

LAGAZETTE

3

BRASSEURS

FALL / WINTER 2026 | NUM.43

BREWED HERE, FOR REAL !



TINY THIRST 6.00
25CL



THIRSTY 9.00
47CL



REALLY THIRSTY 11.00
68CL



SERIOUSLY THIRSTY 17.00
1L



PITCHER 26.00
1.5L



TRITON 3L 45.00
TRITON 5L 75.00

- THE SIGNATURE HOPPY BREW** • *ABV varies* Velvety beer with bright hop aromas, crafted by the brewer.
- THE SIGNATURE BREW** • *ABV varies* A limited-release beer with a unique personality, born from the brewer's imagination.
- THE SIGNATURE LIGHT BREW** • 4% Light, crisp and easy-drinking blonde beer, created by the brewer.
-  **THE WHITE BEER** • Witbier • 4.7% Refreshing wheat beer with citrus and spice aromas. 
- THE BLONDE** • Belgian Blonde Ale • 5.2% Malt-forward, lightly sweet blonde beer with fruity notes.
-  **THE IPA** • India Pale Ale • 6% Expressive and balanced IPA with generous hop aromas. 
- THE AMBER** • Belgian Amber Ale • 6.2% Balanced beer with roasted and caramelized flavours from toasted malts.

TASTING PLATE \$11.95

4 × 10 CL GLASSES

4 draft beers of your choice to explore different styles and flavours.



OUR SEASONAL BEERS

September to October : THE MUNICH QUEEN • Märzen • 5.3%
Copper-coloured lager with subtle caramel notes, perfect for celebrating Oktoberfest.

November to February : THE MILD • English Ale • 3.8%
Comforting mahogany-coloured ale with malty notes.

March to April : THE SUGAR BUSH • Irish Red Ale • 5.8%
Brewed with local maple syrup, with notes of caramel and toasted bread.

