

FOOD

SUPPORTING THESE ALBERTAN SUPPLIERS

Rocky Mountain Game Meats, Calgary | Spolumbo's, Calgary
Alberta Cheese Company, Calgary | 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 OR GROUND BISON 5.50 CHICKEN OR SZECHUAN PORK 5 EXTRA CHEESE 4.50

BAKED CHICKEN WINGS 16

Choose teriyaki, hot, salt & pepper, or Szechuan, served with house made ranch dip, carrot and celery sticks

BUFFALO CHICKEN DIP 17

Spicy chicken and cream cheese dip, baked with a 4-cheese blend, served with corn chips

SPINACH & ARTICHOKE DIP 17

Spinach and artichoke cream cheese dip, baked with mozzarella cheese, served with corn chips

BRUSCHETTA 12

House made bruschetta, topped with Parmesan, served with crostini

BAKED PRETZELS 9

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 15.50

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, Aged cheddar, mango & ginger stilton

PAIR IT

ELECTRIC AVENUE

ELECTRIC AVENUE

VELVET FOG

IPA

HIGH HARVEST

ALBERTA CRUDE

PONDEROSA GOSE

PONDEROSA GOSE

WRASPERRY

SOUPS + SALADS SERVED WITH GARLIC CHEESE TOAST

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

WARM POTATO SALAD 16

Kale salad with bacon lardons, baby potatoes, red onion, topped with Parmesan, served with a red wine vinaigrette

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, Red Wine Vinaigrette, Chipotle Ranch, Chia Lime, 1000 island

BARRACKS BROWN

WRASPERRY

IPA, HIGH HARVEST

ALBERTA CRUDE

IPA

HANDHELDS SERVED WITH ONE SIDE

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

WRASPERRY

BARRACKS BROWN

BARRACKS BROWN

IPA

HIGH HARVEST

ALBERTA CRUDE

MAINS

BISON CHILI BOWL 16

Alberta bison chili, served with cheese toast

QUESO MAC+CHEESE 15
+ BACON 3.50

Rotini in our Jalapeno cheese sauce, baked with a 4 cheese blend, served with cheese toast

BISON TACOS 18.50

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

BRAISED SHORT RIB 23

Braised beef short rib, served with parsnip puree and roasted vegetables

BUTTER CHICKEN 21

Chicken thigh sauteed with bell peppers & onion in a butter chicken sauce, basmati rice, served with garlic flatbread

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

BARRACKS BROWN

WRASPERRY

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, capicola, 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

HIGH HARVEST

IPA, WRASPERRY

SIDES

WILD ROSE GREENS *
*See salad dressing options above

ROTATING MARINATED SALAD

CUP OF SOUP

CUP OF BISON CHILI 2

ROASTED BABY POTATOES + GRAVY

ADD ONS

BEER CHEESE DIP 3

SZECHUAN PORK 5

CHICKEN BREAST 5

SLICED BISON 7.50

GROUND TACO BISON 5.50

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

VELVET FOG

4.5% ALC./VOL. | IBU 11

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.



MELVIN

BARRACKS BROWN

5% ALC./VOL. | IBU 25

BROWN ALE

Dark brown and ruby hued, this ale exhibits rich notes of espresso and chocolate. Mildly hopped with a medium body and finish.



BUZZ

WRASPBerry ALE

4.5% ALC./VOL. | IBU 10

FRUIT ALE

The tart, fresh taste of thousands of natural, juicy red raspberries provides the perfect finish for our light, crisp, easy-drinking ale.



ROSIE & REGGIE

HIGH HARVEST

6.5% ALC./VOL. | IBU 50

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.



BUDD

IPA

6% ALC./VOL. | IBU 69

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.



CHUCK

ELECTRIC AVENUE

4.8% ALC./VOL. | IBU 26

ALBERTA BLONDE ALE

For Albertans who crave bolder refreshment, this Alberta Blonde ale has crisp profile and delivers light, yet flavourful satisfaction.



BROCK JR.

PONDEROSA GOSE

3.5% ALC./VOL. | IBU 9

PASSION FRUIT 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.



BERNIE

WRED WHEAT

5% ALC./VOL. | IBU 26

CANADIAN DARK WHEAT ALE

With its distinctive red-amber hues, breadly aroma and caramel sweetness, this beer is not to be taken lightly. It strikes a fine balance between malt and hops.



FOREST

ALBERTA CRUDE

5.5% ALC./VOL. | IBU 40

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.



MONTY

#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
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 Crowlers 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.