



PUBMCCAROLD.COM

THE BLACKBOARD

Scan the code for the daily menu and seasonal dishes



F Our favorites.

\$ Taxes not included.

***** Take out dish and utensils + 0.75\$

For gluten-free orders, please talk to your waiter. beware that all items may contain traces of gluten.

For groups of 10 or more and when it's busy, please allow for a service time of at least 30 minutes.

PUB QUIZ MONDAYS

September to April. Every Monday at 19h30



MUNCHIES

POUTINE NUGGETS **F** 9.00

Cheese curds & poutine gravy breaded with our own potato blend mix & fried (5)

FRIED CHEESE CURDS **F** 9.00

Cheese curds marinated in buttermilk, breaded with breadcrumbs and the chef's secret spice blend! Served with marinara sauce.

CHEESE STICKS 9.00

Mozzarella breaded cheese sticks (4) served with marinara sauce.

CALAMARI 12.75

Calamari lightly fried, served with lemon wedges and tartar sauce.

CRAB CAKES 9.50

Crab Cakes (2) with tartar sauce & lemon.

FRIED DUMPLINGS 7.75

Chicken dumplings with General Tao sauce.

BAGUETTE APÉRO 9.75

Red pesto, paillot goat cheese, sundried tomatoe julienne & balsamic reduction

WELSH CASSEROLE 9.75

Baguette cubes slathered with a Welsh sauce made of aged cheddar, mustard, beer. Finished au gratin and garnished with bacon and pickle.

WINGS PLATTER **[½LB]** 13.75 **[1LB]** 23.75

Chicken wings, served with veggie sticks and red pesto dip. Choice of dry rub (Lemon & Pepper or Cayenne) or sauce **.

FRIED CHICKEN 13.75

Our famous breaded marinated chicken with your choice of sauce **.

** Choice of sauces

Buttermilk	Chipotle-hickory and maple
BBQ (mild, medium, suicide)	Ranch
Sweet & sour	Buffalo

Extra Sauce +1.50

FRIED PICKLES **F** 7.75

Served with ranch sauce (5 pcs)

CORNDOG 7.25

Corn battered sausage served with house dijonnaise

FRIES BASKET 7.00

Served with house mayo

SWEET FRIES BASKET 7.50

Sweet potato fries served with our house dip

ONION RINGS 7.50

House beer batter, served with house mayo.

VEGGIE BASKET 8.00

Served with red pesto dip

CORN CHIPS WITH SALSA 7.25

CORN CHIPS WITH GUACAMOLE 10.50

NACHOS AU GRATIN 14.75 20.75

Nachos au gratin with tomatoes, black olives, scallions, jalapeno peppers, salsa and sour cream

Extra chicken	+4.00	+7.50
Extra pulled pork	+3.25	+5.25
Extra salsa, sour cream or guacamole		+3.25
Extra Cheese 4 oz		+3.00

LET'S SHARE!

3 CHOICES 21.75

4 CHOICES 25.75

Your shared platter includes nacho chips & salsa plus your choice of 3 or 4 different items from the list below

Fried chicken		Veggies
Fried dumplings	(3)	Onion rings
Fried pickles	(4)	Corndog bites
Cheese sticks	(3)	Fried cheese curds

HAPPY HOUR

16h - 19h
Monday to Friday

SLEEMAN 6.50

Silvercreek, red

BORÉALE 6.50

Blond, red and IPA

ST-AMBROISE 7.00

Cream ale

BLANCHE DE CHAMBLY 6.50

FIN DU MONDE 8.00

LUNCH SPECIAL

11h30 - 14h
Monday to Friday

BORÉALE 6.50

Blond, red and IPA

BLANCHE DE CHAMBLY 6.50

BITBURGER 7.00

GROLSCH 8.00

Can 500 ml

SUNDAY FOOTBALL & HOCKEY SPECIALS

During
CH games

SLEEMAN 6.50

Silvercreek, red and Blanche de Chambly



THE BITBURGER BOCK

1 LITER

AT ALL TIMES

12.00

WEEK-END SPECIAL

GROLSCH 8.00

Can 500 ml

HOUSE SPECIALTIES

FISH & CHIPS F 22.50

Cod fillet in our own beer batter served with fries, lemon wedges and tartar sauce

