



DINNER FROM 11:00 AM
MONDAY TO FRIDAY

DISTILLERIE
ARSENAL & CO.

BRUNCH FROM 9:00 AM
SATURDAY & SUNDAY

APPETIZERS

- PÉTONCLE BIENVILLE** 22
Creamy shrimp and St-Laurent whisky sauce, gratinéed with parmesan cheese.
- SMOKED MUSSELS** 19
Creamy white wine sauce, grilled baguette bread.
- CRISPY TRUFFLED BRIE** 24
Fine herb salad, walnuts, apples, figs, balsamic vinaigrette.
- PORK DUMPLINGS** 16
Stuffed with Asian-style spare ribs, miso chili sauce, crunchy vegetable salad and Brussels sprout chips.
- SHISHITO TEMPURA** 15
Lightly breaded shishito peppers, sesame seeds, gochujang mayonnaise. 🍴

- PARMESAN FONDUE** 18
Ricotta and almond cream, tomato salad, fresh basil, chili oil.
- BEEF TARTARE (3 OZ)** 19
Shallots, capers, pickles, Louisiana-style mayonnaise, Manchego cheese, mustard caviar, served on brioche bread.
- SALMON TARTARE (3 OZ)** 19
Shallots, green apple, chives, spicy mayonnaise, fresh coriander, avocado mousse, served on tapioca chips.
- ARSENAL CAESAR REINVENTED.** . . 16
Romaine lettuce, parmesan, nduja croutons, parmesan chips, smoked bacon.
- FRIED CALAMARI** 24
Pimentón, salsa brava, Manchego cheese. 🍴

TO SHARE

- BURRATA** 26
Roasted squash with honey, persillade, pecans, arugula, and pomegranate.
- ARSENAL NACHOS** 24
Baked corn chips, cheese blend, Kalamata olives, pickled jalapeños, marinated onions, green onions, salsa fresca, guacamole, and sour cream.
- ADD RIBS +8
ADD PULLED PORK +8
- LOUISIANA CHICKEN WINGS**
6 pcs. 14 12 pcs. 25
Louisiana whisky sauce, ranch sauce. 🍴

ARSENAL SPECIALTIES

SHARING PLATTERS

- ARSENAL PLATTER** 64
Baby back ribs, Arsenal pulled pork, Alabama smoked chicken drumsticks, brisket, coleslaw, fries, milk bread, BBQ sauce.

- SEAFOOD PLATTER** 120
Mussels in white wine, grilled octopus, shrimp with 'Nduja butter, lobster Thermidor tails, miso salmon, Bienville scallops, potatoes sautéed with chorizo, including two glasses of sparkling wine. 🍷

FROM OUR SMOKER

- BABY BACK RIBS**
HALF 29
FULL 44
CHOICE OF BBQ SAUCE: WHISKY OR RUM
Cherrywood-smoked on site, served with fries, house coleslaw, and milk bread roll.
- BUILD-YOUR-OWN TACO PLATE** 28
Cherrywood-smoked pulled pork, flour tortillas, guacamole, Pico de Gallo, pickled onions, seasoned sour cream, queso fresco, and pickled jalapeños. 🍴
- MISO-SMOKED SALMON** 33
Roasted pepper purée with miso, basmati rice with shiitake mushrooms and spinach, teriyaki sauce, and crisp vegetable salad.

GRILL

- BEEF TATAKI (ONIGIRI STYLE)** . . 32
Soy-marinated beef loin, nori, seasoned rice, marinated shiitakes, onsen egg, tare sauce, Japanese pear pickles.
- BEEF CHEEKS** 35
Celery root purée, sage-butter gnocchi, roasted pearl onions, bold beef jus & Oka cheese cream.
- GRILLED FLANK STEAK** . . 39
Julienned fries with parsley, beef jus, green salad.
- SMOKED FILET MIGNON** . . 59
Served on toast, wilted spinach & broccolini, Oka cheese and whisky-gratin potatoes.
- ROSSINI (FOIE GRAS ESCALOPE)** . . . +14
- BLACK PUDDING PASTRY** . . 29
White wine sauce, cipollini onions, buttered baby potatoes, roasted apples, arugula shoots.

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

SNACKS

- ARSENAL POUTINE** 26
Seasoned spiral fries, brisket, cheese curds, sour cream, shishito pickles. 🍴
- ARTISAN BURGER** 23
Grilled beef patty, white cheddar, bacon marmalade, lettuce, truffle mayonnaise, house fries, coleslaw.
- SMASH BURGER** 26
Triple smash burger with cheese, bacon, lettuce, tomato, onions, pickles, original burger sauce, house fries, coleslaw.

