

FOOD

SUPPORTING THESE ALBERTAN SUPPLIERS
 Benny's Bakery, Calgary | Rocky Mountain Game Meats, Calgary | Bench Farms, Picture Butte
 Spolumbo's, Calgary | Alberta Cheese Company, Calgary | Micro Acres, Airdrie
 Whispering Cedars Ranch, Strathmore | Rangeland Farms, Sylvan lake



SHAREABLES

COLOSSAL NACHOS 21 HALF 15	Corn chips, tomatoes, green onions, banana peppers, jalapeños, olives, cheddar, mozzarella, salsa, sour cream +BISON CHILI 5 +EXTRA CHEESE 4.50
BREWER'S BOARD 35	Chef's choice of preserves, meats, cheeses, serves 2-4
BUFFALO CHICKEN DIP 16.75	Pulled chicken, baked with spicy cream cheese, cheddar, mozzarella, corn chips
ARTICHOKE DIP 16.75	Spinach, cream cheese, baked with mozzarella, corn chips
BAKED PRETZELS 8	Rock salt, beer cheese dip, Alberta Crude grainy dijon, spicy IPA dijon
SWEET BAKED BRIE 16.75	Baked with apples, almonds and caramel, crostini
SZECHUAN LETTUCE WRAPS 19	Pulled pork or sautéed shrimp, red onion, red peppers, peanuts, chow mein and vermicelli noodles, radish, carrots, pea shoots, Enoki mushrooms
GARLIC CHEESE TOAST 7	White baguette, garlic spread, mozzarella, cheddar
ROASTED PORK BITES 15	1lb pork tossed in salt & pepper or Teriyaki, carrots, celery, beer cheese dip
EAT YOUR VEGGIES 15	Chef's choice garden vegetables, Velvet Fog and ranch dressings
EAT YOUR FRUIT 17	Chef's choice of fresh fruit, cottage cheese

PAIR IT

ELECTRIC AVENUE
 WRED WHEAT
 VELVET FOG
 ELECTRIC AVENUE
 ALBERTA CRUDE
 IPA
 ALBERTA CRUDE
 PONDEROSA GOSE
 PONDEROSA GOSE
 VELVET FOG
 WRASPBERRY

SOUP + SALADS SERVED WITH GARLIC CHEESE TOAST

SOUP DU JOUR CUP 6 BOWL 8	Check out the chalkboard
BEEF BARLEY CUP 6 BOWL 8	Alberta beef, veggies
WILD ROSE GREENS 11	Green onions, carrots, cucumber, cherry tomatoes, choice of dressing *
CAJUN CHICKEN KALE CAESAR 18	Kale, raisins, almonds, parmesan, capers, croûtons
WILD TACO SALAD 19	Cajun chicken breast, carrots, jicama root, mixed greens, salsa, sour cream, cheddar, corn chips, sriracha lime dressing
SUNRISE SALAD 18	Greens, tomatoes, bacon, egg, raisins, mandarins, rice krispies, creamy orange dressing
FRUITY SPINACH SALAD 16	Strawberries, mangoes, goat cheese, almonds, raisins, Wraspberry dressing
WEDGE SALAD 17	Iceberg, grape tomatoes, peppered bacon, green onions, blue cheese dressing

* HOME MADE DRESSINGS: Balsamic Dressing, Wraspberry Ale Dressing, Velvet Fog Honey Mustard Dressing, Orange Cream, Ranch, Blue Cheese, Caesar

ALBERTA CRUDE
 WRASPBERRY
 IPA, WRASPBERRY
 IPA, HIGH HARVEST
 PONDEROSA GOSE
 WRASPBERRY
 ELECTRIC AVENUE

HANDHELDS SERVED WITH ONE SIDE

SMOKED MEAT 18.50	Smoked beef brisket, swiss, sauerkraut, pickles, dijon aioli, pretzel bun
BARRACKS BISON BURGER 18	1/2 lb. home made patty, lettuce, tomato, sautéed maple onions, feta, mustard aioli, cheese bun
LAMB BURGER 20	1/2 lb. home made patty, lettuce, tomato, red onion, brie, tomato sauce, cheese bun
BISON BRISKET 18	Barracks Brown Ale, house rub, BBQ sauce, pickles, dijon aioli, pretzel bun,
BISON QUESADILLA 15	Flour tortilla, red peppers, banana peppers, red onions, mozzarella, beef gravy, sour cream
BEEF DIP 16.50	Shaved beef, sautéed maple onions, au jus, Vienna bun
BBQ CHICKEN CLUB 18	Cheese bun, bacon, cheddar, lettuce, tomatoes, red onion, beer cheese
BUFFALO CHICKEN WRAP 18	Creamy buffalo sauce, chicken breast, lettuce, tomatoes, red onion, blue cheese dressing

