



GAZETTE

NUM. 039
FALL
WINTER
2024
3BRASSEURS.CA

FOLLOW US
@ f in

MONTRÉAL • QUÉBEC
3 BRASSEURS
TORONTO • OTTAWA



| | | 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 GO

| | | | |
|-----------------|---------|------------------|------|
| CAN | 5* | GROWLER (1.89 L) | 25** |
| HOWLER (946 ML) | 14.25** | | |

*Deposit \$0.10 not included. **Growler included and deposit \$0.25 not included.

LAB CANS

\$9* / 473ML

A ANÉMONE

Hydra IPA • 6.6 % • IBU 50

K KAMPOT

Berlinerweiss • 3.7 % • IBU 5

T TROPICCOOL

Fruit Pale Ale • 5.1 % • IBU 54

G GARRIGA

Modern saison • 5.3 % • IBU 42

P PINETA

Tipo Pils • 5 % • IBU 43

N NÉBULA

NEIPA • 7 % • IBU 58

T THERMIDOR

Dark Doppelbock • 8 % • IBU 22

N NONNA

Nano NEIPA • 2.4 % • IBU 23



NON-ALCONOLIC BEERS \$7* / 473 ML

HAPPY DAYS AHEAD Raspberry sour

ABSOLUTELY CLEAR Modern IPA

SOBER FUN Aromatic and fruity blonde

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.

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!

3L 5L
BLONDE, AMBER, WHITE & IPA 43.25 63.25

INNOVATION LINE, FEATURE BEER, BREWER'S TAP 45.75 66.75

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 (1oz)

*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.

We are proud to have obtained the *Aliments du Québec au menu* recognition, which attests to the fact that our restaurants are committed to showcasing local products.



LOCAL CHEESE

We cook with cheese made from milk that meets the highest international quality and certification standards.

LOCAL CHEESE



OCEAN FRIENDLY

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

BEST AQUACULTURE PRACTICES,
OCEAN WISE



LOCAL CHICKEN AND BEEF

We pledge to serve only high-quality chicken and beef raised by Québec and Canadian farmers.

CANADIAN CHICKEN AND QUÉBEC 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.

3 BRASSEURS NACHOS
Small 12.50 Large 22
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

BURGER SLIDERS 16.50
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses.

CAMEMBERT 20
Baked camembert, crostini, house-made apricot cranberry beer chutney.

PRETZEL 11
Lightly brushed with butter and salted. Served with white queso and honey mustard sauces.

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

CHICKEN SLIDERS 16.50
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda and mustard mayonnaise.

CLASSIC CHICKEN WINGS (8) 19
Your choice of beer BBQ, Carolina or Buffalo sauces.

CALAMARI 20.75
Breaded and seasoned. Served with our lemon aioli.

CAESAR SALAD
Small 8.50 Large 14.25
Romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

TUNA TARTARE
Small 15.50 Large 21.50
Yellowfin tuna¹ (Ocean Wise recommended), spicy mayonnaise, ginger, shallots, crispy onions with mango, avocado and cucumber salsa. Served with fried wontons.

SMALL PLATES

MOZZARELLA STICKS (6) 10.75
Served with tomato sauce.

HALLOUMI FRIES (6) 12.50
Baked halloumi cheese fries with sun-dried tomato pesto.

BEER-BATTERED MAXI FRIES 10
Served with Dijon mayonnaise.

SWEET & SPICY CAULIFLOWER 10.50
Tossed in sweet chili sauce. Garnished with green onions.

ONION RINGS 12.50
Green onions, bacon and hot peppers. Drizzled with our maple beer sauce.

DEEP FRIED PICKLES (6) 9
Served with Dijon mayonnaise.

SALADS



CHICKEN CAESAR 21.50
Grilled chicken breast, romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

TUNA POKE 24.50
Yellowfin tuna¹ (Ocean Wise recommended), sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.

BEET 17.50
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 19.50
Pulled pork, beer BBQ sauce, bacon, smoked Gouda, crispy onions on pretzel bun.

SPICY CHICKEN 18
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 19.50
Herbed goat cheese, roasted red peppers, grilled onions, zucchini, arugula and pesto mayonnaise on focaccia bread.

