

## SMALL DISHES TO SHARE... OR NOT

<b>OYSTER</b>	3/U	<b>DUMPLINGS WITH SPICY THAI SAUCE</b>	14
<b>CHEESE SKEWERS (4)</b> 🌿	10 ½	<i>Chicken</i>	
<b>GUAC N CHIP</b> 🌿	12	<b>VERTIGO ONION SOUP</b>	12
<b>WILD MUSHROOM TOASTS</b> 🌿	14	<i>Onion, cheese and Italian sausage</i>	
<b>SAUSAGE DUO</b>	14	<b>PIRI PIRI SHRIMPS</b>	16
<i>Chorizo &amp; Greek sausages with gourmet mustard</i>		<i>Shrimps sautéed in piri piri sauce</i>	
<b>BURRATA (100 G)</b> 🌿	21	<b>TUNA MELT CASSEROLE</b>	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>		<b>PULLED PORK POUTINE</b>	17
<b>MEDITERRANEAN GRILLED OCTOPUS</b>	24 ½	<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> 🌿	11
<b>VERTIGO NACHOS</b>	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>		<b>WARM SPICY CARROT SALAD</b> 🌿	12
<b>SLIDER TRIO</b>	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>			
<b>FRIED CALAMARI</b>	16		
<i>Sriracha aioli</i>			

## RAW BAR

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

	3 oz / 6 oz		
<b>VERTIGO SALMON TARTARE</b>	17 / 32	<b>SOUTHWEST BEEF TARTARE</b>	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>	
<b>SALMON DUO TARTARE</b>	17 / 32	<b>TUNA TARTARE</b>	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>	
<b>CALIFORNIA-INSPIRED SALMON TARTARE</b>	17 / 32	<b>THE COMBO</b>	35
<i>Mayo, lemon, fried capers, tomatoes, avocado and cilantro</i>		<i>(Choice of 2)</i>	
<b>CLASSIC BEEF TARTARE</b>	17 / 32	<b>THE ORGY</b>	95
<i>French shallots, pickles, capers, olive oil, Dijon mustard and tarragon</i>		<i>(All 7)</i>	
<b>ASIAN BEEF TARTARE</b>	17 / 32	<b>TUNA POKE</b>	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>	
		<b>SALMON POKE</b>	26
		<i>Salmon, quinoa, edamame, pickled carrots, cucumber, teriyaki mayo, sesame seeds, mango and tempura</i>	

## MAIN COURSE

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

## SALADS

Extra chicken or salmon 8 ½

<b>SIMPLY CAESAR</b>	10 / 17
<i>Caesar vinaigrette, garlic croutons, bacon and parmesan</i>	
<b>BARBEC SALAD</b>	22
<i>Salmon pave, romaine lettuce and avocado grilled on the BBQ, with tomatoes and a caper vinaigrette</i>	
<b>CHICKEN SALAD</b>	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>	
<b>QUINOA SALAD WITH GRILLED CHICKEN</b>	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>	
<b>BALI SALAD</b>	21 ½
<i>Tandoori shrimps, kale, quinoa, tomatoes, cucumber, cauliflower, raisins, red onions, mint and naan bread</i>	
<b>BEET SALAD</b> 🌿	12 ½
<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>	17
<i>Spicy shrimps, corn salsa, salsa verde, red and green cabbage, cilantro and avocado cream</i>	
<b>FISH TACOS</b>	16
<i>Cod, red cabbage, sriracha and cumin mayo, pico de gallo, avocado cream, salsa verde, jalapeño and cilantro</i>	
<b>SZECHUAN BEEF TACOS</b>	16
<i>Pulled beef, pickled red onions, pickled carrots, pickled daikons, sriracha mayo, sesame seeds, cashews and jalapeño</i>	

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🌿 Vegetarian options available.