WRASPBERRY
 BARRACKS BROWN
 ALBERTA CRUDE, SOB
 BARRACKS BROWN
 IPA
 BARRACKS BROWN
 SOB
 IPA

MAINS

BISON CHILI BOWL 14	Beans, veggies, topped with cheddar, garlic cheese toast
MAC+CHEESE 14 +BACON/SAUSAGE 3.50	Rotini, provolone, parmesan, mozzarella-cheddar sauce, garlic cheese toast
BISON TACOS 18	Flour tortillas, pickles, apple slaw, Peruvian sweet peppers, dijon aioli
SZECHUAN PORK TACOS 18	Flour tortillas, peppers, red & green onions, radish, Enoki mushrooms
CHIMICHANGA 19	Chipotle bison, rice, tomatoes, red onion, baked with cheddar, sour cream, salsa
TAPROOM BOW TIE PASTA 19	Chicken, mushrooms, artichokes, spinach, Alfredo sauce, garlic cheese toast
AF23 CHICKEN DINNER 20	10oz sautéed chicken, red peppers, red onion, jalapeños, tomato sauce, baked with mozzarella, Basmati rice, mixed vegetables
ROTATING MEAT PIE 16	Check out the chalkboard. Served with garlic cheese toast & one side

BARRACKS BROWN
 WRED WHEAT
 WRED WHEAT
 HIGH HARVEST
 BARRACKS BROWN
 ELECTRIC AVENUE
 SOB

PIZZAS SINGLE | DOUBLE

EL DIABLO 16 28	Tomato sauce, spicy Spolumbo's sausage, banana peppers, cheddar, green onions, Sriracha
MARGHERITA 16 28	Tomato sauce, tomatoes, mozzarella, bocconcini, basil
SPICY HAWAIIAN 16 28	Chorizo, salami, cheddar, mozzarella, pineapple
MONTREAL SMOKED MEAT 17 30	Red onion, sauerkraut, Peruvian sweet peppers, pickles, mozzarella, Alberta Crude grainy dijon, honey drizzle
CHINOOK MELT 17 30	Alfredo sauce, chicken, red peppers, red onion, sun-dried tomatoes, feta, cheddar

ALBERTA CRUDE
 IPA, WRASPBERRY
 SOB
 ELECTRIC AVENUE, HIGH HARVEST, IPA
 SOB

SIDES

WILD ROSE GREENS	APPLE SLAW
BASMATI RICE	CUP OF SOUP
MASHED POTATOES + GRAVY	CUP OF BISON CHILI 2

ADD ONS

BEER CHEESE DIP 3	PULLED BISON 7
CHICKEN BREAST 5	CUP OF BISON CHILI 5
CHORIZO 5	CHEESE 4.50
SZECHUAN PORK 5	

DESSERT

DAILY CHEESECAKE 9

PLEASE ASK YOUR SERVER ABOUT VEGETARIAN + GLUTEN FREE OPTIONS

CORE CREATIONS

	NAME		ABV	IBU
	VELVET FOG	MELVIN	CANADIAN WHEAT ALE A special blend of 50% wheat malt and 50% barley gives this unique unfiltered ale a distinctive hazy, golden colour and a fresh tangy character.	4.5% 11
	BARRACKS BROWN	BUZZ	BROWN ALE Dark brown and ruby hued, this ale exhibits rich notes of espresso and chocolate. Mildly hopped with a medium body and finish.	5% 25
	WRASPBERRY ALE	ROSIE & REGGIE	FRUIT ALE The tart, fresh taste of thousands of natural, juicy red raspberries provides the perfect finish for our light, crisp, easy-drinking ale.	4.5% 10
	HIGH HARVEST	BUDD	HEMP STRONG PALE ALE A strong, hoppy, unfiltered ale with citrus notes and tropical hop aromas that are offset by a slight bitterness; kind malts and a touch of velvety hemp flour give the ale a soft mouth feel.	6.5% 50
	IPA	CHUCK	INDUSTRIAL PARK ALE A beautiful copper-coloured ale, rich in caramel malt character and well balanced with plenty of hops; handcrafted for the true ale drinker.	6% 69
	ELECTRIC AVENUE	BROCK JR.	ALBERTA BLONDE ALE For Albertans who crave bolder refreshment; this Alberta Blonde ale has crisp profile and delivers light, yet flavourful satisfaction.	4.8% 26
	PONDEROSA GOSE	BERNIE	TROPICAL GOSE Pale, tart and unfiltered this light and bubbly beer is brewed with passion fruit, coriander and salt. Irresistibly refreshing!	3.5% 8
	WRED WHEAT	FOREST	CANADIAN DARK WHEAT ALE With its distinctive red-amber hues, bready aroma and caramel sweetness, this beer is not to be taken lightly. It strikes a fine balance between malt and hops.	5% 26
	ALBERTA CRUDE	ARCHER	OATMEAL STOUT This oatmeal stout is velvety smooth with low carbonation. Six different malts, hops and of course oatmeal, all contribute to this stout's complex character.	5.5% 40
	SOB	CECIL	SPECIAL OLD BITTER Golden-bronze in colour and light in body, SOB is delicately hopped and refreshing. Very gentle and approachable, this classic English ale is an excellent choice to enjoy as a "session beer".	4% 25

