

Appetizers

JUMBO BRETZEL - 10

A must of German tradition: a freshly baked jumbo pretzel with a soft, fluffy texture and a lightly salted crust, served with honey mustard and smoked sour cream.

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.

CAPICHE GNOCCHIS - 17 * *

House-made gnocchi prepared by our sister restaurant, Capiche, then served in a rich barbacoa beef sauce. Finished with a butter-enriched meat jus and topped with fresh gremolata.

CHICKEN WINGS - 17

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

PAN-EARED MUSHROOMS - 18

A generous mix of pan-seared wild mushrooms and flavorful snails, served with a panko-crust soft-boiled egg—both runny and crispy—then topped with Fritz cheese.

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 *

Classic, flavorful beef tartare prepared with pickles, bacon, sharp cheddar, and a dill sauce. Option to upgrade the portion to a full meal and add a side for an additional \$9.

NACHOS CLASSIQUE - 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.

Main Course

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.

ORIENTAL TOFU - 25

Oriental-inspired grilled tofu served on soft naan bread, topped with creamy tzatziki, fresh tomatoes, pickled onions, crunchy turnips, and mixed greens. A dish that will appeal well beyond vegetarians.

AUBIER BURGER - 26

House-made grilled patty served on a brioche bun with lettuce, pickles, onion, cheese, tomato, and our signature burger sauce. Choice of side: fries, salad, or fries and salad (+\$3), or 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-iri BBQ sauce. Served with golden fries and a fresh salad.

RACK OF RIBS - 30

A half rack of house-made smoked pork ribs, slow-cooked until the meat falls off the bone, then finished on our Argentine grill. Served with fries and a creamy coleslaw.

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.

FLANK STEAK - 42

AAA beef bavette seared on our Argentine grill. Served with butternut squash purée, fingerling potatoes, and beer-confited tomatoes, all finished with a Bordelaise sauce.

POUTINE - 17

Golden fries, cheese curds, and classic gravy. Create your own: Capiche Italian sauce (+\$5), crispy buffalo chicken (+\$5), smoked meat with mustard (+\$6), sliced bavette steak with mushrooms (+\$12).