



FIND US ON
FACEBOOK



View 360°
Virtual Tour



MENU BREWERY BANQUETS & FUNCTIONS MARINA PHOTOS CONTACT US

Pub News

We start off October with a Travis Tritt concert at the Mariners Center on October 2nd, with the after party at Rudder's. Ryan Cook is the opening act for Travis and will be playing at Rudder's. We hope Travis Tritt will stop in that night! Rudder's is having our 12th annual Harvest Buffet on Thanksgiving Weekend, October 9th from 11am to 2pm. Reservation are recommended as they are coming in quickly. Here a list of some of the item on the menu.

Hot Apple Cider
Homemade Brown Bread
Fresh Croissants

Rudder's Caesar Salad
Apple and Pine Nuts Spinach Salad
Pasta Salad with Peppers and Smoked Gouda

Home Fries
Bacon and October Sausages
Garlic Steamed Mussels

Carved Slow Roasted Double Smoked Ham
Roast Turkey with Dressing and Gravy
Vegetarian Lasagna

Sweet Potato Pie
Dutch Apple Pie
Sweet Potato Cheesecake with Praline Sauce

Adults \$19.95
Seniors \$15.95 65 & Over
Children \$10.95 6-13 years
under 6 -free

Rudder's would like to wish a Happy Halloween to everyone and can't wait to see all the creative costumes.

Join US in October for the Oktoberfest Sausage that are back for the month!!! Two sausages, German Pan-fried Potatoes, Spezia and Sauerkraut for \$11.99!!! *Janice Saulnier*

October 2011

Thinking Outside The Bottle

What's That in My Beer?

A Brewer's Blog by Mike Ferguson

The term 'Brewmaster' describes a person who makes beer for a large Brewery. There are however, many terms to describe a beer maker. Most professional brewers got interested in the fine art of brewing in their basement or garage as 'home brewers'. Home made beers, over the years, have had a bad rap. Many were cloudy or had a bad taste and some were considered undrinkable. Many of these home brewers had the knack to produce a beer that was very palatable.

These pioneers of the brewing industry kept experimenting to improving their craft with some eventually going on to brew commercially for a larger brewery. Here they became assistant brewers learning their craft on the job through experience and education to eventually become 'Brewers'. From there the road was up hill. Formal training was available in few places around the globe (Germany and in more recent times, the USA) which upon completion of the training would earn them the title of 'Brewmaster'. For some dedicated brewers, advanced education bestowed upon them the title of 'Master Brewer'.

Note: *Niagara-on-the-Lake in Ontario has a fully equipped teaching brewery.*

Upcoming Events

BAR TAB

~ Natasha



Come in every Saturday Night for Rudder's Rum Night after 8. All Captain Morgan Rum for \$4 until Close!!!

Also don't forget to stop by in October to try our Monthly Martini "Harvest Moon".

We will also be featuring a special Halloween themed drink for the last week of October. See you at the Bar!!!

Please Note: Rudder's Trivia Night is postponed until further notice.

REMEMBER!!! COLD BEER STORE OPEN DAILY AT 11AM