

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 22 HALF 16.5	Corn chips, tomatoes, green onions, banana peppers, jalapeños, Kalamata olives, cheddar and mozzarella blend, served with salsa and sour cream +BISON CHILI, GROUND BISON, CHICKEN, OR SZECHUAN PORK 5 +EXTRA CHEESE 4.50
BAKED CHICKEN WINGS 15.5	Choose teriyaki, hot, salt & pepper, or Szechuan, served with house made ranch dip, fresh carrot and celery sticks
BUFFALO CHICKEN DIP 16.75	Spicy chicken and cream cheese dip, baked with a 4-cheese blend, served with corn chips
SPINACH & ARTICHOKE DIP 16.75	Spinach and artichoke cream cheese dip, baked with mozzarella cheese, served with corn chips
BAKED PRETZELS 8.75	Warm salted pretzels, served with trio of dips (beer cheese, Alberta Crude grainy dijon and spicy IPA dijon)
GARLIC CHEESE TOAST 8	Toasted French baguette, house garlic and cheese spread
ROASTED PORK BITES 15	Choose teriyaki, hot, salt & pepper, or Szechuan, served with house made ranch dip, fresh carrot and celery sticks

PAIR IT

ELECTRIC AVENUE
 ELECTRIC AVENUE
 VELVET FOG
 SOB
 ALBERTA CRUDE
 PONDEROSA GOSE
 PONDEROSA GOSE

SOUPS + SALADS SERVED WITH GARLIC CHEESE TOAST

SOUP DU JOUR CUP 6 BOWL 8	Check out the chalkboard or ask your server
ROASTED BUTTERNUT SQUISH SOUP CUP 6 BOWL 8	Spiced butternut squash soup, topped with sweet and spicy toasted pumpkin seeds
WILD ROSE GREENS 12	Lettuce mix, cherry tomatoes, cucumber, carrots, served with your choice of dressing*
WILD TACO SALAD 20	Cajun chicken breast, lettuce mix, carrots, salsa, sour cream, corn chips, 4-cheese blend, Sriracha lime dressing
ROASTED ROOT VEGETABLE SALAD 16	Roasted beets, parsnips, and carrots, fresh kale, saskatoon berry dressing, goat cheese topping
HAVE THAT SECOND PINT SALAD 17	Kale, broccoli, brussels sprouts, radish, roasted butternut squash, almonds, sweet and spicy roasted pumpkin seeds, chia lime vinaigrette

* **HOMEMADE DRESSINGS:** Ranch, Sriracha Lime, Balsamic, Blue Cheese, Wraspberry, and Chia Lime Vinaigrette, Saskatoon Berry

WRED WHEAT
 WRASPERRY
 IPA, HIGH HARVEST
 HIGH HARVEST
 IPA

HANDHELDS SERVED WITH ONE SIDE

SMOKED MEAT SANDWICH 19	Montreal smoked beef brisket, sauerkraut, swiss cheese, dijon aioli, served on a pretzel bun
BARRACKS BISON BURGER 20	Home made bison patty, caramelized onions, feta cheese, lettuce, tomatoes, dijon aioli, served on a cheese bun
BISON BRISKET SANDWICH 19.5	Braised bison brisket, kale, yum yum sauce, served on a cheese bun
BISON QUESADILLA 17.5	Ground bison, bell peppers, banana peppers, red onions, mozzarella cheese, served with salsa and sour cream
CAJUN CHICKEN CLUB 19.5	Cajun chicken breast, cheddar cheese, bacon, lettuce, tomatoes, red onion, blue cheese dressing, served on a cheese bun
BUFFALO CHICKEN WRAP 19	Cajun chicken breast, blue cheese dressing, hot sauce, lettuce, tomatoes, red onion, served in a flour tortilla

WRASPERRY
 BARRACKS BROWN
 BARRACKS BROWN
 IPA
 SOB
 IPA

MAINS

BISON CHILI BOWL 14	Alberta bison chili, served with cheese toast
MAC+CHEESE 14 +BACON/SAUSAGE 3.50	Rotini in a creamy cheese sauce, baked with 4-cheese blend, served with cheese toast
BISON TACOS 18	House braised bison brisket, pickled cabbage, kale, yum yum sauce, served in flour tortillas
SZECHUAN PORK TACOS 18	Braised pulled pork, bell peppers, red onions, Szechuan sauce, topped with enoki mushrooms, radish, and green onions, served in flour tortillas
AF23 JAMBALAYA 20.5	Tomato sauce, cajun chicken, shrimp, garlic sausage, bell peppers, banana peppers, red onions, mushrooms, served over rice
BUTTER CHICKEN 20.5	Chicken, house made curry sauce, served over rice with cheese toast
ROTATING MEAT PIE 17	Check out the chalkboard, served with garlic cheese toast and one side

