# **DESSERTS**

CHOCOLATE HAZELNUT DIP I ○ ●

Crisp, salted flamm chips with a creamy, warm chocolate hazelnut sauce for dipping

CHOCOLATE MOUSSE I ○ ●

Chocoholics beware: this is rich, silky and smooth

#### CHEESECAKE I

Rich, creamy cheesecake served with your choice of chocolate, raspberry or our made-in-house Brown beer caramel sauce

The popular Blondie, featuring white chocolate chunks and macadamia nuts with our Brown beer caramel sauce. Great for sharing!

Our most popular and traditional dessert — a buttery Belgian-style waffle with vanilla ice cream and our rich Brown beer caramel sauce

LE GOURMAND 3 BRASSEURS COFFEE & DESSERT - WHY NOT?!

Freshly brewed coffee or espresso served with our daily selection

# VINS

You'll be surprised what we can do with our beers! You're in a world famous Microbrewery and you're looking at the wine list?!

> Cabernet Sauvignon, Beringer, California Shiraz, Graffigna Centenario, Argentina Zinfandel, Cline, California Valpolicella, Masi, Italy Malbec-Cabernet Sauvignon-Merlot, Norton Privada, Argentina Amarone, Masi, Italy

#### WHITE

Pinot Grigio, Barefoot, California Lindemans Bin 65, Australia Riesling, Henry of Pelham, Niagara Chardonnay, Penfold Koonunga Hill, Australia Sauvignon Blanc, Saint Clair, New Zealand

## COCKTAILS A LA BIERE

#### **BLOODY BAESAR 1.25 OZ**

Blonde Ale, Mott's Clamato Juice, Tabasco, Worcestershire

#### **BLONDE MARGARITA 2 OZ**

Blonde Ale, téquila, lime

#### **RADLER 1.25 OZ**

White Ale, grapefruit juice

#### RASP-BEER-Y LEMONADE 1.25 OZ

White Ale, raspberry juice, fresh lemon

#### **GINGER BEER 1.25 OZ**

Blonde Ale, ginger syrup, lime cordial

#### BEER COLADA 2 OZ

Blonde Ale, Malibu Coconut Rum, orange and pineapple juices

#### **SANGRIA**

Refreshing and crisp - Blonde Ale with lime, orange and grapefruit juices

# We're okay with it - just don't let our Brewmaster see you!

Merlot, Donini, Italy

Trebbiano / Chardonnay, Donini, Italy

F&J Gallo White Zinfandel, California





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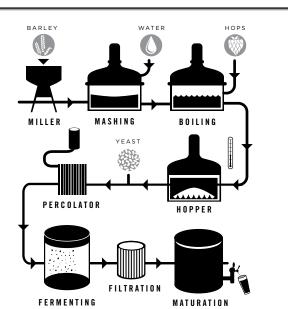
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# **PROCESS**



# **PAIRINGS**

PREPARE TO HAVE YOUR BEER AND FOOD APPRECIATION TAKEN TO ANOTHER LEVEL. DISCOVERING WHICH BEER PAIRS BEST WITH WHICH FOOD IS AS EASY AS THE 3 C'S

- 1. **COMPLIMENT** Pairing beer and food that share similar flavours and aromas. Sounds simple but the combined result is an elevation of the individual elements and your enjoyment
- **2. CONTRAST** Sometimes opposites don't just attract, they enhance. The key to "contrast" is pairings that balance each other, such as "salty and sweet"
- 3. CUT Beer has the ability to cut throught and neutralize a flavour or texture. Try the dry bitterness of a hoppy beer to cut the richess of a creamy dish, or a beer with citrus notes to cut the intensity of spicy food

# BEER LOVERS



experience? Share the love of craft beer with a 3 Brasseurs gift card available in any denomination

Want to learn more about how we brew? Visit us at www.3brasseurs.ca, and sign up for our newsletter to receive brewing knowledge, special offers, and stay up to date on our events



# **OUR BEERS**



# WHITE

#### IBU 18 ABV 4.7%

A blend of malted barley and wheat. Light and refreshing with subtle acidic notes



#### IBU 24 ABV 5.2%

Refreshing and flavourful, this thirst-quencher offers subtle fruit notes



#### IBU 60 ABV 6%

Golden, boldly flavoured with American hops and a distinct bitter style characterized by notes of citrus and spruce



