



RESTO-BAR  
**LE CAPITAINE**



# CLASSIC COCKTAILS



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<b>VILLAGE BLOODY</b>	Smirnoff vodka, BBQ sauce, steak spices, fun skewer	\$16
<b>AMARETTO SOUR</b>	Amaretto, lemon juice, simple syrup, lemon	\$13
<b>COSMOPOLITAN</b>	Smirnoff vodka, simple syrup, cranberry juice, lime juice	\$12
<b>MARGARITA</b>	Don Julio tequila, Bols triple sec, lime juice, agave syrup	\$16
<b>MOJITO</b>	Captain Morgan rum, soda, mint, lime juice, regular or raspberry simple syrup	\$14

# WINTER COCKTAILS



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<b>OLD FASHIONED</b>	Whiskey Busker, sugar, orange slice, orange zest	\$14
<b>VILLAGE ESPRESSO MARTINI</b>	Espresso, Smirnoff vodka, coffee liqueur, maple cream	\$16
<b>NEGRONI</b>	Red vermouth, gin, Campari, orange slice	\$14
<b>MOSCOW MULE</b>	Ketel One vodka, lime juice, ginger beer, bitters, lime	\$15

# SPRITZ BAR



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<b>APEROL SPRITZ</b>	Aperol, bubbles, soda, orange slice	\$15
<b>LIMONCELLO SPRITZ</b>	Limoncello, bubbles, soda, lemon slice	\$15
<b>HUGO SPRITZ</b>	Bols elderflower liqueur, bubbles, soda, lime, mint	\$16

# GIN TONIC



Gin and tonic selection

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<b>WITH REGULAR GIN</b>	Tanqueray   Bombay	\$13
<b>WITH DELUXE GIN</b>	Romeo Gin V   Gin Aviation	\$15
<b>TONIC</b>	Classic   Cucumber   Elderflower	

# ALCOHOL-FREE




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

# WHITE WINE

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**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

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**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

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**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

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**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

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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

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**SOUP OF THE MOMENT AND BREAD ROLLS** \$8

**BBQ CHICKEN WINGS** (6) \$15 (12) \$24  
Served with ranch or sour cream sauce

**CAPTAIN'S NACHOS** \$28  
Shredded chicken, peppers, black olives, onions, cheese, jalapeños, salsa and sour cream

**VILLAGE PLATE** \$34  
Chicken wings (4), cheese sticks (4), fried pickles (4), fried jalapeños (4), onion rings

## BBQ ROTISSERIE

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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

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

**HALF RIBS** \$28      **WHOLE RIBS** \$42

## ROASTMASTER'S PLATE

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

**HALF RIBS AND CHICKEN LEG** \$38      **HALF RIBS AND CHICKEN BREAST** \$40

## SALADS & SOUPS

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**CAESAR SALAD** \$26  
Romaine lettuce, bacon, parmesan cheese, croutons and homemade Caesar sauce

**GREEK CHICKEN BOWL** \$26  
Lettuce, tomatoes, beets, feta cheese, olives, cucumbers, carrots, tzatziki

**TEX MEX CHICKEN BOWL** \$26  
Mesclun, rice, red onions, cherry tomatoes, colored bell peppers, Tex-Mex chicken, Monterey Jack cheese, chipotle lime sauce

**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

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

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

## THE UNDECIDED

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<b>FISH AND CHIPS</b>	\$30
Breaded fish fillets, homemade tartar sauce, French fries, coleslaw	
<b>GENERAL TAO'S CHICKEN</b>	\$28
Crispy chicken, rice, sautéed vegetables	
<b>PARMIGIANA CHICKEN WITH PESTO PASTA AND VEGETABLES</b>	\$29
<b>PEPPERONI AND CHEESE PIZZA</b>	\$23
<b>BBQ CHICKEN PIZZA</b>	\$26
<b>SPAGHETTI BOLOGNESE</b>	\$24
<b>FETTUCINI WITH CHICKEN IN CREAMY PESTO SAUCE</b>	\$25

## POUTINERIE

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<b>CLASSIC POUTINE</b> \$17	<b>CHICKEN POPCORN POUTINE</b> \$20	<b>GALVAUDE CHICKEN POUTINE</b> \$20
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## KIDS MENU

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Soup and beverage included.