FRIED CHICKEN PLATTER F 21.25

Our famous marinated chicken breast, deep fried and served with fries, coleslaw, served with choice of sauce: Buttermilk, BBQ (mild, medium, suicide), Sweet&sour, Buffalo, Ranch, Chipotle-hickory and maple

CHICKEN LEEK POT PIE F 20.00

Chicken and leek pie served with salad and fries

IRISH STEW 19.75

Lamb stewed in Guinness beer, potatoes carrots turnips and celery, served with garlic bread

BLACK VELVET RIBS F 27.25

Baby back ribs braised in Guinness & cider sauce, served with fries and salad

STEAK FRITES 33.25

Beef tenderloin steak AAA (8 oz) with our java rub served with fries and house mayo.
Choice: Herbs Butter sauce or Calvados & cracked pepper sauce.

MUSSELS & FRIES 22.75

Served with fries. Choice of sauce :
1. Beer & wine, herbs and cream
2. White wine & Dijon, leeks, green onions and cream

FRENCH ONION SOUP F 11.75

Onions caramelized with Fin du Monde, beef broth, bread, topped with melted provolone & Swiss cheese

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BURGERS



BALLYMORE F 21.25

Burger 7oz with swiss cheese, bacon & sauteed mushrooms

EDSON 1884 F 21.25

Burger 7oz with whiskey & BBQ peanut butter sauce, bacon, swiss cheese & caramelized onions

NEW GREAT DANE 21.25

Burger 7oz with ground black pepper rub, blue cheese sauce, sour cherry confit & fried onions

O'MALEY'S GOAT 22.25

Lamb burger 7oz topped with goat cheese, tomato & onion chutney

VEGGIE BURGER 21.25

Vegetarian pattie (choice of Impossible Meat™ or black bean pattie), cheddar cheese & crispy onions served with guacamole

PUB CLASSIC 17.75

Burger 7oz

CHEESEBURGER 19.75

Burger 7oz with your choice of cheddar or brie

BALADIN F 21.25

Marinated chicken breast, herbs & garlic sauce, swiss cheese, shiitake mushrooms & bacon.

SANDWICHES

MCCAROLD F 20.50

Philly steak, mushrooms, HP sauce, fried onions, cabbage, provolone & lettuce

CHICKEN WRAP F 18.50

Wheat tortilla stuffed with marinated chicken strips, bacon, marinated onions & carrots, romaine, basil and herbs & garlic sauce

* Burgers and sandwiches are served with fries & mayo.

* Burgers contain lettuce, tomato, onion and pickle. (except O'Maley Goat, Edson, Baladin)

SUBSTITUTIONS OF FRIES FOR

- Salad: +2.50
- Any other poutine*: +7.00
- Fries & Salad: +2.50
- Onion rings : +3.25
- Fries and Caesar: +3.50
- Sweet potatoes: +2.50
- Classic poutine: +5.75
- Cesar salad : +4.50

EXTRAS

- Bacon: +2.50
- Mozzarella 100%, goat cheese, blue cheese, brie, gouda, cheddar, swiss or strong cheddar: +3.00
- Cheese curds: +4.00
- Grilled habanero or habanero salsa: +1.25
- House mayo or choice of sauce: 1st free, then +1.50/Each.

VEGAN WRAP 19.75

Wheat tortilla stuffed with vegan Impossible Meat™, romaine heart, fried onions, marinated, carrots, miso sauce

SMOKED MEAT PLATTER 22.75

Smoked meat with rye bread, dijon mustard. Fries and coleslaw.

* Any substitutions by:
chicken +2.00, beef +1.00, lamb +4.00, Impossible Meat™ or Black Bean Galette +1.00

* Our beef patties are gluten free

SALADS

CESAR SALAD 9.75 16.25

Romaine lettuce, bacon, fried capers, croutons, Parmesan cheese and cesar vinaigrette.