# **AMBER**

#### IBU 26 ABV 6.2%

Well-balanced, smooth and bold. A blend of specialty malts gives this beer its distinct colour



#### IBU 27 ABV 4.8%

A subtle blend of fine roasted malts gives this beer its ebony colour and deep, rich aroma of chocolate and roasted coffee

# **NEIGHBOURHOOD BEER**

For hundreds of years, villages had their own brewers and their own distinctive tasting beers. We carry on the tradition in every 3 Brasseurs location offering a unique Neighbourhood Beer that's been inspired by the culture and history of the place where it's enjoyed

# **FEATURE BEER**

Talk about 'small batch' production! Every few weeks or so, our brewers craft extremely small quantities of one of our favourite recipes



## **○** WHITE

We've made suggestions throughout the menu

## BLONDE

■ IPA

AMBER

BROWN

## CLASSIC ET CETERA

Four 4.5 oz. taster glasses: White, Blonde, Amber and Brown

ON TAP

#### **EXPERT ET CETERA**

Five 4.5 oz taster glasses White, Blonde, Amber, Brown and IPA

### SPECIAL ET CETERA

Six 4.5 oz taster glasses: White, Blonde, Amber, Brown, Feature & Neighbourhood

You order the metre, we ring the bell! Ten 9 oz. glasses of any of our beers makes this is an excellent way to share great beer with friends!

WHAT IS AN IBU? 'International Bitterness Unit'. It is a unit of measurement for the bitterness of the beer. The more bitter the beer, the higher the IBU

# STARTERS & SHAREABLES

#### HOUSE SALAD I

Fresh greens topped with crisp julienned vegetables & tomatoes, tossed in our beer vinaigrette

#### CAESAR SALAD I

Crisp romaine lettuce topped with bacon & housemade croutons, tossed in a creamy garlic dressing and sprinkled with Parmesan cheese

#### GARLIC CHEESE BREAD I 🔾 🌑

A crispy traditional baguette covered with melted Cheddar & Mozzarella cheeses

#### FRENCH ONION SOUP I

A bistro classic — savoury broth, caramelized onions & housemade croutons topped with a golden crust of Swiss and Parmesan cheeses

## FLAMM CHIPS I

Our traditional Flammekueche flatbread cut into strips and deep fried. Sprinkled with Parmesan cheese and served with salsa

### ONION RINGS I 🔾

Beer-battered onion rings served with Sriracha ketchup & Dijon mayo for dipping

#### SOFT PRETZELS |

Pretzels are the perfect way to cleanse the palate when tasting our brewed-in-house craft beer. 2 German-style soft pretzels warmed and topped with salt. Served with housemade beer honey mustard

#### BEER-BATTERED MAXI FRIES I

Thick cut, beer-battered and deep fried to a golden brown. Served with Dijon mayo on the side. A great shareable that pairs well with any of our craft beers

## SPICY POPCORN SHRIMP I

Bite sized battered shrimp served with a sweet chili sauce for dipping

#### CALAMARI I 🔾

Lightly coated, crispy calamari served with our housemade teriyaki horseradish marmalade

#### A POUND OF CHICKEN WINGS I

Plump & tender wings tossed in your choice of mild, hot or BBQ sauce

#### TWO POUNDS OF CHICKEN WINGS I

Perfect for sharing – twice the amount of plump & tender wings tossed in your choice of mild, hot or BBQ sauce

#### THE BREWERS PLATTER I

Our Master Brewer will tell you that the best way to drink beer is with friends, so this one's made for sharing! Lemon pepper dry riblets, double-stuffed potato skins, deep fried pickles & onion rings. Served with sour cream & Sriracha mayo

Crispy corn tortilla chips layered with melted cheese, diced tomatoes, jalapeño peppers, black olives & green onions. Served with sour cream & salsa

Add Guacamole Add Chicken or Pulled Pork

## CHICKEN QUESADILLA I 🔾 🔵

Roasted chicken with smoky BBQ sauce, with Cheddar & Mozzarella cheeses and caramelized onions between flour tortillas. Served with sour cream & salsa

## **SALADS**

Fresh greens topped with crisp julienned vegetables & tomatoes, tossed in our beer vinaigrette

