

VINS

BULLES



CAVA BRUT PARÉS BALTÀ 9 14 40
Côte Méditerranéenne, Espagne

MUMM NAPA BRUT - - 58
Californie, États-Unis

ROSÉ



DOMAINE DE L'ORPAILLEUR ROSÉ 10 15 42
Canton de l'est, Québec

BIO GRENACHE GRIS BLANC GÉRARD BERTRAND 9 14 40
Languedoc-Roussillon, France

BLANC



SAUVIGNON BLANC KIM CRAWFORD 375 ML 28
South Island, Nouvelle-Zélande

VIGNOBLE DE L'ORPAILLEUR 10 15 42
Canton de l'est, Québec

SAUVIGNON BLANC 12 19 54
DOMAINE DES CORBILLIÈRES
Touraine, France

CHENIN BLANC ROBERTSON WINERY 8 13 35
Western Cape, Afrique du Sud

PINOT GRIGIO DOMINI DEL LEONE 11 18 48
Vénétie, Italie

CHARDONNAY IGP FIVE WINEYARDS 10 15 42
Niagara, Canada

ROUGE



PINOT NOIR INNISKILLIN 10 15 42
Péninsule du Niagara, Canada

CABERNET FRANC 11 18 48
LA CUISINE DE MA MÈRE
Vallée de la Loire, France

CABERNET SAUVIGNON 8 13 35
ROBERTSON WINERY
Western Cape, Afrique du Sud

CÔTE DU RHONE 12 19 54
DOMAINE DU SÉMINAIRE
Vallée du Rhône, France

CABERNET SAUVIGNON TOM GORE 11 18 48
Californie, États-Unis

▶ Importation privée

CAFÉS ALCOOLISÉS

CAPPUCINO CAROLANS 9
Carolans, espresso allongé, lait moussé

COUREUR DES BOIS 11
Whisky canadien à l'érable, espresso allongé, crème fouettée

ESPAGNOL 11
Havana club brun, Tia Maria, espresso allongé, crème fouettée

BRÉSILIEN 12
Brandy, Tia Maria, Grand Marnier, espresso allongé, crème fouettée

KENTUCKY 12
Bourbon Maker's Mark, Frangelico, espresso allongé, crème fouettée

COCKTAILS DESSERTS

NOIRE VANILLE 9
St-Ambroise Irish stout
et liqueur à la vanille

BARBU 6
Café allongé et Sambuca

CRÈME ÉRABLE 9
St-Ambroise Cream Ale
et liqueur à l'érable

ESPRESSO MARTINI 13
Vodka Tito's, Tia Maria, espresso

COCKTAILS

MARGARITA	13
Tequila Altos, Cointreau, sirop simple, lime	
PIMM'S LIMONADE	9
Pimm's No. 1, limonade, menthe, lime	
FIERO SPRITZ	14
Martini Fiero, Cava, soda, orange	
RUBY SPRITZ	15
Martini Fiero, gin Ungava, jus de pamplemousse, citron, sirop de thym, Cava, soda	
GIN TROIS GARÇONS	10
Gin Canopée, lime, menthe, concombre, tonic	
BRAMBLE LIMONADE	10
Gin Bombay Bramble, limonade	
BLOODY BACON	12
Vodka Polar Ice, Tabasco, Clamato, épices maison, bacon artisanal	
MOSCOW MULE	12
Vodka Tito's, ginger beer, romarin, lime	

SANGRIA



ROUGE

Cabernet Sauvignon, rhum Havana Club brun, Cointreau, jus de canneberges rouges, ginger ale

BLANCHE

Chenin blanc, vodka, Schnapps aux pêches, jus de canneberges blanches, 7up

ROSÉE

Orpailleur rosé, gin Beefeater, Soho, jus de pamplemousse, 7up

MOCKTAILS



LA CUEILLETTE	6
Jus de pomme, citron, concombre, menthe, soda, sirop simple	
PALOM "AA"	7
Gin sans alcool, jus de pamplemousse, jus de lime, sirop simple, soda	
VIRGIN MULE	7
Gin sans alcool, ginger beer, jus de lime, sirop simple, romarin	

