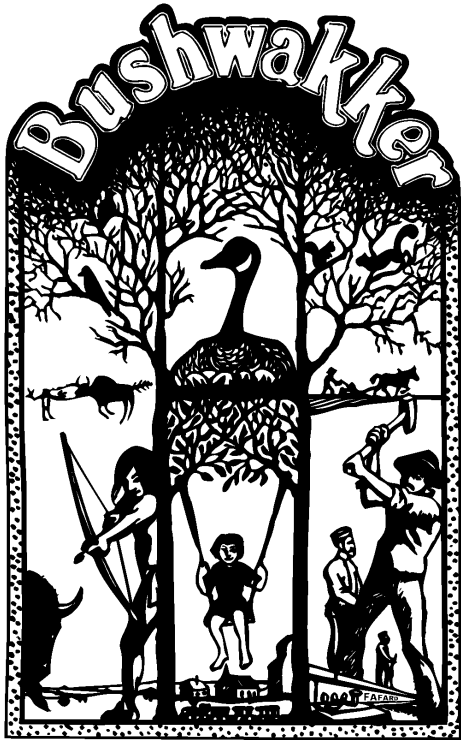


Welcome to the Bushwacker Brewpub!

FOOD & BEER

menu

2206 DEWDNEY AVENUE, REGINA, SK CANADA 306.359.7276



Brewing Goodness since 1991

The Fafard Bushwacker design represents the history and culture of Regina. It contrasts the culture brought by Europeans with the aboriginal culture and expresses the hope that they will evolve into one—sustainable in its natural environment.

Private clubroom available.

**Enjoy our beer
at home in kegs, two litre
bottles or 6-packs**

It's hard to believe that the Bushwacker brewery and kitchen have been producing quality beers and meals for over 16 years. Thank-you for your unprecedented support in helping us become one of Regina's, and indeed Canada's, most recognized brewpubs. We are proud to remain an independent, family-operated Regina gathering place. We will continue to provide the REAL brewpub experience.

Our atmosphere is that of a beautifully restored classic 1914 warehouse. Our food is made from scratch. No prefabricated sauces or store bought cheesecakes here! The staff are sincere and knowledgeable. You will be served by people who are invited to bring their own personalities to serve you and not rehearsed responses.

Beer for Beer Hunters

It's no secret that Bushwacker beer is enjoyed by people from all over the world in search of a really great pint. Lots of top quality barley and hops, no cheap filler grains, award winning recipes, lengthy maturation times and an unwavering devotion from the brewery staff make for great brews.

More Than The Menu

Check the chalkboards or ask your server about our daily food features, food/pint specials, single malt scotch, specialty import beer and premium wine features. Our menu insert features seasonal items for your consideration. Visit us at www.bushwacker.com for special event and food feature information.

**One of Canada's
Best Brewpubs**

-the Globe and Mail

**Regina's
Best Brewpub**

-Prairie Dog Magazine
reader's poll 5 years in a row

starters

CHICKEN WINGS

Tender chicken wings seasoned with your choice of B.B.Q. sauce, Greek, lemon-pepper, honey-garlic sauce, teriyaki or traditional Buffalo style (mild, medium, hot, & suicide).

12-\$8.95 18-\$11.95

Blue cheese dip on request.

CHICKEN FINGERS

Tender pieces of chicken served on a pile of fries and accompanied by our honey dill dip. **\$8.95**

CALAMARI

A half pound of squid rings are marinated, then dipped in lightly seasoned flour, fried and served with our own tzatziki. **\$8.95**

CHICKEN & SAUSAGE GUMBO

A hearty classic prepared with an array of fresh vegetables, rice, chicken, spicy sausage and okra. Served with corn bread. **\$5.95**

POTATO SKINS

Nibbler's delight: bacon bits, green onions, jalapenos, tomato and melted cheese. Served with sour cream. **\$8.95**

WAKKER QUESADILLA

Enjoy sautéed mushrooms, onions, and peppers, with tomatoes, cheese and your choice of spicy beef or cajun chicken on a flour tortilla. Served with salsa and sour cream. **\$8.95**

