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THE REAL SASKATCHEWAN BREWPUB EXPERIENCE EST. 1991

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A SASKATCHEWAN CRAFT BEER PIONEER

In this special edition of the Bushwacker Picaune, we pay homage to late Bushwacker co-founder and president, Dr. Bev Robertson. Bev was regarded by many as being the founding father of craft beer in Saskatchewan. His love of world-class beer began while on sabbatical in Bavaria. His passion and determination to share good beer and good food with his community led to the creation of Regina's Bushwacker Brewpub which opened in 1991. The story of Bev and your Bushwacker is as follows:

Bev passed on the evening of Sunday, November 19, 2017 in the Pasqua Hospital in Regina. He was surrounded by close family. Bev had been battling a rare form of

cancer called Chronic Lymphocytic Leukemia for a number of years and had been undergoing various treatments.

Bev was born in Fredericton, New Brunswick in 1939 and was married to Bushwacker co-founder, Elaine Robertson, for 59 years. They have two children, four grandchildren and eight great grandchildren. Being an independent, family-owned and operated business, it should come as no surprise that Bev first had to "ensnare" many of his family members to assist in creating what has become widely known as one of Canada's foremost brewpubs. Bev's son, Scott Robertson, was the Bushwacker's first brewer, his daughter, Kelly Monette, is the current general manager, his son-in-

law, Mike Monette, is the executive chef, his granddaughter, Kristen Welisch, is the office manager, his grandson, Michael Gaetz, is the current head brewer and Elaine is Bushwacker general manager emeritus.

Bev's humble start in the craft brewing world began in his house as a homebrewer. Upon returning to Canada with his family after a sabbatical in Germany in the mid 1970's, Bev quickly realized the beer being offered by the Canadian breweries at the time could not compare with the German lagers and were, in fact, quite devoid of any flavour. After a short period of malt extract brewing, Bev quickly moved into full mash brewing where he gained more control over the quality of the final product

(CONTINUED ON PAGE 2)



OUR FAMOUS BUSHWAKKER BEER YEAR ROUND BEERS

ALES

- Cheryl's Blonde Ale** (4.9% a/v OG=1045 ibu=20) North American Blonde Ale
- Chico IPA** (6.8% a/v OG=1065 ibu=70) West coast style IPA
- Dungarvon Irish Red Ale** (5.0% a/v OG=1050 ibu=19) Malty with caramel notes
- Palliser Porter** (5.8% a/v OG=1057 ibu=43) British style Porter
- Regina Pale Ale** (4.5% a/v OG=1047 ibu=33) Our version of British Pale Ale
- Sodbuster Brown Ale** (5.0% a/v OG=1050 ibu=20) Malty with light chocolate notes
- Black & Tan** Blend of Regina Pale Ale and Palliser Porter
- Red & Black** Blend of Dungarvon Irish Red Ale and Palliser Porter

LAGERS

- Last Mountain Vienna Lager** (5.2% a/v OG=1047 ibu=25) Evenly balanced amber lager
- Northern Lights Lager** (4.5% a/v OG=1041 ibu=20) Light lager, crisp and clean
- Stubblejumper Pils** (5.2% a/v OG=1047 ibu=30) Pilsner style with nice hoppy finish
- Dortmunder Blend** Refreshing blend of Stubblejumper and Last Mountain

OG, Original Gravity, is a measure of the amount of original fermentables in the beer. IBU, or International Bitterness Unit, is a measure of the amount of hops contributing to the bitterness of the beer. a/v percent alcohol by volume.

SANDWICHES*

- REUBEN** 4OZ-\$16.95 8OZ-\$20.95
The original gasthaus sandwich: smoked beef and sauerkraut with melted swiss cheese on marble rye. Served with grainy mustard on the side.
- BEEF DIP** \$14.95
Shaved roast beef piled high on an artisan bun, served au jus. Add mushrooms or Swiss \$2.00 extra.
- CHI-CHI** \$15.95
Your choice of seasoned chicken breast or thigh, bacon, lettuce, tomato, cheddar cheese, red onion and roasted garlic aioli on a ciabatta bun.
- GREEK WRAP** \$15.95
Your choice of seasoned chicken breast or thigh or striploin steak, tomato, green pepper, onion, cucumber, feta cheese and creamy garlic dressing wrapped in a garlic herb tortilla.
- CUBAN SANDWICH** \$16.95
Citrus roast pork, ham, pickles, Swiss cheese and mustard on house-made flat bread. Pressed to a crispy finish.
- BURRITO** \$14.95
Black bean, tomato, onion, pepper, jalapeno, Mexican rice and monterey jack cheese. Enjoy as is or add chicken or beef for \$5.00 extra.

