



CORE BREWS

	20 OZ 8.25	14 OZ 6.25	5 OZ 2.75	FLIGHT 9.75
VELVET FOG CANADIAN WHEAT ALE • 4.5% ABV Smooth, cloudy, citrusy				
BARRACKS BROWN BROWN ALE • 5.0% ABV Rich, roasty, medium bodied				
WRASPBERRY ALE FRUIT ALE • 4.5% ABV Refreshing, effervescent, tart				
HORNS IN THE HAZE NEW ENGLAND IPA • 6.0% ABV Juicy, luminous, nectarous				
INDUSTRIAL PALE ALE IPA • 6.0% ABV Hoppy, aromatic, balanced				
ELECTRIC AVENUE ALBERTA BLONDE ALE • 4.8% ABV Balanced, crushable, crisp				
BIG HOODOO ALBERTA CRAFT LAGER • 4.8% ABV Crisp, mellow, friendly				
SUN SCOUT HAZY INDIA SESSION ALE • 4.5% ABV Juicy, luminous, tropical				
WRED WHEAT CANADIAN DARK WHEAT ALE • 5.0% ABV Bready, balanced, medium bodied				
PONDEROSA GOSE PASSIONFRUIT GOSE • 3.5% ABV Tropical, tart, invigorating				



Want to check out our seasonal brews? See our chalkboard wall for the full list



HOPPY HOUR

SUN-THU 3-6PM

ASK YOUR SERVER ABOUT OUR WEEKLY SPECIALS



BEERATIONS

At Wild Rose Brewery, we love mixing things up. Try a custom blend of our beers and discover a new flavour

DOC MARTIN 3/4 Barracks Brown 1/4 Horns in the Haze	TRAIL BLAZER 1/2 Ponderosa Gose 1/2 Sun Scout
SUNSET CADET 1/3 Wraspberry 2/3 Sun Scout	HALCYON CLOUD 1/2 Velvet Fog 1/2 Sun Scout
BROWNBERRY 1/2 Wraspberry 1/2 Barracks Brown	HOODOO YOU LOVE? 1/2 Wraspberry 1/2 Big Hoodoo
DAVE BROWN 1/2 IPA 1/2 Barracks Brown	DRIFTEROSA 3/4 Drifter 1/4 Ponderosa Gose
HAZEBERRY 2/3 Horns in the Haze 1/3 Wraspberry	RIPPA 2/3 Wraspberry 1/3 IPA
HAZY MOUNTAIN HOP 1/2 Horns in the Haze 1/2 IPA	PINK VELVET 1/2 Wraspberry 1/2 Velvet Fog
FOGGY POND 1/2 Velvet Fog 1/2 Ponderosa Gose	FOG HORN 1/2 Horns in the Haze 1/2 Velvet Fog
TROPICAL THUNDER 1/2 Electric Avenue 1/2 Ponderosa Gose	GOSEBERRY 1/2 Wraspberry 1/2 Ponderosa Gose
BOW RIVER TWISTER 1/4 Wraspberry 1/4 IPA 1/2 Ponderosa Gose	WOBBLY WILEY 1/2 Sun Scout 1/2 Drifter

NON-BEER

DRIFTER SPARKLING VODKA Embrace the chase of the sun with this invigorating, bubbly vodka soda with rose hip, peel of orange, grapefruit, and lime. An Albertan collaboration made with our friends at Wild Life Distillery and Highwood Distillers	14 OZ 6	20 OZ 7.50
EAU CLAIRE COCKTAILS Rotating selection		355 ML 7.50
PABST BLUE RIBBON Hard Iced Tea or Hard Lemonade		6.75
RED & WHITE WINE	6 OZ 8.50	12 OZ 12.50

NON-ALCOHOLIC

TEMPL BREWING Non-alcoholic beer (0.5% ABV). Brewed in Calgary, Alberta. Rotating selection	355 ML 7
SAPPORO 0.0% Non-alcoholic refreshing lager	355 ML 7
GRIZZLY PAW SODAS Locally made in Canmore, Alberta. Black cherry cola, cream soda, root beer, orange soda, and better lemon	4

Featured

BREWER'S TAP AND GUEST TAP

We handcraft small batch innovation as well as tap kegs from our fellow breweries—enjoy it until it runs out!



