

MICROBRASSERIE
LAURENTIDES
SHAWBRIDGE
QC, CAN.
CHARCUTERIES

OUR TAPAS

15\$ EACH OR 3 FOR 39\$
AVAILABLE EVERYDAY FROM 2 PM

ONION RINGS

Beer batter, served with Chipotle mayo

MINI BURGERS

Cheddar cheese, caramelized onions,
spicy mayo

SHREDDED PORK CROQUETTES

2 croquettes, Swiss cheese, served with IPA 117 sauce

HOMEMADE POGO

3 smoked meat Shawbridge sausages,
served with IPA 117 mustard

BRUSCHETTA

Grilled baguette bread, tomatoes,
parmesan cheese, garlic, chives, olives oil

FIG AND PORT WINE DIP

Cream cheese and goat cheese, fig and Port wine compote,
spinach, bacon, served with crusty bread.

OUR APPETIZERS

HOMEMADE FRIES 6

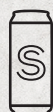
Homemade mayo

MARINATED OLIVES 8

Garlic, lemon and herbs

SOUP OF THE MOMENT 9

BBQ SEASONED NUTS 10



SAUSAGE OF THE MOMENT 15

IPA 117 homemade mustard

HOMEMADE CHIPS 13

Cheese sauce

GREEN SALAD 15

Vegetables of the moment, homemade honey, thyme and Dijon dressing

CHICKEN WINGS 6:16/12:26

Buffalo, served with blue cheese sauce

CAESAR SALAD SMALL 17

Romaine, bacon, parmesan cheese, croutons, Caesar homemade dressing

FRENCH ONION SOUP AU GRATIN 17

Made with Brown Ale (Ours Assoiffés by Shawbridge), croutons, and Swiss cheese

STE-SOPHIE'S DI BUFALA 27

Tomatoes and crispy vegetables salad, basil pesto, sun dried tomato pesto, served with pizza bread

SALMON GRAVLAX 26

Marinated in Jardin Verde gin, fennel salad, citrus emulsion, beet aioli

TRADITIONAL POUTINE 18

Homemade fries, cheese curds, and BBQ sauce, chicken +6, bacon +3,

IPA 117 POUTINE 20



Smoked meat made by our passionate charcutier, homemade fries, cheese curds, green onions, IPA 117 and cheese sauce

BEEF TARTARE SMALL 25

3 oz, high-quality beef inside round, Dijon mustard emulsion, pickle, capers, French shallots, parsley, served with pita chips

SALMON TARTARE SMALL 24

3 oz, dill and lemon zest emulsion, French shallots, chives, tobiko, served with pita chips

MUSSELS 1L:19

Marinière (white wine) or Dijon-style, with cream, green onions, and Dijon mustard

CHARCUTERIE BOARD 2P:28/4P:45

Homemade charcuteries and terrine of the moment, local cheeses, marinated olives, nuts and croutons

OUR SALADS

CAESAR SALAD PLATE 25

Romaine, bacon, parmesan cheese, croutons and homemade Caesar dressing, grilled chicken +6

BEEF FLANK SALAD 36

Beef flank steak, mixed romaine, radicchio, watercress, pickled vegetables, mushrooms, onions, bell peppers, and blue cheese dressing

OUR ENTREE

FRIED CHICKEN 23
Served with BBQ sauce, coleslaw, homemade fries or green salad

TERIYAKI CHICKEN WRAP 22
Chicken, cabbage, onions, creamy Teriyaki sauce, served with homemade fries or a green salad

RIBS HALF:29 FULL:40
Slow steam cooked, marinated with 10 spices, Shawbridge's red beer ribs sauce, served with coleslaw and homemade fries

COMBO 38
FRIED CHICKEN AND HALF RACK RIBS
Fried chicken, half rack ribs, served with BBQ sauce, coleslaw, homemade fries or green salad

JASMIN WHEAT BEER
COD FISH & CHIPS 27
Served with coleslaw, tartar sauce, lemon, homemade fries or green salad

