



GAZETTE

NUM. 039
FALL
WINTER
2024
3BRASSEURS.CA

FOLLOW US
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MONTRÉAL • QUÉBEC 3 BRASSEURS TORONTO • OTTAWA



BEERS ON TAP

		25 CL	50 CL	1 L	1.5 L
CLASSIC	BLONDE	6.50	8.50	15.25	24.25
	AMBER	6.50	8.50	15.25	24.25
	WHITE	6.50	8.50	15.25	24.25
	IPA	6.50	8.50	15.25	24.25
PREMIUM	INNOVATION LINE	7	9	16.25	25.75
	FEATURE BEER	7	9	16.25	25.75
	BREWER'S TAP	7	9	16.25	25.75

BEERS TO DISCOVER

METRE OF BEER TO SHARE 52.50
You order the metre, we ring the bell! Ten 25 cl glasses of any of our beers make this an excellent way to discover great beer with friends!

STARTING AT 7PM, 1 PEPPY FLAMM FREE WITH EVERY TRITON

ET CETERA Four 12.5 cl taster glasses:
TRADITIONAL 10
Blonde, Amber, White and IPA.

PREMIUM 11
Blonde, Brewer's Tap, Feature Beer and Innovation Line.



NON-ALCOHOLIC BEERS \$7* / 473 ML
HAPPY DAYS AHEAD Raspberry sour
ABSOLUTELY CLEAR Modern IPA
SOBER FUN Aromatic and fruity blonde

BEERS TO SHARE

STARTING AT 7PM, 1 PEPPY FLAMM FREE WITH EVERY TRITON

TRITON
You order the triton, we ring the bell! Pour the beer directly at your table. Perfect for sharing with 3 to 5 friends!

	3 L	5 L
BLONDE, AMBER, WHITE & IPA	43.25	63.25
INNOVATION LINE, FEATURE BEER, BREWER'S TAP	45.75	66.75

BEERS TO GO

Choose the perfect size to take your favourite beer with you.

CAN	5
HOWLER	10.25
GROWLER	20

Our brewed-on-site craft beers are available in howlers (946 mL), growlers (1.89 L) and cans (473 mL).*

*The offer of howlers, growlers and cans may vary from one restaurant to another depending on the quantities available. For take-out and delivery only. Only howlers and growlers with the 3 Brasseurs logo can be filled at the restaurant. 19 years and older. Deposit not included.

WE WELCOME GROUPS!

From a birthday party to a corporate event, happy hour or a farewell party, our in-house group specialist will assist you to create a memorable experience for all of your guests. Booking your next event at 3 Brasseurs will ensure your celebration's success.

WE CAN CUSTOMIZE YOUR EXPERIENCE!



SPECIAL GROUP MENUS



PRIVATE SPACES, LCD SCREENS AND FREE WIFI



TOUR OF OUR IN-HOUSE MICROBREWERY



LUNCH MENU

Monday to Friday until 3pm

STARTER of your choice

+ MAIN COURSE of your choice

+ 1/2 PINT OF BEER*

Starting at

\$17

*Can be replaced by a coffee or soft drink. Only at participating 3 Brasseurs.

Everyday 3PM to 7PM

\$7

PINT OR GLASS OF WINE (6 oz)

\$8

GLASS OF SANGRIA

\$5.25

LIQUOR (1 oz)

*Cannot be combined with any other offer or promotion. Taxes extra. Only select items are included in the promotion, ask your server for details. Only at participating 3 Brasseurs.

OUR BEERS PAIR WELL WITH PRODUCTS THAT ARE BOTH LOCAL AND SUSTAINABLE.

Every day, we showcase our dedication through the freshness of our ingredients, the careful selection of our suppliers, and our steadfast commitment to environmental sustainability, guided by our long-term vision.

OCEAN FRIENDLY
Our suppliers comply with best aquaculture practices. Our cod fillets and tuna are eco-friendly seafood products.

BEST AQUACULTURE PRACTICE, OCEAN WISE



LOCAL CHICKEN AND BEEF

We are committed to only serving high-quality chicken and beef raised by Canadian farmers.

CANADIAN CHICKEN AND BEEF



FAIRTRADE COFFEE AND TEA

By choosing to serve fair trade coffee and tea, we are ensuring the economic health of farmers and their communities.

FAIRTRADE, RAINFOREST ALLIANCE



RECYCLED PAPER

La Gazette is printed on recycled paper, FSC certified—a seal that guarantees the paper's chain of custody.



STARTERS



ONION SOUP **A FAVORITE RETURNS!** 13.25
Spanish onions, beef, chicken and beer consommé, croutons, smoked Gouda, Swiss and mozzarella cheeses.

