

TAVERNE GASPAR

COCKTAILS

JACK LEMONADE • 12

JACK DANIEL'S OR GENTLEMAN JACK, SIMPLE SYRUP AND LEMON JUICE

MIMOSA MENTHE • 12

BACARDI GOLD, AMARETTO, PINEAPPLE JUICE, MINT AND SPARKLING WINE

LA GERMAINE • 12

GREY GOOSE PEAR, ST-GERMAIN, BITTERS AND GRAPEFRUIT JUICE

TAVERN FRENCH CANADIAN • 14

COLLINGWOODS, CHAMBORD, LEMON JUICE AND BITTERS

MTL OLD FASHIONED • 15

BOURBON BULLEIT, BITTERS, MAPLE SYRUP

LE GRAND KO • 11

KETEL ONE, GRAND MARNIER, GINGER SYRUP, BASIL AND THYME

APPLETON ARA • 10

APPLETON, CASSIS, LEMON AND LIME JUICE

BELLA COSMO • 12

BELVEDERE, COINTREAU, LIME AND CRANBERRY JUICE

COCO LIMONADE • 13

CIROC COCONUT, LEMON JUICE AND SPRITE

ICEBERG • 12

KETEL ONE, CURACAO, LEMON JUICE AND SODA WATER

ITALIAN BULL • 14

SMIRNOFF, CAMPARI, GRAPEFRUIT JUICE, SPRITE AND GRAPEFRUIT RED BULL

DEGUSTATIONS

BIÈRES EN FÛT, 4 X 5 OZ • 9

GASPAR LAGER, KRONENBOURG BLANC 1664, ST-AMBROISE STOUT, ST-AMBROISE CREAM

JACK DANIEL'S, 4 X 0.5 OZ. • 10

JACK DANIEL'S, GENTLEMAN JACK, SINGLE BARREL, JACK DANIEL'S HONEY

SINGLE MALTS, 4 X 0.5 OZ • 18

CARDHU, GLENMORANGIE 10 YEARS, GLENFIDDICH 12 YEARS, BOWMORE 12 YEARS

TO SHARE

MIXED PLATTER 35

CHARCUTERIE AND QUÉBEC CHEESE PLATTER

CHEESE ASSORTMENT 23**BUTCHER ASSORTMENT 18****MARINATED OLIVES 9****MAPLE AND CURRY ALMONDS 10****HOUSE CHIPS 9**

SERVED WITH ONION DIP

ARTICHOKE DIP 12

SPINACH, MOZZARELLA AND CHEDDAR CHEESE

STARTERS

SHRIMP COCKTAIL 17**GASPAR BEER 10**ONION SOUP
GASPAR BEER, CROUTONS AND SMOKED CHEDDAR**ONION RINGS 9**

SERVED WITH CHIPOTLE MAYO

CRAB ROLLS 16

WITH NORI, PANKO AND SERVED WITH CHIPOTLE MAYO

ASIAN INSPIRED 15 | 25**SALMON TARTARE**

CORIANDER, MARINATED GINGER, SESAME, PONZU AND TOBIKO

CLASSIC BEEF TARTAR 15 | 25

PARMESAN SHAVINGS

DUCK CONFIT POUTINE 17**BEEF CARPACCIO 12**

GOAT CHEESE, WALNUTS, WITH THYME & HONEY VINAIGRETTE

SALADS

CLASSIC CAESAR SALAD 13

WITH SMOKED BACON

ADD CHICKEN BREAST +9

SESAME TUNA TATAKI 29

MIXED GREENS, MANGO, AVOCADO AND ASIAN VINAIGRETTE

MACHO SALAD 24

GRILLED CHICKEN, MIXED GREENS, AVOCADO, DATES, GOAT CHEESE, ROASTED ALMONDS, CHERRY TOMATOES AND CORN

OYSTERS

OYSTERS MARKET SELECTION

3 | 9\$ 6 | 18\$ 12 | 33\$

ROCKEFELLER OYSTERS

PERNOD, SPINACH AND PARMESAN

3 | 13\$ 6 | 24\$

MAINS

GRILLED CHICKEN THIGH 19

CREAMY MUSHROOM SAUCE, MASHED SWEET POTATOES AND VEGETABLES OF THE DAY

MUSSELS & FRIES 20

WHITE WINE, CREAM AND SAFFRON SERVED WITH HOMEMADE FRIES

GRILLED SALMON 25

SERVED WITH HERBS, QUINOA AND VEGETABLES OF THE DAY

JACK DANIEL'S BBQ RIBS 24 | 34

B.B.Q. JACK DANIEL'S SAUCE AND HOMEMADE FRIES

VEGI-BEET BURGER 17

GOAT CHEESE, CRISPY SWEET POTATOES AND SPINACH, SERVED WITH HOUSE SALAD

TAVERN CHEESEBURGER 19

SMOKED CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, LETTUCE, TOMATO AND THREE MUSTARD SAUCE, SERVED WITH HOMEMADE FRIES

FILET MIGNON 6 OZ 45

PEPPER SAUCE, WITH GARLIC MASHED POTATOES AND VEGETABLES OF THE DAY

STEAK & FRIES 26

BEEF FLANK STEAK WITH MAÎTRE D'HÔTEL BUTTER AND VEGETABLES OF THE DAY

VEAL CHOP 39

12 OZ CHOP WITH ROSEMARY DEMI GLAZE SAUCE SERVED WITH MASHED SWEET POTATOES AND VEGETABLES OF THE DAY

FISH & CHIPS 22

COD FILET IN GASPAR BEER BATTER, SEVED WITH HOMEMADE FRIES, HOUSE SALAD AND TARTAR SAUCE

MAC & CHEESE 19

LARDONS, GREEN PEAS, MOZZARELLA AND AGED CHEDDAR CHEESE

DUCK CONFIT SHEPHERD'S PIE 19

WITH MASHED SWEET POTATOES, GREEN PEAS AND CARAMELIZED ONIONS

SIDES

CLASSIC POUTINE 8**HOUSE FRIES 5****CHIPOTLE MAYONNAISE 2.50**