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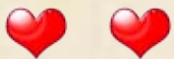
MENU BREWERY BANQUETS & FUNCTIONS MARINA PHOTOS CONTACT US

Pub News

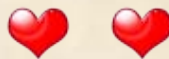
February, 2010

February is always a great month to visit Rudder's Restaurant, to beat the winter blues and enjoy some downtime with friends! We will be celebrating Valentine's day over the week-end of the 13th & 14th. It's always a good idea to book your reservations early.

Valentines 2010 Join us as we celebrate Feb 13th & 14th



Full Menu Available



Advance reservations required for this four course dinner

To Start *Spanish Onion Soup with croutons and Monterey jack cheese*

Spinach Almond Salad with spring mix, toasted almonds, mandarin oranges and red grapes topped with feta cheese

Main Course *Main course served with sauteed baby basil potatoes & mixed green vegetables*

The finest cut of Grade "A" Beef Tenderloin *Chateau Briand Style grilled to your specifications and served with a mushroom and chateau briand sauce*

OR

Grilled Salmon A l'Orange *Salmon lightly grilled and served with orange grand marnier sauce*

Dessert *Fresh whipped chocolate mousse served in a chocolate shell garnished with whip cream, a strawberry and drizzled with chocolate liquor \$29.99 per person plus HST*

We have booked some great entertainment for the month of February please view our web site for the up-dated entertainment list at www.ruddersbrewpub.com.

Only 52 days left until the end of our 10th year in business! We will be celebrating thru March 24th to the 27th with a Mardi Gras Fiesta!

Laura Muise

Thinking Outside the Bottle

A Brewer's Blog

"Beer and Water"

To the average person, water is a clear tasteless liquid. But to a brewer, water can be the difference between a mediocre beer and a great one.

Water, in its natural state, may contain many different elements which can affect the taste of the beer - some not in a desirable way. Calcium and magnesium are two such elements essential to producing a high quality beer. Others, like chlorine, can leave a bitter taste and adversely affect the fermentation. Sodium, on the other hand, contributes a salty taste. But if the concentration is too high, the yeast may not work. Other trace elements such as Copper and Zinc also play key roles in beer production. Levels of these elements and compounds (except chlorine) are found in virtually all natural spring water in the world. Brewers sometimes have to use chemical additives to balance the naturally occurring elements and compounds in their water supply. Rudder's Brewery uses water from a natural spring in nearby Pubnico. This water contains a good balance of elements and compounds and therefore requires no other chemical additives to produce our fine quality beers.

Mike Ferguson

Upcoming Events

BAR TAB

Join us February 13th & 14th to celebrate Valentine's Day. Remember to make your reservation early. We will be featuring a **Cupid's Arrow Martini**, a new martini here at Rudders. It's sweet, fizzy & delicious.

We will also have the popular **Kiss Me Martini** for Valentines, an old favorite topped up with pineapple juice to make it just sweet enough for your sweetie!

I have enjoyed my interim position as the Bar Manager replacing Natasha on Maternity! We welcome Natasha back mid February to her position! I'll assume my new role as Assistant Manager and will be back as a server on the floor!

Andrea Huskilson

NEW Join the Fun: The launch of **Rudder's Trivia Night, February 10th!** Your Quiz Master Host Cory Leblanc. Theme - The Yarmouth CAT & Yarmouth Fun Fact! Lots of Prizes to be won!

February 24th theme: Urban Myths & Brain Teasers. Get your team together and join us every second Wednesday for Trivia at Rudder's!

Don't miss **Karaoke Thursdays** from **9:30 p.m. to 11:30 p.m.** **Register.com** employees receive drink and appetizer specials on this night.