TUNA TARTARE *Small* 15 *Large* 21
Yellowfin tuna^a (Ocean Wise recommended), spicy mayonnaise, ginger, shallots, crispy onions with mango, avocado and cucumber salsa. Served with fried wontons.

3 BRASSEURS NACHOS *Small* 12.25 *Large* 21.50
Corn tortillas, house-made pico de gallo, olives, jalapeños, white queso sauce, green onions, cheddar and mozzarella cheeses. Served with salsa and sour cream.
Guacamole + \$3.75 Pulled chicken or pork + \$6

CREAMY BRIE **NEW RECIPE** 20
Baked double creamy Brie, crostini, house-made apricot cranberry beer chutney.

PRETZEL 10.50
Lightly brushed with butter and salted. Served with white queso and honey mustard sauces.

CALAMARI 20.25
Breaded and seasoned. Served with our lemon aioli.

BURGER SLIDERS **NEW RECIPE** 16
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses.

BEER & CHEDDAR SOUP **N** 16
House-made beer and cheddar soup, served au gratin in a rye breadbowl. Garnished with bacon and green onions.

CLASSIC CHICKEN WINGS (8) 18
Your choice of beer BBQ, Carolina or Buffalo sauces.

CHICKEN SLIDERS 16
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda and mustard mayonnaise.

CAESAR SALAD *Small* 8 *Large* 14
Romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

SMALL PLATES

MOZZARELLA STICKS (6) 10.25
Served with tomato sauce.

HALLOUMI FRIES (6) **N** 12
Baked halloumi cheese fries with sun-dried tomato pesto.

BEER-BATTERED MAXI FRIES 9.75
Served with Dijon mayonnaise.

SWEET & SPICY CAULIFLOWER 10.25
Tossed in sweet chili sauce. Garnished with green onions.

ONION RINGS 12
Green onions, bacon and hot peppers. Drizzled with our maple beer sauce.

DEEP FRIED PICKLES (6) 8.75
Served with Dijon mayonnaise.

SALADS



CHICKEN CAESAR 21
Grilled chicken breast, romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

TUNA POKE 24
Yellowfin tuna^a (Ocean Wise recommended), sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.

BEET **N** 17
Herbed goat cheese, mixed greens, arugula, carrots, red beets, onions, dried cranberries, quinoa, ground pistachios and balsamic dressing.

BURGERS



SANDWICHES

Served with fries or creamy coleslaw. Substitute for Caesar salad for + \$1.75 or beer battered maxi fries for + \$3.50 or sweet potato fries or poutine for + \$4.

PULLED PORK 19
Pulled pork, beer BBQ sauce, bacon, smoked Gouda, crispy onions on pretzel bun.

SPICY CHICKEN 17.75
Crispy chicken breast, Buffalo sauce, creamy coleslaw, sweet pickles with our signature sauce on potato bun.

CHICKEN & AVOCADO 24.50
Grilled chicken breast, smoked bacon, avocado, tomatoes, lettuce and mayonnaise on focaccia bread.

FRENCH DIP 25
Thinly-sliced braised roast beef, Swiss, mozzarella and smoked Gouda, grilled onion truffle mayonnaise on baguettine. Served au jus.

GRILLED VEGETABLE **NEW RECIPE** 19
Herbed goat cheese, roasted red peppers, grilled onions, zucchini, arugula and pesto mayonnaise on focaccia bread.

POUTINES



AUTHENTIC *Fries* 10.75 *Maxi fries* 14.75
Cheese curds, fries and poutine gravy.

MUSHROOM *Fries* 18.50 *Maxi fries* 22.50
Cheese curds, goat cheese, fries, poutine gravy, chives, portobello, oyster and white mushrooms.

PULLED PORK **A FAVORITE RETURNS!** *Fries* 18.75 *Maxi fries* 22.75
Candied bacon, pulled pork, beer BBQ sauce, fries, cheese curds, poutine sauce, fried onions and ranch sour cream.

All burgers served with 100% beef patties. Served with fries or creamy coleslaw. Substitute for Caesar salad for + \$1.75 or beer battered maxi fries for + \$3.50 or sweet potato fries or poutine for + \$4. Ask for a gluten-free bun for + \$2.

Substitute for a vegetarian patty + \$1

3 BRASSEURS **★** **#** 20.50
Smoked Gouda, bacon, lettuce, tomatoes, onions and maple beer sauce.

HANGOVER SMASH **N** 22
Two smashed patties, bacon, red onion, sunny-side-up egg, deep fried pickle, spicy sauce, smoked Gouda and American cheeses on potato bun.

