

FOOD

SUPPORTING THESE ALBERTAN SUPPLIERS
 Benny's Bakery, Calgary | Rocky Mountain Game Meats, Calgary | Spolumbo's, Calgary
 Alberta Cheese Company, Calgary | Rangeland Farms, Sylvan Lake



SHAREABLES

| | |
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| 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, 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 |
| RED PEPPER HUMMUS 12 | House made red pepper hummus served with Marble Rye and 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 |
| BREWERS BOARD 32 | Charcuterie Board that serves 2-4. Contains Elk salami, Landjäger, Bündnerfleisch, pepperoni, Applewood cheddar, Horseradish cheddar, mango & ginger stilton |

PAIR IT

ELECTRIC AVENUE
 ELECTRIC AVENUE
 VELVET FOG
 IPA
 HIGH HARVEST
 ALBERTA CRUDE
 PONDEROSA GOSE
 PONDEROSA GOSE
 WRASPBERRY

SOUPS + SALADS SERVED WITH GARLIC CHEESE TOAST

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|---------------------------------------|---|
| SOUP DU JOUR CUP 6 BOWL 8 | Check out the chalkboard or ask your server |
| BEEF BARLEY SOUP CUP 6 BOWL 8 | Traditional beef and barley soup, onions, carrots, celery |
| WILD ROSE GREENS 12 | Lettuce mix, cherry tomatoes, cucumber, carrots, served with your choice of dressing* |
| WILD TACO SALAD 17 | Mixed greens, fresh tomatoes, red onion, roasted corn + black bean, avocado, feta, served with chipotle ranch dressing |
| CITRUS ARUGULA SALAD 15 | Arugula, orange + grapefruit segments, topped with parmesan, served with Ponderosa orange dressing |
| 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, Balsamic, Wraspberry, Ponderosa Orange, Chipotle Ranch, Chia Lime, 1000 island

BARRACKS BROWN
 WRASPBERRY
 IPA, HIGH HARVEST
 PONDEROSA
 IPA

HANDHELDS SERVED WITH ONE SIDE

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|--------------------------------------|--|
| SMOKED MEAT SANDWICH 19 | Montreal Smoked beef brisket with sauerkraut, swiss cheese, 1000 island dressing, served on Marble Rye |
| 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, pickled cabbage, 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 |
| CHICKEN AVOCADO BLT CLUB 19.5 | Cajun chicken breast, bacon, cheddar, lettuce, tomatoes, avocado, Dijon aioli, served on a cheese bun |
| BEEF DIP 19 | Sliced roast beef, Dijon aioli, served on a Vienna bun, side of au jus |

WRASPBERRY
 BARRACKS BROWN
 BARRACKS BROWN
 IPA
 HIGH HARVEST
 ALBERTA CRUDE

MAINS

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| BISON CHILI BOWL 14 | Alberta bison chili, served with cheese toast |
| QUESO MAC+CHEESE 14 + BACON/SAUSAGE 3.50 | Rotini in our Jalapeno cheese sauce, baked with a 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 |
| BLACKENED COD TACOS 18 | Blackened cod in a flour tortilla, topped with lettuce, Pico de Gallo, chipotle ranch |
| TEDDY'S DIRTY DOG 20 | Hot dog topped with a jalapeno cheese sauce, bison chili, pickles, sauerkraut, green onion |
| CAJUN SALMON DINNER 23 | Cajun salmon served on a bed of Spanish rice, roasted asparagus, avocado, topped with fresh Pico de Gallo and feta |
| PONDEROSA SHRIMP PASTA 21 | Garlic and citrus shrimp in a Ponderosa orange sauce, served with spaghetti, topped with tomato, red onion, parmesan |
| 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
 IPA
 ELECTRIC AVENUE
 PONDEROSA

PIZZAS SINGLE | DOUBLE

| | |
|---|--|
| EL DIABLO 17 30.5 | Tomato sauce base, ground bison, banana peppers, cheddar cheese, garnished with green onions and Sriracha |
| 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, WRASPBERRY
 HIGH HARVEST
 IPA, WRASPBERRY

SIDES

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|--|---------------------------------|
| 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 | GARLIC SHRIMP 6 |
| GROUND TACO BISON 5 | CAJUN SALMON 9 |
| SZECHUAN PORK 5 | JALAPENO CHEESE SAUCE 4.50 |

PLEASE ASK YOUR SERVER ABOUT VEGETARIAN + GLUTEN FREE OPTIONS

BREWS

200Z 7.50 140Z 5.50 50Z 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. | |
| TROPICAL GOSE | PONDEROSA GOSE (GOH-ZUH) is an irresistibly refreshing wheat beer brewed with passion fruit, coriander and salt. 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 | |

#WILDBEERATIONS

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|--------------------------|---|
| 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 |
| 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 150Z 7.50**
One keg, heaps of innovation, never packaged. Try what's on tap now before it's gone! No Crawlors please.
- DRIFTER SPARKLING VODKA 160Z 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.
- SPLASH VODKA SODA 355ML 6**
Rotating Selection
- 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
Rotating Selection
- SLEEMAN POINT FIVE CITRUS LAGER 5**
Non-alcoholic beer (0.5% ABV)
- GRIZZLY PAW SODAS 2.75**
Locally made in Canmore, Alberta
Black Cherry Cola, Cream Soda, Root Beer, Orange Soda, Grapefruit
- RED & WHITE WINE 50Z 7.50**

BREWS TO GO

RETAIL BOTTLES, CANS, SEASONALS
KEG RENTALS AVAILABLE - 30L + 50L
32OZ CROWLER AND 64OZ GROWLER FILLS

WILDROSEBREWERY.COM @WILDROSEBREWERY

Must be legal drinking age. Don't get too wild, please drink responsibly.