



PAPE GEORGES

BISTRO & BAR

SCOTCH et WHISKY

ON TAP GLASS 6\$ PINT 9\$

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

RED WINE



Castelvecchio Rosso Manfredi Piémont, Italie	9\$	27\$	44\$
Cab-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\$
Veilles 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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Lagavulin 16 Year 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 Whiskey	13\$
Bowmore 12 Year Islay Single Malt Scotch Whisky	11\$
Glenfiddich 12 Year Highland Single Malt Scotch Whisky	11\$
Johnnie Walker Black Label 12 Year Blended Scotch Whisky	10\$
Jameson Ireland	9\$
Jack Daniel's Old No 7 United States	9\$
Sortilège Canadian whiskey and maple syrup Québec	9\$
Johnnie Walker Red Label Blended Scotch	9\$
Canadian Club Canada	9\$
Jim Beam Bourbon United States	8\$
Fireball Canada	8\$

COCKTAILS

3oz

Stinger: Cognac and Crème de Menthe	18\$
Sidecar: Cognac, Triple Sec and lemon juice	16\$
Margarita: Tequila, Grand Marnier and lime juice	15\$
Negroni: Gin, Campari and Amaretto from Québec	14\$
Manhattan: Bourbon and apple Vermouth from Québec	13\$
The sun also rises: White Rhum, Luxardo cherry liqueur, Absinthe, lime and grapefruit juice	13\$
Boulevardier: Bourbon, Campari and apple Vermouth from Québec	12\$

2oz

Spiked Kir: Vodka, Crème de cassis and white wine	14\$
Whiskey Sour: Bourbon, lemon juice and simple syrup	13\$
Old Fashioned: Bourbon et simple syrup	12\$
Godfather: Scotch et Amaretto from Québec	12\$
Aperol Spritz: Aperol and Prosecco	12\$
Amaratto sour: Amaretto from Québec, Bourbon, simple syrup & lemon	12\$
Québécois: Sortilège and Eska sparkling water	11\$

1oz

Phil's Bishop: Spiced rum, red wine, simple syrup and lime juice	12\$
Kir Royal: Prosecco and Crème de cassis	12\$
Kir: White wine and Crème de cassis	11\$
Bloody Ceasar: Vodka, Clamatto, Worcestershireshire et hot sauce	10\$
Bloody Mary: Vodka, Tomato juice, Worcestershireshire and hot sauce	10\$
Sangria: Wine, White rum, triple sec, fruit juice	10\$

Chaud

Nespresso coffee	5\$
Irish coffee	10\$
Sortilège & coffee	10\$
Baileys & coffee	10\$

SHOOTERS

5\$



PAPE GEORGES

BISTROT & BAR

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 saurkraut; 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.

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 7\$

Cheese fondue 36\$

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

Add a beer sausage for 7\$

Small house salad 7\$

Spring mix, pecanes & cranberies.

Large house salad 23\$

Spring mix, crumled blue cheese, pecanes, cranberies and house candied onions.

Tartare

Served with fries and house salad.

Beef 34\$

Smoked trout 29\$

Gourmet paninis

Served with fries

6oz flank steak cooked to perfection using the French sous-vide technique. Dressed with a persillade of capers and pickles; house candied onions, mustard and Arrière cour: a local smoked cheese.

26\$

Smoked trout and chèvre atop a bed of basil pesto, red onions, capers and sour cream.

23\$

Your choice of our local cheeses, olive tapenade, house candied onions and marinated eggplant.

19\$

Oktoberfest Hot Dog

Beer sausage, saurkraut and hot mustard; served with fries.

17\$

Chicken wings

6 for 12\$ or 12 for 21\$

Poutine

18\$

Basket of fries

With ketchup and mayo.

10\$