

LION BREWERY  
RESTAURANT





In 1987, after four years of extensive excavation and renovation of the lower level of the Huether Hotel, Bernie and Sonia Adlys' dream of serving their own brew on the site of the original Lion Brewery was realized. This effort earned the Adlys' the Waterloo Regional Heritage Foundation award to commemorate the restoration.

The Lion Brewery Restaurant opened to an excited public and the new hand crafted beers offered by the Adlys family were met with a warm reception. Since those early days, the hand crafted beer and wine list have grown along with our exciting menu. We team up with local farmers and suppliers to create new and innovative menus centered around fresh local ingredients... Enjoy!

**feed  
your  
thirst**

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# CRAFTED BEERS BREWED ON PREMISES

**LION  
BREWERY**  
ESTABLISHED IN 1856

Have a Pilsner glass of one of our great brews. Our craft beers are brewed on premises.

15oz glass: \$4.50   20oz glass: \$5.95   60oz Pitcher: \$16.15



### Lion Lager - 5%

A smooth, well-balanced blonde lager. Subtle hop finish and clean after taste. Enjoy this beer with our signature chicken wings & sauces.



### Adlys Ale - 5%

A full bodied, full tasting red ale. All malt and roasted grains with a slight bitter after taste. This delightful brew is named after John Peter Adlys the first generation of the Adlys family who purchased the Hotel in 1953.



### Wuerzburger Lager - 6%

An amber Bavarian style Lager with rich malty undertones. EIN PROST!



### English Ale - 5%

A robust, full flavored dark ale. Hints of coffee and chocolate make this a truly decadent brew.



### Black & Tan - 5%

A blend of our finest Lager and English Ale. A full tasting brew. Smooth with a slightly bitter after taste.



### Wheat Beer - 5%

An authentically brewed wheat beer with hints of citrus and coriander. A real summer quaffer!



### Lion Light Lager - 4.5%

A clean, crisp, light bodied pale ale. This refreshing brew is a perfect choice with one of our handcrafted burgers.



### Honey Brown Lager - 5%

This copper hued beauty is everything you would expect; rich malt characteristics with a tinge of all natural honey.



### Seasonal Beer

An ever changing brew inspired by the season of the year. Ask your server for details.

As they say at the Barley Works...  
**“get yer Thirst on!”**

# LION BREWERY "ON TAP"

## SOMETHING DIFFERENT

### CRAFT BREWS ON TAP

LION LAGER, LION LIGHT LAGER, BLACK & TAN, WUERZBURGER LAGER, HONEY BROWN LAGER, ADLYS ALE, ENGLISH ALE, WEISSBIER (Wheat Beer)

#### Irish Cream Ale

A combination of Adlys Ale, Lion Light and a splash of English Ale.

#### Serpents Fang

A blend of Lion Light and Adlys Ale.

15oz glass: \$4.50 20oz glass: \$5.95 60oz Pitcher: \$16.15

ASK YOU SERVER ABOUT OUR "SEASONAL CRAFT BEER"

#### Caribbean Night

Lion Lager with 1oz of Kahlua. \$8.70

#### South Wind

Lion Lager with 1oz Melon Liqueur. \$8.70

#### Raspberry Water

Our Wheat Beer with a shot of Chambord. \$8.70

#### Bernie Sr. Shandy

English Ale with an ounce of fresh Apple Cider. \$4.50

#### J.P Adlys

Try a glass of our famous Red Ale with 1 oz of Amaretto. \$8.70

#### Pom Light

A glass of our Lion Light with 1oz of Pomegranate Liqueur. \$8.70

#### White Velvet

Our wheat beer blended with Somersby Cider \$6.50

#### Golden Somer

Spice up your Somersby with 1 oz of Goldschlager \$8.70



#### Somer Night's Dream

Add a kick to your night with 1oz of raspberry vodka in your Somersby \$8.70

## IMPORTED BREWS

### ONTARIO CRAFT & IMPORTED BEERS

STEAM WHISTLE, KRONENBOURG, MILL STREET TANK HOUSE, MUSKOKA MAD TOM IPA, COBBLESTONE STOUT, HEINEKEN, CORONA, STELLA, MILL STREET ORGANIC LAGER. \$6.25

