BREWING GOOD TIMES!
We believe that the best way to enjoy craft beers is with delicious, traditional meals and great company!

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

OUR TRADITIONAL BEERS

<table>
<thead>
<tr>
<th>BEER</th>
<th>IBU</th>
<th>ALC</th>
<th>IBU</th>
<th>ALC</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE</td>
<td>18</td>
<td>4.7%</td>
<td>22</td>
<td>6.2%</td>
</tr>
<tr>
<td>BLONDE</td>
<td>24</td>
<td>5.2%</td>
<td>26</td>
<td>6.6%</td>
</tr>
<tr>
<td>AMBER</td>
<td>26</td>
<td>6.2%</td>
<td>60</td>
<td>6%</td>
</tr>
<tr>
<td>IPA</td>
<td>27</td>
<td>4.8%</td>
<td>60</td>
<td>6%</td>
</tr>
<tr>
<td>BROWN</td>
<td>27</td>
<td>4.8%</td>
<td>60</td>
<td>6%</td>
</tr>
</tbody>
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BREWER’S ADVICE
Looking for the perfect brew to accompany your meal? Suggested pairings are identified with taste tags throughout the menu.

WHITE
Delicate aromas of citrus and flavours of wheat. Proteins and yeast remain suspended in the beer and manifest themselves in the beer’s cloudy appearance.

BLONDE
Malty and dry, the blonde exhibits an alluring fruitiness. The use of traditional hops contributes to a subtle, pleasant bitterness.

AMBER
A blend of special malts bestows the amber with a balance of roasted and caramel flavours. All of this supported by a long and palpable bitterness.

IPA
Bold citrus flavours and a resinous bitterness from North American hops melt perfectly with malty notes, providing the IPA with its unmistakable character.

BROWN
Full-bodied and malty, this beer presents aromas of caramel, chocolate and coffee. Its creamy foam and silkiness blend into a bittersweet finish.

WELCOME TO 3 BRASSEURS! Our story began 30 years ago in Lille, France, where fresh house-made food encountered brewed on site craft beer. Today we continue the tradition of our French heritage and pride ourselves on great food paired with the perfect beer designed for a one-of-a-kind experience across all of our locations in France, Canada, Tahiti, New Caledonia, Reunion Island and Brazil.

3 BRASSEURS.CA | Follow us! | SPRING • SUMMER 2019 | NUM 027

MONTRÉAL • QUÉBEC TORONTO • OTTAWA

PRESSED FOR TIME?
We have designed a special menu for people who have to eat lunch in a hurry. Available weekdays from 11 a.m to 3 p.m.

By choosing Ocean Wise Recommended products today, 3 Brasseurs is making an eco-responsible choice that will contribute to the health of our oceans tomorrow.

By choosing chickens raised here in Canada, 3 Brasseurs is encouraging the Canadian economy while offering you fresh, superior quality chicken.
**BEER TO GO**

Our brewed on site craft beers are also sold in growlers. It’s the perfect size to bring your favorite beer with you.

*The growler offer may vary from one restaurant size to bring your favorite growler. It's the perfect way to share with 3 to 5 good friends!*

**FEATURE BEER BREWER’S TAP**

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>25 L</td>
<td>5.10</td>
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<tr>
<td>36 L</td>
<td>6.90</td>
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<tr>
<td>50 L</td>
<td>10.95</td>
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<tr>
<td>1 L</td>
<td>14.60</td>
</tr>
<tr>
<td>1.5 L</td>
<td>17.40</td>
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</table>

- **WHITE**
- **BLONDE**
- **AMBER**
- **IPA**
- **BROWN**
- **FEATURE BEER**
- **PREMIUM ET CETERA**

**TO SHARE**

- **BEER TO GO**
  - $5 deposit. 18 years and over.

- **BEER ON TAP**

- **PRETZEL**
  - A salted German-style pretzel, lightly buttered and served with a warm beer cheddar dip and honey-mustard sauce.
  - Price: 9.50

- **ONION RINGS**
  - Crisp and golden brown, topped with our maple beer sauce, green onions, bacon and fresh chilies.
  - Price: 10.25

- **CLASSIC CHICKEN WINGS**
  - Plump, tender wings served with your choice of mild, hot or beer BBQ sauce.
  - Price: 14

- **TUNA TARTARE**
  - Made from fresh tuna, served with sesame chips, wasabi, and ginger.
  - Price: 14.25

- **BEER-BATTERED MAXI FRIES**
  - Thick-cut fries battered and served with a mild chili sauce.
  - Price: 13.75

