



DINNER FROM 11:00 AM
MONDAY TO FRIDAY

DISTILLERIE
ARSENAL & CO.

BRUNCH FROM 9:00 AM
SATURDAY & SUNDAY

APPETIZERS

- FIG CARPACCIO** 18
Manchego cheese, arugula, spicy honey, croutons and fig balsamic caramel.
- COCONUT SHRIMP** 17
Mango chili mayo, Caribbean sauce, lime, rum reduction.
- PORK DUMPLINGS** 19
Stuffed with Asian-style braised pork ribs, miso sauce, crispy chili and crunchy vegetable salad.
- MUSSELS MARINIÈRE** 18
Fine herb cream sauce, grilled baguette.
- CRISPY SPICY SALMON MAKI** . . 20
Crispy seasoned crab, sushi rice, spicy salmon, avocado cream, marinated cucumber, tobiko.

- RUBY SALAD** 15
Compressed watermelon, whipped feta yogurt, cherry tomatoes, arugula, pistachios, balsamic reduction.
- FRIED CALAMARI** 28
Lemon parsley, salsa brava, manchego.
- BEEF TARTARE** 19
Shallots, capers, pickles, Louisiana mayonnaise, chives, Manchego cheese, mustard caviar, brioche crouton, mixed greens.
- SALMON TARTARE** 19
Shallots, green apple, chives, spicy mayonnaise, fresh cilantro, avocado mousse, croutons, mixed greens.
- ARSENAL CAESAR** 17
Romaine lettuce, Parmesan, nduja croutons, Parmesan crisps and smoked bacon.

TO SHARE

- BURRATA WITH STRAWBERRIES & BALSAMIC** 28
Strawberry basil jam, arugula, rhubarb vinaigrette, white balsamic reduction and preserved lemon.
- ARSENAL NACHOS** 24
Corn chips, cheese blend, Kalamata olives, pickled jalapeños, green onions, salsa fresca, guacamole, sour cream.🍴
- ADD BRAISED RIBS +9
ADD PULLED PORK +9
- BUFFALO CHICKEN WINGS**
6 un. 18 12 un. 29
Whisky Louisiana sauce, house 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, mussels marinière, garlic bread, arugula, lemon, fries.

-120- | SURF & TURF 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, house coleslaw and milk bread.
- MISO SALMON** 32
Teriyaki glaze, sweet potato mille-feuille, grilled bok choy, coconut-cilantro sauce, green onions, crispy chili.
- KOREAN GRILLED DUCK** 34
Soy-glazed Parisian potatoes, mixed greens.
- 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, mixed greens.
- FILET MIGNON (5 OZ)** 49
Confit baby potatoes, aioli, grilled asparagus, cipollini onions, cowboy butter and whisky sauce.
- STRIPLOIN (16 OZ)** 79
Confit baby potatoes, aioli, grilled 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, house 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 and fresh basil.
- BURRATA PISTACHIO** 33
Tomato sauce, Parmesan, pistachios, basil, balsamic reduction, pistachio pesto, whole burrata.
- BUFFALO CHICKEN** 28
Whisky Buffalo sauce, mozzarella, 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.🍴

LES TARTARES

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

SNACKS

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

SALADS

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

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!

DINNER FROM 11:00 AM
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DISTILLERIE
ARSENAL & CO.

BRUNCH FROM 9:00 AM
SATURDAY & SUNDAY

WINE LIST

WHITE WINE	1	1
AMBO BLANCO	13	47
SAUVIGNON BLANC, ITALY, 3.7 G/L, 11.5%		
BODEGA BERONIA RUEDA ..	15	55
VERDEJO, SPAIN, 4.4 G/L, 13%		
CÔTE DES ROSES	16	58
GRENACHE, VERMENTINO, FRANCE, 1.2 G/L, 13%		
LIANO UMBERTO CESARI	16	59
PINOT GRIGIO, ITALY, 1.4 G/L, 13 %		
CASTELLO DI POMINO	16	61
CHARDONNAY, PINOT BLANC, ITALY, 2.7 G/L, 13%		
LOUIS LATOUR, BOURGOGNE	19	84
CHARDONNAY, FRANCE, 3.1 G/L, 13%		
BORDEAUX PIERRE LURTON	68	
SAUVIGNON BLANC, SÉMILLON, FRANCE, 1.2 G/L, 13%		
LA MAGIA VERMENTINO	89	
VERMENTINO, ITALY, 2.1 G/L, 13%		
DOMAINE GUEGUEN PETIT CHABLIS	78	
CHARDONNAY, FRANCE, 2.9 G/L, 11.5%		
GEVREY CHAMBERTIN	86	
CHARDONNAY, FRANCE, 13%		
TASIACA	87	
SAUVIGNON BLANC, FRANCE, 13%		
SANCERRE LA CHATELLENIE	89	
SAUVIGNON BLANC, FRANCE, 2.6 G/L, 12%		
JOSEPH DROUIN CHABLIS	91	
CHARDONNAY, FRANCE, 1.7 G/L, 13%		
VIGNETI B.	99	
VERDICCHIO, ITALY		
CHABLIS 1ER CRU SÉBASTIEN DAMPT	149	
CHARDONNAY, FRANCE, 12%		