GOURMET BURGERS*

- VEGGIE BURGER** \$16.95
This house-made patty is both gluten-free and vegan and can be enjoyed by everyone. Made from a blend of black bean, sweet potato and brown rice and seasoned with smoked paprika and cumin. Topped with fresh jalapeno and curried cilantro mayo. Add mushrooms, bacon or cheese \$2.00 extra.
- PORTERED BISON** \$18.95
With sautéed leek and Dubliner cheese.
- PO' BOY CHICKEN BURGER** \$18.95
Cajun spiced chicken breast and bbq shrimp with lettuce, tomato, red onion, pickles and remoulade sauce.
- CAJUN ANDOUILLE BEEF BURGER** \$18.95
Cajun andouille sausage and beef patty with cheddar cheese, bacon, lettuce, tomato, red onion, pickles and remoulade sauce.
- WILD BOAR** \$18.95
100% Canadian wild boar topped with fire-roasted red pepper relish, bacon and aged white cheddar.

CLASSIC BURGERS*

- Choose from beef or bison patties made on premises or charbroiled chicken breast.
- WAKKER** \$16.95
Topped with cheddar cheese and bacon with lettuce, tomato and onion.
- MUSHROOM & SWISS** \$16.95
Topped with sautéed mushroom and finished with melted swiss cheese with lettuce, tomato, and onion.
- BLACK & BLEU** \$16.95
Rubbed with Cajun blackening spice and topped with fried onions and a rich bleu cheese sauce, lettuce and tomato.

*All sandwiches and burgers are served with a side of soup du jour, handcut fries, house or Caesar salad. Spinach or Greek available for \$1.50 extra. Gluten-free bun \$2.00.

DESSERTS

- Our desserts are prepared with basic ingredients on the premises.
- CHEESECAKE** \$8.50
Check the boards for today's selection.
- KENTUCKY BOURBON PECAN PIE** \$8.50
Served chilled or heated, with your choice of whipped cream or ice cream.
- CHOCOLATE STOUT CAKE** \$8.50
Dark moist chocolate cake with the robust flavour of stout. Served with chocolate porter rum sauce and vanilla ice cream.

FOOD PRICES SUBJECT TO GST & PST.
ASK FOR OUR GLUTEN SENSITIVE MENU.

APPETIZERS

- CHICKEN WINGS** \$15.95
Twelve tender chicken wings with your choice of Greek, lemon pepper, honey sriracha, adobo dry rub or traditional Buffalo style (mild, medium, hot or suicide.) Rotating additional wing flavour on Monday & Wednesday Wing Nights.
- GAELIC BOXTY** \$16.50
Beef tenderloin tips, leeks and crimini mushrooms in a creamy Jameson Irish whiskey demi-glaze rolled in an Irish potato pancake.
- PO' BOY BASA SLIDERS** \$15.95
Cajun spiced Basa fillets with lettuce, tomato, red onion, pickles and romalade sauce.
- GARLIC PIZZA WEDGES** \$13.95
Bushwacker pizza dough seasoned, sprinkled with cheese and herbs, baked to order and served with marinara sauce.
- OUR FAMOUS NACHOS** S \$12.95 M \$16.95 L \$21.95
Crisp corn tortilla chips topped with tomato, green pepper, onion, jalapeño, black olive and cheese. Served with salsa and sour cream. Add chicken breast or spicy ground beef \$5.00
Add guacamole \$3.50
- NEW ORLEANS BBQ SHRIMP** \$14.95
Classic Louisiana dish, shrimp sautéed in worcestershire butter sauce with a kick, served with a baguette or Cajun rice.

LIGHT FARE

- WAKKER QUESADILLA** \$15.95
Sautéed mushroom, onion, green and banana pepper, with tomato and cheese, and your choice of chicken, spicy beef or veggie.
- CHICKEN FINGERS** \$15.50
Tender pieces of breaded chicken with our honey dill dip. Served with your choice of soup du jour, handout fries, house or Caesar salad.
- BUTTER CHICKEN RICE BOWL** \$15.95
Spice marinated chicken in a classic tomato and onion curry. Served with basmati rice and naan.

