



MENU

SPRING-
SUMMER 2026

ENGLISH



MCCAROLD PUB

Here, we cook generously, we make our own patties, we caramelize the onions slowly, and we serve the beer ice-cold. Take the time to enjoy your moment, we'll take care of the rest.

Every team member pours their heart and energy into offering you much more than a meal: a friendly and welcoming experience.

SOFT



- KOMBUCHA** (330 ml can) **7**
- COKE, DIET COKE** **4 / 6**
- SPRITE / GINGER ALE / ICED TEA** **4 / 6**
- FRUIT JUICES**
Ask us about our current selection **4 / 6**
- JAMAICAN GINGER SODA**
(Great Gentleman) **6**
- WATERMELON & HIBISCUS SODA**
(Great Gentleman) **6**
- SAN PELLEGRINO**
Lemon or blood orange (355 ml) **5**
- SAINT-JUSTIN WATER**
Sparkling water 355 ml / 750 ml **4,50 / 7,50**
- RED BULL** **6**

COFFEES

LIQUEUR COFFEES

Irish, brazilian, spanish, jamaican, mexican, italian, cognac, Baileys, amaretto **9**

REGULAR COFFEE

Filter coffee made with love **3**

ESPRESSO

Columbus Café coffee, also made with lots of love **3,50**

DOUBLE ESPRESSO

Columbus Café coffee made with a double dose of love **4,50**



HAPPY HOUR



MONDAY TO FRIDAY
4 PM TO 7 PM

Sleeman & Unibroue
(Silver Creek / Red Ale) **6,90**

Boréale
(Blonde / Red / IPA) **6,90**

St-Ambroise cream ale **6,90**

Blanche de Chambly **7,50**

Fin du Monde **8,50**

LUNCH SPECIALS

Grolsch (500 ml can) **8,50**

Boréale (Blonde / Red / IPA) **6,90**

Bitburger **7,50**

Blanche de Chambly **7,50**

CANADIENS GAME SPECIALS



DURING CANADIENS GAMES

Sleeman & Unibroue
(Silver Creek / Red Ale) **6,90**

Blanche de Chambly **7,50**

WEEKEND SPECIALS

SATURDAY & SUNDAY

Grolsch (500 ml can) **8,50**

AVAILABLE AT ALL TIMES

Bitburger Bock (1L) **12,50**



ALONE OR WITH FRIENDS

OUR MUST-HAVES

Loaded Nachos **16 / 23**

Oven-baked with tomatoes, black olives, green onions, jalapeños, salsa & sour cream

EXTRA

Chicken **+4,50 / +8**
 Pulled pork **+3,50 / +5**
 Salsa, sour cream, guacamole or cheese **+3,50 / +3,50**

Famous Chicken wings Basket **16 / 25**

Choice of dry rub or sauce

DRY RUBS

Lemon | Cayenne pepper

SAUCES

Sauce BBQ | Sweet & sour | Chipotle-hickory & maple | Ranch | Buffalo

Fried chicken **18**

The classic fried chicken, served with your choice of sauce

SAUCES

Chipotle-hickory & maple | Buffalo | Sauce BBQ | Honey

OUR FAMOUS FRIES

ADD-ONS

Basket of fries **9**

Basket of sweet potato fries **13**

| Sauces | Toppings |
|--------------|-----------------|
| Pepper | Bacon |
| Truffle mayo | Shredded cheese |
| Irish sauce | Parmesan |
| Sour cream | Jalapeños |
| BBQ | Cheddar |
| Buffalo | |
| +2,50 | +3 |

“ All baskets are served with our house mayo, made with lots of love!



PUB CREATIONS

A gourmet selection:

- Onion rings
- Goat cheese croquettes
- Fried calamari
- Mini fish & chips
- Poutine bites
- Bang Bang shrimp
- Asparagus & mayo
- Pulled pork tacos
- Fried halloumi
- Chicken tacos
- Beef meatballs with whisky BBQ
- Pogo 6 pieces
- Jalapeño poppers

| 1 CHOICE | 3 CHOICES | 6 CHOICES |
|----------|-----------|-----------|
| 12,90 | 32,90 | 64,90 |



THE ARROW OF COURAGE 34,90

10 pieces of crispy chicken arranged on a wooden arrow

we start gently... we finish "caliente" — 10 sauces ranked from "that's fine" to "call the fire department!!!"