BARRACKS BROWN
 WRED WHEAT
 WRED WHEAT
 HIGH HARVEST
 ELECTRIC AVENUE
 VELVET FOG

PIZZAS SINGLE | DOUBLE

EL DIABLO 17 30.5	Tomato sauce base, Spolumbo's sausage, banana peppers, cheddar cheese, green onion and Sriracha garnish
MARGHERITA 17 30.5	Tomato sauce base, fresh tomatoes, bocconcini, mozzarella, fresh basil garnish
SPICY HAWAIIAN 17 30.5	Tomato sauce base, chorizo salami, pineapple, mozzarella
MONTREAL SMOKED MEAT 17.5 32.5	Alberta Crude grainy dijon base, smoked meat, sauerkraut, red onion, mozzarella, garnished with dill pickles, Peruvian peppers and honey

Gluten free crust available - Add \$2 per single

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

SIDES

WILD ROSE GREENS * *See salad dressing options above	ROTATING MARINATED SALAD
CUP OF SOUP	CUP OF BISON CHILI 2
MASHED POTATOES + GRAVY	

ADD ONS

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

PLEASE ASK YOUR SERVER ABOUT VEGETARIAN + GLUTEN FREE OPTIONS

BREWS

20OZ 7.50 14OZ 5.50 5OZ 2.25 FLIGHT 9



CORE CREATIONS

		ABV	IBU	NAME	
VELVET FOG	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	MELVIN	
BARRACKS BROWN	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	BUZZ	
WRASPBerry ALE	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	ROSIE & REGGIE	
HIGH HARVEST	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	BUDD	
IPA	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	CHUCK	
ELECTRIC AVENUE	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	BROCK JR.	
PONDEROSA GOSE	TROPICAL GOSE Ponderosa Gose (goh-ZUH) is an irresistibly refreshing wheat beer brewed with passion fruit, salt and coriander. Pale, tart and unfiltered this brew is your party pal in tropical Alberta.	3.5%	9	BERNIE	
WRED WHEAT	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	FOREST	
ALBERTA CRUDE	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	MONTY	
SOB	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	CECIL	

#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
BERRY BARREL	$\frac{3}{4}$ WRASPBERRY + $\frac{1}{4}$ ALBERTA CRUDE
BROWNBERRY	$\frac{1}{2}$ WRASPBERRY + $\frac{1}{2}$ BARRACKS BROWN
CIRCUIT BERRY	$\frac{1}{2}$ WRASPBERRY + $\frac{1}{2}$ ELECTRIC AVENUE
DOUBLE DARK	$\frac{2}{3}$ BARRACKS BROWN + $\frac{1}{3}$ ALBERTA CRUDE
DRIFTEROSA	$\frac{3}{4}$ DRIFTER + $\frac{1}{4}$ PONDEROSA GOSE
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

MORE BREWS & DRINKS

- BREWER'S TAP 15OZ 7.50**
One keg, heaps of innovation, never packaged. Try what's on tap now before it's gone! No Crowlers please.
- DRIFTER SPARKLING VODKA 14OZ 6.50**
Embrace the chase of the sun with this invigorating, bubbly vodka soda with rose hip and peel of orange, grapefruit and lime. An Albertan collaboration made with our friends at Wild Life Distillery and Highwood Distillers. Served on tap.
- SPLASH VODKA SODAS 355ML 6**
Lime, Mixed Berry, Orange Mango, Tropical Grapefruit
- 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!
- ONE FOR THE ROAD BREWING 473ML 6**
Non-alcoholic beer (0.5% ABV). Brewed in Calgary, Alberta Stone Sofa Kolsch, No Regrets Marzen
- GRIZZLY PAW SODAS 3**
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 - 30L + 50L
32OZ CROWLER AND 64OZ GROWLER FILLS