

## SMALL DISHES TO SHARE... OR NOT

<b>OYSTER</b>	<b>3/U</b>	<b>DUMPLINGS WITH SPICY THAI SAUCE</b>	<b>14</b>
<b>CHEESE SKEWERS (4)</b> 🌿	<b>10 ½</b>	<i>Chicken</i>	
<b>GUAC N CHIP</b> 🌿	<b>12</b>	<b>VERTIGO ONION SOUP</b>	<b>12</b>
<b>WILD MUSHROOM TOASTS</b> 🌿	<b>14</b>	<i>Onion, cheese and Italian sausage</i>	
<b>SAUSAGE DUO</b>	<b>14</b>	<b>PIRI PIRI SHRIMPS</b>	<b>16</b>
<i>Chorizo &amp; Greek sausages with gourmet mustard</i>		<i>Shrimps sautéed in piri piri sauce</i>	
<b>BURRATA (100 G)</b> 🌿	<b>21</b>	<b>TUNA MELT CASSEROLE</b>	<b>12</b>
<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>		<b>PULLED PORK POUTINE</b>	<b>17</b>
<b>MEDITERRANEAN GRILLED OCTOPUS</b>	<b>21</b>	<i>Cheddar cheese curds, bacon gravy and caramelized onions</i>	
<i>Hummus, tomatoes, olives, garlic, fried chorizo, jalapeño and parsley</i>		<b>LEMON FLAVORED ZUCCHINI SALAD WITH MINT AND FETA</b> 🌿	<b>11</b>
<b>VERTIGO NACHOS</b>	<b>16 ½</b>	<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>		<b>WARM SPICY CARROT SALAD</b> 🌿	<b>12</b>
<b>SLIDER TRIO</b>	<b>17 ½</b>	<i>Nantes carrots, avocado, pistachios, capers, sriracha, salsa verde and peperoncini</i>	
<i>Pulled pork slider, braised beef slider and classic slider</i>			
<b>FRIED CALAMARI</b>	<b>16</b>		
<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>		
<b>VERTIGO SALMON TARTARE</b>	<b>17 / 32</b>	<b>SOUTHWEST BEEF TARTARE</b>	<b>17 / 32</b>
<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>	
<b>SALMON DUO TARTARE</b>	<b>17 / 32</b>	<b>TUNA TARTARE</b>	<b>18 / 34</b>
<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>	
<b>CALIFORNIA-INSPIRED SALMON TARTARE</b>	<b>17 / 32</b>	<b>THE COMBO</b>	<b>35</b>
<i>Mayo, lemon, fried capers, tomatoes, avocado and cilantro</i>		<i>(Choice of 2)</i>	
<b>CLASSIC BEEF TARTARE</b>	<b>17 / 32</b>	<b>THE ORGY</b>	<b>95</b>
<i>French shallots, pickles, capers, olive oil, Dijon mustard and tarragon</i>		<i>(All 7)</i>	
<b>ASIAN BEEF TARTARE</b>	<b>17 / 32</b>	<b>TUNA POKE</b>	<b>28</b>
<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>	
		<b>SALMON POKE</b>	<b>26</b>
		<i>Salmon, quinoa, edamame, pickled carrots, cucumber, teriyaki mayo, sesame seeds, mango and tempura</i>	

## MAIN COURSE

<b>PIRI PIRI ROASTED CHICKEN</b>	<b>31</b>	<b>WILD MUSHROOM RISOTTO</b> 🌿	<b>20</b>	<b>ANCHO BBQ BURGER</b>	<b>21 ½</b>
<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>	
<b>PARMESAN CHICKEN MELT</b>	<b>29</b>	<b>MISO GRILLED SALMON</b>	<b>32</b>	<b>SKIRT STEAK</b>	<b>34</b>
<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>	
<b>PASTA WITH SALMON AND FETA</b>	<b>24</b>	<b>FISH &amp; CHIPS</b>	<b>23</b>	<b>FILET MIGNON</b>	<b>49</b>
<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>	
<b>TOMATO, ITALIAN SAUSAGE AND BURRATA TAGLIATELLE</b>	<b>24</b>	<b>TUNA BURGER</b>	<b>22</b>	<b>BRAISED BEEF CHEEK</b>	<b>36</b>
		<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>	
<b>MAC &amp; BEEF</b>	<b>23</b>	<b>VERTIGO BURGER</b>	<b>21 ½</b>		
<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**

<b>SIMPLY CAESAR</b>	<b>10 / 17</b>
<i>Caesar vinaigrette, garlic croutons, bacon and parmesan</i>	
<b>BARBEC SALAD</b>	<b>22</b>
<i>Salmon pave, romaine lettuce and avocado grilled on the BBQ, with tomatoes and a caper vinaigrette</i>	
<b>CHICKEN SALAD</b>	<b>24</b>
<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>	
<b>QUINOA SALAD WITH GRILLED CHICKEN</b>	<b>24</b>
<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>	
<b>BALI SALAD</b>	<b>21 ½</b>
<i>Tandoori shrimps, kale, quinoa, tomatoes, cucumber, cauliflower, raisins, red onions, mint and naan bread</i>	
<b>BEET SALAD</b> 🌿	<b>12 ½</b>
<i>Arugula, yellow beets, fennel, feta, radishes and nut bread croutons</i>	

## TACOS

Tacos are served with fries and a spicy mayo.

<b>SPICY SHRIMP TACOS</b>	<b>17</b>
<i>Spicy shrimps, corn salsa, salsa verde, red and green cabbage, cilantro and avocado cream</i>	
<b>FISH TACOS</b>	<b>16</b>
<i>Cod, red cabbage, sriracha and cumin mayo, pico de gallo, avocado cream, salsa verde, jalapeño and cilantro</i>	
<b>SZECHUAN BEEF TACOS</b>	<b>16</b>
<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

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

## SWEETS

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

## SCOTCH AND WHISKYS

### – SINGLE MALT –

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

### – BLENDED SCOTCH –

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

### – WHISKEY IRLANDAIS –

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

### – BOURBON/RYE –

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