MUSHROOM SMASH 22.50
Two smash patties, candied bacon, smoked Gouda, spicy house-made aioli, portobello, oyster and white mushrooms on potato bun.

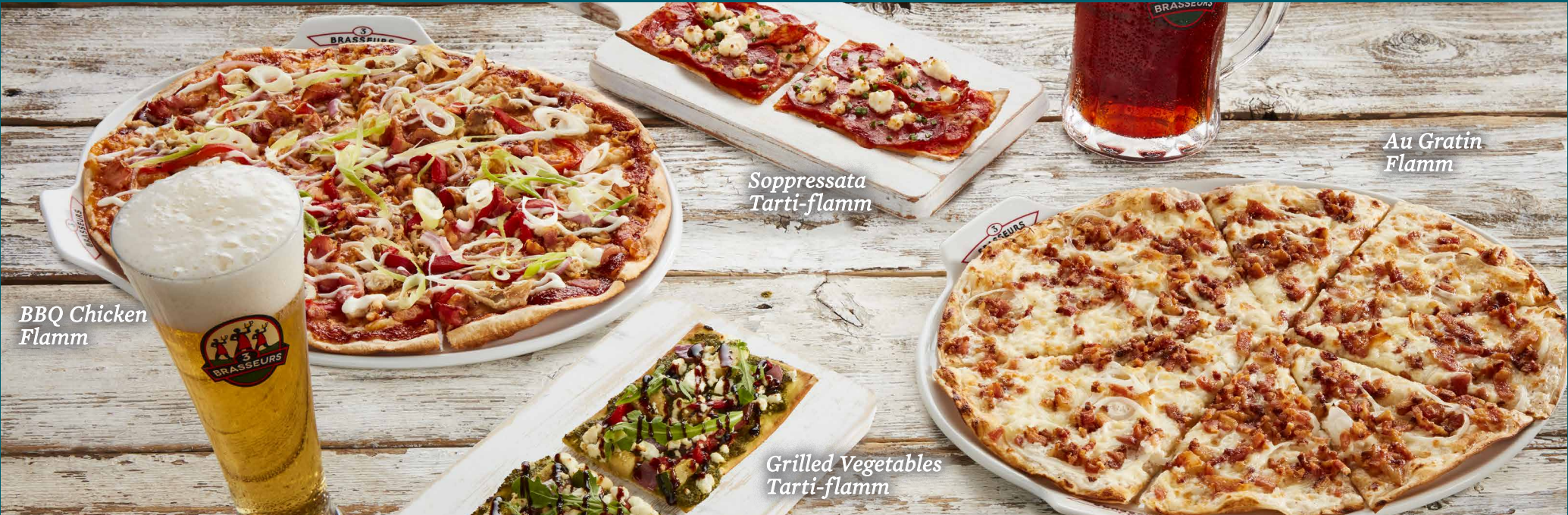
TRADITIONAL **#** 17
Dill pickle, lettuce, tomato, red onions and burger sauce.

BACON & CHEESE SMASH 20.50
Two smashed patties, bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses on potato bun.



FLAMMEKUECHES & TARTI-FLAMMS

OUR SIGNATURE PRODUCT



The Flammekueche is a traditional, rustic dish, first created over a century ago in the northern French countryside. Traditionally, the flammekueche was a thin rectangle or oval dough covered in white cheese, thick cream, bacon, onions and seasonings, then baked in the oven.

- CLASSIC

N

Flamm 10

Spanish onions, smoked pork cheek and our Flamm sauce.
- AU GRATIN

N

Flamm 15

Spanish onions, smoked pork cheek, Swiss and mozzarella cheeses and our Flamm sauce.
- LILLOISE

★

Tarti-Flamm 8.50 Flamm 19.25

Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.

- SOPPRESSATA

🌶️

Tarti-Flamm 8.50 Flamm 19.25

Soppressata salami, chili flakes, house-made spicy honey, tomato sauce, chives, Swiss, mozzarella and ricotta cheeses.
- BBQ CHICKEN

🍷

Tarti-Flamm 9 Flamm 20.25

Pulled chicken, roasted peppers, smoked bacon, onions, our beer BBQ sauce, sour cream, cheddar and mozzarella cheeses.
- FORESTIÈRE

🍄

Tarti-Flamm 9.50 Flamm 21

Portobello, oyster and white mushrooms, truffle cream sauce, red onions, chives, Swiss, mozzarella and goat cheeses.

