

# APPETIZERS



## SOUP OF THE DAY 4<sup>50</sup>

Bread on request

## FRENCH ONION SOUP 10

With Cantonier cheese

## MARINATED OLIVE DUO 5

## BASKET OF FRENCH FRIES 5<sup>50</sup>

Homemade mayonnaise

## MINI POUTINE 7

French fries, cheese curds, signature sauce

## FRIED CALAMARI 14

Chili/lime mayo

## MELTED BRIE *to share* 15

Pear confit, pecan, maple sirop

## CHILI CON CARNE 8

Corn chips, sour cream, pico de gallo

## ARUGULA AND GOAT CHEESE SALAD 12

Arugula, beets, crumbled goat cheese, maple-frosted pecans, blueberries

## SALMON TARTAR 13<sup>50</sup>

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

## CHIPS AND GUACAMOLE 8

Corn chips, guacamole, pico de gallo

## INFERNAL TOWER OF ONION RINGS *to share* 10

Honey and chili sauce

# GOURMET SALADS

## CAESAR'S ROMAINE 16

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

## ASIAN 17

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

## GOAT CHEESE 19

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

## SALMON DUO 21

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

# POUTINES

## « THE POUTINE » 13<sup>50</sup>

French fries, cheese curds, signature sauce

## TROIS GARÇONS 16<sup>50</sup>

French fries, cheese curds, signature sauce, artisanal bacon, coleslaw, onion ring

## CHILI CON CARNE 16<sup>50</sup>

French fries, cheese curds, homemade chili con carne, pico de gallo, signature sauce, sour cream, green onions

# NACHOS

## CLASSIC 17

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

## CHILI CON CARNE 19<sup>50</sup>

Chili, salsa, pico de gallo, jalapeños, Tex-Mex cheese, sour cream, guacamole, green onions

## CHICKEN 20

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

## BEEF 19<sup>50</sup>

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

# THE MUST-HAVES

## RIBS FRENCH FRIES AND MAYO Half 21 Full 28

Served with coleslaw

## FISH & CHIPS FRENCH FRIES AND MAYO **or** GREEN SALAD 18<sup>50</sup>

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

## 1084 TARTARE FRENCH FRIES AND MAYO **or** GREEN SALAD 22

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

# BURGERS

Our beef burgers are made of 6 ounces of freshly ground meat from the *Géatan Rhéaume* butcher shop. Served in a artisanal brioche bun from the *Épicurien* bakerie with fries and homemade mayonnaise or with a green salad. Our potatoes come from Orleans Island and our bacon from the *Salaison Morin Farm*.

## Choices of homemade mayo



Traditional



Curry



Maple & rosemary



Chipotle

### THE AMERICAN 16

AAA ground beef, yellow cheddar, lettuce, tomatoes, ketchup  
*Extra* — artisanal bacon 1,5 \$

### THE ORIGINAL 15<sup>50</sup>

AAA ground beef, caramelized onions, Perron cheddar, traditional mayonnaise  
*Extra* — artisanal bacon 1,5 \$

### INTER-WORKER 19

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

### B.L.T. 18

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

### THE CHARLEVOIX 20

Double patty (3oz.) of AAA ground beef, 1608 cheese and "Moulin de Charlevoix" cheese, fried and caramelized onions, bacon, bourbon BBQ sauce

### QUÉBEC 18

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

### THE BLUE 18<sup>50</sup>

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

### JULIEN'S VEGGIE BURGER 16

Black bean chipotle and corn patty, Perron cheddar, tomatoes, arugula, fried onions, guacamole

### THE BURGER CLUB 17<sup>50</sup>

Roasted chicken breast, artisanal bacon, lettuce, tomatoes, "La Meule du Moulin de Charlevoix" cheese, traditional mayonnaise

### SALMON 18

Cajun salmon, guacamole, red onions, roasted tomatoes, arugula

### BURGER OF THE MOMENT *Variable price*

EXTRA

MINI POUTINE 4 \$

OIGNONS FRANÇAIS (4) 5 \$

MINI CESAR 3 \$

# DESSERTS

BAILEY'S CRÈME BRULÉE 7

CHEESECAKE AND BERRIES 7

TRIPLE CHOCOLATE MOUSSE 7

## SPECIALTY COFFEES - 8 \$

### BAILEY'S CAPPUCCINO

Bailey's, espresso coffee, milk foam

### COUREUR DES BOIS

Canadian maple-flavored whisky, espresso coffee, whipped cream

### COGNAC

Cognac VS, espresso coffee, whipped cream

### BRAZILIAN

Brandy, Tia Maria, Grand Marnier, espresso coffee, whipped cream

### KENTUCKY

Maker's Mark Bourbon, Frangelico, espresso coffee, whipped cream

## DESSERT COCKTAILS

BLACK VANILLA 8<sup>50</sup>

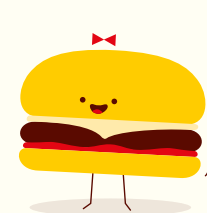
St-Ambroise Irish stout and vanilla liqueur