TARTARES & SALADS

- BEEF TARTARE (5 OZ)** 34
Shallots, capers, pickles, Louisiana-style mayonnaise, chives, Manchego cheese, served with fries and green salad.
- SALMON TARTARE (5 OZ)** 34
Shallots, green apple, chives, spicy mayonnaise, fresh coriander, avocado mousse, served with fries and salad.
- ARSENAL CAESAR REINVENTED.** . . 24
Parmesan, croutons & Caesar vinaigrette.
- ADD CHICKEN +7
ADD SALMON +11
ADD LOBSTER THERMIDOR TAIL +29
- ARSENAL SALAD** 28
Whisky BBQ chicken, red onions, black beans, cucumber, tomato, avocado, cheddar, Nantes carrot, smoked bacon, ranch dressing.

DISTILLERY
PIZZAS

- MARGHERITA** 22
Classic tomato sauce, fior di latte, olive oil, and basil.
- NEW YORK PEPPERONI STYLE** 24
Tomato sauce, mozzarella, and dry pepperoni.
- ARSENAL** 26
Spicy tomato sauce, mozzarella, Arsenal pulled pork, red onion, house coleslaw, and ranch sauce. 🍴
- CALABRESE** 25
Spicy tomato sauce, mozzarella, dry pepperoni, Italian sausage, spicy Italian sausage, and marinated jalapeños. 🍴
- PHILLY CHEESESTEAK** . . . 28
Chipotle cheese sauce, mozzarella, sliced flank steak, onions, and shishito peppers. 🍴
- PISTACHIO BURRATA** 32
Tomato sauce, parmesan, pistachios, basil, balsamic reduction, pistachio & basil pesto, served with a whole burrata.
- BABY BACK RIBS** 28
Spicy tomato sauce, a deboned house-smoked half rib caramelized with our Arsenal BBQ sauce, ranch sauce, red onions, jalapeños, and pickles. 🍴
- FORBIDDEN FRUIT** 31
Tomato sauce, mozzarella, parmesan, figs, prosciutto, arugula, and fig balsamic reduction.

- PROSCIUTTO & GOAT CHEESE** 27
Tomato sauce, sautéed spinach, fresh goat cheese, thinly sliced prosciutto, and spicy honey. 🍴

ENHANCE WITH...

GRILLED SHRIMP (3)	+12
LOBSTER THERMIDOR TAIL	+29
FRIES	+6
ARSENAL SPICY MAYONNAISE	+3
SALMON	+11
1/4 BABY BACK RIBS	+17





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WINE LIST

WHITE WINE

AMBO BLANCO	13	47
SAUVIGNON BLANC, ITALY, 3.9 %/L		
MAX RESERVA	15	55
CHARDONNAY, CHILE, 1.8 %/L		
LIANO UMBERTO CESARI . .	16	57
PINOT GRIGIO, ITALY, 1.4 %/L		
VILLA MARIA	16	57
SAUVIGNON BLANC, NEW ZEALAND, 4.4 %/L		
CASTELLO DI POMINO . . .	16	59
CHARDONNAY, PINOT BLANC, ITALY, 2.7 %/L		
ST VÉRAN	22	74
CHARDONNAY, FRANCE, 2.4 %/L		
GÉRARD BERTRAND		
CÔTE DES ROSES		49
GRENACHE, VIOGNIER, VERMENTINO, FRANCE, 1.7 %/L		
DESTINEA		62
VERDEJO, SAUVIGNON BLANC, FRANCE, 1.3 %/L		
LOUIS LATOUR, BOURGOGNE . .	69	
CHARDONNAY, FRANCE, 2.2 %/L		
SANCERRE CHATELEINE	85	
SAUVIGNON, FRANCE, 1.2 %/L		
JOSEPH DROUHIN CHABLIS . .	89	
CHARDONNAY, FRANCE, 1.2 %/L		
GRAND SERRES	92	
GRENACHE, FRANCE		
UP	89	
VERMENTINO, FRANCE, 1.5 %/L		
TERRE BLANCHE SANCERRE . .	99	
SAUVIGNON BLANC, FRANCE		

ROSÉ WINE

GÉRARD BERTRAND,		
GRIS BLANC ROSÉ	15	59
GRENACHE GRIS, GRENACHE, FRANCE, 1.2 %/L		
GÉRARD BERTRAND,		
GRIS BLANC MAGNUM	99	
GRENACHE GRIS, GRENACHE, FRANCE, 1.2 %/L		

SPARKLING WINE

CAVA DOM POTIER	12	45
MACABEO, PARELLADA, CHARDONNAY, SPAIN		
CHAMPAGNE TAITTINGER		
RÉSERVE BRUT	149	
CHARDONNAY, PINOT NOIR, PINOT MEUNIER, FRANCE, 9.8 %/L		
MOET & CHANDON		
IMPÉRIAL BRUT	179	
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE		
MOET & CHANDON		
IMPÉRIAL ROSÉ	199	
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE		
MOET & CHANDON		
ICE IMPÉRIAL	199	
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE		
VEUVE CLICLOT PONSARDIN . .	199	
PINOT NOIR, CHARDONNAY, FRANCE,		
BARONS DE ROTHSCHILD BRUT . .	219	
CHARDONNAY, PINOT NOIR, FRANCE,		
DOM PÉRIGNON, CHAMPAGNE . .	599	
PINOT NOIR, CHARDONNAY, FRANCE, 7.5 %/L		

