SALADS

Beet salad (**) (**) (**) Red beets, celery, red onions, red peppers with balsamic and herb dressing.	8
Gargouille salad Mixed greens, cucumbers, tomatoes, vegetable julience with roasted pepper and garlic confit dressing.	7
Ceasar salad Romaine, parmesan cheese, maple and whiskey bacon, croutons with house ceasar dressing.	10
TACOS * Guten free option.	2/3
Chicken Pulled chicken, cabbage salad, pickled onions and spicy sauce.	9 / 13
Fish Breaded cod, cabbage salad, pickled onions and lime cream.	9 / 13
Shrimp Spicy shrimp, cabbage salad, pickled onions and lime cream.	9 / 13
Vegan Roasted sweet potatoes, grated vegan cheese, avocado, cabbage salad, pickled onions and vegan garlic confit sauce.	9 / 13

FRIES AND MORE

House Fries (*) (*) Served with choice of mayonnaise.	8
Sweet potato fries (*) (*) (*) Served with choice of mayonnaise.	10
Onion rings with jalapenos Beer battered.	
Homemade chips BBQ seasoning, choice of dip.	5

POUTINES

Regular Homemade brown sauce and cheese curds.	11
Chicken Homemade brown sauce, cheese curds, spicy sauce and pulled chicken.	13
Duck confit Homemade brown sauce, cheese curds, Gargouille BBQ sauce and duck confit.	16
Gargouille Homemade brown sauce, cheese curds, Dijon sauce and smoked meat.	15

NACHOS

* Served with sour cream.

Classique (🔌) With vegetables, pico de gallo and pickled onions.	16	Gargouille (*) Smoked meat, vegetables, pico de gallo, pickled onions	18
Chicken Pulled chicken, vegetables, pico de gallo, pickled onions and	18	and dijon sauce.	17
spicy sauce.		Avocado, vegetables, pico de gallo, pickled onions and vegan sauce.	

OUR SIDES

Vegetables of the day (%) Chefs choice	12
Fried gnocchi Béchamel sauce and pan-fried mushrooms.	14
TARTARS * Served with crostinis. / * Gluten free option.	
Beef (1) Red onions, capers, pickles, chipotle, parsley and dijon sauce.	17
Two salmon (1) Fresh salmon and smoked salmon, green onions, crushed peppers, capers, parsley and spicy sauce.	17
Tuna (1) Green onions, coriander, avocado and asian sauce.	17

PROTEIN

Tuna tataki Sesame crusted tuna loin, lime cream and asian sauce.	19
Spicy shrimp () Spicy shrimp, asian flavour vegetable julienne.	15
Lobster tail and scallop A small roasted lobster tail, garlic butter and parsley, a pan-fried scallop with pepper coulis and grilled panko.	20
Salmon (S) Grilled salmon, béchamel sauce, capers and grilled lemon.	18
Sausage of the day Chef's choice grilled sausage, braised red cabbage and dijon sauce.	15
Notre steak Manhattan Sliced grilled sirloin steak, beer onion compote, vegetables and our Gargouille Whiskey BBQ sauce.	19
Grilled octopus (1) Octopus marinated with garlic and spices, pico de gallo and chorizo.	20

SNACKS

Chicken wings Five whole chicken wings in sauce Choice of our Gargouille BBQ sauce, spicy, asian or plain.	12	Pulled pork mini burgers Two pulled pork mini burgers with our Gargouille BBQ sauce and cabbage salad on a brioche bun.	11
Deep fried pickels Served with lime cream.	8	Bison ribs (&) (1) Our Gargouille BBQ sauce.	19







CHEESE & CHARCUTERIE BOARDS

* Served with crostinis. / * Gluten free option.

Three varieties of cheese served with sides.	17
Charcuterie Board Three varieties of charcuterie served with sides.	19
Cheese and charcuteries Three varieties of cheese, three varieties of charcuterie served with sides.	33
OUR DESSERTS	
Chocolate lava cake With homemade cherry compote.	8
Lime cheese cake	9

With lime granita, mango and passion fruit coulis. Raspberry tart With homemade raspberry compote.

Our Gargouille crème brûlée 9
Flavor of the moment.

Dessert of the day Ask your server.