SALADS

- TACO SALAD** \$15.95
Artesian greens, black bean and corn, monterey jack cheese, tomato, jalapeno, avocado, salsa and sour cream. Served with your choice of Mexican seasoned chicken, beef tenderloin or spicy ground beef, and topped with crispy tortilla strips.
- HOUSE SALAD** \$12.95
Artesian greens, carrot, cucumber, grape tomato and onion, with your choice of balsamic, 1000 island, ranch, lemon oregano or bleu cheese dressing.
- CAESAR SALAD** \$12.95
Crisp romaine lettuce tossed with our special dressing, topped with croutons and parmesan cheese.
- MEDITERRANEAN GREEK SALAD** \$14.95
Roma tomato, cucumber, red onion, mixed peppers, kalamata olives and artichoke in a lemon oregano dressing with feta.
- SPINACH SALAD** \$13.95
Baby spinach, pomegranate, cherry tomato, pickled onion and pear tossed in apple cider vinaigrette with pecans and goat cheese.
- SALAD ADD-ONS**
Salads may be enjoyed with added protein:
- CHICKEN SKEWER** \$5.00
- 6 OZ NEW YORK STRIP** \$6.00
- BBQ SHRIMP** \$6.00

SOUPS & SIDES

- SOUP DU JOUR** \$6.95
Check the boards for our daily soup.
- SOUP AND BREAD** S \$7.95 L \$11.95
Our daily soup served with bread of your choice.
- CHICKEN & SAUSAGE GUMBO** \$12.95
A hearty classic prepared with an array of fresh vegetables, rice, chicken, spicy sausage and okra. Served with a herbed biscuit.
- Add tiger shrimp \$6.00
- HOUSE-MADE CABBAGE ROLLS** \$8.50
- PEROGIES** \$8.50
- FAMOUS HANDCUT BUSHWAKKER FRIES** \$7.95
- GUACAMOLE** \$3.50
- GRAVY** \$3.00

SIGNATURE ENTREES

- SASKATCHEWAN HOT PLATE**
S \$16.95 L \$22.95
Our chef's own cabbage rolls, koubassa, perogies, fresh sauerkraut and our signature beer bread.
- FISH AND CHIPS** \$20.95
Stubblejumper battered cod fillets, served with handcut fries and fresh tartar sauce.
- COTTAGE PIE** \$19.95
Porter marinated beef, mushroom, onion, carrots and leeks in a rich gravy, topped with spring peas and parmesan mashed potato. Served with beer bread.
- JAMBALAYA** \$20.95
Cajun andouille sausage, chicken and shrimp sautéed with garlic, creole spices and tomato vegetables served on Cajun rice.
- STEAK SANDWICH** \$19.95
6 oz. Canadian New York striploin charbroiled to your specs and served with Caesar salad, handcut fries and garlic toast.
Sautéed mushrooms \$2.00

GOURMET PIZZAS

- Prepared with our own handmade herbed pizza crust. No substitutions please. Gluten-free crust \$2.00
- POP'S ORIGINAL** \$16.95
Pepperoni, mushroom, green olive and banana pepper.
- GREEK** \$16.95
Spinach, feta and chicken.
- VENETIAN** \$16.95
Spicy Italian sausage, mushroom, hot pepper, roma tomato, fresh basil and roasted garlic. Topped with mozzarella & asiago cheese.
- MEDITERRANEAN VEGGIE** \$16.95
Spinach, mushroom, artichoke, sundried tomato and kalamata olive with pesto sauce and feta cheese.
- HAWAIIAN** \$15.95
Ham, pineapple, green pepper and mushroom.
- PRAIRIE** \$15.95
Saskatchewan's favourite pepperoni, mushroom and bacon.

We strongly believe in buying local & independent, and strive to do so, whenever feasible.

BEVERAGES

- SOFT DRINKS** S \$2.50 L \$3.50
- MILK OR JUICE** S \$2.75 L \$3.95
- PERRIER WATER** \$3.25
- HOT CHOCOLATE** \$3.00
- COFFEE & TEAS** \$2.50
- DE-ALCOHOLIZED BEER** \$3.95

A SASKATCHEWAN CRAFT BEER PIONEER (CONTINUED. FROM PAGE 1)

and could formulate his beer recipes to his liking - while always adhering to each beer's individual style guidelines. His enthusiasm for brewing was infectious and soon others began brewing with him. Part of this group also shared Bev's passion for cross-country skiing. They enjoyed breaking fresh trails through the brush, which is called "bushwacking", and decided they would call themselves the Bushwacker brewers, for they were breaking fresh trails in their local beer community. This was soon followed by Bev's work to establish the province's first amateur homebrewing club; they called themselves the ALES Club, which stands for the Ale and Lager Enthusiasts of Saskatchewan. The club has grown immensely in numbers and in status over the years and has been previously recognized as the top homebrewing club in Canada and one of the very best in North America. The club still holds its monthly meetings at the brewpub. Bev continued to hone his brewing skills and brewing knowledge. He wrote the Beer Judge Certification Program exam and became a certified beer judge. Upon winning the Best of Show award for his Pälliser

Porter at a national homebrewing competition, he had the confidence to take his brewing passion to the commercial level. He then was faced with a number of challenges including his lack of business experience despite being a respected academic, and the fact that there were no provincial laws in place to allow such a brewing venture to operate here.