RED WINE

AMBO NERO	11	45
PINOT NOIR, ITALY, 4.5 %/L		
BOLLA VALPOLICELLA . .	14	49
VALPOLICELLA, ITALY, 3.4 %/L		
CHÂTEAU CAP DE MERLE,		
LUSSAC ST-ÉMILLION . . .	16	56
CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, FRANCE, 2.7 %/L		
ARBOLEDA ACONCAGUA . .	17	57
CABERNET SAUVIGNON, SPAIN, 2 %/L		
BERONIA RIOJA RESERVA . .	18	66
TEMPRANILLO, SPAIN, 1.8 %/L		
LAMOLE DI LAMOLE,		
CHIANTI CLASSICO	19	69
SANGIOVESE, CABERNET SAUVIGNON, MERLOT, ITALY, 2 %/L		
FONSECA PERIQUITA		
RESERVA	47	
CASTELAO, TOURIGA, PORTUGAL, 7.5 %/L		
DESTINEA	55	
PINOT NOIR, FRANCE, 1.8 %/L		
FOLONARI RIPASSO,		
VALPOLICELLA	57	
MOLINARA, CORVINA, RONDINELLA, ITALY, 3.6 %/L		
GÉRARD BERTRAND		
CAHORS	59	
MALBEC, FRANCE		
GRAND VIN DE BORDEAUX,		
CHÂTEAU MORILLON	69	
MERLOT, FRANCE, 2.8 %/L		
HAUT DE L'ESTAC,		
HAUT-MÉDOC	72	
CABERNET SAUVIGNON, MERLOT, FRANCE, 2 %/L		
BOURGOGNE		
LES URSULINES	79	
PINOT NOIR, FRANCE, 2.2 %/L		
SEPTEMBRE	82	
PINOT NOIR, BOURGOGNE, FRANCE		
CHÂTEAUNEUF-DU-PAPE,		
DOMAINE DU		
VIEUX LAZARE	94	
GRENACHE, SYRAH, MOURVÈDRE, CINSULT, FRANCE, 3.3 %/L		
AMARONE DELLA		
VALPOLICELLA	109	
CORVINA, RONDINELLA, MOLINA, ITALY, 6.0 %/L		
AMARONE TOMASSI,		
VALPOLICELLA	111	
CORVINA, RONDINELLA, CORVINONE, MOLINARA, ITALY, 5.9 %/L		
CASTELGIOCONDO BRUNELLO		
DI MONTALCINO	119	
SANGIOVESE GROSSO, ITALY, 2.4 %/L		
MONSANTO CHIANTI		
CLASSICO RISERVA	129	
SANGIOVESE, ITALY, 2.4 %/L		

BEERS

ON TAP

MICHELOB ULTRA	975
LAGER AMÉRICAINNE LÉGÈRE	
LABATT 50	975
LAGER CANADIENNE	
BUD LIGHT	975
BLONDE CANADIENNE	
CHIPIE	1050
PALE ALE ROUSSE, ARCHIBALD	
JOUFFLUE	1050
BLANCHE DE BLÉ, ARCHIBALD	
MATANTE	1050
ALE BLONDE, ARCHIBALD	
BELLE MER	1050
WEST COAST IPA, ARCHIBALD	
NEIPA	1065
IPA DU NORD-EST, ARCHIBALD	
HOEGAARDEN	1065
BLANCHE BELGE	
GOOSE ISLAND	1065
IPA	
STELLA ARTOIS	1065
PILSNER	
CIDRE LACROIX	1065
CIDRE	

BOTTLE / CAN

CORONA	9
BUDWEISER	9
BUDLIGHT	9
SAPPORO	9
GUINNESS	9

NON-ALCOHOLIC

1664 0.0	8
AMER IPA 0.5	8
CARLSBERG 0	8
CORONA SUNBREW	8
SAPPORO 0.0	8
PETITE BOURGOGNE 0.5	8
BUDWEISER ZERO	8
GUINNESS 0	8

HIDDEN MENU

To view our ephemeral
wine selection



OUR SPIRITS CREATED HERE!



CANADIAN GIN N°13
13 CANADIAN BOTANICALS



EXPLORENTUM RUMS
SPAIN & JAPAN



ARSENAL LAB
SMALL BATCH SERIES



ST-LAURENT GINS
MARITIME, CITRUS, ETC.



ST-LAURENT WHISKYS
3 GRAINS & RYE

THE SPIRITS OF DISTILLERIE ARSENAL & CO.
AVAILABLE HERE, IN-STORE & AT THE SAQ!