

## SPARKLING WINE

<b>BUJONIS</b> <i>Espagne, Cava</i>	<b>10</b>	<b>49</b>
<b>MIONETTO</b> <i>Italie, Prosecco</i>		<b>49</b>
<b>MOUSSE DES VENTS – BIO –</b> <i>Quebec, Île d'Orléans Rosé</i> 🍀		<b>67</b>
<b>CLOSSON CHASE – VEGAN –</b> <i>PEC Ontario</i> 🍀		<b>78</b>
<b>BERNARD REMY</b> <i>Champagne grande réserve</i>		<b>115</b>
<b>VINCENT COUCHE – BIO –</b> <i>Champagne</i>		<b>130</b>
<b>MARIE COPINET – BIO –</b> <i>Champagne</i>		<b>165</b>

## ROSÉ AND ORANGE WINE

<b>LE ROSÉ GABRIELLE</b> <i>Québec, Seyval Noir</i> 🍀	<b>9</b>	<b>37</b>
<b>ALHÉNA, VIGNOBLE LES GÉMEAUX</b> <i>Québec, Petite perle rosé</i> 🍀	<b>12</b>	<b>46</b>
<b>LE GÉNIE ORANGE</b> <i>France, Chenin blanc (500 ml)</i>		<b>60</b>
<b>XAREL-LO AMFORA</b> <i>Espagne (nature et certifié écologique)</i>		<b>80</b>

## WHITE WINE

<b>BODEGA PIEDRA NEGRA – BIO –</b> <i>Argentine, Pinot Gris</i>		<b>40</b>
<b>PASO A PASO – BIO –</b> <i>Espagne, Verdejo</i>	<b>11</b>	<b>41</b>
<b>AMBO</b> <i>Italie, Pinot Grigio</i>		<b>42</b>
<b>BARREL SELECTION 008</b> <i>Afrique du Sud, Chenin blanc</i>	<b>11</b>	<b>42</b>
<b>VAL CAUDALIES</b> <i>Québec, Vidal</i> 🍀	<b>12</b>	<b>44</b>
<b>LA VILLA REAL</b> <i>Espagne, Sauvignon blanc</i>	<b>12</b>	<b>44</b>
<b>BUTI NAGES BLANC – BIO –</b> <i>Côtières de Nîmes, Grenache, Roussanne</i>		<b>45</b>
<b>MISSION HILL</b> <i>Canada, Sauvignon blanc</i> 🍀		<b>45</b>
<b>CANTINA TOLLO – BIO –</b> <i>Italie, Biologico Trebbiano d'Abruzzo</i>	<b>13</b>	<b>49</b>
<b>TAWSE CHARDONNAY – BIO –</b> <i>Niagara, Chardonnay</i> 🍀	<b>12 ½</b>	<b>49</b>
<b>13<sup>TH</sup> STREET</b> <i>Niagara, Burger blend</i> 🍀		<b>52</b>
<b>TAWSE – BIO –</b> <i>Niagara, Riesling</i> 🍀	<b>14</b>	<b>55</b>
<b>MACON-LUGNY LOUIS LATOUR</b> <i>France, Chardonnay</i>	<b>15</b>	<b>59</b>
<b>HUBER TERRASSEN</b> <i>Autriche, Grüner Veltliner</i>	<b>16</b>	<b>69</b>
<b>CLOSSON CHASE – VEGAN –</b> <i>Niagara, Chardonnay</i> 🍀	<b>18</b>	<b>78</b>
<b>BERNARD DEFAIX</b> <i>France, Chablis</i>	<b>18</b>	<b>85</b>