Through his work with the health research board, Bev had gained access to various members of the provincial cabinet and was able to convince them that the craft beer wave was coming and Saskatchewan should soon make allowances for it, and not be the last province in confederation to do so. He was successful. During his time with the research board, Bev also travelled frequently to the USA where the craft brewing scene was developing rapidly. He quickly learned that the successful brewpubs would often reflect their immediate surroundings in their product branding, celebrate their local uniqueness, utilize local suppliers and ingredients whenever feasible, and most importantly, give back to the community they served. Bev's brewpub was modeled after The Wynkoop Brewpub found in the warehouse district in Denver, Colorado. Bev learned the establishment of the city spawned new business and housing development in the area and it became one of Denver's tourist area destinations. A similar phenomenon has taken place in Regina's Old Warehouse District.

Now armed with sufficient successful brewpub strategies, a provincial government willing to allow a limited number of brewpubs to operate, and a national brewing award, Bev applied for his brewpub license...but was not successful. Yet this apparent setback had a silver lining, for his original proposed brewpub location was what became Presutti's Tomato and then The Crow's Nest. The building has since been replaced with a parking lot. Bev was successful in his second license application and with co-investment from some of his university colleagues and business contacts, raised enough money to finance his brewpub. The Bushwacker Brewpub opened on January

25, 1991 in a classic Chicago-style warehouse called the Strathdee Building. It has become a Regina destination for locals and tourists alike. Images of Regina's history adorn the walls, the background music features only Saskatchewan artists and live music performances feature local musicians. The Bushwacker is renowned on TripAdvisor as consistently being ranked as one of the city's top restaurants. The scratch-style cooking methods employed in the kitchen have garnered numerous awards. The accolades received by the brewery span from the local, national to international levels. The casual, welcoming atmosphere, combined with quality beer, food and service have been paramount in the success and longevity of

4 grandchildren, 8 great grandchildren.
EDUCATION
 B.Sc. (Hons, Physics), 1961. University of New Brunswick.
 M.Sc. (Physics), 1965 McMaster University.
 Ph.D. (Physics), 1967 McMaster University.

AFFILIATIONS
 Member and Past-President, Canadian Association of Physicists.

Member and Fellow, Chemical Institute of Canada, Canadian Society for Chemistry (only CIC fellow in south SK.)

Honourary Lieutenant Colonel ret., 38 Brigade Communications Regiment, Regina squadron. (Regina) 2008.

EXPERIENCE
 1969-2017: Assistant Professor (1969), Associate Professor (1972), Professor (1976), Professor Emeritus (1997-2017), Department of Physics and Astronomy, University of Regina.

1976-1989: Founding member of the Board, Saskatchewan Science Center and Acting Chairman, Spring 1984, during a major organizational crisis.

RESEARCH INTERESTS
 Investigating the occurrence and energetics of new symmetric ten-vertex polyhedron we recently discovered in existing inorganic structures involving lanthanide and actinide series cations.

PUBLICATIONS
 Author of 84 scientific and technical papers in the areas of conventional and high-resolution crystallography, chemical physics, solid state chemistry, risk and health physics. Author of various articles on the role of the university, the role of research and development in economic growth, productivity growth, co-operative education, management in the hospitality industry, beer, etc. appearing in magazines, newspapers, and conference proceedings.

Most recent publication, "A Comparative Study of crystallographic van der Waals radii", Sheng-zhi Hu, Zhao-Hui Zhou, Zhaoxiang Xie, and B. E. Robertson, Z. Kristallogr, May 8, 2014.

ACTIVITIES
 Founder of the Centre for Science and Innovation within the Johnson Shoyama Graduate School of Public Policy via an annual monetary contribution of at least \$100,000. (So far this contribution has leveraged \$20,000,000 in additional support.) These funds come from the profits generated by my business; see below. Now a member of the CSIP Advisory Board.

BUSINESS
 President and developer, Bushwacker Brewing Company Ltd., Regina (300 seat brewpub) over its quarter-century of success the Bushwacker has become an essential component of Regina's self-identity.

