

L A G A Z E T T E

3

BRASSEURS

FALL / WINTER 2026 | NUM.43

BREWED HERE, FOR REAL !



TINY THIRST 7.00
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 13.00 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: CANS (473 ML) 4.95 • HOWLER (946 ML) 19.95 • GROWLER (1,890 ML) 29.95 -

BREWER'S HAPPY HOUR

MONDAY TO FRIDAY 3-7 PM

THE THIRSTY
AT \$7.00



47CL

THE REALLY THIRSTY
AT \$9.00



68CL

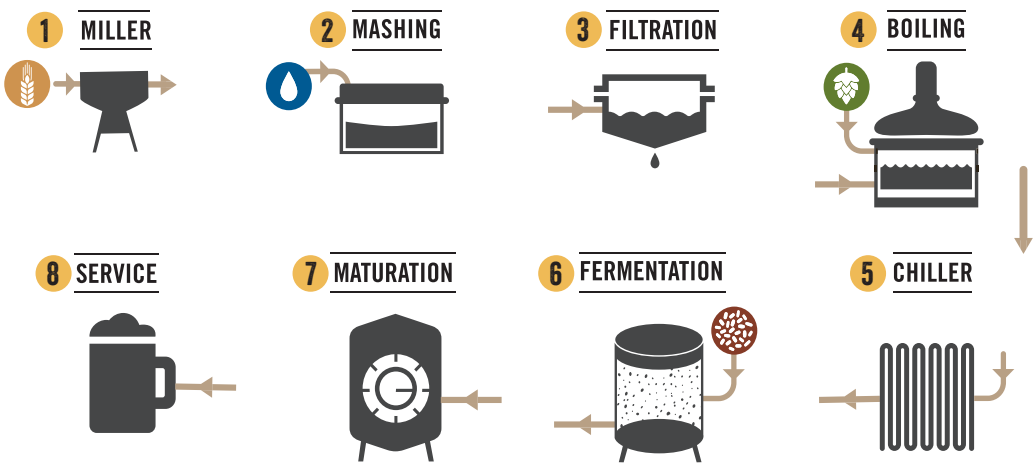
\$7.00 GLASS OF WINE*
\$9.00 GLASS OF SANGRIA*

*On selected drinks.



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

OUR PROCESS OF MAKING BEER



ALCOHOL-FREE

AURA 9.45
Blonde
0.5% ABV/473 ml

RUBY 9.45
Raspberry Sour
0.5% ABV/473 ml

LATITUDE 0 9.45
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 2025



SILVER - U.S. BEER OPEN 2025



GOLD - CONCOURS MBIÈRE GREG NOONAN 2023



GOLD - CONCOURS MBIÈRE 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 35.95

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 26.25 Half 17.25

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 14.95

Breaded cheese curds served with marinara sauce. Perfect match: Blonde. 🌿

BAKED BRIE 23.95

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

HALLOUMI FRIES (8) 17.95

Oven-baked halloumi cheese. Served with arugula salad and sun-dried tomato pesto. Perfect match: White. 🌿

GIANT PRETZEL 13.45

Buttered and salted. Served with queso sauce. Perfect match: Blonde. 🌿★

MINI BURGER TRIO 18.45

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

CRISPY CALAMARI 22.75

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

ONION SOUP 14.75

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

BEEF TARTARE 22.25

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

SALMON TARTARE 19.45

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

BEEF CARPACCIO 14.75

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

FISH TACOS (3) 19.95

Crispy crusted cod, fresh lettuce, house-made coleslaw, and pickled onions, served on warm flour tortillas. Extra tacos +\$6 Perfect match: IPA. 🍷

THE GANG'S FAVOURITES

BREWER'S NACHOS 28.95 Half 18.95

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 15.95

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

CHIPS'N DIP 16.95

Creamy dip with caramelized onions and confit garlic, baked until golden and served with corn tortillas. Perfect match: Blonde. 🌿🍷

CHICKEN WINGS (8) 19.45

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 +\$3

FOR BURGERS:

Swap for a veggie patty +\$1
Swap for a gluten-free bun +\$2

3 BRASSEURS SIGNATURE BURGER 23.25

Brioche bun, beef patty, smoked bacon, lettuce, tomatoes, onions, house-made beer maple sauce and smoked Gouda. Perfect match: Amber. ★

SHEPHERD BURGER 25.95

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

SMASH BACON & CHEESE BURGER 23.75

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

HALLOUMI BURGER 22.95

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

CHICKEN & AVOCADO SANDWICH 26.95

Ciabatta bread, grilled chicken, smoked bacon, avocado, tomatoes, lettuce and mayonnaise. New recipe Perfect match: IPA.