ERDINGER WEISSBRAU NON ALCOHOLIC BEER. \$3.95



## FROM THE COOLER

MIKES HARD LEMONADE OR CRANBERRY. \$5.95

SMIRNOFF ICE. \$5.95

SOMERSBY CIDER. \$6.45

STRONGBOW CIDER. \$5.95



## HUETHER HOTEL BEER FLIGHTS!



## TRY A TASTER! ANY 4 DRAFT SAMPLES FOR ONLY \$4.75

# WINE SELECTION

## WHITE WINE

	6oz. GLASS	9oz. GLASS	BOTTLE
Chardonnay, Peller Estates, Ontario VQA	\$6.25	\$8.95	\$23.95
Gewurztraminer, Pelee Island, Ontario	\$6.75	\$9.45	\$25.95
White Zinfandel, Beringer, California	\$6.75	\$9.45	\$25.95
Sauvignon Blanc, Trius, Ontario	\$7.25	\$9.95	\$28.95
Pinot Grigio, Ogio, Italy	\$7.25	\$9.95	\$28.95
Chardonnay, Lindemans Bin 65, Australia	\$7.25	\$9.95	\$28.95

## RED WINE

	6oz. GLASS	9oz. GLASS	BOTTLE
Cab Sauv Merlot, Peller Estates, Ontario VQA	\$6.25	\$8.95	\$23.95
Malbec, Misterio, Argentina	\$6.75	\$9.45	\$25.95
Merlot, Wayne Gretzky, Ontario VQA	\$7.25	\$9.95	\$27.95
Cabernet Sauvignon, Santa Carolina, Reserva, Chile	\$7.25	\$9.95	\$27.95
Valpolicella, Masi, Italy	\$7.45	\$10.15	\$29.95
Shiraz Cabernet Sauvignon, Wolf Blass, Australia	\$7.45	\$10.15	\$29.95
Carmenere, Santa Carolina, Chile			\$27.95
Pinot Noir, Kim Crawford, New Zealand			\$39.95



## SPARKLING WINE

	BOTTLE
Pinot Grigio, Peller Estates, Ontario	\$26.95

# SOMETHING MIXED

## PREMIUM 2 OZ MARTINIS

### Caramel Apple Martini

Alberta Pure Vodka, sour apple liqueur and butter ripple schnapps. \$6.99



### Birthday Cake

Frangelico, vanilla vodka, pineapple and cranberry juice. \$6.99

### Bay Breeze

2oz pomegranate liqueur, cranberry juice & pineapple juice. \$6.99

### Black Forest Cake

Drambuie, cherry brandy, crème de cacao and a dash of milk. \$6.99

### Raspberry Peach Cosmo

Raspberry vodka, peach schnapps, cranberry juice, splash of lime. \$6.99

### Black Raspberry Lemonade

Chambord, raspberry vodka & splash of lemonade. \$6.99

### Jolly Rancher

Banana liqueur, apple & raspberry sourpuss and a splash of 7up. \$6.99

### Chocolate Raspberry Martini

Carolans Irish cream, crème de cacao, raspberry vodka and a splash of milk. \$6.99

### Berry Tropical

Blueberry vodka, chambord and pineapple juice. \$6.99

## FROZEN DRINKS



### Daiquiri

Rum with choice of... strawberry, raspberry, mango, banana or lime. \$5.95

### Margarita

Sauza Tequila, crushed ice or on the rocks and one of our daiquiri flavours. \$5.95

### Pina Colada

Rum and pina colada mix. \$5.95  
Try one of our slushies, all those great flavours without the alcohol. \$3.95

# LION FAVOURITES



## Lion Classic Caesar

Alberta Pure Vodka, motts clamato and a spicy bean. \$5.95

## Lion Spicy Caesar

Alberta Pure Vodka, motts clamato, a spicy bean and a dollop of horseradish. \$5.95