CHICKEN CESAR SALAD 13.75 22.25

Romaine lettuce, marinated chicken breast, bacon, fried capers, croutons, Parmesan cheese and cesar vinaigrette.

GOAT CHEESE & PEAR SALAD F 17.50

Mesclun, melted goat cheese over grilled zucchini, caramelized pears, marinated red onions with apple cider vinaigrette

F Our favorites.

\$ Taxes not included.

* Take out dish and utensils + 0.75\$

POUTINES

CLASSIC 9.25 12.25

Fries, cheese curds, poutine gravy

3 CHEESES 12.00 16.00

Fries, cheese curds, goat cheese, mozzarella, poutine gravy

CHIX 15.75 19.75

Fries, cheese curds, marinated chicken breast strips, feta cheese, poutine gravy, scallions & coriander

Substitute chicken breast for fried chicken:
Small: +1.50 Regular: +2.50

CHEESY JACK 12.25 16.25

Fries, cheese curds, strong cheddar, fried onions, poutine gravy, whiskey

HABANERO F 12.25 16.25

Fries, cheese curds, poutine gravy with habanero salsa topped with a grilled habanero, sour cream & coriander

PULLED-PORK F 15.25 19.25

Fries, pulled pork, cheese curds, smoked Gouda cheese, fried onions, poutine gravy

PHILLY STEAK 15.25 19.25

Fries, philly steak, cheese curds, mushrooms, caramelized onions & poutine gravy

CHUCK NORRIS F 15.75 19.75

Fries, philly steak, Shiitake mushrooms, red peppers, shallots, sesame oil, soy, poutine gravy and cheese curds

BACON DELUXE 16.50

One size! Fries, smoked and traditional bacon, cheese curds, cheddar and feta cheese & sour cream.

** Bacon Deluxe is not available for fries substitutions.

- Extra cheese curds +4.00
- Extra fried cheese curds +8.50
- Extra smoked meat +7.75
- Extra fried chicken +3.00 +4.50
- Extra hot-dog +2.00 +4.00

* Our poutine gravy is vegan.

DRAUGHT BEER

GUINNESS	7.50	9.50
Ireland, stout, 4.2%		
KILKENNY	7.50	9.50
Ireland, red cream ale, 4.2%		
SMITHWICK'S	7.50	9.50
Ireland, red ale, 5%		
SAPPORO	7.50	9.50
Japan, pilsner, blond, 5%		
STELLA ARTOIS	7.50	9.50
Belgium, pilsner, blond, 5%		
HOEGAARDEN	7.50	9.50
Belgium, white, 5%		
KRONENBOURG 1664	7.00	9.00
France, white, 5%.		
BITBURGER	6.00	8.00
Germany, premier PILS, 4.8%.		
SLEEMAN	5.50	7.50
Silvercreek 5%, red 5.5%		
BORÉALE	5.50	7.50
Quebec, Blond 4.5%, Red 5%, IPA 6.2%		
BORÉALE NE IPA	7.50	9.50
Quebec, north eastern IPA 6%, IBU 76		
SAINT-AMBROISE	5.50	7.50
Quebec, Cream Ale 5%, Stout 5%		
ST-AMBROISE NEW ENGLAND IPA	7.50	9.50
NE IPA 6.2 %, IBU 55		
FIN DU MONDE	7.50	9.50
Canada, Strong ale on lees, 9%		
BLANCHE DE CHAMBLY	6.75	8.75
Canada, White, 5%		
ENGLISH PALE ALE	6.75	8.75
Canada, Unibroue, 4.8%, IBU 22		
TROU DU DIABLE MICROBREWERY	6.75	8.75
Shawinigan, Quebec		
Ask us for the current selection		