#WILDBEERATIONS

SPECIAL BROWNIES	$\frac{3}{4}$ BARRACKS BROWN + $\frac{1}{4}$ HIGH HARVEST
BLACK + TAN	$\frac{2}{3}$ ELECTRIC AVENUE + $\frac{1}{3}$ ALBERTA CRUDE
BROKEBACK	$\frac{3}{4}$ WRASPBERRY + $\frac{1}{4}$ ALBERTA CRUDE
BROWNBERRY	$\frac{1}{2}$ WRASPBERRY + $\frac{1}{2}$ BARRACKS BROWN
DOUBLE DARK	$\frac{2}{3}$ BARRACKS BROWN + $\frac{1}{3}$ ALBERTA CRUDE
JAMES BROWN	$\frac{1}{2}$ IPA + $\frac{1}{2}$ BARRACKS BROWN
MILLER LOWLIFE	$\frac{1}{4}$ IPA + $\frac{3}{4}$ SOB
MOTHER IN-LAW	$\frac{2}{3}$ SOB + $\frac{1}{3}$ ALBERTA CRUDE
RIPPA	$\frac{2}{3}$ WRASPBERRY + $\frac{1}{3}$ IPA
WR DARK + STORMY	$\frac{1}{2}$ IPA + $\frac{1}{2}$ ALBERTA CRUDE
PINK VELVET	$\frac{1}{2}$ WRASPBERRY + $\frac{1}{2}$ VELVET FOG
GRASSBERRY	$\frac{2}{3}$ HIGH HARVEST + $\frac{1}{3}$ WRASPBERRY
HAZED + CONFUSED	$\frac{1}{2}$ HIGH HARVEST + $\frac{1}{2}$ VELVET FOG
TWICE BAKED	$\frac{1}{2}$ HIGH HARVEST + $\frac{1}{2}$ IPA
GRAM	$\frac{1}{2}$ HIGH HARVEST + $\frac{1}{2}$ PONDEROSA GOSE
GOSEBERRY	$\frac{1}{2}$ WRASPBERRY + $\frac{1}{2}$ PONDEROSA GOSE
FOGGY POND	$\frac{1}{2}$ VELVET FOG + $\frac{1}{2}$ PONDEROSA GOSE
BOW RIVER TWISTER	$\frac{1}{4}$ WRASPBERRY + $\frac{1}{4}$ IPA + $\frac{1}{2}$ PONDEROSA GOSE

SPECIAL BREWS + OTHER DRINKS

BREWMASTER'S CASK - FRIDAYS 4PM
Our brewmasters have crafted small batches of liquid greatness, but the supply is finite!

BREWER'S TAP 15OZ 7.50
One keg, heaps of innovation, never packaged. Try what's on tap now before it's gone! No Crollers please.

ROTATING SEASONAL + GUEST TAP
We handcraft a special beer seasonally as well as tap kegs from our fellow breweries - enjoy it until it runs out!

GRIZZLY PAW SODAS 2.75
Locally made in Canmore, Alberta
Black Cherry Cola, Cream Soda, Root Beer, Orange Soda, Grapefruit

RED & WHITE WINE 5OZ 7.50

BREWERY TOURS

Wednesdays at 7pm + Saturdays at 2pm
Details and reservations at www.wildrosetaproom.com

BREWS TO GO

RETAIL BOTTLES, CANS, SEASONALS
KEG RENTALS AVAILABLE - 29L + 59L
32OZ CROWLER FILLS