SMOKED MEAT 27.75

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

THE SALAD CORNER

GRILLED CHICKEN CAESAR SALAD 24.95

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

PRETENDS TO BE A NIÇOISE 23.45

Beer-braised pulled ham, egg, tomatoes, carrots, onions, sweet mustard dressing. Perfect match: Amber.

THE GOURMET HARVEST 24.95

Squash, Brussels sprouts, crispy baby potatoes, goat cheese, pickled onions, sage and honey vinaigrette. Perfect match: White. 🌿🍷

POKE CHOICE OF SALMON 26.25 CHICKEN 25.25

Mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions, sesame dressing and spicy mayonnaise on sushi rice. Perfect match: IPA. 🍷

UPSTREAM 29.95

Salmon fillet, beet, fennel, pear, radish, pickled onion, walnuts. Perfect match: White. 🍷



POUTINES

AUTHENTIC Fries 15.95 Beer-Battered Fries 20.95

Fries, house-made beer poutine sauce and cheese curds. Add Bacon +\$2.50. Perfect match: Blonde.

FOREST-STYLE Fries 22.95 Beer-Battered Fries 27.95

Fries, house-made beer poutine sauce, grilled mushrooms, goat cheese, cheese curds, truffle oil and parsley-garlic mix. Perfect match: Amber.

MONTREAL-STYLE Fries 23.75 Beer-Battered Fries 28.75

Smoked beef brisket, French fries, cheese curds, house-made beer poutine sauce and pickle. Perfect match: IPA. 🍷

WESTERN Fries 25.75 Beer-Battered Fries 30.75

Braised bison, French fries, crispy fried onions, house-made beer poutine sauce and cheese curds. Perfect match: IPA. 🍷

★ 3 Brasseurs Classics

🌿 Vegetarian

🍷 New

🔥 Spicy

FLAMMEKUECHES

LILLOISE 21.45 • TARTI-FLAMM 10.45

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

BRAISED HAM 22.75 • TARTI-FLAMM 11.75

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 22.45 • TARTI-FLAMM 11.95

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

CAPRINI 21.75 • TARTI-FLAMM 10.95

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

CARNIVORE 21.95 • TARTI-FLAMM 10.95

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

CARBONARA 21.25 • TARTI-FLAMM 11.45

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



BREW PUB DISHES

TOULOUSE SAUSAGE 21.95

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

PRAIRIE PARMENTIER 31.95

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

SALMON TARTARE 32.45

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 33.45

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. 20.95 3 pcs. 25.95

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

3 BRASSEURS-STYLE RIBS 31.95

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

REBEL CARBONARA PASTA 25.45

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

GRILLED SALMON FILLET 32.95

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

PORK SHANK 37.45

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

FLANK STEAK WITH PEPPERCORN SAUCE 39.95

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

TRADITIONAL SAUERKRAUT 25.95

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

ROYAL SAUERKRAUT 49.95

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



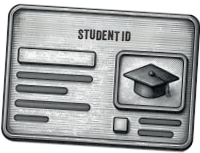
**YOUR LOYALTY DESERVES A
REWARD, GET 4% CASH BACK!**



I'M IN!



**15% OFF*
ON FOOD**



**ANYTIME
FOR STUDENTS***

*Valid student ID required.

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YEAR END PARTIES,
TEAM ACTIVITIES,
FESTIVE EVENTS,
COME AS A GROUP!

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TO RESERVE
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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 9.25
Blonde beer, grenadine and Sprite.

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

COCKTAILS

PEACH SPRITZ 15.95
White wine, Aperol, peach purée, lemon juice and Sprite.

