



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
MAISON NICOLAS Chardonnay, France
MATUA Sauvignon blanc, New Zealand
TERRE DEI BUTH Pinot griogio, Italy
ADARAS LLUVIA Sauvignon blanc, Verdejo, Spain

	
\$11.25	\$42.50
\$12	\$55
\$11.75	\$50
\$12.25	\$54
	\$56

RED WINE

BAYANEGRA Tempranillo, Spain
GABBIANO CHIANTI Assemblage, Italy
OYSTER BAY Merlot, New Zealand
OYSTER BAY Pinot noir, New Zealand
HAUT DE L'ESTAC Cabernet sauvignon, Merlot, France
MOCALLI Cabernet Sauvignon, Italy
ADARAS ALDEA Grenache, Syrah, Spain
BRUMONT TOUR BOUSCASSÉ Madiran, France
BOROSSA Shiraz, Australia
BAROLO, VILLADORIA Nebbiolo, Italy
ROSSO PIAN DELLE VIGNE Sangiovese, Italy

	
\$11.50	\$43.50
\$11.50	\$49
\$12.50	\$58
\$13	\$60
\$13	\$60
\$13.50	\$62
	\$56
	\$58
	\$70
	\$89
	\$95

BUBBLES AND ROSÉ

NINO FRANCO Prosecco, Italy
FUMÉES BLANCHES Gris de Sauvignon, France
HUNGARIA GRANDE CUVÉE Hungary
POMMERY BRUT ROYAL Brut, Champagne

	
\$13.50	\$62
\$13	\$60
\$12	\$48
	\$185

CASK BEER

COORS LIGHT
BLUE MOON
AMER IPA, BRASSEUR DE MONTRÉAL
RUBIS RED, TROU DU DIABLE

	
\$11.50	\$34
\$11.50	\$34
\$11.50	\$34
\$11.50	\$34

BEER CANS

473 ml

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

\$12.99
\$12.99
\$12.99
\$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

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

\$26

DUCK CONFIT AND CRANBERRY SALAD

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

\$34

GREEK CHICKEN BOWL

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

\$26

TEX MEX CHICKEN BOWL

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

\$26

NACHO-STYLE CHICKEN SOUP

Served in a bread bowl

\$28

THAI SOUP WITH 2 SPRING ROLLS

Served in a bread bowl

\$28

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



RESTO-BAR
LE CAPITAINE



DESSERT MENU

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

COMFORTING COFFEES

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

*Coffee may be substituted with hot chocolate.



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