NACHOS

Crisp corn tortilla chips topped with tomato, green pepper, onion, jalapeno, black olives and cheese. Served with salsa and sour cream. **S \$8.95 L \$14.95**

add spicy ground beef for **\$3.00**, add guacamole for **\$1.50**

APPETIZER PLATTER

Chicken wings, potato skins, nachos, calamari, Greek chicken skewers and pita, served with all the dips. Great for a group! **\$25.00**

salads

CAESAR SALAD

Crisp Romaine lettuce tossed with our special dressing, topped with croutons and parmesan cheese. Served with foccacia. **\$8.95**

HERBED SPINACH SALAD

Fresh spinach leaves, crispy bacon bits, tomatoes, red onions and mushrooms, served with your choice of sundried tomato vinaigrette or creamy herbed dressing. **\$8.95**

CLASSIC GREEK SALAD

Crisp garden vegetables, kalamata olives, feta cheese and our original Greek dressing. **\$8.95**

ADD BLACKENED CHICKEN to one of the above salads **\$3.00**

ADD TIGER SHRIMP to one of the above salads **\$4.00**

TACO SALAD

Mixed salad greens with red onion, tomato, black olives, jalapenos, peppers and grated cheese. Topped with your choice of cajun chicken or spicy beef and served in a crisp tortilla bowl with sour cream and fresh salsa. **\$9.95**

daily food features

Check our chalkboards for today's special sandwich and entrée

gourmet pizzas

Bushwakker 8 inch pizzas are baked fresh to order in 20 minutes. Prepared with our own handmade herbed pizza crust. No substitutions please.

POP'S ORIGINAL

Pepperoni, mushrooms, green olives and banana peppers. **\$10.95**

GREEK

Spinach, feta, and chicken. **\$10.95**

CANADIAN HAWAIIAN

Canadian back bacon, pineapple, green peppers & mushrooms. **\$10.95**

VENETIAN

Spicy Italian sausage, mushrooms, hot peppers, roma tomatoes, fresh basil and roasted garlic. Topped with mozzarella & asiago cheese. **\$10.95**

MEDITERRANEAN

Oven roasted vegetables, kalamata olives, marinated sundried tomato, and roasted garlic & spinach pesto. Topped with mozzarella and feta cheese. **\$10.95**

favourites

SASKATCHEWAN HOT PLATE

Our chef's own cabbage rolls, smoked sausage, perogies, sauerkraut and our signature beer bread. **\$9.95 L \$14.95**

FISH AND CHIPS

Beer battered cod fillets, served with home style fries and fresh tartar sauce. **\$10.95**

GREEK PLATTER

Seasoned chicken skewers, calamari, Greek salad and grilled pita bread. Served with tzatziki and hummus. **\$14.95**

RIBEYE STEAK

8 oz charbroiled ribeye cooked to your specifications, topped with sautéed mushrooms & served with chef's veg and potato of the day. Served with your choice of tossed, Caesar, Greek or spinach salad **\$15.95**

PUB STYLE JAMBALAYA

Sausage, chicken and shrimp sautéed with garlic and peppercorns in a tangy sauce. Served with pasta or rice. **\$14.95**

BABY BACK RIBS

A mouth watering rack of baby back ribs, finished with our own Sodbuster beer-b-que sauce. Served with chef's veg, potato of the day and your choice of tossed, Caesar, Greek or spinach salad. **\$16.95**

sandwiches and wraps

Choice of soup, fries, tossed or potato salad.
Caesar, Greek or spinach salad available for **\$ 1.50** extra.

REUBEN

The original Gasthaus sandwich, smoked beef and sauerkraut with melted Swiss cheese on dark rye. Available in the "Montreal smoked" style upon request. **4oz-\$8.95 8oz-\$10.95**

BEEF DIP

Shaved roast beef piled high on a panini bun, served au jus. **\$8.95**
Try it the original way or add peppercorn mushrooms and swiss for an extra **\$2.00**

CHI-CHI CLUB

Seasoned chicken breast, strip bacon, lettuce, cheddar, tomatoes and red onions on grilled French bread with roasted garlic aioli. **\$8.95**

TORTILLA WRAP

Your choice of spicy beef or cajun chicken rolled in a salsa tortilla shell with sour cream, salsa, lettuce, tomatoes and cheese. **\$8.95**

PHILLY MELT

Try seasoned chicken breast or shaved roast beef with mushrooms, red and green peppers, onions, banana pepper and mozzarella. Served open face on French bread. **\$9.95**