SPARKLING	1	1
CAVA DOM POTHIER	59	
MACABEO, XAREL-LO, SPAIN, 11.5%		
SANTA MARGHERITA	69	
GLERA, ITALY, 12 G/L, 11.5%		
VEUVE CLICQUOT (750 ML)	199	
PINOT NOIR, PINOT MEUNIER, CHARDONNAY, FRANCE, 12%		
MOËT & CHANDON ICE IMPÉRIAL.	219	
PINOT NOIR, CHARDONNAY, FRANCE, 12%		
RUINART BRUT	299	
PINOT NOIR, PINOT MEUNIER, CHARDONNAY, FRANCE		
VEUVE CLICQUOT (1500 ML)	399	
PINOT NOIR, CHARDONNAY, FRANCE, 12%		
DOM PÉRIGNON	599	
PINOT NOIR, CHARDONNAY, FRANCE, 12%		
LOUIS ROEDERER CRISTAL	999	
PINOT NOIR, PINOT MEUNIER, CHARDONNAY, FRANCE, 12%		

RED WINE	1	1
AMBO NERO	11	43
PINOT NOIR, ITALY, 3.2 G/L, 12%		
BOLLA VALPOLICELLA	14	49
VALPOLICELLA, ITALY, 3.4 G/L, 12.5%		
CHÂTEAU CAP DE MERLE, LUSSAC ST-ÉMILION	16	56
CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, FRANCE, 2.7 G/L, 13%		
FOLONARI RIPASSO, VALPOLICELLA	17	57
MOLINARA, CORVINA, RONDINELLA, ITALY, 3.6 G/L, 13%		
SELECTED VINEYARDS	18	59
CABERNET SAUVIGNON, CHILE, 2.9 G/L		
CAHORS, GÉRARD BERTRAND	18	59
MALBEC, FRANCE		
LAMOLE DI LAMOLE, CHIANTI CLASSICO	69	
SANGIOVESE, CABERNET SAUVIGNON, MERLOT, ITALY, 2 G/L, 13.5%		
CHÂTEAU MORILLON	69	
MERLOT, FRANCE, 14%		
URSULINES	79	
PINOT NOIR, FRANCE		
CHÂTEAUNEUF-DU-PAPE, DOMAINE DU VIEUX	94	
GRENACHE, SYRAH, MOURVÈDRE, CINSULT, FRANCE, 3.3 G/L, 14.5%		
AMARONE TOMMASI, VALPOLICELLA	116	
CORVINA, RONDINELLA, CORVINONE, MOLINARA, ITALY, 5.9 G/L, 15%		
CASTELGIOCONDO BRUNELLO DI MONTALCINO	119	
SANGIOVESE GROSSO, ITALY, 2.4 G/L, 14.5%		

ROSÉ	1	1
GRIS BLANC	15	59
GRENACHE GRIS, GRENACHE, FRANCE		
ROUGE CLAIRE	15	59
GRENACHE, SYRAH, 6.5 G/L, 12.5%		
GRIS BLANC MAGNUM	109	
GRENACHE GRIS, GRENACHE, FRANCE		

HIDDEN WINE LIST

Scan the QR code to discover
our rotating wine selection.

BEERS

ON TAP	
MICHELOB ULTRA	9 ⁷⁵
LIGHT AMERICAN LAGER	
LABATT 50.	9 ⁷⁵
CANADIAN LAGER	
BUD LIGHT.	9 ⁷⁵
CANADIAN BLONDE LAGER	
CHIPIE.	10 ⁵⁰
AMBER PALE ALE – ARCHIBALD	
JOUFFLUE	10 ⁵⁰
BELGIAN-STYLE WHEAT BEER – ARCHIBALD	
MATANTE.	10 ⁵⁰
BLONDE ALE – ARCHIBALD	
BELLE MER	10 ⁵⁰
WEST COAST IPA – ARCHIBALD	
NEIPA.	10 ⁶⁵
NEW ENGLAND IPA – ARCHIBALD	
HOEGAARDEN.	10 ⁶⁵
BELGIAN WHITE	
GOOSE ISLAND	10 ⁶⁵
IPA	
STELLA ARTOIS.	10 ⁶⁵
PILSNER	
CIDRE LACROIX.	10 ⁶⁵
CIDER	

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

OUR SPIRITS CREATED HERE!



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