SHAREABLES

COLOSSAL NACHOS Corn chips, tomatoes, green onions, banana peppers, jalapeños, kalamata olives, cheddar and mozzarella blend. Served with salsa and sour cream	HALF 25	FULL 35
BAKED CHICKEN WINGS 1 lb of oven baked chicken wings. Served with ranch, carrots and celery sticks. Sauced (hot, teriyaki, szechuan, bison, hot smokey maple) or Dry rub (salt & pepper, dill pickle, sweet bourbon, maple bacon, salt & malt vinegar)		19
BUFFALO CHICKEN DIP Spicy chicken, jalapeños, and onions in a cream cheese dip. Oven baked with our 4-cheese blend. Served with corn chips	24	
SPINACH & ARTICHOKE DIP Spinach and artichoke cream cheese dip. Oven baked with mozzarella cheese. Served with corn chips	24	
CHIPS & DIPS SAMPLER Sampler of our house made dips. Pick 2 of the following: buffalo chicken dip, spinach artichoke dip, jalapeño cheese sauce, or salsa. Served with corn chips	23	
WILD ROSE SNACK PLATE A single pretzel stick, dill pickle, pepperoni stick, pickled egg, carrot & celery sticks, cucumber & grape tomatoes. Served with dijon mustard, jalapeño cheese sauce & ranch	23	
BAKED PRETZELS Four warm salted pretzel sticks served with a duo of sauces (grainy dijon, and spicy IPA dijon)	15	
ED’S OVERSTUFFED BAKED POTATO Baked potato stuffed with pulled pork, jalapeños, red onions, and cheese sauce. Topped with chipotle ranch	12	
ROASTED PORK BITES 1 lb of oven baked pork ribs. Served with ranch, carrots, and celery sticks. Sauced (hot, teriyaki, szechuan, bison, hot smokey maple) or Dry rub (salt & pepper, dill pickle, sweet bourbon, maple bacon, salt & malt vinegar)	17	

SIDES

MASHED POTATOES & GRAVY		4
HOUSE BROCCOLI SLAW		4
CHIPS & SALSA		4
VEGGIES & DIP		5
CARAMELIZED GARLIC POTATO SALAD		4
CURRY PASTA SALAD		4
BAKED POTATO	PLAIN	LOADED
	4	6

HANDHELDS

Choose a side: Mashed potatoes & gravy, baked potato, loaded baked potato (\$2), house broccoli slaw, chips & salsa, veggies & dip, greens, kale caesar, potato salad, pasta salad, soup

SMOKED MEAT SANDWICH Montreal smoked beef brisket with sauerkraut, swiss cheese, 1000 island dressing. Served on rye bread	21
BRAISED BEEF DIP Beer braised beef chuck with caramelized onions and dijon aioli. Served on a crusty demi baguette	21
CHIPOTLE BEEF BURGER 1/2 lb beef burger with Monterey Jack cheese, pepper, bacon, lettuce, tomatoes, and chipotle ranch	22
BISON BRISKET SANDWICH House braised bison brisket topped with yum-yum sauce, pickled cabbage, and kale on a bun	24
CHICKEN AVOCADO BLT CLUB Cajun chicken breast with bacon and cheddar cheese. Topped with lettuce, tomatoes, avocado, and dijon aioli. Served on your choice of a bun or wrap	22
VIETNAMESE SANDWICH Choice of sautéed pork, tofu, or chicken breast. Served with pickled vegetables (carrots, radish, cilantro, and jalapeño), fresh cucumbers, and mixed greens in a baguette with yum-yum sauce	20
BISON TACOS House braised bison brisket in a flour tortilla. Topped with kale, pickled cabbage, and yum-yum sauce	24
SZECHUAN PORK TACOS Braised pulled pork with bell peppers and red onions in a Szechuan sauce in a flour tortilla. Topped with radish and green onions	20
SESAME CHICKEN SANDWICH Chicken breast with bacon, lettuce, pickled red cabbage and a sesame saute sauce. Served on your choice of a bun or wrap	19
PHILLY CHEESE STEAK Beer braised beef chuck with red onions & banana peppers. Topped with queso cheese sauce and yum-yum sauce	23
QUESADILLA Choice of cajun chicken, BBQ pork, chipotle beef or vegetarian (corn, bean & avocado). Served with red peppers, red onions, jalapenos & mozzarella in a flour tortilla. Served with salsa and sour cream	20