GREEK CHICKEN WRAP

Seasoned chicken breast, tomatoes, green peppers, onions, cucumbers, feta cheese and creamy garlic dressing wrapped in a flour tortilla. **\$8.95**

FRESNO WRAP

Tender mixed greens, avocado, seasoned chicken breast, red onion, roma tomato, cheddar cheese, bacon and garlic aioli wrapped in a spinach tortilla. **\$8.95**

ROASTED VEGGIE WRAP

Assorted peppers, roma tomatoes, onions, zuchinni, and mushrooms are roasted, stuffed in a flour tortilla with a blend of grated cheeses and finished off in the oven. Served with sundried tomato and garlic mayonnaise. **\$8.95**

FO CACCIA CLUB

Smoked turkey, Black Forest ham, on Italian flatbread with bacon, lettuce, tomato, red onion & roasted garlic aioli. **\$9.95**

beverages

SOFT DRINKS	\$1.75	..	\$2.95
ICED TEA	\$1.75	..	\$2.95
MILK OR JUICE	\$2.25	..	\$3.25
PERRIER WATER			\$2.95
BOTTLED WATER			\$2.25
HOT CHOCOLATE			\$2.25
COFFEE & TEAS			\$1.65
DE-ALCOHOLIZED BEER			\$3.25

signature burgers

Served with our hand-cut fries. Malt vinegar available on request.
Extra beef pattie **\$2.50**

VEGGIE BURGER

Now truly vegan! Barley, grated carrots and onions with chili garlic sauce create the ultimate feel-good, taste-good burger. **\$8.95**

PEPPERCORN MUSHROOM BURGER

Our mouth watering burger topped with a five peppercorn mushroom sauce and finished with melted Swiss cheese. **\$9.95**

JERK CHICKEN BURGER

A juicy chicken breast, marinated in a special blend of Jamaican spices and topped with mango salsa. **\$9.95**

BLACK & BLEU BURGER

Your choice of a beef or buffalo burger or chicken breast seasoned with hot cajun blackening spice and topped with fried onions and a rich bleu cheese sauce. **\$10.95**

ORIGINAL WAKKER BURGER

Your choice of a beef or buffalo burger or chicken breast topped with cheddar cheese and bacon. Served on a kaiser with tomatoes, lettuce and onions. **\$9.95**

desserts

Our desserts are prepared from scratch on the premises

CHEESECAKE

Check the blackboards for today's cheesecake. **\$5.95**

CHOCOLATE STOUT CAKE

A moist cake with the robust flavour of stout and the richness of cocoa, topped with ice cream and a portered rum chocolate sauce. **\$5.50**

KENTUCKY BOURBON PECAN PIE

We keep hearing it's the best in town. **\$5.95**

side orders

BUSHWAKKER FRIES	\$4.95
CHEESE TOAST	\$4.95
GARLIC TOAST	\$2.95
GUACAMOLE	\$1.50
GRAVY	\$1.50
MAYO	\$1.00
CABBAGE ROLLS	\$5.95
PEROGIES	\$4.95
TOASTED PITA & HUMMUS	\$5.45
SOUP DU JOUR	\$3.95
SOUP & BREAD	\$4.95

BUSHWACKER brewed

Classic Brews The beers that made us famous, available year round!

ALES

REGINA PALE ALE (4.5% A/V OG=1047 IBU=33)

an amber, medium body ale, malty, fruity taste, hoppy finish

DUNGARVON IRISH RED ALE (5.0% A/V OG=1050 IBU=19)

a malty smooth red ale made from honey malt, dry finish

SODBUSTER BROWN ALE (5.0% A/V OG=1050 IBU=20)

a dark, brown ale, malty, chocolate body, dry finish

PALLISER PORTER (5.8% A/V OG=1057 IBU=43)

a black, rich ale, sweet, coffee flavor, roasted finish

BLACK & TAN

a traditional blend of Regina Pale Ale and Palliser Porter

RED & BLACK

a sweeter, maltier version of our Black & Tan, made with Dunganvon Irish Red Ale and Palliser Porter

LAGERS

NORTHERN LIGHTS LAGER (4.5% A/V OG=1041 IBU=20)

a light golden Pilsner, light body, mild finish

STUBBLEJUMPER PILS (5.2% A/V OG=1047 IBU=30)

a golden Pilsner, medium sweet body, hoppy finish

LAST MOUNTAIN LAGER (5.2% A/V OG=1047 IBU=25)

an amber, Vienna-style lager, medium, nutty body, mild finish

DORTMUNDER

a refreshing blend of Stubblejumper Pils and Last Mountain Lager

OG, or Original Gravity, refers to the density of the liquid before fermentation. Water has a gravity of 1000. When organic material from malt is added to water, its gravity increases. If more malt is used, the OG will be higher and the beer will be "stronger".