BEER OF THE MOMENT
Ask for the current selection

BEER COCKTAIL

BLACK & TAN	7.50	9.50
Smithwick's, Guinness		
BLACK VELVET	7.50	9.50
Guinness, cider		
WHITE VELVET	7.50	9.50
Sapporo, cider		
TROUBLE VELVET	7.50	9.50
White, cider		
PALE VELVET	7.50	9.50
Unibroue pale ale, cider		
CREAM VELVET	7.50	9.50
St-Ambroise cream ale, cider		
SNAKEBITE	7.50	9.50
Sapporo, cider, blackcurrant		
HALF & HALF	7.50	9.50
Sapporo, Guinness		
BIEN JOJAY	7.50	9.50
Guinness, white, cider		
MONACO	6.75	8.75
Blond, Sprite, grenadine		
PANACHÉ	6.75	8.75
Blond, Sprite		
IRISH BLACK RUSSIAN		8.50
Guinness, Kahlua, vodka, coke - 12oz		

CIDER

MCKEOWN	6.50	8.50
Rougemont, 6 %		
KIR BRETON	7.25	9.25
With cassis		
PEAR CIDER		7.25
McKeown, 341ml , 5% cans		
MCADAM CIDER		8.75
Apple cider, gluten free, 4.7% alc. 473 ml can		

(*) Subject to availability

BOTTLED BEER

AVENTINUS *	9.50
Germany, strong red ale, 8.2% - 500ml	
CHIMAY G.RESERVE	26.25
Belgium, trappiste, xtra strong ale, 9% - 750ml	
CHOUFFE	20.25
Belgium, strong ale, blond, 8% - 750ml	
CORONA	9.50
Mexico, lager, blond, 4.6%	
DELIRIUM TREMENS	9.50
Belgium. Extra strong beer. 8.7%	
DUVEL	9.50
Belgium, strong ale, blond, 8.5%	
GLUTENBERG / HELIX	8.25
Quebec. 100% Gluten Free	
GROLSCH	9.25
Holland, lager, blond, 5%, 500ml	
HEINEKEN	9.50
Holland, lager, blond, 5%	
ORVAL *	9.50
Belgium, ale, amber, 6.9%	

ALCOHOL FREE

BITBURGER DRIVE	8.00
Germany, lager, blond, 0% - 500ml	
BSA (ALCOHOL FREE)	8.50
sour raspberry or white with orange 0% 473ml. Can	
TA MEILLEURE IPA	8.50
New England IPA, 0% - 473ml. Can	
GUINNESS 0%	8.50
0% - 473ml. Can	
BORÉALE	8.50
Ask for the available selection	

TASTING

MICROS	9.50	IMPORTED	9.50
Micro of the moment		Guinness, kilkenney, Sapporo, Smitwick's	

SCOTCH & WHISKEY

ABERLOUR	12.75
Sgl malt 12 years	
BALVENIE	16.75
Sgl malt 12 years	
BOWMORE	11.75
Sgl malt 12 years	
BUSHMILLS	8.25
CANADIAN CLUB	8.25
CHIVAS REGAL	10.25
12 years	
JACK DANIEL'S *	7.25
JACK DANIEL'S HONEY *	7.25
JAMESON	7.25
J.WALKER RED	7.25
J.WALKER BLACK	9.25
LAGAVULIN	22.25
Sgl malt 16 years	
LAPHROAIG	14.50
Islay scotch, sgl malt 10 years	
LAPHROAIG QUARTER CASK	15.25
sgl malt	
MACALLAN	16.50
Single malt 12 years	
GLENLIVET	22.50
Sgl malt 18 years	
TALISKER	15.50
Sgl malt 10 years	
TEELING WHISKEY	13.50
Irish whiskey.	
TÉ BHEAG UNCHILFILTERED	9.50
Gaelic scotch blend	
BUFFALO TRACE *	9.50
Bourbon	
KBOB CREEK *	9.50
Bourbon or Rye	
MAKER'S MARK *	9.50
Bourbon	

