

Draft Beers 9 - 13

by Simple Malt Brasseur

Bivouac, Clear IPA, 5.4%

Mexicaine, Blonde Lager, 4%

Bavaroise, Pilsner, 4.9%

Blanche Classique, Classic Wheat Beer, 3.9%

Vienna, Vienna-Style Amber Ale, 3.9%

Non-Alcoholic Beers

Blanche, 0.5% Lion Bleu, 473ml	9
IPA, 0.5%, Lion Bleu, 473ml	9
Peroni, 0%	7

Ciders

Cidrerie du Minot, La Bolée, Dry Cider Québec, Canada, 750ml	35
Cidrerie Choinière, "Boston Post", Farmhouse Cider Québec, Canada, 750ml	35
Cidrerie Milton, Original Québec, Canada, 355ml	9

Ready-to-Drink

Luxardo Limoncello Limonata	8

04 DRINKS

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Signatures



Le Murmure — Bold, fruity, tart 18
Hennessy VS, blackberries, lemon juice, simple syrup, egg white

Abeericano — Bitter, fruity, refreshing 18
Campari, Amaro, Bavarian Pilsner beer, lime juice, grapefruit bitters

Key Lime Pie — Tart, sweet, creamy 19
Luxardo Del Santo, Luxardo Limoncello, coconut syrup, lime juice

Figaro Figaro — Bitter, aromatic, comforting 19
No. 3 London Dry Gin, triple sec, fig syrup, lemon juice, fig bitters, egg white

Rosée des champs — Fruity, fresh, aromatic 20
Belvedere vodka, raspberry liqueur, blueberry syrup, lemon juice, yuzu tonic

Smokey Ginger — Sweet, smoky, spicy 22
Ardbeg Wee Beastie 5 Year, Volcan de mi Tierra Blanco tequila, ginger syrup, lemon juice, egg white

El Mangorita — Spicy, tart,tropical* 24
Volcan de mi Tierra Blanco tequila, Cointreau, mango purée, lime juice, jalapeño syrup, Tabasco, yuzu tonic

*Non-alcoholic option available 14

Mocktails

Agave Limonade — Fresh, floral, delicate 12
Agave syrup, lemon juice, white cranberry juice, soda, lemon

Medici Martini — Citrusy, bitter, sweet 14
Espresso syrup, Earl Grey tea, orange juice, espresso, cacao and orange bitters

05 COCKTAILS

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