#### THE BIG CAESAR I

Crisp romaine lettuce with bacon & housemade croutons, tossed in a creamy garlic dressing and sprinkled with Parmesan cheese

#### MEDITERRANEAN I

Cucumbers tomatoes redignions artichoke hearts & Kalamata olives tossed in arugula with a white balsamic citrus vinaigrette and topped

Add Chicken or Shrimp to any of the above

## SANTA FE CHICKEN I O

Grilled chicken on fresh tomatoes, avocado, roasted red peppers, corn, black beans, Cheddar cheese, baby spinach & romaine lettuce. Tossed in our housemade creamy lime salsa dressing and topped with crispy tortilla strips

## SHRIMP & BEET SALAD I 🔾

White shrimp poached in our Blonde beer & butter, tossed with mixed greens, beets and sunflower seeds. Topped with goat cheese & pickled red onions in a white balsamic citrus vinaigrette

#### GRILLED SALMON SALAD | \$18 🔾 🌑

Grilled salmon, honeyed pecans, dried cranberries, tomatoes, red onions, quinoa, baby spinach & kale. Tossed in a white balsamic citrus vinaigrette

# **BURGERS & SANDWICHES**

Our Burgers & Sandwiches are served with fries or Caesar or House Salad | Substitute sweet potato fries or beer-battered maxi fries

#### CLASSIC BURGER I

Our hand-pressed, fresh 100% beef burger with our signature sauce, garnished with a dill pickle slice, lettuce, tomato & onion Add crispy smoked bacon or cheese

#### SMOKY BBQ PULLED PORK BURGER I • •

Our hand-pressed, fresh 100% beef burger with BBQ-braised pulled pork, crispy battered onions & melted Swiss cheese

#### BRIE BLUE BURGER I

Creamy Brie Blue cheese and sweet caramelized onions on top of our hand-pressed 100% beef burger, garnished with fresh arugula and a drizzle of balsamic reduction

#### SRIRACHA BURGER I • •

Just the right amount of kick has been added to this burger — a hand-pressed fresh 100% beef burger with our made-in-house hot pepper relish, melted Swiss cheese, garnished with leaf lettuce & Sriracha mayo

#### 3 BRASSEURS BURGER I • •

One of our best-selling burgers. Our hand-pressed, fresh 100% beef burger with made-in-house maple beer sauce, smoked Gouda & smoked bacon. Garnished with lettuce, tomato & onion

#### GOAT CHEESE TARTINE I 🔾 🌑

An open-faced sandwich on toasted miche bread, covered with creamy sundried tomato Goat cheese, fresh red onion & roasted red peppers, and topped with arugula. The perfect light lunch!

#### BBQ PULLED PORK SANDWICH I

BBQ-braised pulled pork with melted Swiss cheese and crispy battered onions on a demi-baguette served with coleslaw. Here's a tip: anything with pulled pork pairs perfectly with an IPA

Thin slices of slow-roasted beef with horseradish mayo, sautéed mushrooms & melted Swiss cheese on a garlic buttered demi-baguette. Served with demi glace

#### MAC & CHEESE GRILLED CHEESE I 🔾

Old-fashioned, housemade Mac & Cheese with Cheddar & Parmesan cheeses on miche bread. Served with a spicy Sriracha ketchup on the side. Truly a "stuff-your-face" choice!

Add crispy smoked bacon

#### GRILLED CHICKEN & PICO DE GALLO SANDWICH | ••

Beer-marinated & grilled chicken breast with housemade pico de gallo — freshly chopped tomatoes, jalapeños, lime, onions, cilantro & fresh garlic. Garnished with guacamole & Feta cheese on a toasted multigrain bun

#### REUBEN SANDWICH I

Corned beef with melted Swiss cheese & traditional sauerkraut. Finished with a sweet, tangy sauce on marble rye and served with

## **POUTINE**

Maybe you've already figured out this little trick, or you're trying out this guest favourite | Upgrade your poutine with beer-battered maxi fries for \$2

Authentic Quebec-inspired poutine with cheese curds and poutine gravy

#### PULLED PORK I

BBQ-braised pulled pork with crispy bacon, cheese curds and poutine gravy topped with green onions

