

Pape Georges

BISTRO & BAR

drinks

ON TAP

Mistique Cider, Moosehead, Griffon Red Ale, Saint Ambroise IPA, New England IPA, Cheval Blanc, Irish Stout, Peroni

GLASS 6\$

PINT 9\$

RED WINE



Castelvecchio Rosso Manfredi Piémont, Italie	9\$	27\$	44\$
Cabernet-Merlot Vin de Pays d'Oc 2020 Domaine Reine Juliette Languedoc - Roussillon, France	10\$	30\$	50\$
Dolfos Tempranillo Joven Farina 2020 Bodegas Farina Castille-et-León, Espagne	11\$	33\$	54\$
Montepulciano d'Abruzzo 2020 BIO & Vegan Costadoro Abruzzes, Italie	12\$	33\$	57\$
Ventoux Vieilles Vignes 2018/20 Terra Vitis Domaine du Bon Remède Rhône, France	12\$	33\$	57\$
Cantoalba Pinot Noir 2020 La Ronciere Colchagua Valley, Chile	13\$	38\$	64\$
Château des Valentons Canteloup Bordeaux Superieur 2015 Bordeaux, France	14\$	42\$	69\$

WHITE WINE

Castelvecchio Bianco Manfredi Piémont, Italie	9\$	27\$	44\$
Pinot Grigio delle Venezie 2020 Famiglia Boron Vénétie, Italie	9\$	27\$	45\$
Chardonnay Vin de Pays d'Oc 2020 Domaine Reine Juliette Languedoc-Roussillon, France	10\$	30\$	50\$
Picpoul de Pinet 2020 Domaine Reine Juliette Languedoc-Roussillon, France	10\$	30\$	50\$

ROSÉ

Grenache-Syrah Vin de Pays d'Oc 2021 Domaine Reine Juliette Languedoc-Roussillon, France	10\$	30\$	50\$
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SPARKLING WINE

Brut Millesimato Prosecco 2020 Famiglia Boron Vénétie, Italy	14\$	na	69\$
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SCOTCH & WHISKY

Lagavulin 16 Year old Islay Single Malt Scotch Whisky	22\$
Laphroag Quarter Cask Islay Scotch Single Malt	16\$
Auchentoshan Three Wood Scotch Single Malt	15\$
Macallan Gold Double Cask Highland Single Malt Scotch Whisky	13\$
Bowmore 12 Year old Islay Single Malt Scotch Whisky	11\$
Glenfiddich 12 Year old Highland Single Malt Scotch Whisky	11\$
Johnnie Walker Black Label 12 Year old Blended Scotch Whisky	10\$
Jameson Ireland	9\$
Jack Daniel's Old No 7 USA	9\$
Sortilège Canadian whisky and maple syrup Québec, Canada	9\$
Johnnie Walker Red Label Blended Scotch	9\$
Jim Beam Bourbon USA	8\$
Fireball Canada	8\$

SPIRITS DISTILLED IN QUÉBEC

Absinth Distillerie Mariana Balzac	12\$
Amaretto Distillerie Mariana Avril	8\$
Gin St-Laurent	11\$
Gin Madison Park	8\$
Gin Radoune	8\$
Gin Seventh Heaven	8\$
Spiced Rum Chic Choc	8\$
Apple Vermouth Domaine Lafrance Rouge Gorge	8\$
Vodka Pur Ultra Premium	8\$

COCKTAILS etc.

3oz

Stinger	18\$
Sidecar	16\$
Margarita	15\$
Manhattan	13\$
Boulevardier	12\$

1oz

Phil's Bishop	12\$
Bloody Ceasar	10\$
Bloody Mary	10\$
Sangria	10\$
Kir	10\$

2oz

Spiked Kir	14\$
Whiskey Sour	13\$
Old Fashioned	12\$
Godfather	12\$
Aperol Spritz	12\$
White Russian	11\$
Québécois	11\$

Hot

Nespresso	5\$
Irish Coffee	10\$
Coffee & Sortilège	10\$

SHOOTERS 5\$

| STINGER | SORTILÈGE | JAMESON | TEQUILA | TEQUILA ROSE | SAMBUCCA
| FIREBALL | AMARETTO | JAGERMEISTER | THREE WISE MEN | KAMIKAZE
| LEMON DROP | NUTTY IRISHMAN | PRAIRIE FIRE | SLIPPERY NIPPLE |
BLOW JOB | B52 | AFTER EIGHT | BUTTERY NIPPLE | CHOCOLATE CAKE |

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BISTRO & BAR

food

Cheese board 14\$

One choice from our selection of local cheeses, served with baguette, antipasto and house candied onions.

Additional cheese 7\$

La Cochonnaille 29\$

A trio of charcuterie. A beer sausage with sauerkraut; and from Viandes Biologiques de Charlevoix, liver pâté and coppa - a delicious, melt in your mouth cured pork, flavoured with pepper and fennel, served with baguette, mustard, candied onions and antipasto.

Add a local cheese for 7\$

La Papale 31\$

Choice of two cheeses, organic liver pâté and coppa from Viandes Biologiques de Charlevoix - served with baguette, candied onions and antipasto.

Add a beer sausage for 7\$

Cheese fondue 36\$

Three cheese fondue from l'Île-aux-Grues, Québec; with baguette.

Add a beer sausage for 7\$

Small house salad 7\$
Spring mix, pecanes & cranberies

Le soupe du jour 12\$
Daily inspiration of Chef Philippe

Chicken wings 12\$ | 21\$
6 or 12

Large house salad 23\$
Spring mix, crumbled blue cheese, pecanes, cranberies & house candied onions.

Trout Tartare 25\$
Tartare of smoked trout, served with fries and salad

Steak & fries 28\$
Flank steak with a veal reduction. Served with fries & salad.

Black pudding 26\$
Artisanal, with a veal reduction. Served with salad & fries.

Our famous beef stew 19\$
A typical Québécois meal of stewed beef and vegetables with a flavourful broth spiked with Canadian beer.

Chili con carne 18\$
A generous portion of ground pork, tomato, beans, peppers, onions; garnished with hot peppers, cilantro and sour cream.

Poutine 18\$ | 22\$
Two flavours: traditional / chili.

Chili Nachos 23\$
House made chili, corn chips, Monterey Jack cheese, banana peppers, cilantro and sour cream
A small portion available for 18\$

Fries 10\$
With ketchup and mayo.

Corn chips 10\$
With salsa, tzatziki and banana peppers.