

# BRUNCH

## ALL YOU CAN EAT

\$ 35 with reservation / \$ 40 without reservation  
Served with fruits & bread to share



### CARNIVORE

Cajun Scrambled Eggs  
Red Ale Bacon  
Maple Ham  
Garlic & Maple Potatoes  
Sausage Hash  
Parsnip Pancakes & Maple syrup



### VEGAN

Cajun Scrambled Tofu  
Coconut Bacon Okonomiyaki  
Beef Sausage  
Garlic & Maple Potatoes  
Mustard Maple & Habanero Fried Cauliflower  
Parsnip Pancakes & Maple syrup

## BREAKFAST POUTINES

Served with scrambled eggs  
& breakfast potatoes

### DUCK POUTINE

Quebec Duck Confit, Cheese Curds,  
Hoisin Sauce, Mayo, Stout beer gravy

21

### MAPLE HAM

Mustard Maple & Habanero Ham, Cheese curds,  
Scallions, Stout beer gravy

22

### VEGE POUTINE

Smoked Nantes Carrots, Cheese Curds, Cajun  
Bechamel, Crispy Parmesan

19

### BUFFALO CHICKEN POUTINE

Fried Chicken, Cheese Curds, Buffalo Sauce,  
Green onions, Stout beer gravy

22

## UNDECIDED

### BREAKFAST NACHOS

Cajun Scrambled Eggs, Tortillas,  
Tomato & Habanero Salsa, Guacamole,  
Cajun Béchamel, Pickled Onions

20

### BIBINGKA CORNBREAD

Maple & Habanero Butter, Scallions,  
Parmigiano Reggiano

7

### DUCK CONFIT JOHNNY CAKE

Bibingka (Cornbread), Maple & Habanero Butter,  
Scallions, Parmigiano Reggiano

17

### HOUSE MINI-POGOS [3 pcs]

House Beer Sausages, Mustard & Habanero  
Maple Syrup, Parmigiano Reggiano

9

### PARSNIP PANCAKES

Maple syrup

13

### TAPSILOG

Brisket Tapa, Garlic Rice, Fried Egg,  
Pickled Vegetables

19

### OKONOMIYAKI

Smoked Cabbage, Shiitake, Togarashi,  
Carrots, Hoisin Sauce

13

## EGGS BENEDICT

Served with garlic & maple potatoes

### SMOKED BRISKET

Rendang Sauce, Poached Eggs,  
Smoked Cabbage, Habanero & Honey Butter

21

### SALMON BICOL EXPRESS

Poached Eggs, Coconut & Chili Palapa,  
Cilantro, Edamame

21

### CAJUN FRIED CHICKEN

Poached Eggs, Cajun Béchamel,  
Spicy Honey, Pickled Onions

21

### CLASSIC

Poached Eggs, Hollandaise Sauce,  
Mustard Maple & Habanero Ham

21

## BREAKFAST SANDWICHES

Served with garlic & maple potatoes

### MAPLE HAM

Fried Egg, Cheddar, Mustard Maple &  
Habanero Ham, Pickles

19

### BRISKET DIP

Fried Egg, Mustard, Habanero & Maple Syrup,  
Cheddar, Pickles Smoked Cabbage, Rendang Sauce

25

### CAJUN FRIED CHICKEN

Fried Egg, Fried Chicken, Coleslaw,  
Gochujang Aioli, Onions

22

### OKONOMIYAKI

Smoked Cabbage, Pickled Vegetables,  
Hoisin Sauce, Shiitake

20

## DESSERTS

### TARTE TATIN

Figs, Fig Syrup, Pistachios, Labneh

10

### TIRAMISU

Espresso Beer

8



### FRIED OREOS [2 PCS]

Beer Caramel

8

### PARFAIT

Figs, Labneh, Granola, Beer Syrup

8

WE CAN NOT GUARANTEE THAT OUR PRODUCTS ARE GLUTEN-FREE OR ALLERGEN FREE.  
IN CASE OF SEVERE FOOD ALLERGIES OR INTOLERANCES, PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

VEGAN | VEGETARIAN | SPICY | SMOKED | GLUTEN-FREE OPTION



OUR OWN  
FAVORITES

THE MAJORITY OF DISHES ARE OFFERED FOR DELIVERY

# D R I N K

## BEERS

PINT 9 PITCHER 26



**BREWERY  
FORMAT**  
26 oz +5

### DISCOVERY TRAIL

GET INSPIRED BY OUR THEMES AND ASK FOR ADVICE. EXPLORE OUR 24 ROTATING LINES.



