

# STARTERS

## BOX OF HOMEMADE CHIPS

Potato chips seasoned with Cajun spices.

**\$3.95**

## SOUP OF THE DAY

To know the soup of the moment, please ask your waitress.

**\$6.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## MIXED OLIVES ASSORTMENT

Dish of olives accompanied by homemade crisps.

**\$8.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## BOX OF FRIES

served with your choice of mayonnaise.

**\$5.95**

## CHEF'S SMALL SALAD

Baby lettuce, vegetables and sun-dried tomato vinaigrette.

**\$7.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## SMALL CAESAR SALAD

Romaine, garlic croutons, bacon, fried capers and parmesan shavings and homemade caesar dressing.

**\$9.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## ONION RINGS

Onion rings with beer batter served with honey.

**\$9.95**

## CHICKEN WINGS

Served with hot sauce

SIX  
WINGS

**\$9.95**

TWELVE  
WINGS

**\$16.95**

### FRIED JALAPENOS

Cheesy stuffed fried jalapeno peppers served with avocado mayonnaise.

**\$10.95**

### FRIED CHEESE CUBS

Homemade breadcrumb fried cheese curds served with spicy mayonnaise.

**\$12.95**

### FISH OR CHICKEN TACOS

Breaded fish or breaded chicken tacos, avocado mayonnaise, red onions, lettuce, red cabbage, tomato, corn and cilantro served with lime wedge.

**\$13.95**

### SMOKED TROUT

Served with herb cream cheese, red onion, capers and croutons.

**\$14.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

### BEEF CARPACCIO

Beef, parmesan, crumbled pistachios, olive oil, balsamic oil and homemade avocado mayonnaise.

**\$15.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

### HOMEMADE FRIED CALAMARI

Served with lime mayonnaise and lemon wedge.

**\$15.95**

## CHOICE OF MAYONNAISE

Pesto, lime, spicy, avocado and beer

\$1.25 / for 1

\$4.25 / for 4

# TO SHARE

## NACHOS GRATIN

Corn chips, mozzarella, red onions, peppers, banana peppers and black olives served with sour cream, guacamole and salsa.

**\$18.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## NACHOS GRATINATED WITH DUCK CONFIT

Corn chips, mozzarella, red onions, peppers, banana peppers, black olives and duck confit served with sour cream, guacamole and salsa. **\$21.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## QUEBEC CHEESE PLATE

Three Quebec cheeses of the moment served with fruit and croutons

**\$19.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## CHARCUTERIE PLATTER

Genoa salami, roast pork, ham, terrine, croutons and quail eggs.

**\$21.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## TROUT TRILOGY FROM HERE

Trout tartare, trout gravlax, hot smoked trout, cheese with herb cream and croutons

**\$21.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## APPETIZER

Onion rings, fried cheese curds, 2 fried Jalapeno peppers stuffed with cheese and 4 chicken wings

**\$25.95**

# BURGERS AND SANDWICHES

## AMERICAN BURGER

8oz beef patty, cheddar, mayonnaise, tomato, lettuce and onions served with fries and coleslaw.

**\$20.95**

## VEGETARIAN BURGER

Guacamole, spicy mayonnaise, cheese, lettuce, tomato, served with garden salad and house chips

**\$19.95**

## CAMPAGNARD WITH DUCK CONFIT

Bread, grilled rustic, duck, fried onions, cheddar, lettuce, sauce bbq, served with fries and coleslaw.

**\$21.95**

## SALMON AND LOBSTER BURGER

Salmon and lobster ball, tartar sauce, mayo. spicy, tomato and lettuce served with fries and coleslaw.

**\$22.95**

# POUTINES

## TRADITIONAL POUTINE

Fries, cheese curds, gravy

**\$13.95**

## GENERAL TAO POUTINE

Fries, fried chicken pieces, cheese curds and tao sauce.

**\$17.95**

## DUCK CONFIT POUTINE

Fries, cheese curds, duck confit, fried onions and pepper sauce

**\$20.95**

# DISHES

## CARBONARA LINGUINE

Linguine, onions, bacon, cream sauce, garlic and parmesan

**\$20.95**

## FISH N CHIPS

Haddock fillet served with chef's salad, fries, tartar sauce and lemon wedge.

**\$21.95**

## TROUT TURNED WITH CITRUS

trout fillet, citrus sauce, vegetables of the day, rice and lemon wedge

**\$23.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## MUSSELS WITH GARLIC CREAM

2 lbs of mussels, garlic and creamy sauce served with fries

**\$25.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## SMOKED TROUT MUSSELS

2 lbs of mussels, garlic, creamy sauce and smoked trout served with fries

**\$30.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## CHICKEN FAJITAS

Chicken, onions, peppers, corn, cheese, tomatoes, lettuce, salsa, guacamole and sour cream served with fries

**\$25.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## BEEF FLAP FAJITAS

Beef, onions, peppers, corn, cheese, tomatoes, lettuce, salsa, guacamole and sour cream served with fries

**\$29.95**

DISPONIBLE  
SANS GLUTEN



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SERVEUSE S.V.P.

## GAME SAUSAGES

(2) Game sausages, baby potatoes and beer mayonnaise served with vegetables of the day.

