

SMALL DISHES TO SHARE... OR NOT

OYSTER	3/U	DUMPLINGS WITH SPICY THAI SAUCE	14
CHEESE SKEWERS (4) 🌿	10 ½	<i>Chicken</i>	
GUAC N CHIP 🌿	12	VERTIGO ONION SOUP	12
WILD MUSHROOM TOASTS 🌿	14	<i>Onion, cheese and Italian sausage</i>	
SAUSAGE DUO	14	PIRI PIRI SHRIMPS	16
<i>Chorizo & Greek sausages with gourmet mustard</i>		<i>Shrimps sautéed in piri piri sauce</i>	
BURRATA (100 G) 🌿	21	TUNA MELT CASSEROLE	12
<i>Depend on the availability</i>		<i>Tuna confit, spaghetti squash and sharp cheddar cheese</i>	
<i>Tomato confit, pickled vegetables and toasted bread</i>		PULLED PORK POUTINE	17
MEDITERRANEAN GRILLED OCTOPUS	21	<i>Cheddar cheese curds, bacon gravy and caramelized onions</i>	
<i>Hummus, tomatoes, olives, garlic, fried chorizo, jalapeño and parsley</i>		LEMON FLAVORED ZUCCHINI SALAD WITH MINT AND FETA 🌿	11
VERTIGO NACHOS	16 ½	<i>Zucchini, mint, lemon, feta, sunflower seeds, chili pepper and citrus vinaigrette</i>	
<i>Chili, cheddar cheese, pickled jalapeños, green onions and sour cream</i>		WARM SPICY CARROT SALAD 🌿	12
SLIDER TRIO	17 ½	<i>Nantes carrots, avocado, pistachios, capers, sriracha, salsa verde and peperoncini</i>	
<i>Pulled pork slider, braised beef slider and classic slider</i>			
FRIED CALAMARI	16		
<i>Sriracha aioli</i>			

RAW BAR

Our meal tartares (6 oz) are served with fries and a spicy mayo.

	<i>3 oz / 6 oz</i>		
VERTIGO SALMON TARTARE	17 / 32	SOUTHWEST BEEF TARTARE	17 / 32
<i>Miso sauce, crispy tempura, green onions, cilantro and sesame seeds</i>		<i>Red onions, tomatoes, avocado, corn, cilantro, chipotle mayo, salsa verde and homemade tortilla chips</i>	
SALMON DUO TARTARE	17 / 32	TUNA TARTARE	18 / 34
<i>Fresh salmon, smoked salmon, capers, French shallots, lemon, Dijon mustard, Tabasco, paprika and olive oil</i>		<i>Tuna, mango, wakame seaweed, cashews, sesame, cilantro, green onions and sriracha mayo</i>	
CALIFORNIA-INSPIRED SALMON TARTARE	17 / 32	THE COMBO	35
<i>Mayo, lemon, fried capers, tomatoes, avocado and cilantro</i>		<i>(Choice of 2)</i>	
CLASSIC BEEF TARTARE	17 / 32	THE ORGY	95
<i>French shallots, pickles, capers, olive oil, Dijon mustard and tarragon</i>		<i>(All 7)</i>	
ASIAN BEEF TARTARE	17 / 32	TUNA POKE	28
<i>Radish, daikon, cucumber, homemade teriyaki sauce, cilantro, sesame, sriracha and taro chips</i>		<i>Tuna, quinoa, mango, avocado, wakame seaweed, cashews, cilantro, radish, sesame, teriyaki sauce and sriracha mayo</i>	
		SALMON POKE	26
		<i>Salmon, quinoa, edamame, pickled carrots, cucumber, teriyaki mayo, sesame seeds, mango and tempura</i>	

MAIN COURSE

PIRI PIRI ROASTED CHICKEN	31	WILD MUSHROOM RISOTTO 🌿	20	ANCHO BBQ BURGER	21 ½
<i>Piri piri sauce, fries and market vegetables</i>				<i>Beef patty, ancho BBQ sauce, bacon, smoked gouda, fried pickles, arugula, spicy pepper marmalade and served with fries</i>	
PARMESAN CHICKEN MELT	29	MISO GRILLED SALMON	32	SKIRT STEAK	34
<i>Tomato sauce, tagliatelle, cheddar cheese and burrata</i>		<i>Grilled with miso, ginger and maple sauce, rice and market vegetables</i>		<i>Fries, market vegetables and pepper sauce</i>	
PASTA WITH SALMON AND FETA	24	FISH & CHIPS	23	FILET MIGNON	49
<i>Spaghetti, broccoli, herbs and sauce vierge</i>		<i>Beer-battered cod, tartar sauce, remoulade and served with fries</i>		<i>Fries, market vegetables and pepper sauce</i>	
TOMATO, ITALIAN SAUSAGE AND BURRATA TAGLIATELLE	24	TUNA BURGER	22	BRAISED BEEF CHEEK	36
		<i>Sesame-crusting tuna, avocado, teriyaki mayo, marinated cucumber, pickled carrots, lettuce and served with fries</i>		<i>Potato purée, market vegetables and cipollini onion</i>	
MAC & BEEF	23	VERTIGO BURGER	21 ½		
<i>Braised-beef tomato sauce, carrots, celery, mushrooms, onion, thyme and aged cheddar cheese</i>		<i>Beef patty, lettuce, tomatoes, aged cheddar, bacon, onion, Vertigo sauce and served with fries</i>			

