



# Weekly Specials

Beer bucks are not to be used  
in conjunction with any specials  
unless otherwise stated.

[POURHOUSEONWHYTE.CA](http://POURHOUSEONWHYTE.CA)

## TOONIERRIFIC TUESDAY!

\$2 SLIDERS AND \$2 SLEEMAN'S HONEY BROWN DRAUGHT BEER (12 OZ)

## WINE WEDNESDAY

FREE SAMPLES OF FEATURED WINE, 20% OFF WINE (GLASSES & BOTTLES), BYOW  
(BRING YOUR OWN WINE) NO CORKAGE FEES WITH THE PURCHASE OF TWO ENTREES

## THIRSTY THURSDAY

DOUBLE THE VALUE OF YOUR BEER BUCK ON FOOD AND DRINK (AVAILABLE AT  
POURHOUSEONWHYTE.CA)

## FRIDAY HAPPY HOUR 3-6 PM

1/2 PRICE APPETIZERS & \$5 PINTS,  
AFTER 6 PM ENJOY BELGIUM NIGHT STELLA ARTOIS & HOEGAARDEN PINTS \$6

## SAPPORO SATURDAY

SAPPORO PINTS ONLY \$4.75

## SUNDAY - HAIR OF THE DOG SUNDAY

INCLUDES BRUNCH SERVED FROM 11:30 - 2:30, \$4 CAESARS & BOARD GAME  
FUN ALL DAY LONG...!



# Desserts

ALL DESSERTS ARE PROUDLY MADE IN HOUSE & ARE SUBJECT TO CHANGE AT THE CREATIVITY OF CHEF!

KEYLIME PIE \$8

LAVA CAKE WITH VANILLA ICE CREAM  
& FRUIT COMPOTE \$8

CRANBERRY CHOCOLATE BREAD PUDDING WITH  
JAMIESON'S WHISKEY CARAMEL SAUCE \$6  
OR A LA MODE ADD \$2



# Sunday Brunch

SERVED FROM 11:30 - 2:30

[POURHOUSEONWHYTE.CA](http://POURHOUSEONWHYTE.CA)

**STEAK & EGGS WITH HASHBROWNS AND TOAST** \$12

**TWO EGGS ANY STYLE** \$10

SERVED WITH YOUR CHOICE OF BACON, PORK SAUSAGE OR BRATWURST WITH HASH BROWNS & TOAST

**FRENCH TOAST WITH BERRY COMPOTE** \$10

**BENEDICT #1** \$11

SERVED WITH BLACK FOREST HAM & HASH BROWNS

**BENEDICT #2** \$11

SERVED WITH TOMATOES, ARUGULA & HASH BROWNS

**OMELETTE** \$12

TWO EGGS WITH YOUR CHOICE OF THREE FILLINGS SERVED WITH HASH BROWNS & TOAST (TOPPINGS INCLUDE HAM, CHEESE, TOMATOES, ONIONS, PEPPERS & BACON)

**CEREAL** \$4

BIG BOWL OF CEREAL...ONE THAT MOM WOULDN'T LET YOU HAVE AS A KID. ASK YOUR SERVER FOR THE WEEKLY SELECTION



# Beer Education

NOT SURE WHAT KIND OF A BEER DRINKER YOU ARE? NO MATTER YOUR PALETTE...THERE'S CERTAIN TO BE A FLAVOUR THAT SUITS YOUR TASTE.

**ALE** THE ORIGINAL STYLE OF BREWING THAT SOME BELIEVE DATES BACK TO AS EARLY AS 2050 BC. TOP-FERMENTING ALES TYPICALLY FERMENT AT HIGHER TEMPERATURES (15-23 °C) PRODUCING SIGNIFICANT AMOUNTS OF ESTERS AND OTHER SECONDARY FLAVOURS AND AROMAS. SOME POPULAR ALE STYLES INCLUDE; PORTERS, INDIAN PALE ALES, STOUT, BROWN, BARLEY WINE, SAISON, WHITE / WIT BEER, ETC.

**LAGER** LAGERS ARE BOTTOM FERMENTED AND CONSIDERED A NEW STYLE OF BREWING ORIGINATING IN CENTRAL EUROPE IN THE MID 1800S. LAGERS ARE TYPICALLY FERMENTED BETWEEN 7 - 12 °C AND THEN STORED BETWEEN 0-4 °C. DURING THE STORAGE PERIOD THE LAGER CLEARS AND MELLOWS PROHIBITING THE PRODUCTION OF ESTERS AND OTHER BYPRODUCTS, AND PRODUCES A CRISPER TASTING BEER. SOME POPULAR LAGER STYLES INCLUDE; PILSENER, OKTOBERFEST, MARZEN, BOCK, MUNICH DUNKEL, ETC.





Monthly  
Beer  
Feature

## PADDOCK WOOD BREWING, SASKATOON SK

WORKING IN COLLABORATION WITH A FORMER BELGIAN BREWER, CEDRIC DACHOUT, PADDOCK WOOD HAS RELEASED WINTER ALE 2010 INSPIRED BY A FAMOUS BELGIAN DUBBEL. THEY REPLICATED THE DARK "BELGIAN CANDI" BY BOILING SUGAR TO 300 ° F AS THIS WAS THE ONLY WAY TO OBTAIN THE SUBTLE TOASTED FRUIT AND CHRISTMAS CAKE FLAVOURS.

FERMENTATION WAS DONE WITH A SPECIAL BELGIAN YEAST TO GIVE A COMPLEX BUT SMOOTH BLEND OF SPICE AND FRUIT. AT 8% ABV, IT'S A SEASONAL WARMER TO KEEP AROUND.



Brewed & Bottled by Paddock Wood Brewing Company, B1, 116-103rd St E, Saskatoon, SK, Canada, S7N 1Y7  
Sarean Refundable Deposit 2008, Paddock Wood Brewing Co.

Party  
at the



The  
**pourhouse**  
**BIER**  
**BISTRO**

## BOOK YOUR NEXT BIG EVENT WITH US AT THE POURHOUSE.

A PARTY AT THE POURHOUSE IS LIKE NO OTHER. FROM CUSTOMIZED MENUS TO UNIQUE SIGNATURE DRINKS, OUR STAFF WILL MAKE SURE THAT YOU AND YOUR GROUP HAS A GREAT TIME. WHETHER IT'S A BIRTHDAY, FUNDRAISER, OFFICE PARTY, STAG, ANNIVERSARY, OR YOU'RE JUST LOOKING FOR A REASON TO GET TOGETHER WITH FRIENDS...COME TO THE POURHOUSE!