

SPECIAL INFORMATION FEATURE

# 3 cheers for a new pub



The green mango salad at Siam Bistro, which is located at 1268 Wellington St. W. SAMANTHA EVERTS/FOR METRO

## Add spice to your winter doldrums at Siam Bistro

When the cold winter hits, Siam Bistro has figured out how to keep the fire burning with exotic Thai food in an unassuming spot on Wellington Street West.

For true heat-seekers, a spice legend runs from mild to "suicide." A charming waitress dressed in traditional fuchsia and gold dress led us to our table.

Often, you get the same sad pad thai at takeaway joints around the city, which isn't the case here. Quality ingredients and herbs are fresh and carefully prepared.

Obviously favoured by Ottawans for the reasonable prices, the restaurant was packed, meaning it took about 30 minutes to get our first dish. The green mango salad was surprisingly hot for a fruit salad, with shredded green mango making for a pleasant burn of heat in the tangy juice dressing with flecks of red chilies

that cleared the sinuses immediately. We were pleasantly shocked at the size and juiciness of the shrimp that topped it.

Next up we ordered the Gang Garee Gai, a coconut chicken and potato dish with a sauce that was almost dessert-like in the richness of warm spices. The chicken was stewed in a red curry sauce and was fall-apart tender, though some slivers of red peppers were added for that extra textural and sweet crunch.

A small pot of white rice in a beautifully decorated Thai bowl with cover to keep warm was served alongside, but we have a feeling the delicious spice-infused dishes will perfectly kick up the heat for your next visit. Highly recommended.

Siam Bistro is located at 1268 Wellington St. W. For more information, see [siambistro.com](http://siambistro.com).

SAMANTHA EVERTS

### Microbrewery.

The 3 Brewers features small-batch artisanal brews made fresh



JEFF O'REILLY  
For Metro

After much anticipation, The 3 Brewers, Ottawa's newest brew pub, finally opened its doors this week at 240 Sparks St.

The company was originated by a family of brewers in 1986 with the first establishment opening in Place de la Gare a Lille in northern France and now boasts approximately 30 locations overseas. In 2002, The 3 Brewers launched its Canadian flagship store on Rue Saint Denis in Montreal. The European brasserie-feeling establishments with small-batch artisanal brews made fresh in-house have been well-received, to the point where there are now 10 brew pubs in Quebec and Ontario, with expansion plans for new locations in Toronto, Quebec City, Oakville and Kanata.

The Sparks Street brew pub is an airy and expansive 280-seat restaurant on two floors with a 120-seat patio set to go in the spring. Eye-catching copper, old wood and brewing paraphernalia tastefully set the tone, showcasing shiny new brewing equipment throughout both levels.

They have some really great ways they present their brews, including an impressive "Metre Of Beer" paddle, which holds 10 half-pints, two special bottled beers (that I will be back to try at another time), and the popular shareable pitcher format.

I started my journey off on the opening night with a



Bartender Lora and brewer John raise their glasses of 240 Sparks Wheat and Winter Warmer to welcome you to Ottawa's The 3 Brewers, which opened this week on Sparks Street. JEFF O'REILLY/FOR METRO

six-sample "Et Cetera" tasting paddle to acquaint myself with their four standard brews, their seasonal offering and their newest beer of the month. The following is a quick rundown of what to expect.

The Blonde (5.2 per cent alcohol by volume) is nice, light and slightly fruity sweet that is very accessible; the Amber (6.2 per cent ABV) is an easy-going well-defined "caramely" ale; the White (4.7 per cent ABV) is a cloudy, pale wheat beer with refreshing banana/clove citrus punch; the Brown (4.8 per cent ABV) sports delicious aromas and flavours of roasted malts, chocolate and coffee; and the robust seasonal Winter Warmer (9.2 per cent ABV) displays interesting

notes of plum, raisin, Belgian candi sugar, anise, chocolate and spice.

I was particularly intrigued by the beer of the month offering, which is part of The 3 Brewers' Canadian master brewers challenge. Each of the Quebec and Ontario brew pubs created a special new signature brew, inviting guests to vote on their favourites in a friendly competition. Ottawa's entry, The 240 Sparks Wheat, is a neat take on a relatively new style — hopfenweisse — that showed promising and interesting results.

The 240 Sparks Wheat Beer (4.5 per cent ABV) pours a cloudy, "yellowy" orange, almost like pulpy orange juice with a billowy, white

foam cap. The nose surprises with a massive spicy citrus Amarillo hop bouquet that overshadows the typical wheat beer aromas you may originally be expecting.

Rich flavours of orange, mango, lemon, bubblegum and pineapple playfully dance with a pronounced tangy, hop bitterness and bite that balances very well and suits the thick, rich, smooth wheat body of the beer. It is full bodied and well carbonated with a welcome subdued lingering finish.

This beer is definitely worth a try ... and a vote.

The 3 Brewers/Les 3 Brasseurs Restaurant/Microbrewery is located at 240 Sparks St. at Bank Street. For more, see [the3brewers.ca](http://the3brewers.ca).



**CAT'S**  
FISH & CHIPS

319 St. Laurent Blvd. at Hemlock  
OPEN 11AM-10PM EVERYDAY  
BREAKFAST: SAT & SUN 7AM-11AM

**TAKE OUT HOTLINE:**  
**613-748-3474**

[www.catsfishandchips.com](http://www.catsfishandchips.com)

**GLUTEN FREE OPTIONS ARE AVAILABLE!**

\$1 from every order of Cutlass Haddock sold will go to the DAVE SMITH YOUTH TREATMENT CENTER



**Cutlass Haddock**

Breaded or beer battered to order, served with a mound of fresh cut fries and our famous Sea Slaw.

You will need a tug boat to get you home...



**NOW AVAILABLE!**  
Lug•Tread  
Rotating Seasonals