

## Menu SNACK

Available from 11h to 23h

### Jumbo bretzel 10

A German classic served with honey mustard and smoked sour cream.

### Tempura fried pickles 15

tempura-battered fried pickles and spicy yogurt.

### Cobb salad 22

Tomatoes, cucumber, soft-boiled egg, bacon, guacamole, blue cheese, onions, ranch dressing, and fried chicken

### Aubier croquettes (4 pcs) 16

Smoked meat, cheese curds, Thousand Island sauce and homemade pickles.

### Chicken wings (8 pcs) 17

Choice of sauce: Asian, buffalo, or dry-rub bbq.

### Salmon tartare 20

Asian style tartare topped with peanuts, cilantro, shallots, and a sesame crumble.  
Served with our famous lime corn chips.  
*Make it a meal with a side for +\$9*

### Beef tartare 20

Classic beef tartare topped with pickles, bacon, sharp cheddar and served with our dill sauce.  
*Make it a meal with a side for +\$9*

### Poutine 17

Extra Italian CAPICHE sauce +6\$  
Extra crispy buffalo chicken +6\$  
Extra smoked meat with mustard +7\$  
Extra flank steak and mushrooms +12\$  
Extra chicken and piri-iri sauce +9\$

### Smoked meat sandwich 19

A smoked meat sandwich topped with mornay sauce, served with chips.  
*Upgrade to fries for +\$3 or poutine for +8\$.*

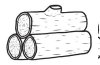
### Classic nachos 24

Corn chips topped with melted cheddar cheese, pickled onions, black olives, and fried banana peppers.

Extra guacamole +3\$  
Extra ranch-kimchi crispy chicken +5\$

### Buddha bowl 25

Quinoa, lemongrass pickled cucumbers, cherry tomatoes, kimchi, and Korean bbq style pork belly.



The desire to create a menu where craft beers and good food come together guided us during our menu creation meetings. A warm place with unique beers and sophisticated cuisine. This concept further took shape when the idea came to us to integrate an Argentinian grill in the center of our kitchen. This wood fire then became the heart of our kitchen. We create all of our recipes around this grill.

We believe that the success of a restaurant lies in the individual strengths of each person. It is in this spirit that our recipes are the result of teamwork where all employees can participate. Together, we ensure the excellence of each dish and the smooth running of the restaurant, celebrating the union of our talents in order to offer you a pleasant moment each time you visit.



## Our Appetizers

Available from 17h to 22h

### Soup of the day 7

Our chef's inspiration of the day.

### Fried brussels sprouts 15

Fried brussels sprouts, crispy bacon, red onions served with a ranch dressing.

### Stuffed calamary 16

Calamary stuffed with napa cabbage, chorizo, peppers, egg, peperonata, and zucchini pesto.

### Gnocchi 17

Famous Capiche gnocchis with a beef barbacoa sauce and gremolata.

### Goat cheese and smoked beets 16

Smoked beets served with goat cheese, spinach, and naan bread.

### Pan-fried mushrooms 18

Mix of pan-fried mushrooms and snails, soft-boiled egg, fried panko and, Fritz cheese.

### Grilled octopus 18

Fenel and herb yogurt, grilled cucumbers, tomatoe puree, peppers and grilled lemon

## Our Entrées

Available from 17h to 22h

### Mussels of Your Choice 25

1. Creamy Ricard sauce with bacon
2. White wine sauce
3. Blue cheese sauce

Choice of Side :

Fries / Salad / Fries & salad +\$3 / Poutine+\$9

### Grilled Tofu 25

Oriental style tofu, served in naan bread. Filled with tzatziki, pickled onions, tomatoes, pickled turnips, and salad.

### Chicken ramen 26

Ramen noodles sauted in butter, honey BBQ chicken, kimchi, carrots, and marinated egg.

### Aubier Burger 26

Grilled ground beef in a brioche bun with lettuce, pickles, onions, cheese, tomatoes, and burger sauce. Choice of Side :

Fries / Salad / Fries & salad +\$3 / Poutine+\$9

### Catch of the Day 32

Grilled fish or seafood depending on availability. Served according to the chef's inspiration. Please ask for more details.

### Grill of the Day 32

Meat or poultry seared on our Argentinian grill and served with the expertise of our chefs. Please ask for more details.

### Flank steak 42

Butternut squash puree, ratte potatoes, caramelized shallots, beer-cured tomatoes and, Bordelaise sauce.

### Pork Ribs 30

A half rack of house-smoked pork ribs. Served with fries and creamy coleslaw.

### Portionned portuguese chicken 30

Half portionned chicken portuguese style, cooked on our fire grill, piri-iri spices served with fries and salad.