COCKTAILS

BLOODY CESAR Vodka, clam juice, celery salt, Worcestershire	12.00	TOM COLLINS Ungava gin, lemon juice, soda, simple syrup	12.00
STE-MARYS White tequila, blackcurrant, apple juice, lemon juice, ginger ale	12.00	CAÏPIRINHIA Cachaça (Leblon), simple syrop, squeezed lime	12.00
JACK SPARROW Chic-Choc dark rum, lime & ginger ale	12.00	GIMLET Roméo Gin, lime juice, simple syrop	12.00
OLD FASHIONED 100% rye, simple syrup, orange	12.00	ROAD TRIP Gold Tequila, grapefruit juice, queezed lime Tonic water on the side	12.00
NEGRONI Tanqueray Gin, Martini Rosso, Campari, angostura bitter	12.00	MARGARITA Gold Tequila, Triple sec, squeezed lime, simple syrop	12.00
ZOMBIE White & dark captain morgan RUM, lemon juice, orange, pineapple, soda, grenadine	12.00	LONG ISLAND ICE TEA Vodka, Tequila, gin, triple sec, white rum, coke, lemon juice.	12.00
MANHATHAN 100% rye, vermouht OVG, angostura bitters, orange zest	12.00	MOSCOW CUP Vodka, lime juice, Jamaican ginger beer	12.00
SEBBER Ungava gin, squeezed lime, orange, angostura bitter, ginger ale	12.00	LEMON DROP Vodka, Triple sec, lemon juice	12.00

DRINKS & ENERGY COCKTAILS

RED BULL ENERGY DRINK	5.75
RED BULL RED EDITION	5.75
VODKA RED BULL	12.75
GIN FIZZ MELON Gin Tanqueray, pressed lime, Red Bull Red Edition	13.75
RED BULL SUNSET Vodka, pineapple juice Red Bull Energy Drink and pomegranate.	13.75
FUZZY BULL Vodka, Peach Schnapp, orange juice, soda, Red Bull Energy Drink	14.50
SANGRIA RED MELON Vodka, squeezed lemon, sprite, orange juice, Red Bull Red Edition	13.75



SANGRIA,
WINE & PORTO

SANGRIA
RED OR WHITE

GLASS	9.00
HALF-PITCHER	15.00
PITCHER	25.00

WHITE WINE

LES PETITS CLÉMENTS	10.00	48.00
Chateau Clément Terme, Sauvignon/Mauzac		
COLLEVENTE 921		44.00
Italy, Pinot Grigio		
COLLEVENTE 921		44.00
Italy, Chardonnay		

RED WINE

LES PETITS CLÉMENTS	10.00	48.00
Chateau Clément Terme, Merlot/Duras		
CUVÉE MATHILDE		42.00
Côtes du Rhône, France Grape varieties: Merlot, Carignan, Grenache, Syrah		
HAUT-RIAN		42.00
Bordeaux, France Grape varieties: Merlot, Cabernet sauvignon, Cabernet Franc		

TABLE WINE

RED OR WHITE BOTTLE 750 ML	34.00
RED OR WHITE GLASS	8.00

PORTO

CABRAL TAWNY 10 YEARS	8.00
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COFFEE DRINKS

IRISH COFFEE Brandy, Irish Mist	8.75
BRAZILIAN COFFEE Brandy, Tia Maria, Grand Marnier	8.75
SPANISH COFFEE Tia Maria, Brandy	8.75
JAMAICAN COFFEE Rhum brun, Tia Maria	8.75
MEXICAN COFFEE Tequila, Kahlua	8.75
ITALIAN COFFEE Amaretto, Brandy	8.75
COFFEE & COGNAC VS cognac	8.75
COFFEE & BAILEYS	8.75
COFFEE & AMARULA	8.75

OTHERS

ATYPIQUE BEVERAGE Acohol-Free low sugar. Flavors: Spritz or Mojito.	7.50
KOMBUCHA Can. 330 ml	6.50
SOFT DRINKS	3.50
JUICE OR ICED TEA	3.50
JAMAICAN GINGER BEER (SODA)	5.50
SAN PELLEGRINO Lemon or blood orange 355 ml	4.00
ST-JUSTIN WATER Sparkling water 355 ml or 750 ml	4.00 7.00
COFFEE	3.00

\$ Taxes not included.