



DISTILLERIE ARSENAL & CO.

APPETIZERS

- ♥ **SMOKED MUSSELS WITH POULETTE SAUCE** . . . 19
Classic white wine sauce, fine herbs, lemon, and grilled baguette.
- ♥ **CRAB CAKES** 17
Snow crab, Nordic shrimp marinated with lime, Arsenal spices, sriracha, potato, fine herbs, served with jalapeño mayonnaise. ☺
- GRILLED SHISHITO PEPPERS** 15
Served with lemon aioli sauce. ☺
- PORK DUMPLINGS** 15
Stuffed with Asian-style pork ribs, miso chili sauce, crispy vegetable salad, and Brussels sprouts chips.

- BEEF TARTARE (3 OZ)** 19
Shallots, capers, pickles, Louisiana mayonnaise, chives, confit egg yolk, and manchego cheese.
- SALMON TARTARE (3 OZ)** 19
Natural, shallots marinated in rice vinegar, lime, crème fraîche with horseradish, and fine herbs.
- ARSENAL CAESAR** 13
Romaine lettuce, parmesan, croutons with nduja, parmesan chips, and smoked bacon.
- PARMESAN FONDUE** 17
Creamy pesto sauce, arugula salad, sun-dried tomatoes, and balsamic reduction.
- FRIED CALAMARI** 24
Paprika, salsa brava, and manchego cheese.

TO SHARE

- ♥ **MELTED CAMEMBERT** 22
In the style of a raclette with white wine, confit potatoes, broccolini, chorizo sausage, served with baguette.
- BURRATA** 24
Kalamata olive tapenade, sun-dried tomato bruschetta, prosciutto chips, lemon peel, basil, and focaccia.
- ARSENAL NACHOS** 22
Gratinated corn chips, cheese blend, Kalamata olives, marinated jalapeños, green onions, salsa fresca, guacamole, and sour cream. ☺
- ADD PORK RIBS +6
ADD PULLED PORK +7
- LOUISIANA CHICKEN WINGS**
6 pcs. 14 12 pcs. 25
Louisiana whiskey sauce, ranch sauce. ☺

ARSENAL SPECIALTIES

Enhance your dish with our **homemade BBQ sauces!**
♦ Whisky | Originale | Espresso ♦

FROM OUR SMOKER

- ♥ **BABY BACK RIBS**
HALF 27
FULL 37
CHOICE OF BBQ SAUCE: CLASSIC OR RUM.
Smoked in-house with applewood, served with fries, house coleslaw, and milk bread roll.
- BUILD-YOUR-OWN TACO PLATE** 26
Pulled pork smoked with applewood, corn tortillas, guacamole, salsa macha, Pico de Gallo, tomatoes, pickled onions, seasoned sour cream, queso fresco, and marinated jalapeños. ☺
- ♥ **MISO-SMOKED SALMON** 28
Grilled pepper purée with miso, basmati rice, shiitake mushrooms, spinach, teriyaki sauce, and a crispy vegetable salad.

GRILL

- GRILLED ANGUS BEEF FLANK STEAK** 35
Creamy St-Laurent whiskey sauce, caramelized vegetables, and confit baby potatoes.
- SMOKED FILET MIGNON** 49
AAA filet mignon, Anna potatoes, caramelized vegetables, shallot sauce, and mascarpone mushroom mousse.
- SURF & TURF - LOBSTER TAIL** +16
- CHARLEVOIX SAUSAGE** 26
Organic meats, confit potatoes, white wine sauce with mullet roe caviar, grilled cipollini onions, and caramelized vegetables.
- BRAISED BEEF CHEEK** 32
Burgundy sauce, truffle mashed potatoes, seasonal vegetables, and fried enoki mushrooms.

ARSENAL PLATTER! 59

Baby back ribs, Arsenal pulled pork, Alabama smoked chicken drumsticks, brisket, coleslaw, shishito peppers, fries, milk bread, and BBQ sauce.

TO SHARE

SNACKS

- LA FUMANTE POUTINE** 25
Seasoned spiral fries, smoked beef brisket, cheese curds, smoked sour cream, and pickled shishito peppers. ☺
- ARTISAN BURGER** 22
Grilled beef patty, white cheddar, bacon marmalade, lettuce, truffle mayonnaise, fries, and house coleslaw.
- SMASH BURGER** 25
Triple smash burger with cheese, bacon, lettuce, tomato, onions, pickles, original burger sauce, house fries, and house coleslaw.

TARTARES & SALADS

- BEEF TARTARE (5 OZ)** 33
Shallots, capers, pickles, Louisiana mayonnaise, chives, confit egg yolk, served with fries and a green salad.
- SALMON TARTARE (5 OZ)** 33
Natural, shallots marinated in rice vinegar, lime, crème fraîche with horseradish, fine herbs, served with fries and a green salad.
- ARSENAL CAESAR** 22
Parmesan, croutons, and Caesar vinaigrette.
- ADD CHICKEN +7
ADD SALMON +7
- ARSENAL SALAD** 26
BBQ whiskey chicken, red onions, black beans, cucumber, tomato, avocado, cheddar, Nantes carrots, smoked bacon, and ranch sauce.

DISTILLERY PIZZAS

- MARGARITA** 21
Classic tomato sauce, fior di latte, olive oil, and basil.
- PEPPERONI STYLE NEW YORK** 23
Tomato sauce, mozzarella, & dry pepperoni.
- ♥ **ARSENAL** 26
Spicy tomato sauce, mozzarella, Arsenal pulled pork, red onion, house coleslaw, and ranch sauce. ☺
- CALABRESE** 24
Spicy tomato sauce, mozzarella, dry pepperoni, Italian spicy sausage, and marinated jalapeños. ☺
- PHILLY CHEESESTEAK** 27
Chipotle cheese sauce, mozzarella, sliced beef flank, onions, and shishito peppers. ☺
- ♥ **BURRATA PISTACHIO** 32
Tomato sauce, parmesan, pistachios, basil, balsamic reduction, pistachio pesto, and basil, served with a whole burrata.
- RIBS** 27
Spicy tomato sauce, half-rack of house deboned and caramelized ribs with our Arsenal BBQ sauce, ranch sauce, red onions, jalapeños, and pickles. ☺
- FORBIDDEN FRUIT** 25
Tomato sauce, mozzarella, parmesan, figs, prosciutto, arugula, and balsamic reduction.
- ♥ **PROSCIUTTO & GOAT CHEESE** 27
Sauce tomate, tombée d'épinards, fromage de chèvre frais, prosciutto tranché finement et miel épice. ☺

ENHANCE WITH...

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| GRILLED SHRIMP (3) | +8 |
| POMME ANNA | +6 |
| FRIES | +6 |
| ARSENAL SPICY MAYONNAISE | +3 |
| ORIGINAL BBQ SAUCE | +3 |
| ESPRESSO BBQ SAUCE | +3 |
| WHISKY BBQ SAUCE | +3 |
| HOUSE LOAF WITH NDUJA BUTTER & GRATINATED WITH PARMESAN & MOZZARELLA | +7 |

DINNER FROM 11:00 AM
MONDAY TO FRIDAY

BRUNCH FROM 9:00 AM
SATURDAY & SUNDAY

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