- **QUESADILLA DE POLLO**
  - Pulled chicken (Raised by a Canadian Farmer), with guacamole, pico de gallo, Swiss and mozzarella cheese.
  - Price: 13.05

- **CRISPY CALAMARI**
  - A medley of battered cauliflower, breaded dill pickles, breaded zucchini sticks and breaded mozzarella sticks.
  - Price: 16.75

- **BAKED CACIOCAVALLO**
  - Smoked caciocavallo cheese in a hot skillet with garlic roasted tomatoes, basil and fresh sprouts. Served with grilled French bread.
  - Price: 14

- **FOCACCIA**
  - Garlic roasted tomatoes, pesto-marinated bocconcini and red onions on toasted focaccia, topped with a balsamic reduction and piquillo fresh red bell pepper.
  - Price: 12

- **NACHOS CLASSICS**
  - Crispy corn tortilla chips layered with melty mozzarella and cheddar cheese, diced tomatoes, jalapeños, black olives and green onions. Baked and served with sour cream and salsa.
  - Price: 16.75

- **LOUISE SAUSAGE**
  - Juicy grilled pork sausage on a bed of sautéed onions. Served with crema.
  - Price: 10

- **3 BRASSEURS BEER CHASER**
  - Price: 11

**STARTERS**

- **3 BRASSEURS BURGER**
  - 100% beef patty smothered with maple beer sauce, garnished with bacon, smoked Gouda, lettuce, tomatoes and onions, served on a toasted burger bun.
  - Price: 16.45

- **LATE RISER**
  - One of our best-selling burgers.
  - Price: 16.95

- **CLASSICAL ET CETERA**
  - 3 BRASSEURS BURGER + $2.75

- **PRETZEL**
  - A salted German-style pretzel, lightly buttered and served with a warm beer cheddar dip and honey-mustard sauce.
  - Price: 9.50

- **IPA**
  - A beer-battered maxi fries.
  - Price: 13.75

- **ROASTED RED PEPPER & ROASTED GOAT CHEESE**
  - Smoked caciocavallo cheese in a hot skillet with garlic roasted tomatoes, basil and fresh sprouts. Served with grilled French bread.
  - Price: 14

- **FOCACCIAY**
  - Garlic roasted tomatoes, pesto-marinated bocconcini and red onions on toasted focaccia, topped with a balsamic reduction and piquillo fresh red bell pepper.
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- **NACHOS CLASSICS**
  - Crispy corn tortilla chips layered with melty mozzarella and cheddar cheese, diced tomatoes, jalapeños, black olives and green onions. Baked and served with sour cream and salsa.
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- **3 BRASSEURS BEER CHASER**
  - Price: 11

- **THE AUTHENTIC**
  - Cheese curds, fries and hot poutine gravy. Three ingredients, a timeless classic.
  - Price: 9.35

- **PULLED PORK**
  - BBQ-braised pulled pork and house-made creamy coleslaw, all served on a toasted burger bun.
  - Price: 14.60

**BURGERS & SANDWICHES**

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**SALADS**

**Add grilled chicken** | $5

- **Summer Breeze**
  - Topped with a hard boiled egg and crumbled, fried prosciutto.
  - Field berries, tossed in a balsamic vinaigrette and topped with goat cheese.
  - Baby spinach, arugula, dried cranberries, pecans, sunflower seeds, red onions and **SUMMER BREEZE**
  - Asian vinaigrette. Garnished with green onions, sesame seeds and sprouts.
  - **Yellowfin fresh tuna (Ocean Wise Recommended)**, edamame beans, carrots, radishes, garlic dressing and sprinkled with Parmesan.
  - Fresh lettuce topped with tomatoes, cucumbers and crisp julienned vegetables,

**HOUSE**
- Small 4.75 | Large 9.50
  - Fresh lettuce topped with tomatoes, cucumbers and crisp julienned vegetables, tossed with our white beer balsamic vinaigrette.

**CAESAR**
- Small 4.95 | Large 9.95
  - Crisp romaine lettuce with bacon and house made croutons, tossed with a creamy garlic dressing and sprinkled with Parmesan.

**MAUI**
- 17.75
  - Yellowfin fresh tuna (Ocean Wise Recommended), edamame beans, carrots, radishes, cucumber, red peppers and piquillo on a bed of shredded romaine tossed in an Asian vinaigrette. Garnished with green onions, sesame seeds and sprouts.