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

# CARTE DES DESSERTS

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<b>AVALANCHE BROWNIES (À PARTAGER)</b>	<b>22\$</b>
<b>GÂTEAU AU FROMAGE</b>	<b>12\$</b>
<b>GÂTEAU AUX CAROTTES</b>	<b>10\$</b>
<b>TARTE AU SUCRE</b>	<b>10\$</b>

# CAFÉ RÉCONFORTANTS

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<b>CAFÉ QUÉBÉCOIS</b> Coureur des bois Whisky, Coureur des bois crème, café, crème fouettée, sucre d'érable.	<b>12\$</b>
<b>CAFÉ NORDIQUE</b> Vodka, Galliano, café, crème fouettée, canneberge.	<b>12\$</b>
<b>CAFÉ BORÉAL</b> Gin Stadaconné, sirop de romarin, café, crème fouettée, branche de romarin.	<b>14\$</b>
<b>CAFÉ POUDREUSE</b> Malibu, café, crème fouettée, chocolat blanc.	<b>13\$</b>
<b>CAFÉ ORANGE CHOCOLATÉE</b> Grand Marnier, liqueur de cacao, café allongé, crème fouettée, chocolat à l'orange.	<b>15\$</b>

\*Possibilité de changer le café par du chocolat chaud.

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# DESSERT MENU

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

# COMFORTING COFFEES

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

\*Coffee may be substituted with hot chocolate.



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# BREAKFAST MENU



# QUICK AND SIMPLE

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<b>CHOICE OF TOAST</b>	<b>\$6</b>
<b>BAGEL AND CREAM CHEESE</b>	<b>\$12</b>
<b>CHIA PUDDING WITH COCONUT MILK</b> Fruit coulis, fresh fruits and choice of toast	<b>\$15</b>
<b>YOGURT CUP WITH GRANOLA</b> Fruit coulis, fresh fruits and choice of toast	<b>\$16</b>

# THE CLASSIC

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<b>2 EGGS WITH CHOICE OF MEAT</b>	<b>\$16.50</b>
Choice of bacon, sausage or ham with seasoned potatoes, fresh fruits and choice of toast	

# THE TREATS

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<b>PLATE OF WAFFLES (2)</b>	<b>\$17.50</b>
Mountain of strawberries and sauce, whipped cream	
<b>CRÊPES (2) CHOCO-BANANAS</b>	<b>\$18</b>
Whipped cream and chocolate coulis	
<b>GREEK VEGETARIAN OMELETTE</b>	<b>\$19.75</b>
Red onions, olives, feta cheese, tomatoes, seasoned potatoes, fresh fruits and choice of toast	
<b>HAM AND CHEESE OMELETTE</b>	<b>\$21.50</b>
Seasoned potatoes, fresh fruits and choice of toast	
<b>MEAT CASSEROLE</b>	<b>\$24.50</b>
Sausages, bacon, ham, potatoes, hollandaise sauce, mozzarella gratin and choice of toast	



All breakfasts are served with filter coffee.

## KIDS MENU

Includes one beverage - Fruit juice, milk or hot chocolate

### **1 EGG WITH CHOICE OF MEAT** **\$12**

Choice of sausage, bacon or ham with seasoned potatoes, fresh fruits, choice of toast (1)

### **PLATE OF CHOCO-BANANA PANCAKES** **\$12**

Whipped cream and chocolate coulis

### **PLATE OF WAFFLES** **\$12**

Mountain of strawberries and sauce, whipped cream

## SPECIALTY COFFEES

	With breakfast	Without breakfast
<b>CAPPUCCINO</b>	\$3.50	\$4.50
<b>LATTE</b>	\$3.50	\$5.50
<b>LONG COFFEE</b>	\$2.50	\$4.00
<b>ESPRESSO</b>	\$2.00	\$3.75
<b>HOT CHOCOLATE</b>	\$2.00	\$4.00
<b>FILTER COFFEE</b>	Included	\$3.50

## EXTRAS

<b>CRETON</b>	<b>\$3</b>	<b>GLASS OF MILK</b>	<b>\$4</b>
<b>CHEESE SLICES (2)</b>	<b>\$3</b>	<b>ORANGE OR APPLE JUICE</b>	<b>\$4</b>
<b>SAUSAGES (2)</b>	<b>\$4</b>	<b>MIMOSA</b>	<b>\$10.50</b>
<b>BACON SLICES (3)</b>	<b>\$4.50</b>		