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Pub News

July, 2010

Canada Day starts the month of July off with a big bang at Rudder's Restaurant with Eric Surette performing live Rudders. Weather permitting the patio will be open with great appetizer specials all day! **The Rudder's Take-Out and Dairy Bar** is now open for the summer season serving up seafood and ice-cream on the waterfront! **Open 11-7 p.m. daily!**



JULY 10th- GRAND PATIO OPENING 3-9 p.m.

Live entertainment with Brian Amirallt 3-6 p.m. and Eric Surette 6-9 p.m. on the patio! Games and give-aways!

Meet former **Toronto Blue Jays Dwayne Ward, Lloyd Moseby & Kelly Gruber** up-stairs at Rudders in the evening on July 16th! Join us **July 16th for Yarmouth Fireworks** and **July 24th for the Parade of Lights** on the Yarmouth Waterfront

July 31st: ROCK THE DOCK in the big tent on the Yarmouth Waterfront hosted by Rudder's Restaurant with Halifax group "**BLUEBERRY GRUNT**" performing. Local band opening for them "**Order Of Good Cheer**" Join us as we celebrate summer! Open to the public!

Trivia is proving to be lots of fun with Mark Hubbard **every Wednesday** evening so join in the fun starting at 8 p.m. weekly up-stairs.

Thank you for your continued support!
Laura

Thinking Outside the Bottle

A Brewer's Blog

Mike Ferguson

Killams Irish Ale

Due to its popularity Killams Irish Ale is once again ageing in our serving tank.

When a Brew Master designs a new beer, it is not always perfect on the first try. The Brew Master, being very critical of his own work, will strive to improve it by making adjustments to the recipe. These adjustments or tweaks are generally minor in nature and can be as simple as a change to the grain proportions to adjust the colour of the beer, or a change to the strain of yeast to improve fermentation and may also add a new exciting nuance to the finished beer.

Such is the case with Killams Irish Ale. Randy, our brew master, tweaked the grains to achieve a beer that is a rich copper shade. (The original Killams was too close in colour to the Rudder's Red.) A new yeast strain was also used to improve the fermentation of the beer.

Look for it on tap in the first weeks of July. The same great tasting beer and a lighter shade of ale.

Upcoming Events

BAR TAB

By *Natasha*

****COLD BEER STORE
OPEN DAILY AT 11AM****

Karaoke is back Thursday evenings from 10-12 p.m. with new host Crystal d'Entremont. Join in the fun or listen to the local talent!

Up-coming Rudder's **Patio Party July 10th from 3-9 p.m.** Featuring live entertainment, a **Lobster Boil with a Salad & Mussel Bar**. Yard Work Rudder's Style...enjoy a tall one in Rudder's New Yard Glasses.

Come out and celebrate summer with us, games and prizes to be won!

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

NEW!!! Rudder's Fish Cakes to Go! Call for details 742-7311

Bring in this coupon for our Grand Patio Opening with the correct answer on July 10th, 2010 from 3-7 p.m. for a chance to win a Rudder's Gift Certificate!
What is a Rudder's Ruff ? _____