- ALL OUR DRAFT BEERS ARE AVAILABLE TO GO: HOWLER (946 ML) \$18.00 • GROWLER (1,890 ML) \$28.00 -

BREWER'S HAPPY HOUR

MONDAY TO FRIDAY 3-7 PM

THE THIRSTY AT \$6.00

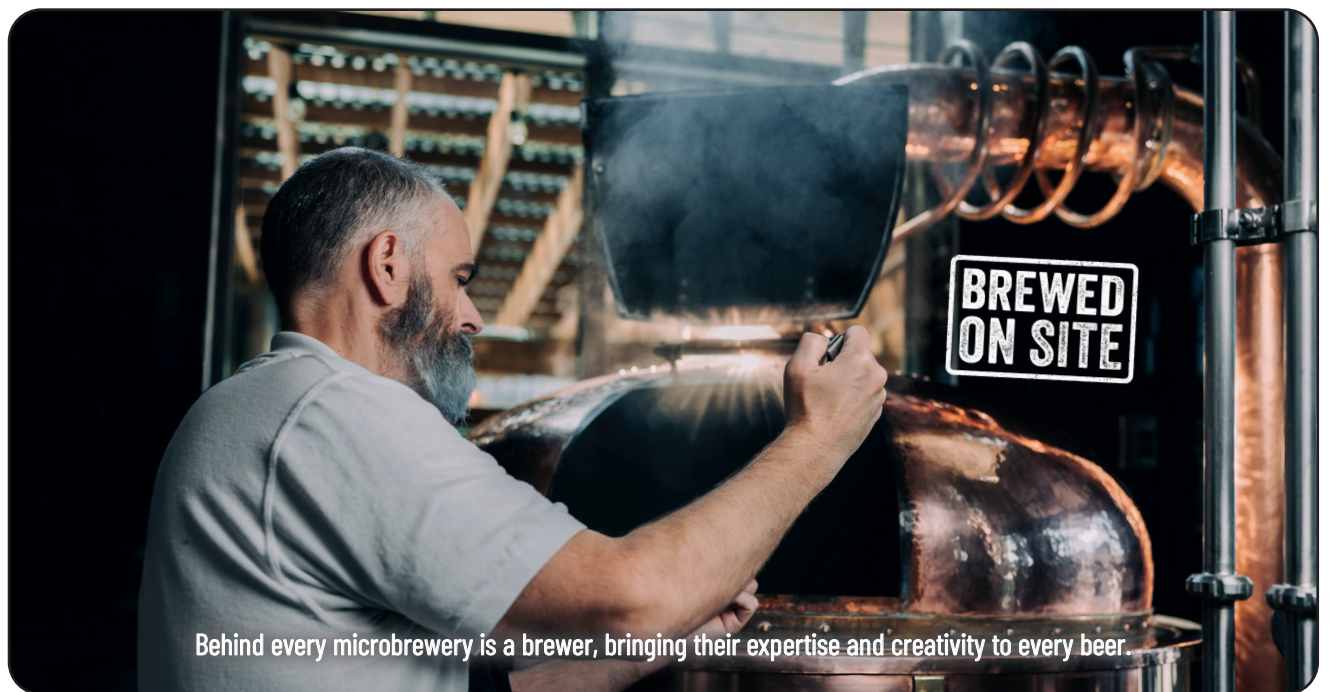


THE REALLY THIRSTY AT \$9.00



\$7.00 GLASS OF WINE*
\$8.00 GLASS OF SANGRIA*

*On selected drinks.



Behind every microbrewery is a brewer, bringing their expertise and creativity to every beer.

THE BREWER'S WILD SIDE

-  **KAMPOT** 9.45
Sour, Pepper & Lemon
3.7% ABV/473 ml 
- TROPICOOOL** 9.75
Fruit Pale Ale
5.1% ABV/473 ml
-  **ANEMONE** 9.75
Juicy IPA
6.6% ABV/473 ml 
-  **THERMIDOR** 10.25
Dark doppelbock
ABV varies/473 ml 
-  **ABYSSE** 10.25
Imperial pastry stout
10.5% ABV/473 ml 



ALCOHOL-FREE

- AURA** 8.25
Blonde
0.5% ABV/473 ml
- RUBY** 8.25
Raspberry Sour
0.5% ABV/473 ml
- LATITUDE 0** 8.25
IPA
0.5% ABV/473 ml



GOLD - CANADA BEER CUP 2025



SILVER - CANADA BEER CUP 2025



BRONZE - CANADA BEER CUP 2025



SILVER - U.S. BEER OPEN 2025



GOLD - U.S. BEER OPEN 2023



SILVER - U.S. BEER OPEN 2023



GOLD - CONCOURS BIÈRE GREG NOONAN 2023



GOLD - CONCOURS BIÈRE GREG NOONAN 2025



BRONZE - WORLD BEER CUP 2024



*Alcoholic beverages may only be purchased by persons of legal drinking age. Please drink responsibly. Offers cannot be combined. Prices do not include applicable taxes or gratuity.

STARTERS TO SHARE... OR NOT!

SHARING BOARD 32.25
Charcuterie: Genoa salami, coppa and prosciutto. Cheeses: Sir Wilfrid Laurier, aged Caprano, Cendré de Lune, Bleuri, Cendrillon and Cantonnier. Served with house-pickled onions, bacon-cranberry chutney and crostinis. Perfect match: Blonde. 

NACHOS 23.25 Half **14.25**
Corn tortillas, house-made pico de gallo, black olives, green onions, jalapeños, queso sauce, cheddar and mozzarella cheeses. Served with salsa and sour cream. Add guacamole +\$3.75 or chicken +\$6 Perfect match: IPA.  

SQUEAKY CHEESE POP-CORN 13.95
Breaded cheese curds served with marinara sauce. Perfect match: Blonde. 

BAKED CAMEMBERT 22.95
Served with crostinis, topped with a bacon-cranberry chutney. Perfect match: Blonde. 

HALLOUMI FRIES (8) 16.45
Oven-baked halloumi cheese. Served with arugula salad and sun-dried tomato pesto. Perfect match: White. 

