

SALADS

Beet salad (🌱) (🌶️) (🥛) 9
Red beets, celery, red onions, red peppers with balsamic and herb dressing.

Gargouille salad (🌱) (🌶️) (🥛) 8
Mixed greens, cucumbers, tomatoes, vegetable julienne with roasted pepper and garlic confit dressing.

Cesar salad 11
Romaine, parmesan cheese, maple and whiskey bacon, croutons with house ceasar dressing.

TACOS

* Guten free option.

Chicken (🌶️) 12 / 18
Pulled chicken, cabbage salad, pickled onions and spicy sauce.

Fish 12 / 18
Breaded cod, cabbage salad, pickled onions and lime cream.

Shrimp 12 / 18
Spicy shrimp, cabbage salad, pickled onions and lime cream.

Vegan (🌶️) (🥛) 10 / 15
Roasted sweet potatoes, grated vegan cheese, avocado, cabbage salad, pickled onions and vegan garlic confit sauce.

FRIES AND MORE

House Fries (🌱) (🌶️) (🥛) 9
Served with choice of mayonnaise.

Sweet potato fries (🌱) (🌶️) (🥛) 11
Served with choice of mayonnaise.

Onion rings with jalapenos 13
Beer battered.

Homemade chips 6
BBQ seasoning, choice of dip.

POUTINES

Regular 12
Homemade brown sauce and cheese curds.

Chicken 14
Homemade brown sauce, cheese curds, spicy sauce and pulled chicken.

Duck confit 17
Homemade brown sauce, cheese curds, Gargouille BBQ sauce and duck confit.

Gargouille 16
Homemade brown sauce, cheese curds, Dijon sauce and smoked meat.

NACHOS

* Served with sour cream.

Classique (🌱) 17
With vegetables, pico de gallo and pickled onions.

Chicken (🌱) 19
Pulled chicken, vegetables, pico de gallo, pickled onions and spicy sauce.

Gargouille (🌱) 19
Smoked meat, vegetables, pico de gallo, pickled onions and dijon sauce.

Vegan (🌱) (🌶️) (🥛) 18
Avocado, vegetables, pico de gallo, pickled onions and vegan sauce.

OUR SIDES


Vegetables of the day  13
Chefs choice

Fried gnocchi 15
Béchamel sauce and pan-fried mushrooms.

TARTARS

* Served with crostinis. / * Gluten free option.

Beef  18
Red onions, capers, pickles, chipotle, parsley and dijon sauce.

Two salmon  18
Fresh salmon and smoked salmon, green onions, crushed peppers, capers, parsley and spicy sauce.

Tuna  18
Green onions, coriander, avocado and asian sauce.

PROTEIN

Tuna tataki 20
Sesame crusted tuna loin, lime cream and asian sauce.

Spicy shrimp  16
Spicy shrimp, asian flavour vegetable julienne.

Lobster tail and scallop 21
A small roasted lobster tail, garlic butter and parsley, a pan-fried scallop with pepper coulis and grilled panko.


Salmon  19
Grilled salmon, béchamel sauce, capers and grilled lemon.

Sausage of the day  16
Chef's choice grilled sausage, braised red cabbage and dijon sauce.

Notre steak Manhattan 20
Sliced grilled sirloin steak, beer onion compote, vegetables and our Gargouille Whiskey BBQ sauce.



Grilled octopus  21
Octopus marinated with garlic and spices, pico de gallo and chorizo.

SNACKS

Chicken wings  13
Five whole chicken wings in sauce
Choice of our Gargouille BBQ sauce, spicy, asian or plain.

Deep fried pickles 9
Served with lime cream.

Pulled pork mini burgers 12
Two pulled pork mini burgers with our Gargouille BBQ sauce and cabbage salad on a brioche bun.

Bison ribs   20
Our Gargouille BBQ sauce.



CHEESE & CHARCUTERIE BOARDS

* Served with crostinis. / * Gluten free option.

Cheese Board	18
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Three varieties of cheese served with sides.

Charcuterie Board	20
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Three varieties of charcuterie served with sides.

Cheese and charcuteries	34
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Three varieties of cheese, three varieties of charcuterie served with sides.

OUR DESSERTS

Chocolate lava cake	9
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With homemade cherry compote.

Lime cheese cake	10
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With lime granita, mango and passion fruit coulis.

Raspberry tart	9
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With homemade raspberry compote.

Our Gargouille crème brûlée	10
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Flavor of the moment.

Dessert of the day	
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Ask your server.