Appetízer Option #1

(Choose 2)

House Salad

Crisp greens, carrots, red onions, tomatoes in a red wine mustard vinaigrette.

Caesar Salad

Romaine lettuce, house-made croutons, bacon, Parmesan cheese and creamy garlic dressing.

Tomato Basil Bisque

A delicious bisque made with cream, butter, onions, tomatoes, basil and a hint of beer.

Bruschetta

Tomatoes, garlic, basil and crostini.

Appetizer Option #2

(Choose 2)

Calamari

Breaded and seasoned. Served with our lemon aioli.

Grilled Vegetables

Roasted red peppers, goat cheese, balsamic reduction, grilled onions, zucchini & Portobello mushrooms.

Beer & Cheddar Soup

House-made beer and cheddar soup, served au gratin in a ryebread bowl. Garnished with bacon and green onions.

Chicken Sliders

Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda & mustard mayonnaise on mini buns.

Plats Brasserie

Fish & Chips 2pc

Cod filets dipped in our house-made beer batter, served with fries, creamy coleslaw and tartare sauce.

Pork Shank

Pork shank braised in-house with our white beer, served with mashed potatoes and vegetables.

Cassoulet

Toulouse sausage made with our beer. Served on our housemade cassoulet (white beans, pulled duck & pork, bacon, onions, tomatoes and garlic.

Tuna Tartare

Yellowfin tuna, spicy mayonnaise, ginger, shallots, crispy onions with mango, avocado cucumber salsa. Served with fried wontons and fries.

Mushroom Chicken

Two grilled chicken breasts topped with a creamy mushroom sauce. Served with mashed potatoes and vegetables.

Traditional Sauerkraut

Smoked Oktoberfest and Toulouse sausages, grilled Black Forest ham, served with beer marinated sauerkraut and potatoes.

Add to your options +\$6 pp Steak Frites

10oz Canadian AAA New York steak, lightly seasoned and grilled, topped with herb butter, served with fries

Dessert

Hazelnut Tartí-flamm

Nutella, Frangelico cream and ground pistachios.

Skor Cheesecake

Baked cheesecake topped with crumbled skor chocolate.

Tíramísu

Creamy layers of mascarpone cheese and Tia Maria soaked Lotus cookies

Customíze your Menu	
Appetizer Option #1 & Plats Brasserie & Coffee**	\$40*
Appetizer Option #1 & Plats Brasserie & Dessert & Coffee**	\$47*
Appetizer Option #2 & Plats Brasserie & Coffee**	\$43*
Appetizer Option #2 & Plats Brasserie & Dessert & Coffee**	\$51*
* Prices are per person. The above prices do not include taxes or tip **For groups of 20 people or more	