Good luck!



BURGERS & SANDWICHES

All our burgers and sandwiches are served with fries and house mayo.
Our 7oz beef patties are fully homemade and gluten-free.

Ballymore **23**
Brioche bun & ground beef, swiss cheese, bacon, sautéed mushrooms, lettuce, tomato, onions & pickles

Edson **23**
Brioche bun & ground beef, swiss cheese, whisky BBQ & peanut butter sauce, bacon, caramelized onions, lettuce & tomato

Canadian **23**
Brioche bun & ground beef, cheddar & swiss cheese, lettuce, tomatoes, onions, coleslaw, pickles, bacon, thousand island sauce, salad (ketchup, mayo, red onions & pickles)

911 **23**
Brioche bun & ground beef, cheddar cheese, pickled jalapeño, lemon sour cream, lettuce and a jalapeño popper, finished with a spicy tequila-lime sauce

Vegetarian **23**
Brioche bun & impossible meat patty, cheddar cheese, fried onions, guacamole, lettuce, tomato & pickles

Classic **20**
Brioche bun & ground beef, lettuce, tomato, onions & pickles
with cheese **+1**

ADD-ONS

| Substitutions for fries: | | Sauces | Extras |
|--------------------------|--------------------|--------------|--------------|
| Salad | Sweet potato fries | Pepper | Bacon |
| Fries Salad | Regular poutine | Truffle mayo | Mozza |
| Caesar Salad Fries | Caesar Salad | Irish sauce | Swiss cheese |
| | Onion rings | Sour cream | Cheese curds |
| | | BBQ | Jalapeños |
| | | Buffalo | |
| | | Honey | |
| Any other poutine +\$7 | | | |

+3
+4,50

+2,50

+3,50



Chicken Caesar wrap **24**
Grilled chicken breast, lettuce, fried wonton, bacon, parmesan & caesar sauce, all wrapped in a warm tortilla

Vegan wrap **24**
Impossible meat veggie patty, crisp lettuce, fried onions, pickled carrots & miso sauce, wrapped in a warm tortilla



Pastrami melt sandwich **25**
Rye bread, pastrami, swiss cheese & sharp cheddar, coleslaw, old-fashioned mustard, pickles

Italian sandwich **25**
Rye bread, arugula pesto, creamy burrata, fresh arugula & tomatoes



SPECIALTIES



Our famous Guinness stew 23

Hearty slow-braised beef stew simmered in Guinness beer, with potatoes, carrots & celery, served with golden garlic bread

The Pub's famous fish & chips 23

Fillets (3) of cod coated in a house beer batter, fried to a perfect golden crisp, served with crispy fries & homemade tartar sauce



Bang Bang Shrimp

Crispy shrimp coated in a creamy, spicy Bang Bang sauce, served with fries

..... 23

The Fried Chicken platter 23

Our delicious chicken breast marinated in-house, hand-breaded and fried to perfection, served with fries & coleslaw

Irish pot pie 22

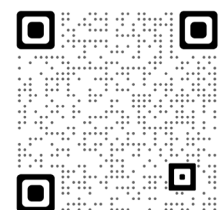
Comforting pie with tender chicken and soft leeks, under a golden flaky crust, served with crispy fries & garden salad

Choice of sauce

- Chipotle-hickory & maple
- Sweet & sour
- BBQ
- Honey
- Buffalo

Weekly Special Board

Scan the code for today's menu



OUR SIGNATURE POUTINES

Made with fresh cheese curds from Fromagerie Proulx

Classic 12

Golden fries, fresh cheese curds & poutine gravy made with love

Pulled Pork 20

Tender pulled pork, smoked gouda, fresh cheese curds & fried onions, all topped with poutine gravy. A generous and intensely flavorful version

Three cheeses 20

Cheese curds, melted goat cheese & feta, all topped with poutine gravy, for a rich and intensely cheesy version

Chix 21

Cheese curds, crumbled feta, marinated chicken breast strips, shallots, fresh cilantro, all topped with our delicious homemade poutine gravy

Add fried chicken +3

The 911 21

Cheese curds, jalapeño poppers, lemon sour cream, green onions & poutine gravy

Pout'rami 21

heese curds & brown gravy topped with pastrami and a touch of old-fashioned mustard, for a rich, indulgent and distinctly Montréal-style version



