

Over The Barrel

Come on... Summer !!

August is supposed to be all about hot weather and the last few weeks of summer vacation before free daycare, (uh, I mean school), starts in September. The “Ex” is come and gone, the lawn is as good, or bad, as its gonna look, and Beer Bros. is being invaded by funny talking beer. But where’s the great weather?

July was a busy month and we had a ball on Canada Day at the Plywood Cup, and loads of money was raised for a good cause. Good news arrived in the form of set plans to finally get the deli/bakery open to the public. And bittersweet news in Chef Moe’s ascension to academia. August is set to be a lot of fun, so buckle your seatbelts!

Chef Malcolm the TV Star !!

The English Dreamboat and local radio star (he asked me to write that) will make the jump to TV on an episode of Access Channel Seven’s “Talk of the Town Show.” Watch for him after August 21st

August 2009



Un-Capped

Audacious Apricot

Pyramid Brewery, CA

Boldly combines the taste and aroma of fresh apricot with the smooth finish of wheat malt. It’s refreshingly unfiltered character and fruit flavour make it an ale worth savouring. Perfect for sipping on a hot summer day.

Win a FREE

NHL Ex’beer’ience!!

It’s simple. We’ll give you a ballot when you order a cold draft beer from our Belgian Beer Tower. One lucky Beer Bros. guest will win Two Tickets for the Flames vs. Islanders NHL Preseason game September 19th in Saskatoon.

One night stay at the charming Senator Hotel downtown, and a \$50 Bar Tab to sample the fantastic beer selection right downstairs at Winston’s English Pub & Grill. What’s more Canadian than beer and hockey?! Cheers



Beer Bros.’s own BJ Byrne wins Yellow Jacket at Mustard ‘Fest 2009

It was another successful Mustard ‘Fest with local restaurants bringing some very competitive teams again.

BJ won the Chef’s Challenge with a creative selection of dishes, the highlight being a mustard salmon “volcano”. Unfortunately for BJ the jacket itself was “Moe-sized” so he won’t be wearing it in the kitchen any time soon! Pic’s below.



Staff Profile

Amberyl Watson
Beer Stewardess
Rock & Roll Groupie

Don’t let Ambie’s impishly cute looks fool you. She’s tough as nails, but our guests will tell you that she’s a real sweetie too. After two years bartending in New Zealand, Ambie was already accustomed to the antics of her rugby playing employers. She has been with us since nearly the start of Beer Bros. and brings a wealth of service experience, pluck, and sass to work everyday (do people still use the word “pluck?”).



Upcoming Events at Beer Bros.

Aussie Beer Week

Monday, Aug. 17th to Saturday, Aug. 22nd

We've got a selection of cool & unique Aussie Beers and Chef Malcolm has some hot dishes from Down-Under. Be at Beer Bros. and you could also win tickets to see Aussie Rockers AC/DC !!
Have a G'day at Beer Bros.



Well duh...!

1st Annual Beer Bros. Charity Golf Tournament

Enter a team to raise money for The Canadian Cancer Society. On August 25th golf and then get treated to dinner and prizes. You know it is a good cause. For golf details email james.taylor@beerbros.ca or to make a donation online www.cancer.ca/reach_register2009

Regina's RibFest '09

Sunday, August 30th Noon-8pm
South Parking Lot, Conexus Art Centre

Chef Malcolm and the Beer Bros. Team are going to WIN!!!

Well, maybe. But it's sure to be excellent food! There'll be live music, kids games, face painters, and **Lots of Ribs!**

You can sample ribs from the competitors and vote for "People's Choice." At 6pm the Celebrity judges will appoint Chef Malcolm (er..the winner) and announce the other prizes.

Sponsored by everyone who loves ribs.

Beer
Bros.
&
Drop
Zone



Beer Bros. is again sponsoring the Easter Seals Drop Zone.

Tuesday, Sept. 1st some silly buggers are going to launch themselves over the side of the Harvard Tower II to raise funds

Visit our website for details.

Council of Confederation Dinner Menu

As you know, the Premiers of all the Canadian provinces & territories were in Regina recently to discuss matters of great national importance... Like where to eat! Our brother restaurant The Willow hosted the Premiers one night. While the bosses lived large, their hard working Chiefs of Staff joined us at Beer Bros. for a real man's 5 course feast. I thought you might get a kick out of seeing what Chef Malcolm crafted for a menu. Each course was paired with a specially selected beer to enhance the taste ex'beer'ience. I hope you like what you see.

Amuse-gueule

Red cabbage and beet gazpacho with whole-grain mustard ice cream and a savory tuile.
Paired with Pike India Pale Ale

3rd Course—Topsy Rabbit

Tender loin of rabbit rolled in smoked Canadian bacon & braised in Corsendonk Abbey Ale and cream, presented on a decadent mixed herb risotto.
Paired with Corsendonk Pater

Dessert

Mixed seasonal berries lightly poached in cassis lambic beer & layered between Fruli Strawberry whipped cream.
Paired with Lindeman's Framboise Lambic

2nd course—Lobster Pots

Creamy blanche de Chambly baked lobster in a crisp pastry tart shell.
Paired with Hoegaarden Wit Bier

4th Course Bison Wellington

Beer braised mushrooms duxelle scented with truffle, encased tender 4oz bison filet and pate de foie gras. Wrapped in butter rich, flaky pastry and finished with a Young's Double Chocolate Stout jus and fresh garden vegetables.
Paired with Young's Double Chocolate Stout

(We provide tasting menus on request, just ask & Chef will create one for you!)