- CARNIVORE

🍖

Tarti-Flamm 8 Flamm 18.25

Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.
- GRILLED VEGETABLES

🥬

Tarti-Flamm 8.75 Flamm 19.50

Roasted peppers, sun-dried tomatoes, goat cheese, zucchini, onions, arugula, balsamic reduction and Asiago pesto cream sauce.

PLATS BRASSERIE



- TRADITIONAL SAUERKRAUT

★

22.25

Smoked Oktoberfest and Toulouse sausages, ham, beer-marinated sauerkraut and potatoes.



- CASSOULET

24

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



- BEER-BATTERED FISH & CHIPS

★

1 pc. 17 2 pcs. 23

Cod fillet (Ocean Wise recommended) dipped in our house-made beer batter. Served with fries, creamy coleslaw and tartar sauce.



- PORK SHANK

34

Braised in-house with our White beer. Served with mashed potatoes and vegetables.
- STEAK & FRIES

38

10 oz New York AAA steak from Québec, aged 21 days, lightly seasoned and grilled, topped with herb butter.

DESSERTS & COFFEES

TO SHARE... OR NOT!
SECOND SPOON FREE

- SKOR™ CHEESECAKE

NEW RECIPE

11

Baked cheesecake topped with crumbled Skor™ chocolate and beer caramel sauce.
- LIÈGE WAFFLE

★

7

Sweet Belgian waffle topped with vanilla ice cream and our beer caramel sauce.
- CRÈME BRÛLÉE

7

Vanilla custard topped with caramelized sugar.
- DECADENT BROWNIE

8.50

Blend of chocolate chip cookie and double chocolate brownie. Served with vanilla ice cream and beer caramel sauce.
- TIRAMISU

8.50

Creamy layers of mascarpone cheese and Tia Maria-soaked Lotus™ cookies.
- MINI CHURROS

N

7

Baked mini churros served with our beer caramel sauce.
- COFFEE & TEA FAIRTRADE

3.50
- ESPRESSO

4
- CAPPUCCINO

5.25
- SPECIALTY COFFEES

9.25

B52, Irish, Sortilège or Spanish.



BEER PAIRING White Blonde Amber IPA

Everyday

KIDS EAT FOR \$6*

For kids 10 years old and under. Only at participating 3 Brasseurs. Specific menu.

For students

15% OFF* OR 10 ITEMS AT \$10*

*Upon presentation of a valid CEGEP or university student card. The two offers cannot be combined. Only at participating 3 Brasseurs. Specific menu.

With your show or cinema ticket

15% OFF*

*Only at participating 3 Brasseurs. Offer conditions vary by 3 Brasseurs. Upon presentation of ticket.

BEVERAGE

MENU



BEER COCKTAILS

BLOODY BAESAR 6.75	Blonde beer, Caesar cocktail, Tabasco and Worcestershire.
MANGO LIMEADE 10	White beer, mango purée, lime juice and Pink Whitney vodka. Blended with ice.
SICILIAN SHANDY 12	Blonde beer, Limoncello, Polar Ice vodka and Fever-Tree Sicilian lemonade.
MONACO 6	Blonde beer, grenadine and Sprite.
SWEET BERRY 9	White beer, amaretto, house-made blackberry syrup, lemon juice, basil and soda.

BEER SPRITZ 11.50	White beer, Aperol, orange and lemon juices.
PANACHÉ 6	Blonde beer and Sprite.
3 BRASSEURS STRAWBERRY MOJITO 9	White beer, rum, strawberry purée, lime and mint.
BEER & STORMY 9.75	Amber beer, Chic Choc black rum, lime juice and Fever-Tree ginger beer.
FLORIDA 12	IPA beer, Beefeater gin, Sour Puss raspberry and lemon juice.

SANGRIAS

TRADITIONAL gl. 10.25 pit. 32.50	Red or White wine, Triple Sec, De Kuyper peach schnapps, melon liqueur, orange juice and Sprite.
FIREBALL ^N gl. 10.25 pit. 32.50	Red wine, Fireball whiskey [🍷] , ginger ale, peach & mango juices.
SUMMER NIGHT gl. 10.25 pit. 32.50	White wine, tequila, pink lemonade, berry purée and Sprite.

DESERT ROSE gl. 10.25 pit. 32.50	Rosé wine, Polar Ice vodka, Soho lychee liqueur, house-made strawberry syrup and Sprite.
SAPPHIRE gl. 10.25 pit. 32.50	White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.
BLACKBERRY PEACH gl. 10.25 pit. 32.50	White wine, De Kuyper peach schnapps, house-made blackberry syrup and ginger ale.