**SUMMER BREEZE**
- 14.75
  - Baby spinach, arugula, dried cranberries, pecans, sunflower seeds, red onions and field berries, tossed in a balsamic vinaigrette and topped with goat cheese.

**MOROCCAN**
- 17.50
  - Chilled ginger marinated white shrimp (Ocean Wise Recommended) served on a made-in-house carrot salad with chickpeas, cumi, cilantro, tomatoes, onions, greens and cucumbers.

**CÔTE D’AZUR**
- 16.50
  - Black Forest ham, pulled chicken (Raised by a Canadian Farmer), romaine lettuce, tomatoes, red onions, radishes and peppers tossed with buttermilk ranch dressing, topped with a hard boiled egg and crumbled, fried prosciutto.

**TENDER SLICED BALSAVIC STEAK**
- 25
  - Sirloin cap steak thinly sliced and doted with a balsamic reduction.
  - Served with potatoes and fresh arugula topped with Parmesan.
  - Popcorn corn sauce can be substituted.

**MUSSELS AND FRIES**
- 21
  - PE mussels (Ocean Wise Recommended) steamed in a broth of tomatoes, garlic, onions and blonde beer. Served with fries and Dijon mayonnaise.

**BEEF TARTARE**
- Small 16 | Large 23
  - Canadian AAA beef, capers, pickles, shallots and olives, all finely diced and blended with our own Dijon mustard sauce. Garnished with fresh sprouts and served with fries, greens and croutons.

**BRAISED PORK SHANK**
- 19
  - Tender, savoury pork shank braised slowly in a rich port wine sauce, served with mashed potatoes and seasonal vegetables.

**CASABLENCA CHICKEN**
- 19.65
  - Marinated chicken (Raised by a Canadian Farmer) breast with skin-on, grilled to perfection and served on our amazing creamy dill sauce with a side of house carrot salad with chickpeas, greens, dried cranberries and roasted almonds.

**TRADITIONAL SAUERKRAUT**
- 19
  - Smoked Wettmuhlst and Frankfurt sausages, beer braised pork belly and grilled Black Forest ham, served with beer marinated sauerkraut and potatoes.

**SALMON CAPONATA**
- 14.75
  - Seasoned Norwegian salmon filet grilled to perfection and garnished with a warm caponata (aubergines, zucchini, celery, onions, tomatoes and garlic). Served on a bed of orzo salad with chickpeas, red peppers, tomatoes, cucumbers, mint, basil and green onions. All mixed in a white balsamic vinaigrette.

**BEER-BATTERED FISH & CHIPS**
- 1 pc. 14.75 | 2 pcs. 18.75
  - Cod fillet (Ocean Wise Recommended) dipped in our house made beer batter, served with fries, coleslaw and tartar sauce.

**Two side choices:**
- fries, mashed potatoes, house salad, mac & cheese, onion rings or vegetables.

**RIB STEAK**
- 34.95
  - Tender Canadian AAA beef rib steak lightly seasoned and grilled.

**SIRLOIN**
- 25
  - Tender and juicy 8 oz. sirloin, lightly seasoned and grilled. Served with pepperoncini sauce.

**3 BRASSEURS RIBS**
- 10 oz. 19.75 | 20 oz. 29.75
  - Braised and meaty pork back ribs basted with our beer BBQ sauce.
DESSERTS

STRAWBERRY CAKE SHAKE  7.95
A reinvented classic! Vanilla cake served in a glass with berry coulis, whipped cream and fresh strawberries.

DECADENT  7.95
A fresh-four-milk-fudge-glazed chocolate chip cookie, served with vanilla ice cream and drizzled with chocolate sauce.

SWEET CHEESE TRILOGY  8.50
Three delectable mini white chocolate cheesecakes in glass jars: berry, lemon and beer caramel. Also available for $4 each.

LIÈGE WAFFLE  5.95
Our best-loved dessert! Warm, buttery Belgian-style waffle served with vanilla ice cream and drizzled with beer caramel sauce.

POLAR CHURROS  7.75
Hot, crisp churros dusted with cinnamon-sugar, topped with vanilla ice cream drizzled with beer caramel sauce.

TARTUFO  7.25
Italian, dome-shaped frozen vanilla dessert with a lemon centre.

CRÈME BRÛLÉE  7.00
A creamy traditional favourite with a sweet brittle crust. You’ll crack for it!

COFFEES & TEAS

COFFEE OR TEA  2.50
ESPRESSO  3.00
CAPPUCCINO  4.25

NEW BA
Vegetarian
Try Our New Batch!

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THANK YOU FOR CHOOSE 3 BRASSEURS!