IBU, or International Bitterness Units, is a scale used to measure the bitterness of beer. Higher IBU beers may be perceived as more bitter on the tongue.
A/V alcohol by volume.

Seasonal & Specialty Brews

Our seasonal beers are available for a limited time only, so enjoy them while you can!

MACGREGOR'S WEE HEAVY (7.0% A/V OG=1070 IBU=26)

a deep amber, rich and malty, slightly smoky, lightly hopped ale brewed for the Bushwacker's anniversary

HONEY THISTLE WIT (4.8% A/V OG=1044 IBU=20)

very refreshing, medium bodied, citrus aroma with secret spices, voted #1 summer beer (CBC national radio)

PICKARD'S OATMEAL STOUT (7.0% A/V OG=1070 IBU=51)

a black, very rich stout, dry roasted body, dry finish

CLASSIC VIENNA (5.5% A/V OG=1057 IBU=30)

rich malt flavours with a hop flavour

SUMMER WHEAT (4.5% A/V OG=1044 IBU=18)

an unfiltered ale with a tart, fruity body and a champagne finish

CHINOOK E.S.B (5.8% A/V OG=1055 IBU=32)

a rich, dark amber ale, fruity, malty body, hoppy finish

ARCTIC DARK (5.0% A/V OG=1060 IBU=23)

light brown, medium body, with a toasted malt sweetness

BOMBAY IPA (6.8% A/V OG=1065 IBU=55)

hopheads rejoice! Lots of toasted malt & English hops

CHICO PALE ALE (5.8% A/V OG=1056 IBU=40)

multiple additions of cascade hops give this American style Pale Ale its citric flavours and big hop finish

PREMIUM PALE ALE (4.5% A/V OG=1047 IBU=33)

made with premium ingredients: Maris Otter malt and Kent Goldings hops

CHERYL'S BLONDE ALE (4.9% A/V OG=1045 IBU=20)

brewed to Cheryl's exacting standards, light and refreshing

PROCRASTINATOR DOPPLEBOCK (8.5% A/V OG=1084 IBU=40)

made with all specialty malts, and just enough hops to balance out the sweetness

HARBINGER MAIBOCK (6.2% A/V OG=1063 IBU=25)

smooth malty lager resurrected and reformulated by brewer Mitch

GRANNY'S BITTER (4.0% A/V OG=1040 IBU=56)

lower alcohol content makes this a wonderful session beer for hopheads

BLACKBERRY MEAD (8.0% A/V OG=1080 IBU=0)

crushed blackberries added to fermented honey create beautiful color and flavour in this Christmas speciality

BUSHVAR CZECH PILS (5.3% A/V OG=1049 IBU=40)

made with local malt and speciality imported Czech Saaz hops

BARON BOCK (6.0% A/V OG=1060 IBU=31)

a dark rich, malty lager, warming alcoholic finish

HARVEST LAGER (5.8% A/V OG=1060 IBU=26)

a dark amber, rich Munich-style, medium finish

KAI'S MUNICH HELLES (5.2% A/V OG=1050 IBU=20)

a malty golden German style lager, low hop flavour

FRUIT BEERS

during the year we infuse our beers with various fruits

MISSILETOW ALE (8.0% A/V OG=1077 IBU=42)

our Christmas winter warmer strong ale

from the bar

SINGLE MALT SCOTCH & SPECIALITY IMPORTED BEER

REGINA'S FINEST SELECTION, ASK FOR OUR LISTS

REGULAR BAR SHOTS \$4.50

PREMIUM BAR SHOTS \$5.25

COCKTAILS \$5.25

SPECIALTY COFFEES ASK FOR OUR MENU \$5.95

WINE . . GLS \$5.95 . 1/2 LITRE \$ 16.95 LITRE \$29.95

Wines available by the bottle. Ask for our wine list.

Liquor prices include GST & LCT