COUPE SOIF

JUS	4²⁵
<i>Orange, pamplemousse, pomme, canneberse, légumes</i>	
LIQUEUR EN FONTAINE	3⁷⁵
<i>Pepsi - Pepsi Diet - 7up - Orange crush - Thé glacé</i>	
STEWART'S SODA	355ml 4⁰⁰
<i>Root Beer, crème soda</i>	
GINGER ALE	canette 3⁷⁵
GINGER BEER	3⁷⁵
LIMONADE	3⁷⁵
ARNOLD-PALMER	3⁷⁵
<i>Thé glacé et limonade</i>	
MONTELLIER	500ml 4⁵⁰
<i>Eau minérale</i>	



BIÈRES

PRESSION



TREMBLAY	6²⁵	8²⁵
<i>Lager (5%)</i>		
CHEVAL BLANC	6⁷⁵	9
<i>Blanche (5%)</i>		
MOOSEHEAD	6⁷⁵	9
<i>East coast IPA (5,9%)</i>		
ST-AMBROISE	6²⁵	8²⁵
<i>Rousse (4.5%)</i>		
ST-AMBROISE	6⁷⁵	9
<i>IPA (6.2%)</i>		
ST-AMBROISE	6⁷⁵	9
<i>Irish Stout (4.2%)</i>		
ST-AMBROISE	6⁷⁵	9
<i>Cream Ale (5%)</i>		
DEATH VALLEY	6⁷⁵	9
<i>Double IPA (8%)</i>		
PERONI	7²⁵	9⁵⁰
<i>Lager (4.7%)</i>		
MYSTIQUE	7²⁵	9⁵⁰
<i>Cidre de pomme (4.5%)</i>		
BLACK VELVET		9²⁵
<i>St-Ambroise Irish Stout, cidre Mystique</i>		
WHITE VELVET		9²⁵
<i>Cheval blanc, cidre Mystique</i>		
BLANCHE PÊCHE		9⁵⁰
<i>Cheval Blanc, liqueur à la pêche</i>		
MOOSEHEAD CRACKED CANOE		9
<i>light lager 473ml (3,5%)</i>		
SOBER CARPENTER BLANCHE		9
<i>blanche belge 473ml (0%)</i>		
SOBER CARPENTER BLONDE		9
<i>ale blonde 473ml (0%)</i>		

APPETIZERS

SOUP OF THE DAY 7

Bread on request

BASKET OF HOMEMADE FRENCH FRIES 7⁵⁰

Choices of homemade mayonnaise
(Traditional, Curry, Maple & rosemary, Chipotle)

MINI POUTINE 8

Homemade french fries, cheese curds, classic sauce

BREADED SHRIMPS 14

Sweet chili sauce

MELTED BRIE *to share* 20

Pear confit, dried cranberries, pecan, maple sirop

CHILI CON CARNE 9

Corn chips, sour cream, pico de gallo

SALMON TARTAR 16

Salmon, dill, lemon, fried tempura, guacamole, parmesan, capers, shallots and homemade mayonnaise

CHIPS AND GUACAMOLE 11

Corn chips, guacamole, pico de gallo

TOWER OF ONION RINGS *to share* 13⁵⁰

Honey and maple

FRENCH ONION SOUP 10

Gratin with Cantonnier Cheese

GOURMET SALADS

CAESAR'S ROMAINE *Extra chicken 6\$* 18⁵⁰

Artisanal bacon, garlic croutons, parmesan cheese, homemade Caesar vinaigrette

ASIAN 20

Roasted chicken, cashew nuts, bean sprouts, sliced vegetables, fried noodles, Asian vinaigrette

GOAT CHEESE 22

Grilled goat cheese, onion confit and cranberries, strawberries, maple-frosted pecans, and balsamic vinaigrette

SALMON DUO 25

Salmon filet, smoked salmon, pico de gallo, cucumbers, red onions, capers, citrus vinaigrette and guacamole

POUTINES

« THE POUTINE » 17

Homemade french fries, cheese curds, classic sauce

TROIS GARÇONS 20

Homemade french fries, cheese curds, classic sauce, artisanal bacon, coleslaw, onion ring

CHILI CON CARNE 19

Homemade french fries, cheese curds, homemade chili con carne, pico de gallo, classic sauce, sour cream, green onions