MAINS

BISON CHILI Alberta bison chili, served with cheese toast	CUP 9	BOWL 23
MAC & CHEESE Rotini in our jalapeño cheese sauce, baked with a 4 cheese blend, served with cheese toast		21
DIRTY DOG Foot long beef hot dog with chili, jalapeño cheese sauce, pickles and green onions		22
CHICKEN ENCHILADAS Flour tortillas filled with chicken, black bean, red onion and jalapeño. Baked in enchilada sauce and mozzarella, topped with pico de galo. Served with a side of corn chips		18
BUTTERNUT SQUASH COCONUT CURRY Red coconut curry served with chickpeas, red peppers, red onions, and butternut squash. Served on top of basmati rice	18	
VERMICELLI BOWL Choice of pork, chicken, or tofu in a soy glaze. Served with rice vermicelli noodle, mixed lettuce, fresh cucumber, pickled vegetables (carrots, radish, cilantro & jalapeño) garnished with green onions and served with fish sauce	18	

PIZZAS

SPICY HAWAIIAN Tomato sauce base with capicola, pineapple, and mozzarella	REG 20	LRG 33
MONTREAL SMOKED MEAT Grainy dijon base with smoked meat, sauerkraut, red onion and mozzarella. Garnished with dill pickles and honey	25	38
FOUR CHEESE Tomato sauce base with our four-cheese blend	19	32
BBQ CHICKEN BBQ sauce base with chicken, jalapeños, red onion, and mozzarella. Garnished with chipotle ranch	20	33

Featured
THE WILD KITCHEN CREW
20/33

A monthly rotating pizza that’s inspired by the wild minds of the Wild Rose kitchen crew. Check out the chalkboard or ask your server.

SOUPS & SALADS

Served with garlic cheese toast

SOUP DU JOUR Check out the chalkboard or ask your server	CUP 7	BOWL 9
WILD ROSE GREENS Mix of red and green lettuce with tomatoes, cucumber, and carrots. Choose a homemade dressing: ranch, chipotle ranch, balsamic, chia lime vinaigrette, 1000 island	HALF 8	FULL 15
KALE CAESAR SALAD Kale mixed with caesar dressing, topped with bacon, parmesan cheese, and croutons	HALF 12	FULL 20
WILD TACO SALAD Mixed greens salad with roasted corn, black beans, and avocado. Topped with feta, corn chips, and pico de gallo. Served with a chipotle ranch dressing		20
HAVE THAT SECOND PINT SALAD Kale salad with broccoli, brussels sprouts, roasted butternut squash, radish, almonds, and sweet & spicy roasted pumpkin seeds, tossed in our chia lime vinaigrette		20

Featured
ROTATING MEAT PIE
20

Check out the chalkboard or ask your server. Comes with cheese toast and a side.

ADD ONS

CHEESE	1/2 LB 6	1 LB 9
JALAPEÑO CHEESE SAUCE	2 oz 2	5 oz 5
CAJUN CHICKEN BREAST		7
SZECHUAN PORK		5
SLICED BISON		10
TACO BEEF		6
CUP OF BISON CHILI		6
WHOLE PICKLE		3
PICKLED EGG		2
SPICY PEPPERONI STICK		5.50
TOFU		7.50