SNACK ET ENTRÉES

BRUSSELS SPROUTS - 15
Crispy fried Brussels sprouts, cooked until golden and crunchy, paired with savory bacon and red onion, then generously topped with our creamy house-made ranch sauce.

AUBIER NUGGETS - 16 *
Our classic Aubier nuggets: a decadent blend of flavorful smoked meat and melted cheese curds, enhanced with our house-made Thousand Island sauce and in-house prepared pickles.

SMOKED BEETS - 16
Slow-smoked beets, served with creamy goat cheese and sautéed spinach, all accompanied by warm, soft naan bread. A balanced appetizer, perfect for sharing.

POUTINE - 17 *
Golden fries, cheese curds, and classic gravy. Create your own: Capiche Italian sauce (+$5), crispy buffalo chicken (+$5), Sauerkraut, Oktoberfest sausage, and honey Dijons (+$5).

CAPICHE GNOCCHIS - 17
Gnocchi topped with a rich and creamy spinach and artichoke sauce, served with cherry tomatoes and shallots.

CHICKEN WINGS - 17 *
Eight chicken wings, first seasoned with salt, then slow-cooked at low temperature to ensure even cooking.
Served with your choice of sauce: (1) Asian (2) Buffalo (3) Dry-rub BBQ

BEER AND ONION SOUP – 17
Onion soup simmered in a rich beef broth with beer, topped with a golden slice of toasted bread and melted beer cheddar cheese.

BLUE CHEESE WAFFLE – 19*
Golden waffle topped with crispy fried chicken, creamy blue cheese ranch, and finished with a drizzle of spicy maple syrup for the perfect sweet-and-savory combination.

SALMON TARTAR - 20 *
Fresh salmon tartare with Asian-inspired flavors, enhanced with shallots, sesame, cilantro, and crunchy peanuts.
Option to upgrade the portion to a full meal and add a side for an additional $9.

BEEF TARTAR - 20 *
Smoked meat beef, pickles, cheese curds, shallots, honey mustard, and sauerkraut.
Option to upgrade the portion to a full meal and add a side for an additional $9

NACHOS - 16 / 24 *
Half or full size: Topped with melted cheddar, garnished with pickled onions, black olives, and fried banana peppers.
Served with sour cream and salsa. Optional add-ons: extra guacamole +$3 or ranch-kimchi chicken +$5.

*Items marked with a * are available at all times, until closing.*

PLATS PRINCIPAUX

SEASONAL SALAD - 22
Pesto pasta salad with sun-dried tomatoes, roasted peppers, green olives, feta cheese, pickled onions and smoked pork cheeks.

TOFU BURGER - 23
BBQ-marinated tofu, BBQ mayonnaise, coleslaw, pickled carrots, and crispy fried onions.
Served with your choice of side : fries or salad / fries and salad (+3$) / poutine (+9$).

SANDWICH OF THE MOMENT - 25
Michigan Hot Dog served with a grilled Oktoberfest sausage, topped with a hearty tomato meat sauce and onions.
Served with your choice of side: fries or salad / fries and salad (+$3) / poutine (+$9).

MUSSELS - 25
Fresh mussels served with your choice of side: fries, salad, or fries and salad (+$3), or poutine (+$9).
Choice of sauce: (1) Blue cheese (2) Ricard and bacon (3) Tomato and spinach sauce.

BURGER AUBIER - 26
House-made grilled patty served medium on a brioche bun with lettuce, pickles, onion, cheese, tomato, and our burger sauce.
Served with your choice of side : fries or salad / fries and salad (+3$) / poutine (+9$).

SAUTED RAMEN - 26
Butter-sautéed ramen noodles served with honey BBQ chicken, mildly spicy kimchi, crunchy carrots, and a marinated egg. A rich, comforting, and perfectly balanced dish.

PORTUGUESE CHICKEN - 30
Portuguese-style marinated half chicken, slow-grilled for juicy, flavorful meat, glazed with our mildly spicy piri-piri BBQ sauce. Served with golden fries and a fresh salad.

BURNT-ENDS PORC BELLY - 30
Braised and caramelized pork belly, fried Mac & Cheese ball, creamy cheese sauce, creamy coleslaw and cornbread grilled over our Argentine grill.

GRILL OF THE DAY - PM
Meat or poultry of the day, carefully selected and seared on our Argentine grill, then prepared with the full expertise of our chefs. Please ask our team for today's cut and side dish.

CATCH OF THE DAY- PM
Fish or seafood of the moment, selected based on the daily catch and carefully prepared.
Each plate is inspired by the chef's creativity. Please ask our team to discover today's creation.

SKIRT STEAK - 51
Grilled skirt steak served with chimichurri sauce, a vegetable papillote from La Cache Verte, and house fries.