


APPETIZERS

SOUP OF THE MOMENT
Served with homemade croutons. **6**


ONION SOUP WITH OFFENSE BEER
Gratinée on homemade croutons. **8,5**

 **SMALL GARDEN SALAD**
Blend of lettuce, carrot and beet juliennes, tomatoes, red onions, crushed almonds and a honey mustard balsamic homemade vinaigrette. **6**

SMALL CAESAR SALAD
Romaine lettuce, parmesan, grilled bacon, croutons and a homemade Caesar dressing. **6**

SMALL WESTMALLE DOUBLE POUTINE
Fries, Westmalle Double gravy and cheese curds. **7**

DOIGT DE DIEU
Two sausages wrapped in a corn batter, served with curry ketchup. **7**

 **BEER BATTERED ONION RINGS**
Homemade onion rings, served with honey mustard. **8**

SMALL BEER MAC & CHEESE
Creamy cheese macaroni with *Pénitente* beer and lardons. **9**



  **VEGETARIAN BEER CHILI**
Served with coriander sour cream and homemade corn chips. **9**

FRIED CALAMARI
English style breading with mixed herbs, served with marinara sauce. **15**

AMERICAN STYLE BEEF TARTARE
Dill pickels, shallots, mustard, capers, Sambal Oelek. Served with fries and homemade croutons. Let your waiter know if you would like it spicier.
Half **10**
Complete **16**

SALMON TARTARE
Hand cut salmon, cucumbers, limes, coriander, marinated jalapenos, roasted sesame oil, poppy seeds, and pine nuts. Served with croutons.
Half **12**
Complete **18**

FRENCH FRIES BASKET

  **FRENCH FRIES**
Served with our homemade mayonnaise. **5,5**
Additional mayonnaise **0,5**
Chipotle or Cajun seasoning **0,5**



CHICKEN WINGS

8 WINGS	12
16 WINGS	20
24 WINGS	28


WET:


- Blue cheese dip
- Malédiction beer BBQ sauce
- Buffalo
- Inferno

DRY:

- Plain
- Chipotle
- Cajun

NACHOS

 All our nachos are made with homemade corn chips and are served with melted mozzarella cheese, olives, onions, hot peppers and a salsa.

	REGULAR	GIANT
 CLASSIC	10,5	17
CHICKEN	13,5	20
SMOKED MEAT	13,5	20
INFERNAL		
Sausage, marinated jalapenos, red bell peppers, buffalo sauce	13,5	20
BREWERS NACHOS		
Pulled pork and Malédiction beer BBQ sauce.	13,5	2
EXTRA BACON		4
SOUR CREAM		2,25
GUACAMOLE		2,25
EXTRA CUP OF SALSA		1

BEER GRAVY POUTINES

THE WESTMALLE DOUBLE

Fries, Westmalle Double gravy and cheese curds.

12



THE DELIRIUM WITH CHILI

Fries, vegetarian beer chili, cheese curds and beer gravy.

15

THE ORVAL WITH PULLED PORK

Fries, pulled pork, cheese curds and beer gravy.

15

THE TRAPPISTE WITH GROUND BEEF

Fries, ground Angus steak, fried onions, cheese curds and beer gravy.

15

THE CHIMAY WITH BRAISED BEEF

Fries, slow cooked beef, carrots, onions and mushrooms, with cheese curds and beer gravy.

15,5

THE CALABRIAN MIKKELLER

Fries, spicy Calabrian sausage, peppers, marinated jalapeños, cheese curds and beer gravy.

15,5

THE LEFFE WITH SMOKED MEAT

Fries, smoked meat, cheese curds and beer gravy.

15,5

THE DUCK GALVAUDE

Fries, duck leg confit, green peas, marinated pearl onions, cheese curds and beer gravy.

16



Spicy



Vegetarian



No Gluten

BURGERS

Our burgers are served on artisan sesame buns and served with fries and our homemade mayonnaise.

THE CLASSIC

Angus beef grilled patty, Boston lettuce, tomatoes, dill pickles and mayonnaise.

15

THE AMERICAN

Angus beef grilled patty, bacon, aged cheddar cheese, Boston lettuce, tomatoes, marinated red onions and mayonnaise.

16

THE PULLED PORK

Beer pulled pork, Malediction stout BBQ sauce, Boston lettuce and dill pickles.

16

THE PO'BOY

Buttermilk fried chicken, Buffalo sauce, aged cheddar cheese, Boston lettuce and tomatoes.

16

THE SRIRACHA

Angus beef grilled patty, bacon, Sriracha mayonnaise, marinated jalapenos, aged cheddar cheese, Boston lettuce and tomatoes.

16,5

THE CHÈVRE CHAUD

Angus beef grilled patty, goat cheese, Boston lettuce, tomatoes, beer caramelized onions and mayonnaise

16,5

THE BLUE CHEESE

Angus beef grilled patty, blue cheese, bacon, Boston lettuce, tomatoes, marinated red onions and mayonnaise.