## RED WINE

<b>PASO A PASO – BIO –</b> <i>Espagne, Tempranillo</i>		<b>43</b>
<b>EOS</b> <i>Italie, Syrah</i>	<b>11</b>	<b>44</b>
<b>LA VILLA REAL</b> <i>Espagne, Tempranillo Syrah</i>	<b>11 ½</b>	<b>46</b>
<b>CRUX</b> <i>Argentine, Tempranillo</i>	<b>13</b>	<b>50</b>
<b>LES VIGNERONS DE BUXY</b> <i>France, Bourgogne Pinot noir</i>	<b>14 ½</b>	<b>53</b>
<b>PASSAGES</b> <i>Californie, Cabernet sauvignon</i>	<b>13</b>	<b>54</b>
<b>MERINOS FAMILLE GASSIER</b> <i>France, Côtes du Rhône</i>		<b>54</b>
<b>LONG BARN</b> <i>Californie, Pinot noir</i>	<b>14</b>	<b>55</b>
<b>LE PIS ROUGE – BIO –</b> <i>aoc Bordeaux</i>		<b>58</b>
<b>CHÂTEAU TUILERIE DU PUY</b> <i>France, Bordeaux supérieur</i>	<b>15</b>	<b>58</b>
<b>MORMORAIA – BIO –</b> <i>Italie, Chianti</i>	<b>14</b>	<b>61</b>
<b>ARGENTIERA</b> <i>Poggio ai Ginepri, Bolgheri</i>		<b>62</b>
<b>ARREPIADO</b> <i>Portugal, Touriga Nacional Syrah</i>		<b>62</b>
<b>SALCHETO – BIO –</b> <i>Italie, Toscane, Vinco Rosso di Montepulciano</i>		<b>65</b>
<b>COSTE DI MORO – BIO –</b> <i>Italie, Montepulciano d'Abruzzo</i>	<b>16</b>	<b>66</b>
<b>CHÂTEAU MACQUIN</b> <i>France, St-Georges, St-Émilion</i>	<b>16</b>	<b>75</b>
<b>CLOSSON CHASE</b> <i>PEC Ontario, Pinot noir</i>	<b>18</b>	<b>85</b>
<b>JEAN PIERRE MOUEIX POMEROL</b> <i>France, Merlot, cab franc</i>		<b>87</b>
<b>CANTINA DI MONTALCINO</b> <i>Italie, Brunello di Montalcino</i>		<b>96</b>
<b>CHÂTEAU PHILIPPE LE HARDI</b> <i>France, Mercurey, Pinot noir</i>		<b>120</b>
<b>FLÂNEUR</b> <i>Willamette Valley, Oregon, Pinot noir</i>		<b>120</b>
<b>OSOYOOSE LAROSE</b> <i>Canada, Merlot, Cabernet sauvignon</i> 🍀		<b>125</b>
<b>ANTINORI, PIAN DELLE VIGNE</b> <i>Brunello di Montalcino, Italie, Sangiovese</i>		<b>160</b>
<b>CARMIGNANO TENUTA DI CAPEZZANA</b> <i>Italie, Toscane, Sangiovese cab</i>		<b>170</b>





## DRAFT BEERS (PINT)

– QUÉBEC –		– WORLD –	
<b>VERTIGO LAGER</b>	7	<b>GUINNESS</b>	10
<b>VERTIGO ROUSSE</b>	7	<b>CARLSBERG</b>	10
<b>BLANCHE DE CHAMBLY</b>	8 ½	<b>SAPPORO</b>	10
<b>BORÉALE IPA DU NORD-EST</b>	9	<b>BELGIAN MOON</b>	9
<b>BORÉALE ISA DES CHUTES</b>	9	<b>1664 BLANCHE</b>	10
<b>L'AMER IPA</b>	9	<b>1664 BLONDE</b>	10
<b>NORMANVILLE HAZY IPA</b>	9		

*Selection available in certain establishments only.*

## BOTTLED BEERS

– QUÉBEC –		– WORLD –	
<b>BORÉALE ROUSSE</b>	7	<b>CARLSBERG 0 % ALCOOL</b>	6
<b>GLUTENBERG</b> <i>(sans gluten)</i>	7	<b>1664 BLANCHE 0 % ALCOOL</b>	6
		<b>SOL</b>	8

## SIGNATURE GINS & TONICS

<b>TONIC VITAMINE C</b> <i>St-Laurent gin citrus ♣, grapefruit shrub, grapefruit and agave bitter, 1642 Tonic ♣ and grapefruit</i>	14	<b>L'INFUSÉ</b> <i>K12 ♣, matcha syrup, cucumber and 1642 Tonic ♣</i>	14
<b>LE ROSÉ POIVRÉ</b> <i>Madison Pink, tonique Panache syrup, grapefruit bitter, 1642 Tonic ♣ and pink pepper</i>	14	<b>GINTO DU VERGER</b> <i>Dandy ♣, apple and cardamom shrub, smoked apricot bitter, 1642 Tonic ♣ and star anise</i>	14
<b>L'INFIDÈLE</b> <i>Ungava ♣, 1642 Tonic ♣, smoked apricot bitter, honey shrub, thyme and lemon zest</i>	14		

## BAR À SANGRIA

	G	P
<b>ISLAND SANGRIA</b>	10 ½	29
<i>White wine, Malibu rum, apricot brandy, pineapple juice, pineapple and soda</i>		
<b>VERTIGO SANGRIA</b>	10 ½	29
<i>Cassis wine, orange juice and soda</i>		
<b>PEACH SANGRIA</b>	10 ½	29
<i>Sparkling wine, white rum, Peach Schnapps, peach, lime juice, mint and soda</i>		
<b>LEMONADE GIRLZ</b>	10 ½	29
<i>Soda, lemonade, vodka and Fragoli</i>		

## COCKTAILS

<b>BLOODY CAESAR</b>	10
<b>LE SPRITZ</b> <i>Amermelade, sparkling wine, grapefruit juice and soda</i>	14
<b>MARTINI</b> <i>Lots of vodka or gin, white vermouth and olive</i>	14
<b>MOJITO</b> <i>Rhum, mint, soda, simple syrup and lime</i>	11
<b>LE MOSCOW MULE</b> <i>Vodka, ginger beer and lime</i>	10
<b>OLD FASHIONED</b> <i>Maker's Mark, orange bitter, simple syrup and orange zest</i>	12