POUTINES



AUTHENTIC *Fries 11 Maxi fries 15*
Cheese curds, fries and poutine gravy.

MUSHROOM *Fries 19 Maxi fries 23*
Cheese curds, goat cheese, fries, poutine gravy, chives, portobello, oyster and white mushrooms.

PULLED PORK *Fries 19.25 Maxi fries 23.25*
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 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 23
Two smash patties, candied bacon, smoked Gouda, spicy house-made aioli, portobello, oyster and white mushrooms on potato bun.

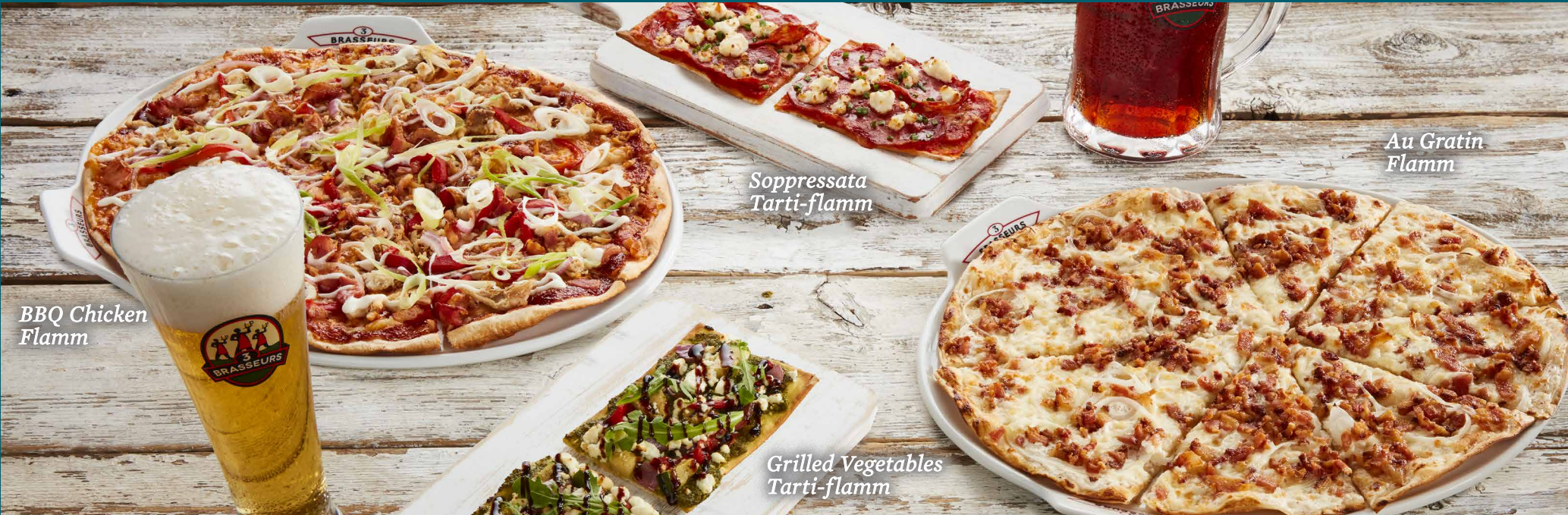
TRADITIONAL 17.50
Dill pickle, lettuce, tomato, red onions and burger sauce.

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 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 Flamm 19.50
Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.

- SOPPRESSATA Tarti-Flamm 9 Flamm 19.75
Soppresata salami, chili flakes, house-made spicy honey, tomato sauce, chives, Swiss, mozzarella and ricotta cheeses.
- BBQ CHICKEN Tarti-Flamm 9.25 Flamm 20.50
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 8.25 Flamm 18.50
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.
- GRILLED VEGETABLES Tarti-Flamm 9 Flamm 19.75
Roasted peppers, sun-dried tomatoes, goat cheese, zucchini, onions, arugula, balsamic reduction and Asiago pesto cream sauce.

PLATS BRASSERIE



TRADITIONAL SAUERKRAUT 22.50
Smoked Oktoberfest and Toulouse sausages, ham, beer-marinated sauerkraut and potatoes.



