



DINNER FROM 11:00 AM
MONDAY TO FRIDAY

DISTILLERIE ARSENAL & CO.

BRUNCH FROM 9:00 AM
SATURDAY & SUNDAY

APPETIZERS

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| FIG CARPACCIO 18
Manchego cheese, arugula, spicy honey, croutons, and fig balsamic caramel. | MARINIÈRE MUSSELS 18
Herb poulette sauce, grilled baguette. |
| COCONUT SHRIMP 17
Chili-mango mayo, Caribbean sauce, lime, rum reduction. | RUBY SALAD 15
Compressed watermelon, feta yogurt, cherry tomatoes, arugula, pistachios, balsamic reduction. |
| PORK DUMPLINGS 19
Stuffed with Asian-style ribs, miso sauce and crispy chili, crunchy vegetable salad. | FRIED CALAMARI 28
Lemon parsley seasoning, salsa brava, manchego. |
| ARSENAL CAESAR 17
Romaine lettuce, parmesan, nduja croutons, parmesan chips, and smoked bacon. | BEEF TARTARE 19
Shallots, capers, pickles, Louisiana mayo, chives, manchego cheese, mustard caviar, brioche crouton, green salad. |
| CRISPY SPICY SALMON MAKI . . . 20
Seasoned crispy crab, sushi rice, spicy salmon, avocado cream, pickled cucumber, tobiko. | SALMON TARTARE 19
Shallots, green apples, chives, spicy mayo, fresh cilantro, avocado mousse, croutons, green salad. |

TO SHARE

- BURRATA WITH STRAWBERRIES & BALSAMIC** 28
Strawberry basil jam, arugula salad, rhubarb vinaigrette, white balsamic reduction, and candied lemon.
- ARSENAL NACHOS** 24
Corn chips, cheese blend, Kalamata olives, pickled jalapeños, green onions, salsa fresca, guacamole, sour cream. ☺
- ADD RIBS +9
ADD PULLED PORK +9
- BUFFALO CHICKEN WINGS**
6 pcs. 18 12 pcs. 29
Whisky Louisiana sauce, homemade ranch. ☺

ARSENAL SPECIALTIES

SHARING PLATTERS

ARSENAL PLATTER

Baby back ribs, pulled pork, smoked brisket, Korean duck skewer, stuffed chorizo sausage, coleslaw, fries, milk bread, fried corn ribs, BBQ sauce.

-80-

SEAFOOD PLATTER

Thermidor lobster tails, teriyaki salmon fillets, grilled shrimp skewers with chimichurri, casino clams, baby potatoes sautéed with chorizo, marinière mussels, garlic bread, arugula, lemon, fries.

-120-

LAND & SEA PLATTER

Baby back ribs, smoked brisket, pulled pork, fried corn ribs, grilled shrimp skewers with chimichurri, Thermidor lobster tail, casino clams, stuffed chorizo sausage, fries.

-150-

BABY BACK RIBS

- HALF RACK 31
FULL RACK 46

CHOICE OF BBQ SAUCE: WHISKY OR RUM
Cherry wood smoked in-house, served with fries, homemade coleslaw, and milk bread.

MISO SALMON 32
Teriyaki glaze, sweet potato mille-feuille, grilled bok choy, coconut-cilantro sauce, green onions, crispy chili.

KOREAN-STYLE DUCK GRILL . . . 34
Soy-glazed Parisian potatoes, green salad.

BUILD-YOUR-OWN TACO PLATE . . . 29
Cherry wood smoked pulled pork, flour tortillas, guacamole, Pico de Gallo, pickled onions, spicy sour cream, feta, and jalapeños. ☺

BEEF FLANK STEAK (8 OZ) 41
Parsley fries, aioli, whisky sauce, green salad.

FILET MIGNON (5 OZ) 49
Confit baby potatoes, aioli, grilled green asparagus, cipollini onions, cowboy butter, and whisky sauce.

