LA GAZETTE 3 BRASSEURS

FALL / WINTER 2026 I 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.

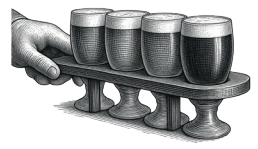
THE BLONDE • Belgian Blonde Ale • *5.2%* ..... Malt-forward, lightly sweet blonde beer with fruity notes.

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

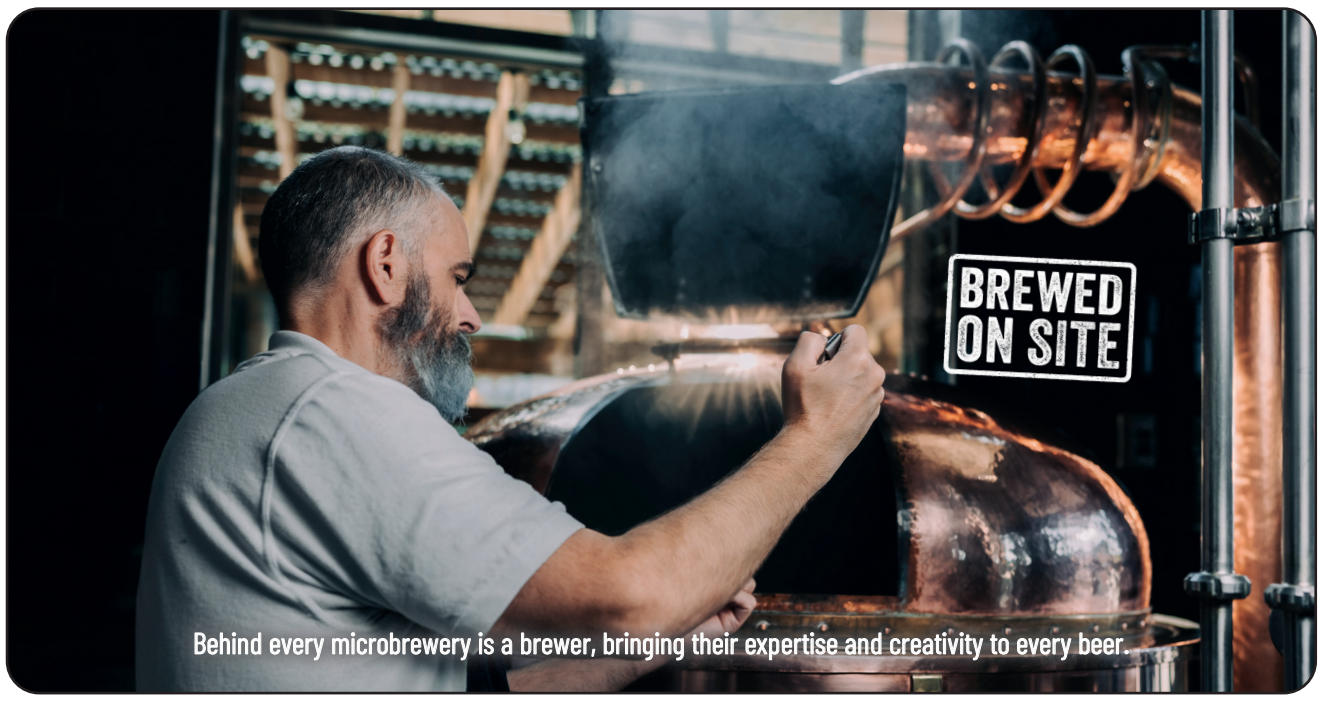
THE THIRSTY AT $6.00

47CL

THE REALLY THIRSTY AT $9.00

68CL

$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

TROPICOOL 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 MBIÈRE GREG NOONAN 2023 · GOLD - CONCOURS MBIÈRE GREG NOONAN 2025 · BRONZE - WORLD BEER CUP 2024

BIÈRES DE MICRO DU QUÉBEC

*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 23.95 Half **14.95**
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 CAMEMBERT 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 11.95
Buttered and salted. Served with queso sauce.
Perfect match: Blonde.

MINI BURGER TRIO 17.25
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 23.45
Seasoned beef with capers, pickles, parsley, chives, shallots, a classic lightly spiced sauce and crostinis.
Perfect match: Blonde.

SALMON TARTARE 20.45
Salmon seasoned with capers, pickles, parsley, chives, shallots, creamy cucumber sauce, lemon zest and crostinis.
Perfect match: White.

BEET CARPACCIO 13.95
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 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. N

KARAAGE CHICKEN 15.45
Crispy chicken bites, served with a spicy miso sauce, lime, green onions, and sesame seeds.
Perfect match: White. N

CHIPS'N DIP 16.95
Creamy dip with caramelized onions and confit garlic, baked until golden and served with corn tortillas.
Perfect match: Blonde. N

CHICKEN WINGS (8) 19.45
Choice of seasoning: Miso & Maple, Beer BBQ or Buffalo.
Extra ranch sauce +$1.50
Perfect match: Blonde.

