



FIND US ON FACEBOOK



View 360° Virtual Tour



MENU BREWERY BANQUETS & FUNCTIONS MARINA PHOTOS CONTACT US

Pub News

June is finally here and our deck is open for the summer. So we are really hoping for a nice, sunny summer as we have lots of events to come.

On June 3rd at 7pm we are having our 6th Annual Brewers Dinner with Chef Mike LeBlanc. It's a 4-course meal for \$40.00 per person with reservations required. Brewers Dinner will feature:

Chilled Blonde Rock Mussels
Chilled Steamed Mussels tossed in with sautéed fine diced tomatoes, chives and garlic
.....Complimentary Blonde Rock Ale

Red Tide Sunburst Salad
Baby Green Salad tossed with Rudder's Red Ale dressing and topped with sun-dried cranberries and toasted pine nuts
.....Complimentary Rudder's Red Ale

Hoppy Hog
Slow Roasted Pork Tenderloin served with a Pompey Dick Ale sauce and sautéed Parisians potatoes and vegetables
.....Complimentary Pompey Dick IPA

Intoxicated Chocolate Sweetie
Town Brown Chocolate Cake and Ice Cream served in a chocolate sea shell and topped with Town Brown chocolate sauce
.....Complimentary Town Brown Ale

Also, on June 18th the Chebogue Boat Club will be having their Fundraiser here at Rudder's with a night of great food, entertainment and fun. Get your tickets now from any member of the Chebogue Boat Club.

June 24th & 25th will be our big event of the month. Rudder's is a sponsor for Hope Fight Production who will be at the Mariners Center June 25th. Tickets are on sale now at the box office. On Friday June 24th at 5pm the fighters will be here at Rudder's for the Weigh Ins. On Saturday June 25th, after the fight, come to Rudder's for the after party with great specials and fun!

Janice Saulnier

June 2011

Thinking Outside The Bottle

A Brewer's Blog by Mike Ferguson

Brewing Consistent Beer

As any of you that are home brewers know, having your beer turn out consistently the same each time doesn't always happen. Even in a bigger brewery such as Rudder's, as much as we try, the beer, once in a while, turns out slightly different than the one before it.

There can be many reasons for it - some of which are beyond our control. With the four main ingredients - water, grain, hops and yeast - one might think, "It's only 4 things. What can change?"

With the water for instance, surface water from heavy rains could change the water profile and in turn be apparent in the lighter beers. A minor climate change could affect both the grain and the hops harvest. Our yeast culture could be past its prime and not ferment as fully as we would like.

We buy all of our ingredients in larger quantities and store them under optimum conditions, but they are still subject to ageing. Any of these things could bring about subtle changes to our beers. Fortunately this does not happen very often.

Upcoming Events

BAR TAB

~ Natasha



Summer is almost here guys! That means hot summer days spent lounging on our deck drinking Rudder's hand crafted beer and frozen cocktails. And don't forget - if you want to stay cool at home you can get Rudder's Draught to go, 1.9L jugs, 20L and 50L keg sizes.

I'm working on some great summer promotions so look for those in the upcoming newsletters.

Mark every Wednesday night at 8:30pm on your calendar for Rudder's Trivia. Lots of great prizes!

Join the Fun: Rudder's Trivia Night every Wednesday evening at 8:30pm!

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