



RESTO-BAR
LE CAPITaine

CLASSIC COCKTAILS



VILLAGE BLOODY	Smirnoff vodka, BBQ sauce, steak spices, fun skewer	\$16
AMARETTO SOUR	Amaretto, lemon juice, simple syrup, lemon	\$13
COSMOPOLITAN	Smirnoff vodka, simple syrup, cranberry juice, lime juice	\$12
OLD FASHIONED	Crown Royal whisky, simple syrup, bitters	\$14
MOJITO	Captain Morgan rum, soda, mint, lime juice, regular or blueberry-rosemary simple syrup	\$14
NEGRONI	Campari, gin, sweet red vermouth	\$13

WINTER COCKTAILS



QUEBEC ESPRESSO MARTINI	Vodka, maple cream, Cherry River coffee liqueur, espresso	\$13
WINTER MOJITO	Captain Morgan rum, orange, mint, cinnamon syrup, soda	\$10
CAMPFIRE	Crown Royal whisky, holiday syrup, lime juice, ginger beer	\$12
KEY LIME PIE MARGARITA	Cherry River tequila, Grand Marnier, agave syrup, lime juice, coconut milk	\$14
BOREAL FOREST	Stadaconé Bleu gin, lime juice, blueberry-rosemary syrup, tonic	\$13
APPLE-CINNAMON WHISKY	Crown Royal whisky, apple juice, lemon juice, cinnamon syrup	\$12
SPICED SANGRIA	Brandy, lime juice, lemon juice, pineapple juice, cinnamon syrup, red wine, bitters, Coca-Cola	\$11

GIN TONIC



Gin and tonic selection

WITH REGULAR GIN	Tanqueray Bombay	\$13
WITH DELUXE GIN	Stadaconé Bleu Stadaconé Noir Hendrick's	\$15
TONIC	Classic Cucumber Elderflower	

ALCOHOL-FREE



SOFT DRINKS	Sprite, Diet Coke, Coca-Cola	\$4
ASSORTED JUICES	Orange, apple, grape, cranberry	\$3.50
SPARKLING WATER	Eska, Montellier	\$4
VIRGIN CAESAR		\$8
HOMEMADE LEMONADE	Lemon juice, simple syrup, soda	\$7
MOJITO	Soda, lime, mint, regular or blueberry-rosemary simple syrup	\$8
ALCOHOL-FREE BEER	Amer IPA, Heineken, Petite bourgogne	\$9

WHITE WINE

BAYANEGRA	Airen, Spain		\$11.25	\$42.50
MAISON NICOLAS	Chardonnay, France		\$12	\$55
MATUA	Sauvignon blanc, New Zealand		\$11.75	\$50
TERRE DEI BUTH	Pinot griogio, Italy		\$12.25	\$54
ADARAS LLUVIA	Sauvignon blanc, Verdejo, Spain			\$56

RED WINE

BAYANEGRA	Tempranillo, Spain		\$11.50	\$43.50
GABBIANO CHIANTI	Assemblage, Italy		\$11.50	\$49
OYSTER BAY	Merlot, New Zealand		\$12.50	\$58
OYSTER BAY	Pinot noir, New Zealand		\$13	\$60
HAUT DE L'ESTAC	Cabernet sauvignon, Merlot, France		\$13	\$60
MOCALLI	Cabernet Sauvignon, Italy		\$13.50	\$62
ADARAS ALDEA	Grenache, Syrah, Spain			\$56
BRUMONT TOUR BOUSCASSÉ	Madiran, France			\$58
BOROSSA	Shiraz, Australia			\$70
BAROLO, VILLADORIA	Nebbiolo, Italy			\$89
ROSSO PIAN DELLE VIGNE	Sangiovese, Italy			\$95

BUBBLES AND ROSÉ

NINO FRANCO	Prosecco, Italy		\$13.50	\$62
FUMÉES BLANCHES	Gris de Sauvignon, France		\$13	\$60
HUNGARIA GRANDE CUVÉE	Hungary		\$12	\$48
POMMERY BRUT ROYAL	Brut, Champagne			\$185

CASK BEER

COORS LIGHT			\$11.50	\$34
BLUE MOON			\$11.50	\$34
AMER IPA, BRASSEUR DE MONTRÉAL			\$11.50	\$34
RUBIS RED, TROU DU DIABLE			\$11.50	\$34

BEER CANS

473 ml

COORS LIGHT			\$12.99
BLUE MOON			\$12.99
AMER IPA, BRASSEUR DE MONTRÉAL			\$12.99
PETITE BOURGOGNE, BRASSEUR DE MONTRÉAL			\$12.99

PRIMEURS



SOUP OF THE MOMENT AND BREAD ROLLS

\$8

FRENCH ONION SOUP AND SWISS GRATIN

\$16

BUFFALO CHICKEN WINGS

Served with ranch or sour cream sauce

(6) \$15 (12) \$24

CAPTAIN'S NACHOS

Shredded chicken, peppers, black olives, onions, cheese, jalapeños and salsa

\$28

VILLAGE PLATE

Chicken wings (4), cheese sticks (4), fried pickles (4), fried jalapeños (4), onion rings

\$34

BBQ ROTISSERIE



Captain's style roast chicken served with BBQ sauce, coleslaw and fries or potato wedges.

