

SALADS

Beet salad (🌱) (🌶️) (🥚) 7
Red beets, celery, red onions, red peppers with balsamic and herb dressing.

Gargouille salad (🌱) (🌶️) (🥚) 6
Mixed greens, cucumbers, tomatoes, vegetable julienne with roasted pepper and garlic confit dressing.

Cesar salad 9
Romaine, parmesan cheese, maple and whiskey bacon, croutons with house ceasar dressing.

TACOS

* Guten free option.

Chicken (🥚) 8 / 12
Pulled chicken, cabbage salad, pickled onions and spicy sauce.

Fish 8 / 12
Breaded cod, cabbage salad, pickled onions and lime cream.

Shrimp 8 / 12
Spicy shrimp, cabbage salad, pickled onions and lime cream.

Vegan (🌱) (🌶️) (🥚) 8 / 12
Roasted sweet potatoes, grated vegan cheese, avocado, cabbage salad, pickled onions and vegan garlic confit sauce.

FRIES AND MORE

House Fries (🌱) (🌶️) (🥚) 7
Served with choice of mayonnaise.

Sweet potato fries (🌱) (🌶️) (🥚) 9
Served with choice of mayonnaise.

Onion rings with jalapenos 11
Beer battered.

Homemade chips 4
BBQ seasoning, choice of dip.

POUTINES

Regular 10
Homemade brown sauce and cheese curds.

Chicken 12
Homemade brown sauce, cheese curds, spicy sauce and pulled chicken.

Duck confit 15
Homemade brown sauce, cheese curds, Gargouille BBQ sauce and duck confit.

Gargouille 14
Homemade brown sauce, cheese curds, Dijon sauce and smoked meat.

NACHOS

* Served with sour cream.

Classique (🌱) 15
With vegetables, pico de gallo and pickled onions.

Chicken (🌱) 17
Pulled chicken, vegetables, pico de gallo, pickled onions and spicy sauce.

Gargouille (🌱) 17
Smoked meat, vegetables, pico de gallo, pickled onions and dijon sauce.

Vegan (🌱) (🌶️) (🥚) 16
Avocado, vegetables, pico de gallo, pickled onions and vegan sauce.

OUR SIDES


Vegetables of the day  11
Chefs choice

Fried gnocchi 13
Béchamel sauce and pan-fried mushrooms.

TARTARS

* Served with crostinis. / * Gluten free option.

Beef  16
Red onions, capers, pickles, chipotle, parsley and dijon sauce.

Two salmon  16
Fresh salmon and smoked salmon, green onions, crushed peppers, capers, parsley and spicy sauce.


Tuna  16
Green onions, coriander, avocado and asian sauce.

PROTEIN

Tuna tataki 18
Sesame crusted tuna loin, lime cream and asian sauce.

Spicy shrimp  14
Spicy shrimp, asian flavour vegetable julienne.

Lobster tail and scallop 19
A small roasted lobster tail, garlic butter and parsley, a pan-fried scallop with pepper coulis and grilled panko.


Salmon  17
Grilled salmon, béchamel sauce, capers and grilled lemon.

Sausage of the day  14
Chef's choice grilled sausage, braised red cabbage and dijon sauce.

Notre steak Manhattan 18
Sliced grilled sirloin steak, beer onion compote, vegetables and our Gargouille Whiskey BBQ sauce.



Grilled octopus  19
Octopus marinated with garlic and spices, pico de gallo and chorizo.

SNACKS

Chicken wings  11
Five whole chicken wings in sauce
Choice of our Gargouille BBQ sauce, spicy, asian or plain.

Deep fried pickles 7
Served with lime cream.

Pulled pork mini burgers 10
Two pulled pork mini burgers with our Gargouille BBQ sauce and cabbage salad on a brioche bun.

Bison ribs   18
Our Gargouille BBQ sauce.



CHEESE & CHARCUTERIE BOARDS

* Served with crostinis. / * Gluten free option.

Cheese Board 16

Three varieties of cheese served with sides.

Charcuterie Board 18

Three varieties of charcuterie served with sides.

Cheese and charcuteries 32

Three varieties of cheese, three varieties of charcuterie served with sides.

OUR DESSERTS

Chocolate lava cake 8

With homemade cherry compote.

Lime cheese cake 8.5

With lime granita, mango and passion fruit coulis.

Raspberry tart 7.5

With homemade raspberry compote.

Our Gargouille crème brûlée 9

Flavor of the moment.

Dessert of the day

Ask your server.