## Beer & Bacon Caesar

Motts clamato, 1oz Alberta Pure Vodka, splash of Lion Lager, garnished with an applewood smoked bacon skewer. \$6.50

## Raspberry Blush

Raspberry chambord and vodka, topped with gingerale, cranberry juice and fresh raspberries. \$5.95

## Porch Crawler

A blend of lion light and 1oz raspberry vodka, topped off with lemonade. \$7.50

## The Radler

Our wheat beer combined with grapefruit juice. \$5.95

## Blue Pom Lemonade

Blueberry Vodka, Pomegranate Liqueur and lemonade. \$5.65

## Mojito Colada

Spiced rum, fresh mint leaves, lime margarita and pina colada mix, blended with ice. \$5.95

## Mojito

A refreshing blend of white rum, lime juice, fresh mint leaves, simple syrup and a splash of soda. \$ 5.65

## Raspberry Lifesaver

Raspberry vodka, malibu rum, melon liqueur, lime juice, grenadine and pineapple juice. \$5.65

## Bellini (2oz)

Peach Schnapps, gewürztraminer white wine, mango puree and a splash of sprite all blended together with ice and topped with grenadine. \$6.99

## White Sangria

Peller estates chardonnay with butter ripple schnapps, Wellesley apple cider, soda and plenty of fresh fruit. \$6.99

## Red Sangria:

Peller Estates cabernet merlot with pomegranate liqueur, Wellesley Apple Cider, soda and plenty of fresh fruit. \$6.99

## Caramel Cider

Wellesley's apple cider with butter ripple schnapps and Goldschlager. \$6.50  
Served hot or cold!

# NON ALCOHOLIC BEVERAGES

**Soft Drinks:** Pepsi, Diet Pepsi, 7 Up, Lemonade, Tonic Water, Ginger Ale, Soda Water, Iced Tea, Root Beer. \$2.95 Bottomless!

**Juices:** Apple, Grapefruit, Tomato, Wellesley Apple Cider, Clamato, Cranberry, Orange, Pineapple juice. \$2.95

**Milk:** White Or Chocolate. \$2.95

**Perrier:** \$2.95

**Erdinger Weissbrau Non Alcoholic Beer :** \$3.95



**Virgin Caesar, Virgin Mary, Shirley Temple:** \$2.95

**Frozen Virgin Daiquiri:** Banana, Mango, Lime, Strawberry, Raspberry Or Pina Colada. \$3.95

**Spring Water** \$2.50

**Red Bull** \$4.95

**Waterloo's Best Milkshake:** \$4.95

**Chocolate or Vanilla Float:** Choose one of our soft drinks. \$3.95

**Coffee, Tea, Hot Chocolate:** \$2.50

**Espresso:** \$2.00

**Latte, Cappuccino, Steamer:** \$3.95

**Moccaccino, Caramel Latte:** \$4.25

**Chai Latte, London Fog:** \$3.95

# STARTERS AND SHAREABLES

Available All Day

## appetizers

### Daily Brew

The chef's daily creation. \$6.25

### Baked French Onion Soup

A rich broth brimming with sautéed onions, toasted croutons and smothered with melted swiss cheese. \$7.00

### Glazed Pork Belly

House smoked & braised, beer n' barley risotto, butternut squash, fresh herbs, baby greens. \$12.75

### Pan Seared Bay Scallops

Seared until golden brown, citrus carrot puree, sautéed greens & field mushrooms, herb Pesto. \$12.75



### Pretzels & Beer Cheese

Warm house made pretzels served with our own Adlys Ale Beer cheese sauce. \$8.95

### Garlic Bread Plain 3 Slices \$5.75

### Toasted Garlic Bread with Cheese

We still make our bread in house daily. Fresh french bread topped with our three cheese blend and roasted garlic butter.