RIB STEAK (16 OZ) 79
Confit baby potatoes, aioli, grilled green asparagus, cipollini onions, cowboy butter, and whisky sauce.

DISTILLERY PIZZAS

- MARGHERITA** 23
Classic tomato sauce, fior di latte, olive oil, and basil.
- NEW YORK STYLE PEPPERONI** 25
Tomato sauce, mozzarella, and dry pepperoni.
- ARSENAL** 27
Spicy tomato sauce, mozzarella, pulled pork, red onions, homemade coleslaw, and ranch sauce. ☺
- CALABRESE** 26
Spicy tomato sauce, mozzarella, dry pepperoni, spicy Italian sausage, and pickled jalapeños. ☺
- PROVENÇAL** 28
Tomato sauce, fior di latte, goat cheese, marinated artichokes, Kalamata olives, spinach, oregano, fresh basil.
- PISTACHIO BURRATA** 33
Tomato sauce, parmesan, pistachios, basil, balsamic reduction, pistachio basil pesto, whole burrata.
- BUFFALO CHICKEN** 28
Whisky Buffalo sauce, mozzarella and shredded cheddar, marinated chicken, ranch sauce, red onions, green onions.
- FORBIDDEN FRUIT** 32
Tomato sauce, mozzarella, parmesan, figs, prosciutto, arugula, and fig balsamic reduction.
- PROSCIUTTO & GOAT CHEESE** . . . 28
Tomato sauce, sautéed spinach, fresh goat cheese, thinly sliced prosciutto, and spicy honey. ☺

SNACKS

- ARSENAL POUTINE** 26
Seasoned spiral fries, brisket, cheese curds.
- ARTISAN BURGER** 24
Grilled beef patty, Swiss cheese, bacon marmalade, lettuce, truffle mayo, served with fries and homemade coleslaw.
- SMASH BURGER** 28
Triple smash burger with cheese and bacon, lettuce, tomato, onions, pickles, original burger sauce, served with fries and homemade coleslaw.

SALADS

- REINVENTED ARSENAL CAESAR** . . . 25
Romaine lettuce, parmesan, nduja croutons, parmesan chips, and smoked bacon.
- ADD CHICKEN +7
ADD SALMON +12
THERMIDOR LOBSTER TAIL +29
- ARSENAL SALAD** 29
Whisky BBQ chicken, red onions, black beans, cucumber, tomato, avocado, shredded cheddar cheese, Nantes carrots, smoked bacon, ranch sauce.
- SUMMER SALAD** 32
Grilled radicchio, prosciutto, grilled peach, Boursin cream, red radishes, pecans, cherry tomatoes, champagne vinaigrette, balsamic reduction.

TARTARES

- BEEF TARTARE (5 OZ)** 35
Shallots, capers, pickles, Louisiana mayo, chives, manchego cheese, mustard caviar, served with croutons, fries, and salad.
- SALMON TARTARE (5 OZ)** 35
Shallots, green apple, chives, spicy mayo, fresh cilantro, avocado mousse, served with croutons, fries, and salad.

EXPLORENTUM



ENHANCE WITH...

- | | |
|------------------------|-----|
| GRILLED SHRIMP (3) | +12 |
| THERMIDOR LOBSTER TAIL | +29 |
| FRIES | +6 |
| HOUSE SMOKED BRISKET | +12 |
| SALMON | +12 |
| 1/4 BABY BACK RIBS | +18 |

ST LAURENT



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



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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		
GRENACHE, VIOGNIER, VERMENTINO, FRANCE, 1.7%/L		
DESTINEA		
VERDEJO, SAUVIGNON BLANC, FRANCE, 1.3%/L		
LOUIS LATOUR, BOURGOGNE		
CHARDONNAY, FRANCE, 2.2%/L		
SANCERRE CHATELEINE		
SAUVIGNON, FRANCE, 1.2%/L		
JOSEPH DROUHIN CHABLIS		
CHARDONNAY, FRANCE, 1.2%/L		
GRAND SERRES		
GRENACHE, FRANCE		
UP		
VERMENTINO, FRANCE, 1.5%/L		
TERRE BLANCHE SANCERRE		
SAUVIGNON BLANC, FRANCE		