BRAISED BEEF RAVIOLI 29
Braised beef ravioli, all'Amatriciana sauce

SALMON STEAK 35
Dill sauce, roasted potatoes, and seasonal vegetables

SALMON TARTARE PLATE 37
5 oz, dill and lemon zest emulsion, French shallots, chives, tobiko, served with pita chips, homemade fries or green salad

MEDITERRANEAN BEEF TARTARE PLATE 38
5 oz, high-quality beef inside round, Dijon mustard emulsion, pickle, capers, French shallots, parsley, served with pita chips, homemade fries or green salad

SHAWBRIDGE'S SAUSAGES 34
Served with coleslaw, IPA 117 mustard, homemade fries or green salad

SHAWBRIDGE'S BURGER 28
Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, arugula, red onions, Fou du Roy cheese, portobello sauce, served with fries or green salad

BEEF BURGER 29
Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, aged cheese, bacon, lettuce, tomatoes, red oignons, IPA 177 mustard, homemade mayo, pickles, served with homemade fries or green salad

VEGETARIAN BURGER 26
Chickpea patty, roasted red pepper mayo, spinach, garlic, onions, lettuce, served with homemade fries or a green salad.

SHAWBRIDGE'S SMOKED MEAT 26
Homemade smoked meat, IPA 117 mustard, served with coleslaw, pickle, homemade fries or green salad, Swiss cheese +2

MUSSELS 28
Marinière / Dijon-style
Marinière (white wine) or Dijon-style, with cream, green onions, and Dijon mustard.

BRAISED LAMB SHANK 33
Oyster mushroom demi-glace, red wine, garlic and rosemary potatoes, served with seasonal vegetables

BAVETTE STEAK 45
1855 Beef, 7 oz, red wine and shallot marinade, seasonal vegetables, served with homemade fries or green salad

ENTRECÔTE STEAK 47
12 oz, 1855 beef ribeye, Madagascar pepper sauce, seasonal vegetables, served with homemade fries or green salad



THOSE DISHES WERE MADE
WITH ONE OF OUR BEER !

OUR CLASSIC PIZZAS

MARGARITA	22
Tomato sauce, Sainte-Sophie's Di Bufala mozzarella, tomatoes, fresh basil	
HOMEMADE PEPPERONI	21
Tomato sauce, homemade pepperoni, shredded mozzarella	
TRADITIONAL VEGETARIAN	20
Tomato sauce, red onions, red and green peppers, black olives, shredded cheese	
TOUTE GARNIE	23
Tomato sauce, pepperoni, mushrooms, green and red peppers, shredded mozzarella	

DUO PIZZA

Our classic pizza can be combined.

1/2 pizza + homemade fries or caesar salad or poutine +6

OUR SIGNATURE PIZZAS

SAUSAGE	23
Arrabbiata sauce, spicy italian sausages, mushrooms, kalamata olives, shredded mozzarella	
LA ROUGE	22
Tomato sauce, dried tomatoes pesto, red onions, grilled peppers, goat cheese, shredded mozzarella, kalamata olives, cherry tomatoes	
 HOMEMADE SMOKED MEAT	23
Tomato sauce, smoked meat, shredded mozzarella, strong cheddar cheese, caramelized onions, ribs sauce	
WILD FOREST	24
Basil pesto, shredded mozzarella, portobello and Paris mushrooms	
STE-SOPHIE'S DI BUFALA	28
Tomato sauce, Sainte-Sophie's Di Bufala mozzarella, caramelized onions, lonzo, arugula, balsamic glaze	
3 MEATS	26
Tomato sauce, homemade pepperoni, sausages and smoked meat, shredded mozzarella	
PROSCIUTTO	27
Tomato sauce, shredded mozzarella, arugula, olive oil, prosciutto, goat cheese	
SEAFOOD CALZONE	30
Cream sauce, Nordic shrimp, scallops, crab, shredded mozzarella, green onions, served with a green salad	