilla bean ice cream and salted caramel sauce.
- DOH KNOTS** \$12.00  
The perfect shareable dessert. Tender "knots" of dough, deep fried to order, tossed in cinnamon sugar and served with salted caramel sauce and strawberry sauce.

FOOD PRICES SUBJECT TO GST.  
ASK FOR OUR GLUTEN-FREE MENU!