BLUE DIABLO 14.95
Vodka, peach schnapps, blue curaçao and Sprite.

SPICY MARGARITA 15.95
Tequila, Triple sec, agave nectar, lime juice and garnish with jalapeño slices.

PURPLE RAIN 15.95
Vodka, peach liqueur, blue curaçao, cranberry juice and Sprite.

SPARKLING PINEAPPLE 14.45
Gin, Aperol, white wine, pineapple juice and Sprite.

MANGO MINT MOJITO 14.45
Mango puree, rum, banana liqueur, lime, mint and soda.

ESPRESSO MARTINI 15.95
Vodka, coffee liqueur and espresso.

SANGRIAS

Glass 12.95 Mega Glass 23.95 Pitcher 35.95

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



JUICE 5.50
Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.

SAN BENEDETTO NATURAL MINERAL WATER 7.95
750 ml

SAN BENEDETTO SPARKLING WATER 7.95 750 ml

SAN PELLEGRINO 5.50 Limonata or aranciata.

FEVER-TREE 6.00 Sicilian lemonade, ginger beer.

MOCKTAILS

FRUIT EXPLOSION 8.45
Mango puree, soda, cranberry juice, pineapple and lime.

GEORGIA 8.45
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 8.45
Blueberries, lemon juice, honey syrup and soda.

RUBY CITRUS FIZZ 8.45
Strawberry puree, ruby red grapefruit juice, lemon juice and soda.

VINS, ETC.
SPARKLING

PROSECCO, SANTA MARGHERITA
6 oz 13.25 Bottle 750 ml 53.50
Veneto, Italy • 11,5 % • Sugar : 11 g/L.

CIDER
SOMERSBY 9.25
Light, fruity and refreshing • Ontario, Canada • 473 ml • 4.5%.

ROSÉ
PINK PINOT GRIGIO IGT, FOLONARI
6 oz 10.75 9 oz 15.75 Bottle 750 ml 44.50
Trentino, Italy • 11,5 % • Sugar : 8 g/L.

WHITE
CHARDONNAY, PELLER ESTATES
6 oz 8.50 9 oz 12.50
Niagara, Canada • 13 % • Sugar : 5 g/L.

CHENIN BLANC, ROBERTSON
6 oz 9.25 9 oz 13.25 Bottle 750 ml 36.50
South Africa • 13 % • Sugar : 6 g/L.

SAUVIGNON BLANC, LA MULAS
6 oz 10.75 9 oz 15.75 Bottle 750 ml 44.50
Chile • 13 % • Sugar : 2 g/L (organic).

PINOT GRIGIO DOC, BOLLA
6 oz 12.75 9 oz 19.25 Bottle 750 ml 50.50
Veneto, Italy • 12% • Sugar : 5 g/L.

SAUVIGNON BLANC, VILLA MARIA
6 oz 13.75 9 oz 20.25 Bottle 750 ml 52.50
New Zealand • 12,5 % • Sugar : 5 g/L.

RED
CABERNET/MERLOT, PELLER ESTATES
6 oz 8.50 9 oz 12.50
Niagara, Canada • 13% • Sugar : 4 g/L.

MONTECILLO, RIOJA CRIANZA
6 oz 10.75 9 oz 15.75 Bottle 750 ml 44.50
Spain • 13,5% • Sugar : 2 g/L.

MALBEC RESERVE, TRAPICHE
6 oz 10.75 9 oz 15.75 Bottle 750 ml 44.50
Argentina • 13,5 % • Sugar : 3 g/L.

VALPOLICELLA CLASSICO DOC, FOLONARI
6 oz 12.50 9 oz 17.50 Bottle 750 ml 48.50
Veneto, Italy • 12,5 % • Sugar : 4 g/L.

CABERNET SAUVIGNON, TORRES GRAN CORONAS
6 oz 13.50 9 oz 19.75 Bottle 750 ml 52.50
Spain • 14% • Sugar : 3 g/L.

\$15 OFF WINE BOTTLES**



Sundays, all day long



OUR BEERS ARE PAIRED WITH RESPONSIBLE, LOCAL PRODUCTS



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