## SPARKLING WINE

<b>BUJONIS</b> <i>Espagne, Cava</i>	<b>12</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>85</b>
<b>BERNARD REMY</b> <i>Champagne grande réserve</i>		<b>115</b>
<b>VINCENT COUCHE – BIO –</b> <i>Champagne</i>		<b>145</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 ½</b>	<b>46</b>
<b>AVO ORANGE WINE,</b> <i>Italie, Malvasia, trebbiano</i>		<b>59</b>

## WHITE WINE

<b>PINAR DE VILLENA</b> <i>Espagne, Sauvignon blanc, Macabbéo</i>	<b>10 ½</b>	<b>38</b>
<b>IL VICOLO BIANCO</b> <i>Toscane, Chardonnay, Trebbiano</i>	<b>11</b>	<b>39</b>
<b>BODEGA PIEDRA NEGRA – BIO –</b> <i>Argentine, Pinot Gris</i>		<b>40</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>BIOKULT – BIO –</b> <i>Autriche, Gruner vetliner</i>	<b>13</b>	<b>45</b>
<b>CARVALHO MARTINS</b> <i>Douro, Pacto</i>		<b>49</b>
<b>TAWSE CHARDONNAY – BIO –</b> <i>Niagara, Chardonnay</i> 🍁	<b>13</b>	<b>49</b>
<b>VINCENT CARÊME</b> <i>Vallée de la Loire, Vouvray spring</i>		<b>52</b>
<b>IRIS VIGNETI</b> <i>Italie, Pinot Grigio</i>	<b>14</b>	<b>54</b>
<b>TAWSE – BIO –</b> <i>Niagara, Riesling</i> 🍁	<b>14</b>	<b>55</b>
<b>CELLER Credo, MIRANUS – BIO NATURE –</b> <i>Espagne, Xarel-lo</i>		<b>55</b>
<b>MACON-LUGNY LOUIS LATOUR</b> <i>France, Chardonnay</i>	<b>15</b>	<b>59</b>
<b>CLOSSON CHASE – VEGAN –</b> <i>Niagara, Chardonnay</i> 🍁	<b>18</b>	<b>78</b>
<b>DOMAINE DE LA CORNASSE</b> <i>France, Chablis</i>	<b>18</b>	<b>85</b>
<b>DOMAINE DE LA PERRIÈRE</b> <i>France, Sancerre</i>		<b>85</b>

## RED WINE

<b>PINAR DE VILLENA</b> <i>Espagne, Monastrell</i>	<b>10 ½</b>	<b>38</b>
<b>IL VICOLO ROSSO</b> <i>Toscane, Syrah, Sangiovese</i>	<b>12</b>	<b>44</b>
<b>EOS</b> <i>Italie, Syrah</i>	<b>12</b>	<b>44</b>
<b>LA VILLA REAL</b> <i>Espagne, Tempranillo Syrah</i>	<b>12 ½</b>	<b>46</b>
<b>QUINTA DE PELLADA</b> <i>Portugal, Dao</i>		<b>47</b>
<b>OLIVIER RIVIÈRE</b> <i>Espagne, Rioja</i>		<b>52</b>
<b>MEINKLANG – BIO NATURE –</b> <i>Autriche, Neusiedlersee</i>		<b>52</b>
<b>DOMAINE COSSE MAISONNEUVE – BIODYNAMIE –</b> <i>Cahors</i>		<b>53</b>
<b>LES VIGNERONS DE BUXY</b> <i>France, Bourgogne Pinot noir</i>	<b>14</b>	<b>53</b>
<b>PASSAGES</b> <i>Californie, Cabernet sauvignon</i>	<b>14</b>	<b>54</b>
<b>LONG BARN</b> <i>Californie, Pinot noir</i>	<b>14</b>	<b>55</b>
<b>DAMIEN COQUELET – NATURE –</b> <i>France, Beaujolais</i>		<b>56</b>
<b>MORMORAIA – BIO –</b> <i>Italie, Chianti</i>	<b>15</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>CHATEAU FERREYES</b> <i>France, Bordeaux supérieur</i>	<b>16</b>	<b>65</b>
<b>COSTE DI MORO – BIO –</b> <i>Italie, Montepulciano d'Abruzzo</i>	<b>16</b>	<b>66</b>
<b>HYBLA</b> <i>Sicile, Frappato Nero d'Avola</i>	<b>16</b>	<b>66</b>
<b>JEAN BOUSQUET, MENDOZA – BIO –</b> <i>Santa bax, Malbec</i>	<b>17 ½</b>	<b>66</b>
<b>ROBERTO SAROTTO</b> <i>Italie, Langhe, Nebiolo</i>		<b>69</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>
<b>PENFOLDS BIN 704</b> <i>Californie, Cabernet-sauvignon</i>		<b>185</b>

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