16,5

THE ROCHEFORT

Angus beef grilled patty, Mamirolle cheese, Boston lettuce, tomatoes, beer caramelized onions and mayonnaise.

17

THE NAGANO

Grilled ground Nagano pork from Quebec, apricot and bacon jam, aged cheddar cheese, Boston lettuce, tomatoes and marinated red onions.

17

THE WILD GAME

Wild buffalo, deer and boar grilled patty, goat cheese, rocket salad, horseradish mayonnaise and beer caramelized onions.

18

EXTRA BACON

3

EXTRA PICKLE OR MARINATED JALAPENOS

1



REPLACEZ LA VIANDE PAR UNE GALETTE VÉGÉTALIEUNE SANS FRAIS SUPPLÉMENTAIRE.

REPLACE YOUR FRIES WITH A
BEER GRAVY POUTINE FOR ONLY 3,5



Spicy



Vegetarian



No Gluten



SIGNATURE DISHES

BUTTERMILK FRIED CHICKEN FILETS

Crunchy fried chicken filets marinated in buttermilk served with fries, our house mayonnaise and buffalo sauce. 16

FISH AND CHIPS

Beer battered Haddock fillets served with tartare sauce, lemon, fries and spicy mayonnaise. 16



BEER AND PULLED PORK CHILI

Chili made with beer pulled pork and beans, served with coriander sour cream, marinated jalapenos and homemade corn tortilla chips. 17

FLEMISH BEEF STEW

Beer braised Angus beef, carrots, pearl onions and mushrooms, with a grilled baguette. 17

BEER MAC & CHEESE

Macaroni au fromage à la bière Pénitente et lardons, gratiné au fromage suisse. 17



RISOTTO À LA BIÈRE

Creamy cheese macaroni with Pénitente beer, broiled Swiss cheese and lardons. 17

DUCK CONFIT

Lac Brome duck leg confit, boysenberry and beer sauce served with roasted potatoes and kale. 18

SALADS



GARDEN SALAD

Blend of lettuce, julienne carrot and beet juliennes, tomatoes, red onions, crushed almonds and a honey mustard balsamic homemade vinaigrette. 13

CAESAR SALAD

Romaine lettuce, parmesan, grilled bacon, croutons and a homemade Caesar dressing. 13

ADD GRILLED OR CRISPY CHICKEN STRIPS 5

DESSERT

DESSERT OF THE MOMENT 6

DRINKS

SOFT DRINKS (20 OZ)

Coke, Diet Coke, Sprite, iced tea 3,48

ENERGY DRINK (12OZ) 3,48

FRUIT JUICE (20 OZ)

Orange, pineapple, apple, cranberry 4,56

SPARKLING WATER 3,70

WATER BOTTLE 2,61

ESPRESSO, LUNGO, TEA, HERBAL TEA 3,25



Spicy Vegetarian



No Gluten

LIQUOR AND COCKTAIL LIST



CHOOSE YOUR LIQUOR AND ADD THE DRINK OF YOUR CHOICE

VODKA	Simple	Double
MOSKOVA.....	7,25	11
SMIRNOFF.....	8	13
GREY GOOSE.....	9	15

GIN	Simple	Double
BEEFEATER.....	7,25	11
TANQUERAY.....	8	13
BOMBAY SAPPHIRE.....	8	13
HENDRICK'S.....	10	16

RUM	Simple	Double
CAPTAIN MORGAN WHITE.....	7.25	11
CAPTAIN MORGAN BROWN.....	7.25	11
HAVANA CLUB 7 YEARS.....	8	13

DRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, TONIC, SODA, PINEAPPLE JUICE, CRANBERRY JUICE, ORANGE JUICE, APPLE JUICE, ICED TEA.

ENERGY DRINK..... 3,5

SCOTCH (DRAM 1,5oz)

GLENFIDDICH 12 YEARS (Highland).....	11
GLENLIVET 12 YEARS (Highland).....	11
ABERLOUR 12 YEARS (Speyside).....	12
BOWMORE 12 YEARS (Islay).....	13
LAPHROAIG 10 YEARS (Islay).....	14



COCKTAILS

AMARETTO SOUR.....	7.75
Amaretto and lime juice.	
BLACK RUSSIAN.....	7.75
Vodka, Tia Maria.	
BLOODY CAESAR.....	7.75
Vodka, Clamato, Tabasco, Worcester sauce and celery salt.	
FUZZY NAVEL.....	7.75
Peach schnapps and orange juice.	
KILLER KOOL-AID.....	7.75
Vodka, melon liqueur, amaretto and cranberry juice.	
MELON BALL.....	7.75
Melon liqueur, vodka and orange juice.	
SEX ON THE BEACH.....	7.75
Vodka, peach schnapps, orange juice and grenadine.	
TEQUILA SUNRISE.....	7.75
Tequila, orange juice and grenadine.	