2 Slices \$4.50 4 Slices \$8.50

### Classic Brewpub Nachos

Your choice of our smokehouse beef brisket, chicken or pulled pork on top of crispy fried corn tortilla chips, shredded three cheese blend, house made pico de gallo, pickled jalapenos, served with Adlys Ale Beer cheese, salsa, and sour cream. \$14.95

No meat \$13.25

### Grilled Calamari

Marinated in lemon and olive oil, kalamata olives, tomato, brown butter caper sauce & chili lime dressed greens. \$12.75

### Brew House Perogies

Lightly sautéed with our house smoked pork belly, onion, roasted red peppers, glazed with our finest ale served with sour cream. \$10.25

### Smokehouse Poutine

Our market fries topped with real quebec cheese curds, classic beef gravy, topped with your choice of pulled pork or brisket from our smokehouse.

\$8.25 with meat

\$7.25 with no meat

# LION FLAT BREADS

Available All Day

### Wild Mushroom Flatbread

House honey brown sautéed mixed mushrooms, red onions, goat cheese, baby arugula, balsamic reduction. \$11.25

### Mediterranean Flatbread

Marinated artichokes, roasted squash, kalamata olives, grilled red onions, cherry tomato, basil pesto, feta cheese. \$11.25

### Lion's Den Flatbread

House smoked beef brisket, house made ale bbq sauce, roasted garlic, roasted red peppers, smoked mozzarella cheese, cilantro and scallions. \$12.25

Gluten Free Dough available. \$1.95  
Please ask your server.



Lion Signatures



Vegetarian



Gluten Free

# MARKET FRESH SOUPS & SALADS

Available All Day

## French Onion Soup

A rich broth brimming with sautéed onions, toasted croutons and smothered with melted swiss cheese. \$7.00

## Daily Soup

Our chefs inspired homemade creation. \$6.25

## Lion Market Greens

Mixed harvest blend lettuce, roasted seasonal vegetables, marinated cherry tomato, house made white balsamic vinaigrette.  
small \$6.95 Large \$9.25

Add chicken. \$4.50

**Dressings:** Sesame Thai, buttermilk ranch, raspberry vinaigrette, balsamic vinaigrette.

## Marinated Beet Salad

Toasted pearl barley, shaved red onions, Woolwich goat cheese, rocket greens, house made vinaigrette. \$12.75

## Roasted Squash Salad

Roasted butternut squash, zucchini, toasted pumpkin seed, radicchio leaves, cider vinaigrette. \$12.75

## Marinated Steak Salad

Mixed lettuce, roasted garlic, charred peppers, grilled red onions, crumbled goat cheese, sundried tomato vinaigrette. \$15.25

## Brewery Caesar Salad

Crisp romaine hearts tossed in our house made caesar dressing, roasted garlic cloves, smoked bacon, pretzel crostini, shaved parmesan cheese. \$11.25

Starter size \$8.50

Add chicken \$4.50

# ARTISAN SANDWICHES & PANINIS

Available Until 4:00PM

All bread is baked fresh in house daily. Served with choice of market fries, soup or garden salad. Add a \$1.25 for sweet potato fries.

## Clubhouse Sandwich

Roasted chicken, bacon, cheddar cheese, field greens, tomato, sundried tomato mayo, served on our house French loaf. \$13.25

## Voodoo Pulled Pork Sandwich

Slow roasted pork shoulder, tossed with our voodoo BBQ sauce. Topped with jalapeno havarti, country coleslaw, served on a toasted pretzel bun. \$14.50

## Stout Grilled Cheese

Provolone, smoked mozzarella, stout cheddar, smoked tomato chutney, served up on our house loaf. \$13.25

## Schnitzel on a Bun

Served on a signature pretzel bun, with smoked mozzarella cheese, sautéed mushrooms & caramelized onions, sauerkraut, and our original djon apple butter. Wunderbar! \$14.50

## Brewhouse Rubeen Sandwich

Thinly shaved Montreal smoked meat, spicy Russian dressing, bacon, sauerkraut, gruyere cheese and pickles served on marbled rye bread. \$13.75

## Roast beef n' Beer Cheese

Slow roasted beef sirloin shaved thinly, topped with our house cheese sauce served on a soft panini roll. \$12.25