CASSOULET 24.50
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 17.50 2 pcs. 23.50
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 39
10 oz New York AAA steak from Québec, aged 21 days, lightly seasoned and grilled, topped with herb butter.

DESSERTS & COFFEES

- SKOR™ CHEESECAKE 11
Baked cheesecake topped with crumbled Skor™ chocolate and beer caramel sauce.
- LIÈGE WAFFLE 7.25
Sweet Belgian waffle topped with vanilla ice cream and our beer caramel sauce.
- CRÈME BRÛLÉE 7.25
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 8.75
Creamy layers of mascarpone cheese and Tia Maria-soaked Lotus™ cookies.
- MINI CHURROS 7.25
Baked mini churros served with our beer caramel sauce.
- COFFEE & TEA FAIRTRADE 3.50
- ESPRESSO 4
- CAPPUCCINO 5.25
- SPECIALTY COFFEES 9.50
B52, Irish, Sortilège or Spanish.



TO SHARE... OR NOT!
SECOND SPOON FREE

Everyday
KIDS EAT FOR \$6

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

With your show or cinema ticket
15% OFF*

BEVERAGE

MENU



BEER COCKTAILS

| | |
|---|-------|
| BLOODY BAESAR | 7 |
| Blonde beer, Caesar cocktail, Tabasco and Worcestershire. | |
| MANGO LIMEADE | 10.50 |
| 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 | 6.25 |
| Blonde beer, grenadine and Sprite. | |
| SWEET BERRY | 9.25 |
| White beer, amaretto, house-made blackberry syrup, lemon juice, basil and soda. | |



















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|---|-------|
| BEER SPRITZ | 11.75 |
| White beer, Aperol, orange and lemon juices. | |
| PANACHÉ | 6.25 |
| Blonde beer and Sprite. | |
| 3 BRASSEURS STRAWBERRY MOJITO | 9.25 |
| White beer, rum, strawberry purée, lime and mint. | |
| BEER & STORMY | 10 |
| Amber beer, Chic Choc black rum, lime juice and Fever-Tree ginger beer. | |
| FLORIDA | 12.25 |
| IPA beer, Beefeater gin, Sour Puss raspberry and lemon juice. | |

SANGRIAS

| | | |
|---|-----------|------------|
| TRADITIONAL | gl. 10.50 | pit. 33.25 |
| Red or White wine, Triple Sec, De Kuyper peach schnapps, melon liqueur, orange juice and Sprite. | | |
| FIREBALL  | gl. 10.50 | pit. 33.25 |
| Red wine, Fireball whiskey, peach nectar, mango purée and ginger ale. | | |
| SUMMER NIGHT | gl. 10.50 | pit. 33.25 |
| White wine, tequila, pink lemonade, berry purée and Sprite. | | |

| | | |
|--|-----------|------------|
| DESERT ROSE | gl. 10.50 | pit. 33.25 |
| Rosé wine, Polar Ice vodka, Soho lychee liqueur, house-made strawberry syrup and Sprite. | | |
| SAPPHIRE | gl. 10.50 | pit. 33.25 |
| White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite. | | |
| BLACKBERRY PEACH | gl. 10.50 | pit. 33.25 |
| White wine, De Kuyper peach schnapps, house-made blackberry syrup and ginger ale. | | |