WINES

WHITE	6 oz	9 oz	Bottle 750 mL
CHARDONNAY, PELLER ESTATES <i>Niagara, Canada • 13%</i>	7.50	11.25	-
CHENIN BLANC, ROBERTSON <i>South Africa • 12.5%</i>	8	12	30.50
SAUVIGNON BLANC, LA MULAS <i>Chile • 13%</i>	9.75	14.50	41
PINOT GRIGIO DOC, FOLONARI <i>Veneto, Italy • 12%</i>	10.25	15	39
PINOT GRIGIO DOC, BOLLA <i>Veneto, Italy • 12%</i>	11.25	16.75	42.75
CHARDONNAY, BREAD & BUTTER <i>California, USA • 13.5%</i>	12	17.50	44.50
RED			
CABERNET/MERLOT, PELLER ESTATES <i>Niagara, Canada • 12%</i>	7.50	11.25	-
RIOJA, SANGRE DE TORO <i>Spain • 13.5%</i>	9.25	13.75	35
MALBEC RESERVE, TRAPICHE <i>Argentina • 13.5%</i>	10.25	15.25	39
GRENACHE / SHIRAZ, BELLERUCHE <i>France • 14.5%</i>	11	16.50	42
VALPOLICELLA CLASSICO DOC, FOLONARI <i>Veneto, Italy • 12.5%</i>	11	16.50	42
PINOT NOIR, BREAD & BUTTER <i>California, USA • 13.5%</i>	10.50	15.75	40
CABERNET SAUVIGNON, THE SHOW <i>California, USA • 13.8%</i>	11.50	17.25	43.75
ROSÉ			
PINK PINOT GRIGIO IGT, FOLONARI <i>Trentino, Italy • 11.5%</i>	9.25	13.75	35
SPARKLING			
PROSECCO, SANTA MARGHERITA <i>Veneto, Italy • 11%</i>	11.75	—	44

COCKTAILS

PEACH SPRITZ 13	White wine, Aperol, peach purée, lemon juice and Sprite.
IRIS 13	Polar Ice Vodka, Blue Curaçao, grenadine, orange and pineapple juices.
CYPRUS 13.50	Bombay gin and Fever-Tree Mediterranean tonic.
PALOMA 14.50	Tequila, ruby red grapefruit juice and Fever-Tree pink grapefruit.
PINEAPPLE MULE 14	Polar Ice Vodka, pineapple juice and Fever-Tree ginger beer.
ROSEMARY PEAR 14	Empress 1908 Gin, lemon juice, Fever-Tree ginger beer and house-made rosemary and pear syrup.
FUZZY FIRE ^N 9.75	Fireball [🍷] , De Kuyper Peach Schnapps and peach nectar.
BLACKBERRY BRAMBLE 11.50	Beefeater Gin, lemon juice and house-made blackberry syrup.
BELLE EN ROSE 14	Polar Ice Vodka, Soho lychee liqueur, raspberry Sour Puss, ube syrup and Fever-Tree Sicilian lemonade.

SHOOTERS

ASK YOUR SERVER FOR THE MENU

Every day, starting at 7pm

5 SHOOTERS FOR \$20**

CIDER

SOMERSBY CIDER 8	Aromas of apple with a hint of grapefruit • Cider from Ontario, Canada • 473 ml • 4.5%
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MOCKTAILS

GEORGIA 6	Lime juice, Sprite, peach nectar, berry purée.
EARL GREY ICED TEA 6.50	Fever-Tree premium tonic, house-made Earl Grey syrup, lemon and mint.
STRAWBERRY BASIL ICED TEA 7	Strawberry purée, basil, lemon juice and Fuze.
PURPLE SARONG 7.50	Fever-Tree ginger beer, almond and ube syrups, lime and pineapple juices.
MAI TAI 6	Almond syrup, grenadine, ginger ale, orange, pineapple and lime juices.
PINEAPPLE LEMONADE 7	Fresh lemonade, pineapple juice and Sprite.

ALCONOL-FREE

POP 4	Coca-Cola™, Diet Coke™, Sprite™, Canada Dry™ ginger ale, Soda.
JUICE 4	Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.
BOTTLED WATER	
San Benedetto natural mineral water 750 ml	7.50
Sparkling water	
San Benedetto sparkling water 750 ml	7.50
SAN PELLEGRINO, LIMONATA OR ARANCIATA 4.75	
FEVER-TREE 4.75	Sicilian lemonade, pink grapefruit, ginger beer, premium tonic, Mediterranean tonic.
FUZE™ ICED TEA 4.50	
ROOT BEER Dad's™ 5	