GIANT PRETZEL 11.25
Buttered and salted. Served with queso sauce. Perfect match: Blonde.  

MINI BURGER TRIO 16.75
Brioche buns, beef patties, smoked bacon, onions, sweet pickles, signature sauce, yellow & smoked Gouda cheeses. Perfect match: Amber.

CRISPY CALAMARI 20.95
Breaded and seasoned. Served with homemade lemon aioli. Perfect match: White.

ONION SOUP 13.95
Beer-based, topped with house-made croutons and a blend of smoked Gouda, Swiss, and mozzarella cheeses. Perfect match: Amber. 

BEEF TARTARE 21.25
Seasoned beef with capers, pickles, parsley, chives, shallots, a classic lightly spiced sauce and crostinis. Perfect match: Blonde.

SALMON TARTARE 18.95
Salmon seasoned with capers, pickles, parsley, chives, shallots, creamy cucumber sauce, lemon zest and crostinis. Perfect match: White.

BEET CARPACCIO 11.95
Finely sliced beets, orange, radish, goat cheese, spiced honey, flower salad, thyme and roasted garlic oil. Perfect match: White. 

THE GANG'S FAVOURITES

BREWER'S NACHOS 27.95 Half **17.95**
Corn tortilla chips, beer-braised pulled ham, pico de gallo, black olives, green onions, banana peppers, BBQ sauce, cheddar and mozzarella cheeses. Served with salsa and sour cream. Perfect match: Amber.   

KARAAGE CHICKEN 14.95
Crispy chicken bites, served with a spicy miso sauce, lime, green onions, and sesame seeds. Perfect match: White. 

CHIPS'N DIP 15.95
Creamy dip with caramelized onions and confit garlic, baked until golden and served with corn tortillas. Perfect match: Blonde.  

CHICKEN WINGS (8) 18.95
Choice of seasoning: Miso & Maple, Beer BBQ or Buffalo. Extra ranch sauce +\$1.50 Perfect match: Blonde.



HANDHELDS

Served with creamy coleslaw or fries.

UPGRADE YOUR SIDE TO:
Beer-battered fries, sweet potato fries or poutine +\$4
House salad or Caesar salad +\$2
FOR BURGERS:
Swap for a veggie patty +\$1
Swap for a gluten-free bun +\$2

3 BRASSEURS SIGNATURE BURGER 21.45
Brioche bun, beef patty, smoked bacon, lettuce, tomatoes, onions, house-made beer maple sauce and smoked Gouda. Perfect match: Amber.  

SHEPHERD BURGER 23.45
Brioche bun, beef patty, bacon-cranberry chutney, goat cheese, arugula, balsamic glaze. Perfect match: White. 

SMASH BACON & CHEESE BURGER 21.95
Brioche bun, smash beef patties (2), smoked bacon, onions, sweet pickles, signature sauce, yellow and smoked Gouda cheeses. Perfect match: IPA. 

HALLOUMI BURGER 22.75
Brioche bun, "Halloumi patty", grilled onions and zucchinis, mesclun salad, sun-dried tomato pesto. Perfect match: White. 

CHICKEN & AVOCADO SANDWICH 25.95
Ciabatta bread, grilled chicken, smoked bacon, avocado, tomatoes, lettuce and mayonnaise.  Perfect match: IPA.

SMOKED MEAT 26.95
Sourdough bread, smoked beef brisket, house-made sauce and pickle. Perfect match: IPA. 

THE SALAD CORNER

GRILLED CHICKEN CAESAR SALAD 22.95
Grilled chicken, smoked bacon, romaine lettuce, creamy garlic dressing, Asiago cheese and house-made croutons. Substitute the grilled chicken for fried chicken +\$1.95 Perfect match: Blonde. 

PRETENDS TO BE A NIÇOISE 21.95
Beer-braised pulled ham, egg, tomatoes, carrots, onions, sweet mustard dressing. Perfect match: Amber.

THE GOURMET HARVEST 22.95
Squash, Brussels sprouts, crispy baby potatoes, goat cheese, pickled onions, sage and honey vinaigrette. Perfect match: White.   