WINES

| WHITE | 6 oz | 9 oz | Bottle 750 mL |
|---|-------|-------|---------------|
|  CHENIN BLANC, ROBERTSON <i>South Africa • 13.5% • Sugar: 6.2 g/L</i> | 8.50 | 12.75 | 32 |
|  SAUVIGNON BLANC, BRISE DE MER <i>France • 12% • Sugar: 1.2 g/L</i> | 10.25 | 15.50 | 39 |
|  PINOT GRIGIO IGT, DOLCE VITA <i>Sicily, Italy • 12.5% • Sugar: 2.7 g/L</i>  | 10.50 | 16 | 40 |
|  SAUVIGNON BLANC, ATANGA <i>New Zealand • 12,5% • Sucre : 5g/L</i> | 12.50 | 18.75 | 47.50 |
|  CHARDONNAY, TORRES GRAN VINA SOL <i>Spain • 13.5% • Sugar: 1.3 g/L</i>  | 12.75 | 19.25 | 48.75 |
|  PINOT GRIGIO DOC, BOLLA <i>Veneto, Italy • 12.5% • Sugar: 1.7 g/L</i> | 12.75 | 19.25 | 48.75 |
|  CHARDONNAY, BREAD & BUTTER <i>California, USA • 13.5% • Sugar: 1.7 g/L</i> | 13.75 | 20.25 | 52 |
| RED | | | |
|  MERLOT, SARTORI <i>Veneto, Italy • 12% • Sugar: 6 g/L</i>  | 9 | 13.50 | 34 |
|  SYRAH, BLOODY TEMPTATION <i>Columbia Valley, Washington, USA • 14% • Sugar: 2 g/L</i> | 10.25 | 15.50 | 39 |
|  MALBEC RESERVE, TRAPICHE <i>Argentina • 13,5% • Sugar: 3,4 g/L</i> | 10.25 | 15.50 | 39 |
|  VALPOLICELLA DOC, FOLONARI <i>Veneto, Italy • 12,5% • Sugar: 2,9 g/L</i> | 11.25 | 17 | 43.75 |
|  CAB SAUVIGNON BLEND, CAP DE MERLE <i>Bordeaux, France • 13% • Sugar : 2,7 g/L</i> | 11.75 | 17.75 | 44 |
|  VALPOLICELLA RIPASSO DOC, SARTORI <i>Veneto, Italy • 13.5% • Sugar: 4.8 g/L</i> | 12.75 | 19.25 | 48.75 |
|  CABERNET, BREAD & BUTTER <i>California, USA • 13.5% • Sugar: 6.7 g/L</i> | 13.75 | 20.25 | 52 |
| ROSÉ | | | |
|  PINOT NOIR, BLUSH D'ÉTÉ <i>France • 13% • Sugar: 1.3 g/L</i> | 10.25 | 15.50 | 39 |
| SPARKLING | | | |
|  PROSECCO, SANTA MARGHERITA <i>Veneto, Italy • 11% • Sugar: 11 g/L</i> | 12 | — | 45 |

DELICATE AND LIGHT

FRUITY AND VIBRANT

AROMATIC AND MELLOW

FRUITY AND LIGHT

FRUITY AND MEDIUM-BODIED

AROMATIC AND SUPPLE

AROMATIC AND ROBUST

FRUITY AND SWEET

FRUITY AND EXTRA SWEET

- LIGHTER

FULL-BODIED +

- LIGHTER

FULL-BODIED +

- SWEET

SWEET +

COCKTAILS

| | |
|--|-------|
| PEACH SPRITZ | 13.25 |
| White wine, Aperol, peach purée, lemon juice and Sprite. | |
| IRIS | 13.25 |
| Polar Ice Vodka, Blue Curaçao, grenadine, orange and pineapple juices. | |
| CYPRUS | 13.75 |
| Bombay gin and Fever-Tree Mediterranean tonic. | |
| PALOMA | 14.75 |
| Tequila, ruby red grapefruit juice and Fever-Tree pink grapefruit. | |
| PINEAPPLE MULE | 14.25 |
| Polar Ice Vodka, pineapple juice and Fever-Tree ginger beer. | |
| ROSEMARY PEAR | 14.25 |
| BleuRoyal gin, lemon juice, Fever-Tree ginger beer and house-made rosemary and pear syrup. | |
| FUZZY FIRE  N | 10 |
| Fireball, De Kuyper Peach Schnapps and peach nectar. | |
| BLACKBERRY BRAMBLE | 11.75 |
| Beefeater Gin, lemon juice and house-made blackberry syrup. | |
| BELLE EN ROSE | 14.25 |
| 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

| | |
|--|------|
| MILTON ORIGINAL CIDER | 8.25 |
| Light, fruity and refreshing • Cider from Quebec, Canada • Gluten free • 355ml • 4.5 % | |

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 | 7.75 |
| Sparkling water | |
| San Benedetto sparkling water 750 ml | 7.75 |
| 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 Jones™ | 5 |