COSMOPOLITAN.....	8.75
Vodka, triple sec, cranberry juice and lime juice.	
LONG ISLAND ICED TEA.....	8.75
Gin, white rum, vodka, tequila, triple sec, Coke and lime juice.	
ZOMBIE.....	8.75
White rum, brown rum, triple sec, orange juice, pineapple juice and lime juice.	
DAIQUIRI.....	8.75
White rum, strawberries and crushed ice.	
MARGARITA.....	8.75
Tequila, lime juice and crushed ice.	
PIÑA COLADA.....	8.75
White rum, coconut cream, pineapple juice and crushed ice.	

SANGRIA

RED.....	9.5	28
Red wine, orange juice, pineapple juice, Sprite, citrus fruit and cherries.		
WHITE.....	9.5	28
White wine, orange juice, pineapple juice, Sprite, citrus fruit and cherries.		

AMERICAN WHISKIES (BOURBONS) (1,5oz DRAM)

MAKER'S MARK.....	10
KNOB CREEKS.....	10
BUFFALO TRACE.....	9
JIM BEAM.....	9



LIQUOR AND COCKTAIL LIST



SHOOTERS

PRE-MIXED STINGER	3
HOMEMADE KAMIKAZE.....	3
Vodka and lime juice.	
IRISH CAR BOMB	8.5
Jameson, Baileys + 1/3 pint of stout.	
PORN STAR	4.25
Sour Puss, Curaçao.	
KAMIKAZE	4.25
Vodka, triple sec, lime juice.	
STINGER	4.25
Cognac, crème de menthe.	
LIQUID COCAINE	4.25
Jägermeister, Goldschlager.	
HARLEY DAVIDSON	4.25
Tequila, Southern Comfort.	
BLACK RUSSIAN	4.25
Tia Maria, Vodka.	
DRAGON'S BLOOD	4.25
Tequila, Jack Daniel's, Tabasco.	
BLUE LAGOON	4.25
Vodka, Curaçao.	
JUICY PUSSY.....	4.25
Baileys, peach schnapps.	
UPPERCUT.....	4.25
Amaretto, vodka, orange juice.	
ORGASM	4.25
Baileys, Tia Maria, Amaretto.	
GROSSES BOULES.....	4.25
Apricot brandy, Jack Daniel's.	
BLOW JOB.....	4.25
Baileys, Tia Maria, whipped cream.	
B-52.....	4.25
Grand Marnier, Baileys, Tia Maria.	
APPLE PIE	4.25
Vodka Zubrowska, apple juice.	
ROULETTE RUSSE.....	5
Vodka, Galliano, sambuca, orange wedge, sweetened and flambéed with the liquor (min. 4 per order).	

WHITE WINES

HOUSE WINE

This dry white demonstrates a refreshing acidity. On the palate, its fine texture dissipates in a slightly persistent finale.

GLASS	8.5
1/2 LITRE	19 (+Taxes)
1 LITRE.....	30 (+Taxes)

WYNDHAM ESTATE BIN 222 CHARDONNAY

Australia – On the nose, melon and peach aromas blend with grilled notes of oak and scents of hazelnut and butter. On the palate, notes of melon and peach.

GLASS	9.5
BOTTLE (750ML)	32 (+Taxes)

RED WINES

HOUSE WINE

This dry red holds silky tannins and possesses a pleasant freshness accompanied with flavours of red currant. On the palate, it reveals a supple texture that presents a fairly sustained finale.

GLASS	8.5
1/2 LITRE	19 (+Tax)
1 LITRE	30 (+Tax)

TRAPICHE MENDOZA

Argentina – Flavours of spices and incredibly rich aromas. On the palate, it contains plum and woody flavours, and releases a delicious taste of tannins.

GLASS.....	9.5
BOTTLE (750ML)	32 (+Tax)

SHIRAZ LINDEMANS BIN 50

Australia – This rich ruby red Australian wine offers a woody aroma of spices and peppermint, supple tannins and denotes a presence of oak flavour.

GLASS	10
BOTTLE (750ML).....	34 (+Tax)

R.H. PHILLIPS SYRAH

California – A deep ruby red wine with a rather powerful nose that opens with aromas of blackberry, vanilla, roasting and black fruits.

BOTTLE (750ML).....	36 (+Tax)
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ALCOHOLIC COFFEES

– 9 –

BRAZILIAN

Tia Maria, Grand Marnier, Cognac.

IRISH

Jameson.

B-52

Tia Maria, Grand Marnier, Baileys.

HAVANA

Tia Maria, Frangelico.

MONTÉ CRISTO

Grand Marnier, Baileys.

CAFÉ BAILEYS