#### FRESH

- THIRST-QUENCHING**  
Simple and light
- AROMATIC**  
Refreshing complexity
- JUICY**  
Fruit explosion



- COMFORTING**  
Caramelized, cereal, leather
- BARREL**  
Aged, woody
- HERCULEAN**  
Complex, powerful character



#### HOPPY

- TROPICAL**  
Sunny and fruity hops
- ASTRINGENT**  
Intense herbaceous burst
- LUPULUS SANCTUS**  
Pure power, unique hops



- ACIDULOUS**  
Sour, invigorating, extraordinary
- UNSPEAKABLE**  
Surprising and eccentric
- 0% RESOLUTION**  
No alcohol, no compromise



See  
the full list  
of our  
rotating  
beers

### VETERANS

12 REGULAR PRODUCTS ALWAYS PRESENT ON OUR LINES.

#### BLONDE

Lager - 5% ABV

#### ROUSSE

Märzen - 5% ABV

#### BLANCHE

Belgian beer - 5% ABV

#### INFUSÉE 1 & 2

Tea-infused beer

#### STOUT IMPÉRIALE

Strong dark beer - 11,5% ABV

#### SAISON TRADITION

Strong seasonal beer -  
5.2% ABV

#### CÉLÉBRANTE

Strong beer -  
Champagne yeast 7% ABV

#### IPA

IPA hops citra &  
cascade - 6% ABV

#### WEST COAST

IPA hops amarillo &  
mosaic - 6,5% ABV

#### CIDER

Rabaska - 5.5% ABV

#### 0% HOUBLONNADE

Happy lemonade -  
alcohol-free

## COCKTAILS

GLASS 10 BREWERY FORMAT +5

#### MICHELADABEER

Vodka Polar Ice, Blonde beer, Clamato,  
House spices, Tajin

#### CHEEKY PALOMA \*

Tequila Sauza, Triple Sec, Cider, Grapefruit

#### ZAZU

Havana Dark Rum Reserve, Campari, Pineapple

#### NORDIC COLLINS \*

Ungava Gin, Lemon, Simple Syrup, Soda

#### MATISSE «4A»

Bulleit Bourbon, Cider, House Lemonade

#### WINTER SANGRIA (RED)

Havana Club White Rum, Red Wine,  
Cranberries, Grapefruit

PITCHER AVAILABLE 27

#### WINTER SANGRIA (WHITE)

Havana Club White Rum, White Wine,  
Pineapple, Grapefruit

PITCHER AVAILABLE 27

## SIGNATURE

SERVED ON ICE / 250 ML 14

#### LA HYÈNE \*

Beefeater, White Vermouth, Triple Sec, Lemon, Aquafaba

#### PAINKILLER \*

Havana Dark Rum Reserve, Orange, Pineapple,  
Coconut Cream, Nutmeg

#### APEROL SOUR

Aperol, Gin, Lemon Juice, Aquafaba, Simple Syrup

#### GOLD RUSH

Bulleit Bourbon, Honey, Lemon

## SHOOTERS

GLASS 5

#### KAWABUNGA

Havana Club White Rum, Soho, Midori, Lemon

#### GREEN TEA

Jameson, Peach Schnapps, Lemon

#### COUREUR LIME

Coureur des bois, Lime Juice

#### PICKLEBACK

Jameson, Pickle Juice

## WINE

GLASS / 5 oz BOTTLE / 750 ml

	G	B
<b>COTEAU ROUGEMONT VERSANT</b>	8	36
Red / Frontenac Blanc & Vidal / Quebec		
<b>COTEAU ROUGEMONT VERSANT</b>	8	36
Red / Marquette / Frontenac noir / Sainte-Croix		
<b>VILLA ROSA ROSATO</b>	10	41
Rosé / Syrah & Nero d'Avola / Italie		
<b>ROCCA PINOT GRIGIO</b>	11	44
White / Pinot Grigio / Italie		
<b>BODEGA VERUM MAR DE CAL</b>		48
White / Verdejo / Espagne		
<b>CASAL MONTEIRO DO TEJO</b>	12	48
Red / Touriga Nacional, Merlot & Syrah / Portugal		
<b>BODEGA VOLCANES RESERVA</b>		52
Red / Cabernet Sauvignon / Chili		

\* AVAILABLE WITHOUT ALCOOL