Past President and founder, Regina's Old Warehouse Business Improvement District. (ROWBID, Business Association representing Regina's Old Warehouse District.)

COMMUNITY
 Member, Faulkner Policy Group, 1981-1992. (Policy discussion group centered around a former prime minister of Canada.)

Author of the theme resolution for the 1999 meeting of the Canadian Chamber of Commerce, presented at the annual Congress, Edmonton, Alberta, October, 1999.

Founder of the Science Pub series involving the University of Regina and the Bushwacker Brewpub, 2013.

Facilitated the cooperation of the University of Regina and the Regina Chamber of Commerce for the University Award of Innovation to become part of the Chamber's Paragon Awards, 2003-present.

WE LOVE LOCAL!

- All Sask background music
- Local live music twice per week
- Local monthly Arts Wall
- Local Writers Corner

BEER & FOOD PAIRING

BUSHWACKER BEER

NORTHERN LIGHTS LAGER
 Light & refreshing. Crisp clean finish.

CHERYL'S BLONDE ALE
 Mild malt flavour with low hop bitterness.

SUMMER WHEAT
 A cloudy appearance and a prominent yeast flavour.

REGINA PALE ALE
 Robust hop aroma and medium bitterness.

CHICO IPA
 A pronounced hop bitterness profile from start to finish.

LAST MOUNTAIN VIENNA LAGER
 Malty with balanced hop bitterness.

DUNGARVON IRISH RED ALE
 Malt accented with hints of caramel.

SODBUSTER BROWN ALE
 A darker malt with flavours of caramel and toffee.

PALLISER PORTER
 Notes of chocolate with mild roast in the finish.

PICKARD'S OATMEAL CREAM STOUT
 Rich heavy roasted flavour with hints of coffee.



PAIR IT WITH

Chicken, seafood, cheeses and lemon flavours.

Sweet, hot or spicy foods.

Acidic and spicy flavours like mustard, pickles and horseradish.

Spicy, heat-charred, smoky or aromatic flavours.

Salty, spicy and fried foods, burgers.

Burgers, buffalo wings, spicy food, fried food, pizza, steaks.

Rich, spicy and smoked foods, BBQ ribs, grilled chicken and beef.

Cheese, meats, fall vegetables, burgers, seafood and pork.

Pork and salmon, barbequed foods, sausage, red meat, bacon, blackened fish.

Roasted and smoked foods, barbequed/grilled foods, salty foods, rich and braised dishes, chocolate.

WAKKER WEEKLY NEWSLETTER

Upcoming events, weekly food specials, new beer releases, local & global beer news, humour column. Subscribe at www.bushwacker.com

PRIVATE ROOMS

Our private meeting/banquet rooms are perfect for business luncheons or private parties for up to 50 people. Available in the Arizona Room is a 109" HD screen and projector. Our rustic basement clubroom offers a view of the beer aging cellar. Visit us online for pricing information and bookings or contact: kelly@bushwacker.com or rayna@bushwacker.com

BEER FLIGHTS

Never tried our famous Bushwacker beers? Order a 5 oz. serving of any of our brews which are currently on tap. Try one or try them all. We can build you a sample tray of any beers you might like to try with information about each style.

WEEKLY DEALS

HAPPY HOUR
MONDAY TO FRIDAY
 4:30 - 6:30

MONDAY
 -WINGS & A PINT-
 4:30 - 10:30
 Monday Night Jazz & Blues 8:00

TUESDAY
 - PIZZA & A PINT -
 4:30 - 10:30

WEDNESDAY
 -WINGS & A PINT-
 4:30 - 10:30
 Wednesday Night Folk 8:00

THURSDAY
 - IMPORT BEER NIGHT -

FRIDAY
 A special keg is tapped at 5:30 on the first Friday of each month

SATURDAY & SUNDAY
 -STEAK & A PINT-

RIDER HOME GAMES
 - GOURMET BURGER & A PINT -



Over 20 years ago, customers would ride "The Wakker Wagon" to a Roughrider home game.

the brewpub. Continued success is expected as the immediate family and extended family intend to maintain their focus on these core principals.

The Bushwacker has also served as inspiration to other craft breweries which now operate in the province. Many other operators have expressed their gratitude for the path the Bushwacker Brewpub paved for them. Only a few craft breweries were in existence in the early 1990's and now that number is fast approaching 20. One would be correct in citing Bev Robertson as Saskatchewan's craft beer pioneer.

Curriculum Vitae

Beverly Ellis Robertson
 PERSONAL
 Born Fredericton, N. B., Canada, 1939. (male)

Married 59 years (Elaine Pickard), 2 children,

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