## Roasted Pesto Vegetable Sandwich

Roasted zucchini, portabella mushrooms, red peppers, goat cheese, mixed greens served on our house panini roll. \$9.25

Add chicken \$4.50



Lion Signatures



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# Signature

## ENTREES

Available After 4:00PM

### Smoked Brisket Meatloaf

Our homestyle meatloaf wrapped in Montreal smoked brisket, glazed in BBQ sauce, served over mashed potato & seasonal vegetable. \$17.95

### Pan Seared Chicken Supreme

fingerling potato ragout with smoked bacon, wild mushrooms, roasted seasonal veggies & pan jus. \$18.95

### Fish & Chips

Blue cod dipped in a light coating of daily prepared craft beer batter and crusted with kettle chips. Served with our country style coleslaw. \$14.75

### Lion Brew Stout Stew

Chunks of beef & hearty root vegetables, baby white potato, pearl onions topped with smoked mozzarella served with pretzel bread. \$15.95

### Thai Coconut Curry

Authentic green curry sauce, coconut, garlic, ginger, cilantro, bell pepper, and pineapple served on a bed of aromatic basmati rice. \$14.25

Add Chicken \$4.50

### Braised Short Rib Barlotto

Short ribs braised in Adlys Ale served with a savory barley risotto with fine herbs and root vegetables topped with shaved grana padano cheese. \$22.75

### Maple Sake Glazed Salmon

Pan seared Atlantic salmon served with sautéed Chinese greens, edamame beans, black sesame seeds, served over lemon scented basmati rice. \$19.50

## DIE SCHNITZEL KARTE

Available All Day

Our critically acclaimed hand breaded pork schnitzels are lightly fried and served with sauerkraut, chefs vegetable and your choice of mashed potato, fries or basmati rice. Upgrade to sweet potato fries for \$1.25.

### Schnitzel Gypsy

Fire roasted red peppers, caramelized onions, caraway. \$16.75

### Schnitzel Brewpub

Grilled peameal, provolone, lion lager and three peppercorn demi. \$17.95

### Schnitzel Parmesan

Our traditional basil tomato sauce. Topped with mozzarella, parmesan cheeses, and fresh basil. \$16.75

### Schnitzel Wiener

Paprika and lemons. \$16.25



Lion Signatures



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# STEAK AND PRIME RIB

Available After 4:00PM

# Juicy

## 100 MILE STEAK PROGRAM

Our selection of locally raised Canadian AAA beef. We support Ontario farmers. Our steaks are aged a minimum 28 days, grilled to your liking, brushed with butter and then seasoned with our house spice blend. Served with fresh market vegetables and your choice of yukon gold garlic mashed potatoes, fresh market fries, sweet potato frites, basmati rice or sea salted baked potato.

Baked loaded potato with aged cheddar and double-smoked bacon: \$2.00  
Upgrade to sweet potato fries: \$1.25

### Slow Roasted, Herb Rubbed Ontario Prime Rib

8oz \$25 10oz \$27 12oz \$30

AVAILABLE FROM:

5:00pm to 10:00pm  
Friday, Saturday and Sunday.

### 10oz Striploin / New York Cut

The striploin is cut from the short loin; it is a very flavourful and tender steak and has excellent marbling with a small amount of external fat.

Served with seasonal vegetable and choice of starch. \$27.00

### Chipotle Rubbed 12oz Ribeye

Grilled to perfection & topped with our house red wine demi glaze and served with your choice of starch and seasonal vegetables. \$30.00

### Caesar Marinated Baseball Steak

8oz Sirloin steak marinated in classic caesar fixings served with your choice of side and seasonal vegetable. \$25.00

### GRILLED TO PERFECTION STEAK TEMPERATURES

Blue: Very Red, Cold Raw Center  
Rare: Red, Cool Center  
Medium Rare: Red, Warm Center  
Medium: Pink Hot Center  
Medium Well: Dull Pink Center  
Well Done: Fully Cooked

Add Sautéed Mushrooms and Onions for \$2.00  
Add Sautéed Garlic Shrimp \$5.50

# HOUSE SMOKED RIBS

Available After 4:00PM

## FROM THE HUETHER SMOKEHOUSE

At The Huether Hotel, we are excited to bring you Smoke cooking at its finest. We use only the finest smokers by Southern Pride and the best quality meats from local Ontario Farmers. We cook premium cuts of meat "Low & Slow" to give our guests the best possible tenderness and flavor, without too much smoke. All of our menu items have been carefully crafted and delicately prepared in limited quantities offering you, our guest the love and passion that we have for food.