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 for fried chicken +$1.95
Perfect match: Blonde.

PRETENDS TO BE A NIÇOISE 22.95
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. N

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 22.95
Brioche bun, beef patty, smoked bacon, lettuce, tomatoes, onions, house-made beer maple sauce and smoked Gouda.
Perfect match: Amber.

SHEPHERD BURGER 24.95
Brioche bun, beef patty, bacon-cranberry chutney, goat cheese, arugula, balsamic glaze. *Perfect match: White.*

SMASH BACON & CHEESE BURGER 22.95
Brioche bun, smash beef patties (2), smoked bacon, onions, sweet pickles, signature sauce, yellow and smoked Gouda cheeses.
Perfect match: IPA.

HALLOUMI BURGER 23.25
Brioche bun, "Halloumi patty", grilled onions and zucchinis, mesclun salad, sun-dried tomato pesto. *Perfect match: White.*

CHICKEN & AVOCADO SANDWICH 26.45
Ciabatta bread, grilled chicken, smoked bacon, avocado, tomatoes, lettuce and mayonnaise. New recipe *Perfect match: IPA.*

SMOKED MEAT 27.45
Sourdough bread, smoked beef brisket, house-made sauce, and pickle.
Perfect match: IPA. N

POUTINES

AUTHENTIC Fries **15.75** Beer-Battered Fries **20.75**
Fries, house-made beer poutine sauce and cheese curds.
Add Bacon +$2.50. *Perfect match: Blonde.*

FOREST-STYLE Fries **21.95** Beer-Battered Fries **26.95**
Fries, house-made beer poutine sauce, grilled mushrooms, goat cheese, cheese curds, truffle oil and parsley-garlic mix.
Perfect match: Amber.

MONTREAL-STYLE Fries **23.45** Beer-Battered Fries **28.45**
Smoked beef brisket, French fries, cheese curds, house-made beer poutine sauce and pickle. *Perfect match: IPA.* N

WESTERN Fries **25.45** Beer-Battered Fries **30.45**
Braised bison, French fries, crispy fried onions, house-made beer poutine sauce and cheese curds. *Perfect match: IPA.* N

★ 3 Brasseurs Classics Vegetarian N New Spicy Food from Québec

FLAMMEKUECHES

LILLOISE 21.25 • TARTI-FLAMM 10.25
Smoked pork cheek, caramelized onions, mushrooms, house-made Flamm sauce, Swiss and mozzarella cheeses.
Perfect match: Amber. ★

BRAISED HAM 21.75 • TARTI-FLAMM 11.25
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 21.95 • TARTI-FLAMM 10.95
Pulled chicken, smoked bacon, roasted peppers, onions, house-made beer BBQ sauce, cheddar and mozzarella cheeses. Topped with sour cream.
Perfect match: IPA.

CAPRINI 20.75 • TARTI-FLAMM 10.75
Sun-dried tomatoes, red onions, roasted peppers, arugula, house-made Flamm sauce and goat cheese. *Perfect match: White.*

CARNIVORE 21.25 • TARTI-FLAMM 10.75
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.
Perfect match: IPA.

CARBONARA 20.45 • TARTI-FLAMM 10.45
Braised pork cheek, parmesan cream, red onion, Swiss & mozzarella cheeses and egg yolk. **Substitute pulled chicken for braised pork cheek.** *Perfect match: Blonde.* N

BREW PUB DISHES

TOULOUSE SAUSAGE 20.95
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 32.25
Back ribs glazed with house-made beer BBQ sauce. Served with coleslaw and fries. *Perfect match: Amber.* ★

REBEL CARBONARA PASTA 23.45
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.* N

GRILLED SALMON FILLET 31.25
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 39.75
Lightly seasoned and grilled with Peppercorn sauce. Served with fries and house salad. New recipe *Perfect match: Blonde.*

TRADITIONAL SAUERKRAUT 25.25
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!

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 4.50 Coca-ColaTM, Coke ZeroTM, SpriteTM, Canada DryTM Ginger Ale, soda, FuzeTM Iced Tea

JUICE 5.50
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 5.50 Limonata or aranciata.

FEVER-TREE 6.00 Sicilian lemonade, ginger beer.

MOCKTAILS

FRUIT EXPLOSION 8.25
Mango puree, soda, cranberry juice, pineapple and lime.

GEORGIA 8.25
Lime juice, Sprite, peach nectar and mixed berry puree.

ROSEBERRY MULE 9.25
Blackberries, rosemary, lime juice, honey syrup and Fever-Tree ginger beer.

BLUEBERRY LEMON FIZZ 8.25
Blueberries, lemon juice, honey syrup and soda.

STRAWBERRY BASIL ICED TEA 8.25
Strawberry puree, basil, lemon juice and FuzeTM 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

fireball SHOOTER
$3 ANYTIME

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

TO-EN