ROSÉ WINE

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

SPARKLING WINE

CAVA DOM POTIER	12	49
MACABEO, PARELLADA, CHARDONNAY, SPAIN		
CHAMPAGNE AMARIER		
& FILLES		
CHARDONNAY, PINOT NOIR, PINOT MEUNIER, FRANCE, 4%/L		
MOET & CHANDON		
IMPÉRIAL BRUT		
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE		
MOET & CHANDON		
IMPÉRIAL ROSÉ		
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE		
MOET & CHANDON		
ICE IMPÉRIAL		
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, FRANCE		
BARONS DE ROTHSCHILD BRUT		
CHARDONNAY, PINOT NOIR, FRANCE,		
VEUVE CLICLOT PONSARDIN		
PINOT NOIR, CHARDONNAY, FRANCE,		
DOM PÉRIGNON, CHAMPAGNE		
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		
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		
SANGIOVESE, CABERNET SAUVIGNON, MERLOT, ITALY, 2%/L		
FONSECA PERIQUITA		
RESERVA		
CASTELAO, TOURIGA, PORTUGAL, 7.5%/L		
DESTINEA		
PINOT NOIR, FRANCE, 1.8%/L		
FOLONARI RIPASSO,		
VALPOLICELLA		
MOLINARA, CORVINA, RONDINELLA, ITALY, 3.6%/L		
GÉRARD BERTRAND		
CAHORS		
MALBEC, FRANCE		
GRAND VIN DE BORDEAUX,		
CHÂTEAU MORILLON		
MERLOT, FRANCE, 2.8%/L		
HAUT DE L'ESTAC,		
HAUT-MÉDOC		
CABERNET SAUVIGNON, MERLOT, FRANCE, 2%/L		
BOURGOGNE		
LES URSULINES		
PINOT NOIR, FRANCE, 2.2%/L		
SEPTEMBRE		
PINOT NOIR, BOURGOGNE, FRANCE		
CHÂTEAUNEUF-DU-PAPE,		
DOMAINE DU		
VIEUX LAZARE		
GRENACHE, SYRAH, MOURVÈDRE, CINSULT, FRANCE, 3.3%/L		
AMARONE DELLA		
VALPOLICELLA		
CORVINA, RONDINELLA, MOLINA, ITALY, 6.0%/L		
AMARONE TOMASSI,		
VALPOLICELLA		
CORVINA, RONDINELLA, CORVINONE, MOLINARA, ITALY, 5.9%/L		
CASTELGIOCONDO BRUNELLO		
DI MONTALCINO		
SANGIOVESE GROSSO, ITALY, 2.4%/L		
MONSANTO CHIANTI		
CLASSICO RISERVA		
SANGIOVESE, ITALY, 2.4%/L		

BEERS

ON TAP

MICHELOB ULTRA	9 ⁷⁵
LAGER AMÉRICAINNE LÉGÈRE	
LABATT 50	9 ⁷⁵
LAGER CANADIENNE	
BUD LIGHT	9 ⁷⁵
BLONDE CANADIENNE	
CHIPIE	10 ⁵⁰
PALE ALE ROUSSE, ARCHIBALD	
JOUFFLUE	10 ⁵⁰
BLANCHE DE BLÉ, ARCHIBALD	
MATANTE	10 ⁵⁰
ALE BLONDE, ARCHIBALD	
BELLE MER	10 ⁵⁰
WEST COAST IPA, ARCHIBALD	
NEIPA	10 ⁶⁵
IPA DU NORD-EST, ARCHIBALD	
HOEGAARDEN	10 ⁶⁵
BLANCHE BELGE	
GOOSE ISLAND	10 ⁶⁵
IPA	
STELLA ARTOIS	10 ⁶⁵
PILSNER	
CIDRE LACROIX	10 ⁶⁵
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

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