

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**

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: \$4.95 20oz glass: \$6.50 60oz Pitcher: \$18.15



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 AND IMPORTED BREWS

HUETHER HOTEL BEER FLIGHTS!

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: \$4.95 20oz glass: \$6.50 60oz Pitcher: \$18.15

ASK YOUR SERVER ABOUT OUR "SEASONAL CRAFT BEER"

The Radler



Our wheat beer combined with grapefruit juice. \$6.50

Pom Light

A glass of our Lion Light with 1oz of Pomegranate 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. \$4.95

J.P Adlys

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

Porch Crawler

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

White Velvet

Our wheat beer blended with Somersby Cider \$6.75

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

ONTARIO CRAFT & IMPORTED BEERS

STEAM WHISTLE, KRONENBOURG, HEINEKEN, CORONA, ROLLING ROCK, STELLA, MILL STREET ORGANIC LAGER. \$6.95



ERDINGER WEISSBRAU NON ALCOHOLIC BEER. \$4.95



FROM THE COOLER

SMIRNOFF ICE. \$5.95

SOMERSBY CIDER. \$6.95

STRONGBOW CIDER. \$6.15



TRY A TASTER!
ANY 4 DRAFT SAMPLES
FOR ONLY \$5.25

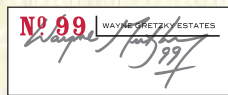
WINE SELECTION

WHITE WINE

	6oz. GLASS	9oz. GLASS	BOTTLE
Chardonnay, Peller Estates, Ontario VQA	\$6.75	\$9.25	\$25.95
Gewurztraminer, Pelee Island, Ontario	\$7.25	\$9.75	\$27.95
White Zinfandel, Gallo, California	\$7.25	\$9.75	\$27.95
Sauvignon Blanc, Trius, Ontario	\$7.75	\$10.25	\$29.95
Pinot Grigio, Ogio, Italy	\$7.75	\$10.25	\$29.95
Chardonnay, Lindemans Bin 65, Australia	\$7.75	\$10.25	\$29.95

RED WINE

	6oz. GLASS	9oz. GLASS	BOTTLE
Cabernet Merlot, Peller Estates, Ontario VQA	\$6.75	\$9.25	\$25.95
Malbec, Misterio, Argentina	\$7.25	\$9.75	\$27.95
Merlot, Wayne Gretzky, Ontario VQA	\$7.75	\$10.25	\$29.95
Cabernet Sauvignon, Santa Carolina, Reserva, Chile	\$7.75	\$10.25	\$29.95
Valpolicella, Masi, Italy	\$7.95	\$10.45	\$30.95
Shiraz Cabernet Sauvignon, Wolf Blass, Australia	\$7.95	\$10.45	\$30.95
Carmenere, Santa Carolina, Chile			\$29.95
Pinot Noir, Kim Crawford, New Zealand			\$39.95



SPARKLING WINE

	BOTTLE
Sparkling Pinot Grigio, Peller Estates, Ontario	\$26.95

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

Montellier: \$2.95

Erdinger Weissbrau Non Alcoholic Beer : \$4.95



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

Frozen Virgin Daiquiri: Mango, Lime, Strawberry, Or Pina Colada \$4.25

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: \$2.95

Espresso: \$2.00

Latte, Cappuccino, Steamer: \$3.95

Moccaccino, Caramel Latte: \$4.25

Chai Latte, London Fog: \$3.95

LION FAVOURITES



Lion Classic Caesar

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

Horseradish 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

Top Shelf Caesar

A Shot from our Premium Selection! Tanqueray Gin, Absolut Vodka or Hornitos Tequila, Clamato & classic Caesar fixings, House Blended Rimmer & Spicy Bean. \$6.50

Southern Smoke Caesar

Deep south inspired! Jim Beam Kentucky Straight Bourbon, Southern Comfort, Chipotle Hot Sauce, Lime Juice, Clamato & classic Caesar fixings, House Blended Rimmer & Spicy Bean. \$6.50

Raspberry Blush

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

Paloma

Hornitos Tequila, grapefruit and lime juice, and a splash of soda water \$6.25

Blue Pom Iced Tea

For a fun twist to liven up your iced tea, we add Blueberry Vodka and Pomegranate Liqueur \$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

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

Sangria

Your choice of red or white wine mixed with Peach Schnapps, pineapple juice, plenty of fresh fruit, topped with soda. 4oz \$6.99

Caramel Cider

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

Dirty Shirley

A grownup version of an old favourite. A blend of amaretto, Malibu Rum, gingerale and orange juice topped with a splash of grenadine. \$5.75

CLASSIC 1 OZ COCKTAILS

Old Fashioned

Invented in Louisville, Kentucky, this classic is made by muddling sugar with bitters and a splash of soda, topped with Alberta Rye and ice, garnished with a cherry and an orange. \$5.65

Manhattan

This classic dates back to the 1800's. It's made with Alberta Rye, sweet vermouth, a dash of bitters and garnished with an orange. \$5.65