BARBU 6

Espresso coffee and Sambuca

MAPLE CREAM 8<sup>50</sup>

St-Ambroise Cream Ale and maple-flavored whisky



11 \$

## KIDS' MENU

10 years old and under

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

### THE LITTLE BURGER

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

### CHICKEN NUGGETS

Fries and ketchup

### MINI POUTINE

Fries, cheese curds, signature sauce

### CAESAR SALAD

# VINS

## BULLES



### PROSECCO

MOMA SPUMANTE UMBERTO CESARI 8<sup>50</sup> 14 40  
*Émilie-Romagne, Italie*

### ROEDERER ESTATE BRUT

- - 65  
*Anderson Valley, Californie*

## ROSÉ



### DOMAINE DE L'ORPAILLEUR

7<sup>50</sup> 12 34  
*Canton de l'est, Québec*

### ROSELINE PRESTIGE

8<sup>50</sup> 14 40  
*Côtes de Provence, France*

## BLANC



### DOMAINE DE L'ORPAILLEUR

7<sup>50</sup> 12 34  
*Canton de l'est, Québec*

SAUVIGNON BLANC GREAT EXPECTATIONS 8 13 36

*Western Cape, Afrique du Sud*

### CHARDONNAY CLIFF 79

7 11 30  
*Australie*

### PINOT GRIGIO RUFFINO LUMINA IGT

8 13 36  
*Vénétie, Italie*

### CHARDONNAY CHLOÉ

9<sup>50</sup> 16 44  
*Sonoma county, Californie*

## ROUGE



### PINOT NOIR MEZZACORONA

8 13 36  
*Vénétie, Italie*

### TEMPRANILLO / RUFETE BIO

MONTE CASCAS DOC 8 13 36

*Beira Interior, Portugal*

### CABERNET SAUVIGNON CLIFF 79

7 11 30  
*Australie*

### MÉRITAGE LES PÉTALES D'OSOYOOS

- - 62  
*Vallée de l'Okanagan, Canada*

### CABERNET SAUVIGNON JOIE

8<sup>50</sup> 14 40  
*Vallée de Cachapoal, Chili*

### CÔTE DU RHONE DOMAINE DU SÉMINAIRE

10 17 46  
*Vallée du Rhône, France*

### MONASTRELL 3015 BIO

- - 48  
*Jumillia, Espagne*

### ZINFANDEL NAPA CELLAR

- - 66  
*Napa Valley, Californie*

### CABERNET SAUVIGNON, SANGIOVESE, MERLOT IGT

ORMA DEL DIAVOLO - - 69

*Toscane, Italie*

► Importation privée

# HAPPY HOUR

7J/7 de 16H à 18H

7J/7  
de 16H à 18H

## GRIGNOTINES

MINI POUTINE 5

🌿 OIGNONS FRANÇAIS 7

CHILI 5

🌿 CHIPS ET GUACAMOLE 6

## BIÈRES

*Pression (20oz.)*

TREMBLAY LAGER 6

GRIFFON ROUSSE 6

ST-AMBROISE IPA 6

CHEVAL BLANC BLANCHE 6

## VINS

CABERNET / SHIRAZ CLIFF 79 6

CHARDONNAY CLIFF 79 6

PINOT GRIGIO  
RUFFINO LUMINA IGT 7

PINOT NOIR MEZZACORONA 7

# COCKTAILS

<b>OH CANADA</b>	9
Canadian Club, sirop d'érable, amer à l'orange, orange	
<b>PIMM'S LIMONADE</b>	8
Pimm's original, limonade, menthe, lime	
<b>FIERO SPRITZ</b>	10
Martini Fiero, Prosecco, soda, orange	
<b>PESCA SPRITZ</b>	10
Martini Fiero, Martini Ambratto, liqueur à la pêche, Prosecco, soda	
<b>GIN TROIS GARÇONS</b>	8
Gin Canopée, lime, menthe, concombre, tonic	
<b>L'ORIGINAL</b>	9
Rhum Chic-Choc épicé, ginger ale, jus de pamplemousse, sirop d'érable, orange	
<b>BLOODY BACON</b>	10
Vodka au bacon, Tabasco, Clamato, épices maison, bacon artisanal	
<b>MOSCOW MULE</b>	10
Vodka Grey Goose, ginger beer, romarin, lime	