### House Smoked Back Ribs

Tender prepared in house, fall-off-the-bone pork ribs grilled and finished with signature Huether honey BBQ or chipotle BBQ sauce.

Ribs are served with pretzel bread, your choice of starch, seasonal vegetables and our country style coleslaw

Half Rack \$19.95 Full Rack \$26.95



Lion Signatures



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Gluten Free

# Perfect

## PASTA

Available All Day

### Brew Pub Mac & Cheese

Smoked andouille sausage, cherry tomato, house ale cheddar sauce and garlic panko crust. \$14.25

### Roasted Wild Mushroom

Roasted butternut squash, peas, baby spinach, parsley gremolata served over papardelle noodles. \$14.25


Add grilled chicken \$4.50

### Smoke House Gnocchi

Short rib & smoked brisket braised in our house English Ale, served over brown butter gnocchi, spicy tomato ragu, chef's seasonal vegetables. \$18.95

### Seafood Papardelle

Sautéed clams, garlic prawns, scallops, roasted fennel, spinach, in a white wine cream sauce. \$18.95

Gluten Free pasta available just add \$1.95, please ask your server. 

## PIZZA

Available All Day

Our hand stretched pizza goes through a very involved artisan process. Skilled pie makers hand stretch and toss the dough to create a crust that is unique, thin and airy. We use only high quality local ingredients like whole milk mozzarella and fresh natural toppings, and bake each pizza to perfection in our deck ovens.

### Lion Margherita

Vine ripened tomato, house made sauce, buffalo mozzarella, fresh basil. \$11.50

### Pulled Pork Calypso

House-smoked pork shoulder, caramelized onions, pineapple, cumin and roasted garlic. \$12.25

### Fungi Pizza

Our house tomato sauce, roasted wild mushrooms, goat cheese, basil pesto, arugula, garnished with chili oil. \$11.50

### Chicken Greco

Garlic basil pesto, grilled chicken, fire roasted peppers, red onion, feta cheese, fresh basil. \$12.25

### Thai Chicken

Spicy peanut ginger sauce, grilled chicken, hot banana peppers, scallions, roasted garlic and mozzarella cheese. \$12.50

### Build Your Own...


SIZE	BASE PRICE	PER ITEM
Panzerotti	\$ 8.50	\$ 1.00
Pizza 8.5"	\$ 8.00	\$ 1.00

### Toppings:

Tomato, Pineapple, Bacon, Grilled Chicken, Black/Green Olives, Jalapeños, Sausage, Hot Peppers, Spinach, Pepperoni, Peameal, Pulled Pork, Roast Peppers, Anchovies, Whole Roast Garlic, Field Mushrooms, Feta, Parmesan, Onion, Red Onion, Green Pepper, Blackened Chicken, Ham, Broccoli, Crushed Garlic, Sun-dried Tomato, Scallions, Kalamata Olives, Caramelized Onion, Mixed Grilled Vegetable, Extra Cheese.

### Sauce:

Thai Peanut Sauce, Tomato Sauce, Pesto Sauce or BBQ Sauce.

Gluten Free dough available just add \$1.95, please ask your server. 



Lion Signatures



Vegetarian



Gluten Free

# Griller

## HAND CRAFTED BURGERS

Available All Day

All of our burgers are 100% meat. No fillers. No gimmicks. We cook our burgers to an internal temperature of 165° F, so small traces of red may remain.