POUTINES

AUTHENTIC Fries 14.75 Beer-Battered Fries **19.75**
Fries, house-made beer poutine sauce and cheese curds. Add Bacon +\$2.50. Perfect match: Blonde. 

FOREST-STYLE Fries 19.95 Beer-Battered Fries **24.95**
Fries, house-made beer poutine sauce, grilled mushrooms, goat cheese, cheese curds, truffle oil and parsley-garlic mix. Perfect match: Amber. 

MONTREAL-STYLE Fries 22.95 Beer-Battered Fries **27.95**
Smoked beef brisket, French fries, cheese curds, house-made beer poutine sauce and pickle. Perfect match: IPA.  

WESTERN Fries 24.95 Beer-Battered Fries **29.95**
Braised bison, French fries, crispy fried onions, house-made beer poutine sauce and cheese curds. Perfect match: IPA.  

FLAMMEKUECHES

LILLOISE 19.95 • TARTI-FLAMM 9.75

Smoked pork cheek, caramelized onions, mushrooms, house-made Flamm sauce, Swiss and mozzarella cheeses.
Perfect match: Amber.  ★

BRAISED HAM 19.95 • TARTI-FLAMM 10.75

Beer-braised pulled ham, caramelized onions, grilled mushrooms, Swiss and mozzarella cheeses, house-made Flamm sauce, thyme and roasted garlic oil. Perfect match: Amber. 

BBQ CHICKEN 21.25 • TARTI-FLAMM 10.45

Pulled chicken, smoked bacon, roasted peppers, onions, house-made beer BBQ sauce, cheddar and mozzarella cheeses. Topped with sour cream. Perfect match: IPA. 

CAPRINI 20.25 • TARTI-FLAMM 10.25

Sun-dried tomatoes, red onions, roasted peppers, arugula, house-made Flamm sauce and goat cheese. Perfect match: White.  

CARNIVORE 20.75 • TARTI-FLAMM 10.25

Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses. Perfect match: IPA. 

CARBONARA 18.95 • TARTI-FLAMM 9.95

Braised pork cheek, parmesan cream, red onion, Swiss & mozzarella cheeses and egg yolk. **Substitute pulled chicken for braised pork cheek.** Perfect match: Blonde.  



BREW PUB DISHES

TOULOUSE SAUSAGE 20.45

Pork sausage on a bed of sautéed onions. Served with crostinis. Perfect match: White. 

PRAIRIE PARMENTIER 31.45

Bison and beer-braised ham Parmentier with caramelized onions and mashed potatoes. Served with house salad. Perfect match: IPA. 

SALMON TARTARE 31.95

Salmon seasoned with capers, pickles, parsley, chives and shallots, with a creamy cucumber sauce and lemon zest. Served with fries and crostinis. Perfect match: White.

BEEF TARTARE 32.95

Beef seasoned with capers, pickles, parsley, chives and shallots, tossed in a classic mildly spicy sauce. Served with fries and crostinis. Perfect match: Blonde.

BEER-BATTERED FISH & CHIPS 2 pcs. 20.45 3 pcs. 25.45

Beer-battered crispy cod fillet, house tartar sauce and lemon. Served with fries and coleslaw. Perfect match: Blonde. ★

3 BRASSEURS-STYLE RIBS 30.95

Back ribs glazed with house-made beer BBQ sauce. Served with coleslaw and fries. Perfect match: Amber. ★

REBEL CARBONARA PASTA 22.45

Fresh pappardelle, Parmesan cream sauce, braised pork cheek, Brussels sprouts chips, thyme and confit garlic oil. **Substitute pulled chicken for braised pork cheek.** Perfect match: White. 

GRILLED SALMON FILLET 30.75

Grilled salmon fillet, mashed potatoes, honey-glazed carrots, roasted beans, hollandaise sauce, fried capers, roasted garlic and thyme oil. Perfect match: White.