SALADS

Extra chicken or salmon **\$8**

SIMPLY CAESAR	10 / 17
<i>Caesar vinaigrette, garlic croutons, bacon and parmesan</i>	
BARBEC SALAD	22
<i>Salmon pave, romaine lettuce and avocado grilled on the BBQ, with tomatoes and a caper vinaigrette</i>	
CHICKEN SALAD	24
<i>Market greens, chicken, couscous, green olives, celery, red onions, red pepper, feta, avocado, nut bread croutons, fresh mint, parsley with French shallot vinaigrette</i>	
QUINOA SALAD WITH GRILLED CHICKEN	24
<i>Romaine lettuce, arugula, roasted chicken, red and white quinoa, feta, corn, roasted red pepper, red onions, avocado, roasted pistachios, fresh herbs, dried cranberries with lemon poppy seed vinaigrette</i>	
BALI SALAD	21 ½
<i>Tandoori shrimps, kale, quinoa, tomatoes, cucumber, cauliflower, raisins, red onions, mint and naan bread</i>	
BEET SALAD 🌿	12 ½
<i>Arugula, yellow beets, fennel, feta, radishes and nut bread croutons</i>	

TACOS

Tacos are served with fries and a spicy mayo.

SPICY SHRIMP TACOS	17
<i>Spicy shrimps, corn salsa, salsa verde, red and green cabbage, cilantro and avocado cream</i>	
FISH TACOS	16
<i>Cod, red cabbage, sriracha and cumin mayo, pico de gallo, avocado cream, salsa verde, jalapeño and cilantro</i>	
SZECHUAN BEEF TACOS	16
<i>Pulled beef, pickled red onions, pickled carrots, pickled daikons, sriracha mayo, sesame seeds, cashews and jalapeño</i>	

🌿 Vegetarian options available.



COFFEES

CAPPUCCINO	5
CAFÉ AU LAIT	5 ½
ESPRESSO	4
ICED COFFEE	5 ½
ORGANIC COFFEE	4

SPECIALTY COFFEE

VERTIGO	12
<i>Saint Crème ♣, (Sugar cream liqueur), coffee liqueur, coffee and whipped cream</i>	
AMARETTO COOKIE	12
<i>Amaretto Miele cream ♣, espresso, milk, whipped cream and cookie</i>	
CHOCO "AFTER 8"	12
<i>Choco crème ♣, mint cream Arthur ♣, espresso and milk</i>	
HOT SHOT	6
<i>Galliano, espresso and whipped cream</i>	

SWEETS

DONUTS!	9
<i>Churros, chocolate and hazelnut sauce</i>	
CHOCOLATE "MOELLEUX"	10
CARAMEL AND CARROT CHEESECAKE	10
CATALAN CREAM	8
MAPLE "CROISSANT" PUDDING	9

SCOTCH AND WHISKYS

– SINGLE MALT –

SIVO THE SINGLE MALT ♣	12
<i>Almond, lemon and meringue</i>	
LAPHROAIG QUARTER CASK	15
<i>Pepper, smoked vanilla and ginger</i>	
HIGHLAND PARK	16
<i>Chocolate, honey and caramelized nuts</i>	
GLENMORANGIE NECTAR D'OR	20
<i>Ginger, nutmeg and almond</i>	
GLENMORANGIE 12 ANS	15
<i>Vanilla, apple and almond</i>	
THE DALMORE 12 ANS	16
<i>Orange and Dried fruit</i>	
THE DALMORE 15 ANS	25
<i>Marmalade, cinnamon and nutmeg</i>	
THE DALMORE CIGAR MALT	25
<i>Tropical fruit, banana and vanilla</i>	
THE BALVENIE 12 ANS DOUBLEWOOD	18
<i>Nuts, wood and sherry</i>	
THE BALVENIE 14 ANS CARRIBEAN CASK	24
<i>Fruits, wood and vanilla</i>	
THE BALVENIE 21 ANS PORTWOOD CASK	50
<i>Fruits, honey and spices</i>	

– BLENDED SCOTCH –

JOHNNIE WALKER BLACK	11
<i>Fruits, spices and vanilla</i>	

– WHISKEY IRLANDAIS –

JAMESON	8
<i>Wood, vanilla and sherry</i>	

– BOURBON/RYE –

JIM BEAM	8
<i>Vanilla, lemon zest and licorice</i>	
MAKER'S MARK	9
<i>Caramel, vanilla and fruits</i>	
JACK DANIEL'S	8
<i>Vanilla, caramel and wood</i>	
KILINGER RYE ♣	10
<i>Wood, vanilla and caramel</i>	
CROWN ROYAL	8
<i>Apples, caramel and gingerbread</i>	
CANADIAN CLUB CLASSIC 12 YEARS	8
SIVO THE RYE ♣	12
<i>Green apple, flowers and wood</i>	