We believe that fresh is always best. That's why we never compromise on taste or quality. Making the perfect burger is something we strive for every day. Our hand crafted burger begins with the freshest possible ingredients; we age our Canadian farm raised beef for a minimum of 30 days and all of our delicious toppings are prepared in house. All burgers are served on artisan potato scallion buns.

All burgers include choice of: fries, soup, house or caesar salad. Substitute sweet potato fries for \$1.25.

### Brewpub Classic

Apple and bacon coleslaw piled high with aged horseradish cheddar cheese, roasted red onions, fresh lettuce and tomato. Truly a classic. \$13.25

### Lion Burger

Our premium burger seasoned and grilled to perfection. \$11.75

### Smoked Mozzarella & Mushroom

In house smoked mozzarella cheese, topped with sauteed mushrooms, and crispy onion straws. \$12.99

Add smoked bacon. \$1.50

### Candied Bacon Burger

We smoke our bacon in house and then candy it with maple syrup. We then add caramelized onions, double cream brie cheese and balsamic reduction for the ultimate burger experience. \$13.50

### Vegetarian Burger

Flame grilled, garnished with lettuce, tomato, onion, and a pickle. \$11.50

Add mozzarella, cheddar, sauteed onions or sauteed mushrooms to any of the above burgers for \$1.50 ea.

## LEGENDARY WINGS

Available All Day

Try our wings either new york style or breaded, tossed or on the side, in one of our famous sauces (maximum one sauce choice for a single order or two choices for 2 lb or 4 lb).

Wings are accompanied with carrots and celery and blue cheese sauce.

Single 1 LB: \$11.99

Double 2 LB \$21.25

Party Pack 4 LB \$36.99

If you like CRISPY wings, order the sauce on the side.

### Buffalo Chicken Tenders

Boneless chicken tenders are breaded, fried crisp, and then tossed in your choice of wing sauce. Served with fries and ranch dressing for dipping. \$12.95

### Original Chicken Tenders

Huether's original recipe. Served with fries and plum sauce. \$12.50

### Sauce it up baby!

Additional Sauce \$0.99 ea

**MILD**

**MEDIUM**

**HOT**

**SUICIDE**

**DRY CAJUN**

**HONEY GARLIC**

**BUFFALO TRADITIONAL**

# Selectable

## DESSERT

Here at the Huether we are one of a few hotels that still does baking from scratch; our baker starts at five in the morning to create fresh baked goods for not only the "Cafe 1842" but also the Lion Brewery. Please ask your server about the many home baked goods from the "Cafe 1842" that are also available in the Lion Brewery.

### Ice Cream

Premium vanilla or chocolate ice cream served with your choice of chocolate, caramel sauce or fruit topping. \$4.95



### Huether Hotel's "Stout Float"

This should be tried at least once in a lifetime! A chunk of brownie in the bottom of a 20 oz. Glass with a large scoop of vanilla ice cream filled up with our own English Ale. \$5.95

### Huether Fudge Brownie

Warm brownie with vanilla ice cream. Finished with caramel, hot fudge and whipped cream. \$6.50

### Deep Fried Cupcake

Our Café Cupcakes take the cake! Assorted flavours lightly deep-fried with our freshly prepared waffle batter and served warm. \$6.25

### Crème Brulee

A baked custard topped with caramelized sugar crust and served with a biscotti cookie. \$7.25  
Flavours change daily. Ask your server for the chef's latest creation.

### Café 1842 Cheesecake



We bake this creation in house. Thick and creamy topped with your choice of fruit puree. \$5.95