## SANGRIA



### ROUGE

Cabernet Sauvignon, rhum Bacardi spiced, Cointreau, jus de canneberges rouges, ginger ale

### BLANCHE

Chardonnay, vodka, Schnapps aux pêches, jus de canneberges blanches, 7up

### ROSÉ

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

## MOCKTAILS

<b>LA CUEILLETTE</b>	5
Jus de pomme, citron, concombre, menthe, soda, sirop simple	
<b>PALOM "AA"</b>	7
Gin Alphonse sans alcool, jus de pamplemousse, jus de lime, sirop simple, soda	
<b>VIRGIN MULE</b>	7
Gin Alphonse sans alcool, ginger beer, jus de lime, sirop simple, romarin	

## COUPE SOIF

<b>JUS</b>	3
Orange, pamplemousse, pomme, canneberge, légumes	
<b>LIQUEUR FONTAINE</b>	3
Pepsi - Pepsi Diet - 7up - Orange crush - Thé glacé	
<b>STEWART'S SODA</b>	355ml 3 <sup>50</sup>
Root Beer, orange, crème soda	
<b>GINGER ALE</b>	cannette 3
<b>GINGER BEER</b>	3
<b>LIMONADE MAISON</b>	3 <sup>50</sup>
<b>ARNOLD-PALMER</b>	3 <sup>50</sup>
Thé glacé et limonade	
<b>MONTELLIER</b>	500ml 4 <sup>50</sup>
Eau minérale	



# BIÈRES

## PRESSION



<b>TREMBLAY</b>	6	7 <sup>50</sup>	25
<i>Lager (5%)</i>			
<b>GRIFFON</b>	6	7 <sup>50</sup>	25
<i>Rousse (4.5%)</i>			
<b>CHEVAL BLANC</b>	6 <sup>50</sup>	8 <sup>50</sup>	27
<i>Blanche (5%)</i>			
<b>ST-AMBROISE</b>	6 <sup>50</sup>	8 <sup>50</sup>	27
<i>Cream Ale (5%)</i>			
<b>ST-AMBROISE</b>	6 <sup>50</sup>	8 <sup>50</sup>	27
<i>IPA (6.2%)</i>			
<b>ST-AMBROISE</b>	6 <sup>50</sup>	8 <sup>50</sup>	27
<i>Irish Stout (4.2%)</i>			
<b>DEATH VALLEY</b>	6 <sup>50</sup>	8 <sup>50</sup>	27
<i>Double IPA (8%)</i>			
<b>SAM ADAMS 76</b>	7	9	29
<i>lager &amp; ale (4.7%)</i>			
<b>GROLSCH</b>	7	9	29
<i>Lager (5%)</i>			
<b>McADAM</b>	7	9	29
<i>Cidre de pomme (4.7%)</i>			
<b>BLACK VELVET</b>			8 <sup>50</sup>
<i>St-Ambroise Irish Stout, Cidre McAdam</i>			
<b>WHITE VELVET</b>			8 <sup>50</sup>
<i>Cheval blanc, Cidre McAdam</i>			
<b>BLANCHE PÊCHE</b>			9
<i>Cheval Blanc, liqueur à la pêche</i>			

## BOUTEILLE



<b>MOOSEHEAD CRACKED CANOE</b>	7
<i>light lager 473ml (3,5%)</i>	
<b>SAM ADAMS</b>	7
<i>Boston lager, 355ml (4%)</i>	
<b>GLUTENBERG BLONDE</b>	7
<i>Sans gluten, 473ml (4,5%)</i>	
<b>BITBURGER DRIVE</b>	6
<i>330ml (0%)</i>	
<b>BIÈRE DE BALCON, L'ESPACE PUBLIC</b>	7
<i>Sure aux framboise 355 ml (3%)</i>	
<b>CHÊNE ROUGE, OSHLAG</b>	8
<i>Rousse 473 ml (5%)</i>	
<b>BLANCHE THÉ LABRADOR, OSHLAG</b>	8
<i>Hefeweizen 473 ml (5%)</i>	
<b>NEIPA, OSHLAG</b>	8
<i>IPA de syle New England 473 ml (6%)</i>	