Duck confit. caramelized onions, cheese curds and poutine gravy, topped with freshly chopped chives and a sprinkle of truffle oil

# FLAMMEKUECHES

Flammekueches, or "Flamm", is an artisanal flatbread from the Alsatian region of France, where 3 Brasseurs was born. You'll love this traditional food as a meal on its own, or as an appetizer to be shared

### PROVENÇALE I 🔾 🌑

Fresh tomatoes & basil with Swiss, Mozzarella and Parmesan cheeses, finished with a drizzle of garlic oil

## SUNDRIED TOMATOES & GOAT CHEESE I

Roasted red peppers, sundried tomatoes, fresh red onions & Goat cheese on our housemade flamm sauce, topped with a light layer of arugula

#### 5-CHEESE I

Creamy Blue Brie, Mozzarella, Cheddar, Parmesan and Goat cheeses on a tomato sauce

## THE "PEPPY" I 🔵 🌑

Thinly sliced pepperoni with Swiss & Mozzarella cheeses on a tomato sauce

#### 3 MUSHROOMS I

Inspired by the region of Loiret in France, where mushrooms grow plentifully – sautéed Oyster, Shiitake & Cremini mushrooms with Goat cheese, finished with freshly chopped chives and a drizzle of truffle oil

LILLOISE I O

#### Caramelized onions, smoked bacon & sautéed mushrooms with

Swiss & Mozzarella cheeses on our creamy housemade flamm sauce STEAK & MUSHROOM | •

#### Thinly sliced steak, sautéed mushrooms & caramelized onions with Cheddar & Mozzarella cheeses

BBQ CHICKEN I Roasted chicken in a smoky BBQ sauce with red peppers, fresh red onions and Cheddar & Mozzarella cheeses

## SPICY SAUSAGE & OLIVES I

Spicy sausage with roasted red peppers, Kalamata olives, hot banana peppers and Cheddar & Mozzarella cheeses on tomato sauce, garnished with fresh basil

#### SHORT RIB & BRIE BLUE I •

Slow-roasted beef short ribs, sautéed spinach, caramelized onions & a balsamic reduction with creamy Blue Brie, Mozzarella & Swiss cheeses on our housemade flamm sauce

#### HAM & EGG I $\bigcirc$

Sliced Black Forest ham, fresh red onions and Cheddar & Mozzarella cheeses, finished with a soft-cooked egg on our our creamy housemade flamm sauce

# PLATS BRASSERIE

#### BEER BATTERED FISH & CHIPS I O

Cod fillet with our made-in-house Blonde beer batter and served with coleslaw and tartar sauce

#### BEER-BRAISED PORK SHANK I

Slow-roasted in our craft-brewed Brown beer until tender and juicy. Served with roasted garlic potatoes and vegetables 3 BRASSEURS SAUSAGE & SAUERKRAUT I

Classic fare to pair with beer -3 of our favourite sausages served with

#### roasted potatoes and vegetables CASSOULET I

We make this French classic in house — braised pork, duck confit, sausage, white beans, cloves, carrots, celery, onions and garlic stewed together in our own Brown beer and topped with a breadcrumb crust

### WHITE BEER MUSSELS & FRITES | •

Two pounds of fresh PEI mussels steamed in our White beer cream sauce, topped with green onions and herbes de Provence. Served with a heaping side of fries

#### MUSSELS & FRITES PROVENÇALE I 🔾 🔵

basmati rice and vegetables

Two pounds of fresh PFI mussels steamed in a broth of white wine and light tomato sauce with green onions. Served with a heaping side of fries GRILLED SALMON LO

Grilled Atlantic salmon topped with pineapple chutney served with

### ROASTED CHICKEN & STOEMP I 🔾 🔵

Crisp and juicy chicken supreme, grilled and oven roasted. Served with vegetables and Belgian Stoemp-influenced potatoes mashed with

#### BRAISED SHORT RIBS | • •

Slow-roasted short ribs served with Belgian Stoemp and a side of

Grilled Sirloin topped with herb butter and served with a heaping side of garlic fries

#### PEPPERCORN NEW YORK I

STEAK FRITES I O

Canada AAA Striploin lightly seasoned and grilled to your liking, topped with creamy peppercorn sauce, served with a side of Stoemp and