Ask your server about our assorted cakes baked daily from our Cafe 1842

## SPECIALTY HOT BEVERAGES

### Blueberry Tea

Grand marnier, amaretto and hot tea. \$6.50

### Peppermint Hot Chocolate

Peppermint schnapps, hot chocolate & whip cream. \$6.50

### Macaroon Hot Chocolate

Malibu rum, hot chocolate & whip cream. \$6.50

### Irish Nut Hot Chocolate

Frangelico, bushmills irish whiskey, hot chocolate & whip cream. \$6.50

### Jamaican Coffee

Kahlua, rum, coffee & whip cream. \$6.50

### Spanish Coffee

Courvoisier, kahlua, coffee & whip cream. \$6.50

### Dutch Coffee

Crème de menthe, creme de cacao, coffee & whip cream. \$6.50

### Irish Coffee

Bushmills irish whiskey, carolans, coffee & whip cream. \$6.50

### Rolls Royce Coffee

Amaretto, carolans, kahlua, coffee & whip cream. \$6.50

### Kioke Coffee

Kahlua, brandy, coffee & whip cream. \$6.50

### B52 Coffee

Kahlua, grand marnier, carolans, coffee & whip cream. \$6.50

### Bavarian Coffee

Kahlua, peppermint schnapps, coffee & whip cream. \$6.50

### Caramel Apple Cider

Served "hot or cold" with butter ripple schnapps, Goldschlager and Wellesley's apple cider. \$6.50



# SOMETHING FOR EVERYONE

The past 60 years have seen a remarkable transformation of the **Huether Hotel**. We would like to thank all of our loyal guests; through your patronage we have been able to restore the past glory of the Huether Hotel and bring it into the new millennium. As always, we will be on the look out for new and exciting ways to make your experience at the Huether Hotel a memorable one.

At the Huether Hotel, delicious food choices abound. Start your day right with a delectable breakfast at the bright and friendly **Cafe 1842**, and then return for a deliciously affordable lunch inside the **Barley Works** or on our massive patio. Feel like dining in a causal atmosphere, the **Lion Brewery Restaurant** is a great choice for a superior and innovative dining experience.



## Lion Brewery Restaurant

Housed where the original brewery operated, you can't help but be enchanted with the Lion Brewery Restaurant's original stone walls and floor, as well as the unique caverns. Enjoy excellent food paired with a selection of craft beers which are brewed on premises.



## Barley Works

The Barley Works is a feast for the senses. With a new and innovative menu and our full line up of craft beers pumped directly from the Lion Brewery, play NTN Interactive Trivia or relax at the bar surrounded by big screen TV's. Large party rooms available for private functions.

## Barley Works Patio

Get acquainted with Uptown Waterloo atop our massive elevated 280 seat patio, a great atmosphere to spend a summer day or evening. Enjoy an ice cold craft beer and sample something from our Barley Works menu.



## Cafe 1842

Named for the year the building was established, the Cafe 1842 offers a bright stylish atmosphere, fresh baked muffins and dessert all done in house by our very own Baker, wireless Internet and a selection of fine Coffee's, specialty drinks and teas. Open with a full breakfast and lunch menu.



## Jazz Room / Kent Lounge

The Jazz Room is open two nights a week and features distinguished acts from around North America. This space can also be booked for large private functions.

## Speakeasy Billiards Room

Great for large parties. Enjoy a game of pool on our antique Boston pool tables. Big screen TV's, darts, vintage pinball and video games. Great for corporate functions and events. Set in a comfortable room with hardwood floors and stained glass windows.



*In 1993, Sonia Adlys finished her oil painting of Waterloo's beautiful historical building, the Huether Hotel. With a desire to give back to her community, Sonia Adlys commissioned 1500 copies of her painting to be printed and sold with all proceeds being donated to charity. Each print was numbered and signed personally by the artist, and was sold for \$30.00. With the successful sale of all 1500 copies of her painting, Sonia Adlys raised \$45000 for the Child Witness Centre of Waterloo Region, a local organization committed to the protection and wellbeing of youth of all ages.*

*Now, another 1500 prints of Sonia Adlys oil painting have been released. The Huether Hotel is displaying each print in a beautiful frame and the prints are available for purchase. The prints are numbered and signed by the artist, Sonia Adlys.*

*While the Frames cost \$125.00, the prints are truly priceless. Each print represents a piece of Waterloo Region's diverse history and displays a breathtaking view of Waterloo's local landmark, the Huether Hotel. The Huether Hotel gladly gives these for Charity Silent Auctions or Door Prizes.*