PORK SHANK 35.95

Braised in our Blonde beer. Served with garlic mashed potatoes and vegetables. Perfect match: Blonde.

FLANK STEAK WITH PEPPERCORN SAUCE 38.75

Lightly seasoned and grilled with Peppercorn sauce. Served with fries and house salad.  Perfect match: Blonde.

TRADITIONAL SAUERKRAUT 24.75

Toulouse and smoked Oktoberfest sausages, ham, beer-braised sauerkraut and potatoes. Perfect match: Blonde.

ROYAL SAUERKRAUT 48.95

Pork shank, Toulouse and smoked Oktoberfest sausages, ham, beer-braised sauerkraut and potatoes. Perfect match: Blonde. ★



**YOUR LOYALTY DESERVES A
REWARD, GET 4% CASH BACK!**



I'M IN!



**TODAY'S SPECIAL
\$15**



Ask your server about it. Monday to
Friday, from 11 a.m. to 3 p.m.!

GROUPS & EVENTS



AFTER-WORK DRINKS,
YEAR END PARTIES,
TEAM ACTIVITIES,
FESTIVE EVENTS,
COME AS A GROUP!

TO RESERVE
www.3brasseurs.ca
or scan



THE PERFECT VENUE FOR GROUPS OF UP TO 500 PEOPLE!

BEER COCKTAILS

BREWER'S BLOODY 9.45
Blonde beer, Caesar mix, Cholula and Worcestershire sauce.

STRAWBERRY BEERJITO 11.45
White beer, rum, strawberry purée, lime and mint.

BEERQUIRI 12.45
White beer, lime vodka, mango purée, lime juice and crushed ice.

BEERGARITA 14.45
White Beer, tequila, triple sec, strawberry, lime juice and honey syrup.

MONACO 8.45
Blonde beer, grenadine and Sprite.

BEER SPRITZ 13.50
White beer, Amermelade, orange juice and lemon juice.

COCKTAILS

PEACH SPRITZ 14.95
White wine, Amermelade, peach purée, lemon juice and Sprite.

BLUE DIABLO 13.25
Vodka, peach schnapps, blue curaçao and Sprite.

SPICY MELON 13.45
Spiced rum, melon liqueur, orange juice and soda.

PURPLE RAIN 15.45
Vodka, peach liqueur, blue curaçao, cranberry juice and Sprite.

SPARKLING PINEAPPLE 13.95
Gin, Amermelade, white wine, pineapple juice and Sprite.

FIREBALL LIMONADE 13.25
Fireball , grenadine and Fever-Tree Sicilian Lemonade.

ESPRESSO MARTINI 14.95
Vodka, coffee liqueur and espresso.

SANGRIAS

Glass 12.45 Mega Glass 23.25 Pitcher 35.25

THE BREWER'S SANGRIA
Amber beer, triple sec, peach schnapps, orange juice and Sprite.

TRADITIONAL
Red or white wine, triple sec, peach schnapps, melon liqueur, orange juice and Sprite.

SAPHIR
White wine, blue curaçao, triple sec, pineapple juice and Sprite.

FIREBALL
Red wine, Fireball , peach nectar, mango purée and ginger ale.

DESERT ROSE
Rosé wine, vodka, lychee liqueur, house-made strawberry syrup and Sprite.



BEVERAGES

POP 4.00 Coca-Cola™, Coke Zero™, Sprite™, Canada Dry™ Ginger Ale, soda, Fuze™ Iced Tea



JUICE 4.00
Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.

SAN BENEDETTO NATURAL MINERAL WATER 7.75
750 ml

SAN BENEDETTO SPARKLING WATER 7.75 750 ml

SAN PELLEGRINO 4.75 Limonata or aranciata.

FEVER-TREE 4.75 Sicilian lemonade, ginger beer.

MOCKTAILS

FRUIT EXPLOSION 6.75
Mango puree, soda, cranberry juice, pineapple and lime.

GEORGIA 6.75
Lime juice, Sprite, peach nectar and mixed berry puree.

ROSEBERRY MULE 8.95
Blackberries, rosemary, lime juice, honey syrup and Fever-Tree ginger beer.