Honey Sour

Jim Beam Honey Bourbon mixed with lemonade makes this a perfect backyard patio cocktail. \$5.65

SOMETHING MIXED

Birthday Cake

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

Bay Breeze

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

Raspberry Peach Cosmo

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

Triple Berry Martini

Blueberry Vodka, Black Raspberry Chambord and cranberry juice. \$6.99

PREMIUM 2 OZ MARTINIS

FROZEN DRINKS



Daiquiri

Rum with choice of.... strawberry, mango 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. \$4.25

STARTERS AND SHAREABLES

appetizers

Daily Brew

The chef's daily creation. \$6.25

Three Cheese Brewhouse Onion Soup

A French classic with our own unique twist. Loads of caramelized onion simmered in our signature English ale and beef broth topped with garlic buttered toast, cheddar, swiss and smoked mozzarella. \$8.00



Toasted Garlic Bread With Cheese

Our house baked French loaf topped with roasted garlic butter and loads of three cheese blend. \$8.50

No cheese \$6.25

Phippen Bread



Fresh dough is pulled and twisted, brushed with roasted garlic and olive oil, baked and served with tomato sauce for dipping. \$7.25

with cheese \$8.50



Pretzels & Beer Cheese



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

Huether Signature Nachos



Crispy house fried tortilla chips with shredded cheese blend, finished up with sweet corn and black bean pico de gallo, pickled jalapenos, baby arugula and drizzles of sour cream and Adlys ale beer cheese. \$11.50

Add grilled chicken, pulled pork or smoked brisket. \$3.50

Spinach and Artichoke Dip

Creamy spinach and artichoke dip oven baked with parmesan and three cheese blend topped with pico de gallo served with grilled naan bread, tortilla chips and crudite. \$12.50

Crispy Calamari

Lightly breaded in our house panko coating served over warm sauté of arugula preserved lemon and roasted red pepper with house tomato jam and lime remoulade. \$12.95

Brew House Perogies

Lightly sautéed perogies served over beer braised onion ragout with warm sauerkraut and grilled bacon rasher. Chive accented sour cream and smoked pepper coulis. \$10.75

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

Goat Cheese and Wild Mushroom Flatbread



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

Mediterranean Flatbread



Roasted Mediterranean vegetables, artichokes, cherry tomato, kalamata olives, basil pesto and feta cheese \$11.25

Blackened Chicken Flatbread

House BBQ sauce, Cajun chicken, bell peppers, red onions, corn and mixed cheese with cilantro sour cream \$12.25

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



Lion Signatures



Vegetarian



Gluten Free

MARKET FRESH SOUPS & SALADS

Three Cheese Brewhouse Onion Soup

A French classic with our own unique twist. Loads of caramelized onion simmered in our signature English ale and beef broth topped with garlic buttered toast, cheddar, swiss and smoked mozzarella \$8.00

Daily Brew

Our chef's inspired homemade creation. \$6.25

Lion Brewery House Salad

Mixed harvest blend lettuce with cucumber, cherry tomato, red onions, julienne fresh vegetables and artichokes dressed with house made honey-dijon vinaigrette \$6.95/\$9.25



Baby Spinach and Quinoa Salad

Baby spinach, quinoa, broccoli florets, julienne carrot, roasted cherry tomato and grilled pineapple tossed in turmeric-cilantro-lime vinaigrette with maple butter toasted pumpkin seeds \$12.75

Marinated Steak Salad

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

Mediterranean Salad

Cherry tomato, cucumber, artichoke, red onion and roasted red pepper over mixed field greens topped with feta cheese and kalamata olives and our greek dressing \$10.50

Starter size \$8.25

Brewery Caesar Salad

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

Starter size \$8.50

Add Grilled Chicken to any salad \$4.50
Add Salmon to any salad \$6.25

ARTISAN SANDWICHES & PANINIS

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

Grilled chicken, bacon, cheddar cheese, field greens, tomato, sundried tomato mayo, served on our house focaccia bread. \$13.25

Adlys Ale Smokehouse Sandwich

Your choice of house smoked pork shoulder or beef brisket, tossed in our secret family recipe BBQ sauce topped with jalapeno havarti cheese and house coleslaw on a scallion Kaiser roll \$12.95

Smoked Cheddar and Brie Grilled Cheese

Brie cheese and apple wood smoked cheddar piled high and melted to perfection served with bacon ketchup for dipping \$11.95

Add ham, peameal or bacon \$1.50

Crispy Buffalo Chicken Wrap

Tender marinated chicken breast fried crisp and sauced with our house made buffalo sauce finished with lettuce, tomato and ranch dressing \$13.75

Buffalo Club (add bacon and shredded cheese) \$2.50

Philly Roast Beef "Beer-cheesesteak"

Slow roasted shaved beef sirloin topped with sautéed onions, mushrooms and bell peppers on house baked sourdough roll with swiss cheese served with Adlys Ale Beer cheese sauce for dipping. \$12.95

Classic Reuben Sandwich

Thinly shaved Montreal smoked meat, sauerkraut and swiss cheese on toasted marble rye bread with a deli pickle spear \$13.75