CHICKEN LEG

\$20

CHICKEN BREAST

\$22

HALF-CHICKEN

\$36

FAMILY MEAL FOR 4

\$60

Whole chicken

RIBS



Topped with a homemade BBQ sauce, served with coleslaw and fries or potato wedges.

HALF RIBS

\$28

WHOLE RIBS

\$42

ROASTMASTER'S PLATE



Served with BBQ sauce, coleslaw, and fries or potato wedges.

HALF RIBS AND CHICKEN LEG

\$38

HALF RIBS AND CHICKEN BREAST

\$40

SALADS & SOUPS



CAESAR SALAD

\$26

Romaine lettuce, bacon, parmesan cheese, croutons and homemade Caesar sauce

DUCK CONFIT AND CRANBERRY SALAD

\$34

Confit duck, dried cranberries, pumpkin seeds, red onions, cherry tomatoes, green apples, orange and ginger vinaigrette

GREEK CHICKEN BOWL

\$26

Lettuce, tomatoes, beets, feta cheese, olives, cucumbers, carrots, tzatzíki

TEX MEX CHICKEN BOWL

\$26

Mesclun, rice, red onions, cherry tomatoes, colored bell peppers, Tex-Mex chicken, Monterey Jack cheese, chipotle lime sauce

\$28

NACHO-STYLE CHICKEN SOUP

\$28

Served in a bread bowl

THAI SOUP WITH 2 SPRING ROLLS

\$28

Served in a bread bowl

BURGERS AND SANDWICHES

Our sandwiches are served with fries, potato wedges or chef's salad.
Vegetarian patty available on request.

BLT BURGER	\$22
Beef patty, lettuce, tomatoes, bacon, mayonnaise	
BLT CRISPY CHICKEN BURGER	\$23
Crispy chicken breast, lettuce, tomatoes, bacon, mayonnaise	
GRILLED CHICKEN BURGER	\$25
Grilled chicken breast, arugula, red onions, tomatoes, provolone, pesto mayo	
THE GIANT BURGER	\$25
Beef patty, onion rings, cheese curds, bacon, spicy mayo	
BRIE MUSHROOM BURGER	\$25
Beef patty, sautéed mushrooms, melting brie cheese, onion confit	
DOUBLE-TOPPED BURGER	\$26
Two beef patties, cheddar cheese, bacon, pickles, lettuce, tomatoes, fried onions	
CHICKEN CAESAR WRAP	\$22
Crispy chicken fillet, lettuce, parmesan cheese, Caesar sauce	

THE UNDECIDED

FISH AND CHIPS	\$30
Breaded fish fillets, homemade tartar sauce, French fries, coleslaw	
GENERAL TAO'S CHICKEN	\$28
Crispy chicken, rice, sautéed vegetables	

POUTINERIE

CLASSIC POUTINE	\$17	CHICKEN POPCORN POUTINE	\$20
GALVAUDE CHICKEN POUTINE	\$20	PULLED PORK POUTINE	\$22

KIDS MENU

Soup and beverage included.

CHICKEN FILLETS	\$15
Two chicken fillets with BBQ sauce, fries or salad	
MINI BURGERS	\$15
With french fries or salad	
SPAGHETTI	\$15
Meat sauce	
CHICKEN LEG MEAL	\$15
With BBQ sauce, fries or salad	
CHICKEN POPCORN POUTINE	\$15



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DESSERT MENU

AVALANCHE BROWNIES (TO SHARE)	\$22
CHEESECAKE	\$12
CARROT CAKE	\$10
SUGAR PIE	\$10

COMFORTING COFFEES

QUEBEC COFFEE	\$12
Coûteau des bois Whisky, maple cream, coffee, whipped cream, maple sugar.	
NORDIC COFFEE	\$12
Vodka, Galliano, coffee, whipped cream, cranberry.	
BOREAL COFFEE	\$14
Stadaconné gin, rosemary syrup, coffee, whipped cream, rosemary sprig.	
SNOWY COFFEE	\$13
Malibu, coffee, whipped cream, white chocolate.	
CHOCOLATE ORANGE COFFEE	\$15
Grand Marnier, cacao liqueur, lungo coffee, whipped cream, orange chocolate.	

*Coffee may be substituted with hot chocolate.

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BREAKFAST BUFFET

BRUNCH STYLE EVERYDAY 7AM TO 11AM

Adult : \$26
Ages 6-12 : \$12
Ages 0-5 : Free



Healthy start

Coconut milk chia pudding verrine
Yogurt and granola verrine
Assorted cereals
Fine Québec cheese platter
Fresh fruit platter



Hot Dishes

Scrambled eggs
Vegetable omelet
Sausage, pulled Ham, bacon
Seasoned potatoes
Pancakes with syrup
Waffle bar with toppings



Breads & Pastries

Variety of artisan breads
Pastries
Jams
Cream cheese



Unlimited Beverages

Filter or specialty coffee
Orange juice
Apple juice
Hot chocolate