**\$24.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## BEEF flank steak

8 oz flank steak, baby potatoes and vegetables of the day served with pepper sauce

**\$29.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## RIB STEAK

16 oz rib steak served with fries and pepper sauce

**\$48.95**

# SALADS

## CAESAR SALAD WITH GRILLED CHICKEN

Garlic croutons, bacon, fried capers, parmesan shavings and strips grilled chicken

**\$20.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## SALAD WITH SMOKED TROUT FROM SAINT-ALEXIS

Mesclun, vegetable garnish, quail eggs and homemade vinaigrette

**\$22.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

# TARTAR

## TROUT TARTAR FROM SAINT-ALEXIS

Croûtons à l'huile d'olive et fleur de sel, échalote, mangue, capers, coriander and mango mayonnaise.

Portion de 6 oz servis avec frites et salade verte.

THREE  
OUNCES

**\$14.95**

SIX  
OUNCES

**\$28.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

## CLASSIC BEEF TARTAR

Croutons with olive oil and fleur de sel, shallot, gherkin, fried capers, fresh herbs and spicy mayonnaise.

Portion de 6 oz servis avec frites et salade verte.

THREE  
OUNCES

**\$15.95**

SIX  
OUNCES

**\$30.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

# CHILDREN'S MENU

## TRADITIONAL POUTINE

Homemade fries, gravy, cheese curds

**\$8.95**

## TROUT FILLET

4 oz trout fillet served with rice, vegetables of the day and lemon wedge.

**\$11.95**

## CHICKEN STRIPS

3 chicken strips served with fries and coleslaw.

**\$10.95**

## CARBONARA LINGUINE

Linguine, onions, bacon, cream sauce, garlic and parmesan

**\$10.95**

# DESSERTS

## CREME BRULEE OF THE MOMENT

**\$7.95**

## NUTELLA CHURROS

Served with salted caramel sauce

**\$9.95**

## SUGAR PIE

**\$8.95**

## CHEESECAKE

**\$9.95**

DISPONIBLE  
SANS GLUTEN



AVISEZ VOTRE  
SERVEUSE S.V.P.

# BEER MENU

## TASTING PALETTES

3 OR 4 CHOICES AMONG THE BEERS OFFERED IN 5oz

### OUR CLASSIC BEERS

TASTER GLASS PINT PITCHER

5oz 12oz 16oz 60oz

#### CLAIRE FONTAINE - 5%

Style: Blonde Ale

Aromas: Fresh cereals

Particularity: A blond thirst-quenching beer! Even your uncle will love it!

2.50 5.50 7.00 22

#### NOUVELLE-FRANCE ROUGE - 5%

Style: Brown Ale

Aromas: Hazelnuts, caramel

Particularity: Original recipe since our move to Saint-Alexis in 2005

2.50 5.50 7.00 22

#### BLANCHE D'ÉPEAUTRE - 5%

Style: White

Aromas: Orange and Coriander

Particularity: Refreshing for any occasion!

2.50 5.50 7.00 22

#### ZESTE NOIR - 6.5%

Style: Porter with lemon zest

Aromas: Chocolate, coffee

Particularity: Served with nitrogen, giving the beer a creamy sensation.

2.75 6 8

### OUR SPECIAL BRÉW 5oz

TASTER GLASS PINT PITCHER

12oz 16oz 60oz

#### IPA DE LA N-F - 6.5%

Style: New England India Pale Ale

Aromas: tropical fruits

Particularity: Cold hopping (Dry hop) at several times during the fermentation

3.25 6.50 8.50

#### DIPA DE LA N-F - 8.5%

Style: Double New England India Pale Ale

Aromas: tropical fruits

Particularity:

3.50 7 9

#### IPL DES PROFONDEURS - 5%

Style: India Pale Lager

Aromas: Tropical and resinous

Particularity: Requires 2 months to produce with a typical lagerization process.

3.25 6.50 8.50

#### TRIPLE FRUITS - 5%

Style: Smoothie Sour

Additions: For fruit, please ask your waitress.

Particularity: Blend of sour beer and fruit puree.

4 7.50

### OUR GLUTEN FREE BEERS

TASTER GLASS PINT PITCHER

5oz 12oz 16oz 60oz

#### HELIX NEIPA - 5,1%

Style: New England India Pale Ale

Aromas: Grapefruit, Pineapple

Particularity:

8

#### HELIX SAISON HOUBLONNÉE - 5,2%

Style: Hopped Season

Aromas: Spices, Citrus

Particularity:

8

#### HELIX SOUR FRAMBOISE - 4,5%

Style: Raspberry Sour

Aromas: Sour candy and fruit

Particularity:

8

#### MESSAGÈRE BLONDE - 4,7%

Style: Blond Ale

Aromas: Honey and champagne

Particularity:

5

#### MESSAGÈRE ROUSSE - 5%

Style: Red Ale

Aromas: Woody, caramel

Particularity:

5

#### MESSAGÈRE LÉGÈRE - 4%

Style: Lager

Aromas: Fresh cereals

Particularity:

5

#### MESSAGÈRE AUX FRUITS - 4,7%

Style: Berry Ale

Aromas: Cherry, blackcurrant, raspberry

Particularity:

5

to find out about our brews from  
moment, please consult our  
online menu by scanning the qr code or  
ask your waitress!