BLUEBERRY LEMON FIZZ 7.75
Blueberries, lemon juice, honey syrup and soda.

STRAWBERRY BASIL ICED TEA 7.75
Strawberry puree, basil, lemon juice and Fuze™ iced tea.

WINES & MORE

SPARKLING
PROSECCO, SANTA MARGHERITA
6 oz 12.00 Bottle 750 ml 45.00
Veneto, Italy • 11 % • Sugar : 12 g/L.

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

ROSÉ
PINOT NOIR, BLUSH D'ÉTÉ
6 oz 10.25 9 oz 15.50 Bottle 750 ml 39.00
France • 13 % • Sugar : 1,3 g/L.

WHITE
CHENIN BLANC, ROBERTSON
6 oz 8.50 9 oz 12.75 Bottle 750 ml 32.00
South Africa • 13 % • Sugar : 6,2 g/L.

SAUVIGNON BLANC, BRISE DE MER BIO
6 oz 10.25 9 oz 15.50 Bottle 750 ml 39.00
France • 11,5 % • Sugar : 1,3 g/L.

PINOT GRIGIO IGT, DOLCE VITA
6 oz 10.50 9 oz 16.00 Bottle 750 ml 40.00
Sicily, Italy • 12,5 % • Sugar : 1,7 g/L.

CHARDONNAY, GRAN VINA SOL
6 oz 12.75 9 oz 19.25 Bottle 750 ml 48.75
Spain • 13,5 % • Sugar : 1,5 g/L.

PINOT GRIGIO DOC, BOLLA
6 oz 12.75 9 oz 19.25 Bottle 750 ml 48.75
Veneto, Italy • 12,5 % • Sugar : 2,8 g/L.

RED
MERLOT, SARTORI BIO
6 oz 9.00 9 oz 13.50 Bottle 750 ml 34.00
Veneto, Italy • 12,5 % • Sugar : 6,6 g/L.

MALBEC RESERVE, TRAPICHE
6 oz 10.25 9 oz 15.50 Bottle 750 ml 38.00
Argentina • 13,5 % • Sugar : 2,8 g/L.

SANGIOVESE, MOSAICO BIO
6 oz 10.50 9 oz 16.00 Bottle 750 ml 40.00
Emilia-Romagna, Italy • 12,5% • Sugar : 2 g/L.

CABERNET SAUVIGNON, LA MASCOTA
6 oz 11.75 9 oz 17.25 Bottle 750 ml 44.00
Argentina • 14 % • Sugar : 3,4 g/L.

VALPOLICELLA RIPASSO DOC, SARTORI
6 oz 12.75 9 oz 19.25 Bottle 750 ml 48.75
Veneto, Italy • 13,5 % • Sugar : 4,8 g/L.

HALF-PRICE WINE BOTTLES**
Sundays, all day long



OUR BEERS ARE PAIRED WITH RESPONSIBLE, LOCAL PRODUCTS



ALIMENTSDU QUÉBEC ON THE MENU



WE ARE PROUD TO USE LOCAL CHEESES



BEST AQUACULTURE PRACTICES, OCEAN WISE



CANADIAN CHICKEN AND QUÉBEC BEEF



WE CHOOSE FAIR TRADE COFFEE AND TEA



OUR NEWSLETTERS ARE PRINTED ON RECYCLED PAPER

The purchase of alcoholic beverages is restricted to people of legal age. Please enjoy responsibly. Scan the QR code for allergens. Our restaurants may use the following products: dairy, wheat, sesame, soy, eggs, peanuts, tree nuts, mustard, fish and shellfish. We cannot guarantee that our vegetarian dishes will not come into contact with other ingredients while being prepared. We cannot guarantee that all food or alcohol products will be allergen-free. Items ordered may not be exactly as represented in the menu. 3 Brasseurs shall not be liable for any lost or stolen valuables. *Taxes extra. † Raw meat. **Only select items are included in the promotion.



ZONE FSC QUADRI-SCAN