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



Vegetarian



Gluten Free

Signature

ENTREES

Thai Coconut Curry



Authentic coconut green curry sauce, lightly sautéed Asian vegetable blend, pineapple and scallion served on a bed of aromatic basmati rice \$13.25

Add Chicken \$4.50

Add grilled Naan bread \$1.00

Double-Smoked Bacon and Beer Baked Meatloaf

Locally sourced ground beef and pork blend wrapped in double-smoked bacon and slow baked in Lion lager. Served over garlic mashed potato and seasonal fresh vegetables with BBQ wild mushroom and caramelized onion gravy. \$18.95

Moroccan Lamb Tagine with Harissa Sauce

Tender chunks of lamb marinated in beer with garlic and herbs then slowly braised with root vegetables and chickpeas in spicy curry broth served over aromatic basmati rice and our house made "hotter than hades" Harissa. \$16.95

Apple Butter Glazed Cider Marinated Pork Chop

Ontario centre-cut bone-in loin chops cut thick and marinated in hard cider. Glazed with Wellesley apple butter and served over andouille and smoked bacon apple braised cabbage with our house garlic mashed . \$23.95

Pesto-Almond Crusted Salmon



Served over roasted redskin potato and sautéed seasonal fresh vegetables with a caper and preserved lemon brown butter and balsamic syrup \$21.50

Beer Battered Fish

Blue cod lightly coated in our crispy house beer batter served with country style coleslaw and tartar sauce \$14.75

Pan Seared Mushroom and Goat Cheese Stuffed Chicken



Boneless skinless chicken breast, stuffed with wild mushrooms and goat cheese served over sautéed potato "hash" with wilted spinach, seasonal veggies and pan jus \$19.95

DIE SCHNITZEL KARTE

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 Brewpub



Grilled peameal, apple butter-dijon-ale spread, smoked mozzarella, house gravy \$17.95

Schnitzel Forestiere

Grilled onion and beer braised mushroom and roasted garlic pan jus \$16.75

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



Vegetarian



Gluten Free

STEAK

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

10oz Ribeye

Grilled to perfection topped with garlic herb house butter finished with red wine jus and your choice of starch and seasonal vegetables \$32

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. \$29

Whiskey-Peppercorn NY

Our 10oz NY steak, cooked to your specification with a light peppercorn-herb crust served with our house made whiskey-peppercorn gravy. Your choice of starch and seasonal vegetables. \$30

Steak Chorizo

Your choice of NY or Ribeye steak, lightly Cajun dusted and grilled to your specification, then topped with sautéed spicy chorizo sausage, bell peppers and onions in tomato-red wine sauce
NY \$31 Ribeye \$34

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

HOUSE SMOKED RIBS

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 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 your choice of starch and our country style coleslaw

Half Rack \$19.95 Full Rack \$26.95

Add BBQ pulled pork or smoked brisket side \$3.50



Lion Signatures



Vegetarian



Gluten Free

Perfect

PASTA

Brew Pub Mac & Cheese


Macaroni noodles with cherry tomato and green peas in house cheddar-ale sauce with mixed cheese and crispy toasted garlic herb Panko crust \$12.50
 Add bacon \$2.00
 Add pulled pork \$2.00
 Add grilled chicken \$4.50

Roasted Wild Mushroom and Blue Cheese Linguini

Our house braised wild mushroom mix delicately simmered in cream sauce with lightly wilted baby spinach and crumbled blue cheese. \$14.25
 Add 6oz NY Steak \$8.75

Smoke House Gnocchi

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

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

PIZZA

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, mozzarella, fresh basil. \$11

Hawaiin Pulled Pork

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

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, Whole Roast Garlic, Field Mushrooms, Feta, 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

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.

Smokehouse Classic

Applewood smoked cheddar cheese, BBQ pulled pork and Adly's ale BBQ sauce topped with country coleslaw and sliced tomato \$14.75

Lion Burger

Our premium burger seasoned and grilled to perfection. \$12.75.

Bacon Lovers Burger

Peameal bacon, crispy bacon strips and savory bacon ketchup with cheddar cheese, lettuce, tomato and bacon-caesar spread. If you like bacon this is the burger for you! \$15.50

Smoked Mozzarella and Mushroom

In house smoked mozzarella with sautéed mushrooms, lettuce, onion, tomato and sun-dried tomato spread \$13.50

Vegetarian Burger

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

Add mozzarella, cheddar, jalapeno, havarti, sautéed onions, sautéed mushrooms or smoked bacon to any of the above burgers for \$1.50 ea. Add BBQ pulled pork \$3.50

LEGENDARY WINGS

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.

Crispy Chicken Tenders

Huether original recipe served with your choice of side and plum sauce or your choice of wing sauce \$12.95

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

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.

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. \$7.95



Café 1842 Cheesecake

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

Huether Fudge Brownie

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



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, Jameson 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

Jameson 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



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.



1953



2013

HUETHER HOTEL **60**

ADLYS FAMILY OWNED FOR 60 YEARS

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.