NACHOS

CLASSIC 21

Salsa, olives, pico de gallo, jalapeños, Tex-Mex cheese, sour cream, guacamole

PULLED PORK 23

Bbq pulled pork, salsa, pico de gallo, jalapeño, tex-mex cheese, sour cream, guacamole, fried onions

CHICKEN 24

Chipotle chicken, salsa, pico de gallo, jalapeños, Tex-Mex cheese, sour cream, guacamole

BEEF 22

Ground beef, salsa, pico de gallo, jalapeños, Tex-Mex cheese, sour cream, guacamole

THE MUST-HAVES

RIBS HOMEMADE FRENCH FRIES AND MAYO *Half 28 Full +13*

Served with coleslaw

HOMEMADE FISH & CHIPS HOMEMADE FRENCH FRIES AND MAYO **or** GREEN SALAD 23⁵⁰

Haddock filet breaded in St-Ambroise beer batter, homemade tartar sauce and coleslaw

CRISPY CHICKEN BREAST FILETS HOMEMADE FRENCH FRIES AND MAYO 23

Honey & chili sauce

1084 TARTARE HOMEMADE FRENCH FRIES AND MAYO **or** GREEN SALAD 26⁵⁰

Fresh salmon, dill, lemon, fried tempura, guacamole, parmesan, capers, shallots



BURGERS

Our beef burgers are made of 5 ounces of freshly ground meat from the *Géatán Rhéaume* butcher shop. Served in a artisanal brioche bun from the *La Fabrique* bakerie. Our potatoes come from Orleans Island and our bacon from the *Salaison Morin Farm*.

Choices of mayo

Extra mayo 1 \$



Traditional



Curry



Maple & rosemary



Chipotle

THE AMERICAN 19

AAA ground beef, yellow cheddar, lettuce, tomatoes, ketchup
Extra — artisanal bacon 2,50 \$

THE ORIGINAL 18

AAA ground beef, caramelized onions, Perron cheddar, traditional mayonnaise

Extra — artisanal bacon 2,50 \$

INTER-WORKER 22⁵⁰

AAA ground beef, yellow cheddar, cheese curds, artisanal bacon, onion ring, lettuce, tomatoes, bourbon BBQ sauce

B.L.T. 21

AAA ground beef, artisan bacon, lettuce, tomatoes, goat cheese, maple-frosted pecans, traditional mayonnaise

THE CHARLEVOIX 23

AAA ground beef, 1608 cheese and "Moulin de Charlevoix" cheese, fried and caramelized onions, bacon, bourbon BBQ sauce

QUÉBEC 22

AAA ground beef, "1608 de Charlevoix" cheese, bacon jam, maple and rosemary mayonnaise, fried onions, arugula

THE BLUE 22

AAA ground beef, blue cheese, artisanal bacon, candied onions and pears, arugula, traditional mayonnaise

JULIEN'S VEGGIE BURGER 19

Chickpea fritter with caramelized onions, arugula, fried onions, tomatoes, guacamole

THE BURGER CLUB 21

Roasted chicken breast, artisanal bacon, lettuce, tomatoes, "Hercule de Charlevoix" cheese, traditional mayonnaise

PULLED PORK 21

BBQ pulled pork, perron cheese, red onions, dill pickles, arugula

BURGER OF THE MOMENT *Variable price*

Replace the beef patty with

VEGGIE PATTY

Replace your french fries with

MINI POUTINE 5 \$

OIGNONS FRANÇAIS 5 \$

MINI CÉSAR 4 \$

EXTRA

DESSERTS

CAROLANS CRÈME BRULEE 8⁵⁰

CHEESE CAKE NEW YORK STYLE 11

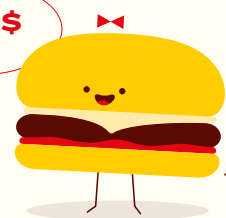
With strawberry coulis

CHOCOLATE CAKE 10

With caramel coulis

KIDS' MENU

13 \$



10 years old and under

Includes : glass of milk, juice or soda and a chocolate brownie

THE LITTLE BURGER

Beef, cheddar, lettuce, tomatos and ketchup, with fries or salad

CHICKEN NUGGETS

Fries and ketchup

MINI POUTINE

Fries, cheese curds, signature sauce

CAESAR SALAD