ADD-ONS

Extra

Bacon, Mozza, Cheddar,
Cheese curds

+4

SOUP & SALADS

Our famous onion Soup "Fin du Monde" 13

Caramelized onions cooked with La Fin du Monde beer, in a rich and flavorful beef broth, topped with rustic bread and melted Swiss & provolone cheese



Caesar Salad 19

Crisp romaine lettuce, croutons, fried capers & shaved Parmesan, all topped with our Caesar dressing, proudly vegetarian (*if no bacon*)

Chicken Caesar Salad 24

Crisp romaine lettuce, croutons, fried capers, bacon, parmesan, juicy grilled chicken, all topped with our Caesar dressing, (*suddenly much less vegetarian!*)

Tomato, burrata & arugula Salad ... 24

Fresh tomatoes, creamy burrata and peppery arugula, drizzled with olive oil & a touch of sea salt

Asparagus Salad 24

Roasted asparagus, grilled halloumi, hard-boiled egg, thinly sliced sun-dried tomatoes & maple Dijon vinaigrette on a mesclun salad with croutons

Warm goat cheese & strawberry Salad 20

Fresh mesclun, warm goat cheese, Québec strawberries & pickled red onions, olive oil & strawberry balsamic reduction

DESSERT

The McCarold BB

Our brookies are entirely home-made. Served warm and topped with velvety Baileys caramel and a scoop of vanilla ice cream for a rich and indulgent finish

..... 11



BEERS ON TAP

IMPORTED

| | |
|---|---------------|
| GUINNESS Ireland, dark stout, 4,2% | 8 / 10 |
| KILKENNY Ireland, red cream ale, 4,2% | 8 / 10 |
| SMITHWICK'S Ireland, red ale, 5% | 8 / 10 |
| SAPPORO Japan, pilsner, lager, 5% | 8 / 10 |
| KRONENBOURG 1664 France, wheat beer, 5% | 7 / 9 |
| BITBURGER Germany, pilsner, lager, 4,8% | 7 / 9 |

BEER OF THE MOMENT

ASK US ABOUT THE CURRENT SELECTION



LOCAL BEERS

| | |
|---|---------------|
| ST AMBROISE Québec, cream ale 5%, oatmeal stout 5% | 6 / 8 |
| St-AMBROISE NEW ENGLAND IPA Québec NEIPA 6,2%, IBU 55 | 8 / 10 |
| FIN DU MONDE Canada, triple blonde 9% | 8 / 10 |
| BLANCHE DE CHAMBLY Canada, blanche, 5% | 7 / 9 |
| UNIBROUE RED ALE Canada, ale rousse, 5% | 7 / 9 |
| SLEEMAN Canada, lager, Silver Creek, 5% | 6 / 8 |
| TROU DU DIABLE Ask about the selection from this microbrewery in Shawinigan, Québec | 7 / 9 |
| BORÉALE Québec, blonde 4,5%, red 5%, IPA 6.2% | 6 / 8 |
| BORÉALE IPA NORD EST Québec, NEIPA, 6%, IBU 76 | 8 / 10 |

Want to try our tasting flights ?

Craft beers

Ask us about our current selection **10**

Imported beers

Guinness, Kilkenny, Sapporo, Smithwick's.... **10**

BEER COCKTAILS



BLACK & TAN

Smithwick's, Guinness

8 / 10

CREAM VELVET

St-Ambroise cream ale, cider

8 / 10

SOUR VELVET

Raspberry sour beer, cider

8 / 10

SNAKEBITE

Sapporo, cider, cassis

8 / 10

PANACHÉ

Blonde Beer, Sprite

7 / 9

IRISH BLACK RUSSIAN

Guinness, coca-cola, kahlua,
vodka, 12 oz

9

BLACK VELVET

Guinness, cider

8 / 10

WHITE VELVET

Sapporo, cider

8 / 10

TROUBLE VELVET

Blanche de Chambly, cider

8 / 10

HALF & HALF

Sapporo, Guinness

8 / 10

MONACO

Blonde Beer, Sprite, grenadine

7 / 9

BIEN JOJAY

Guinness, blanche de
Chambly, cider

8 / 10



CIDERS

MCKEOWN

Rougemont, 6% **7 / 9**

Pear Cider

Rougemont, 5%
(341 ml can) **8**

Kir breton

Cider & cassis **7,50 / 9,50**

McAdam Cider

Apple cider, 4.7%
(473 ml can) **9**



BOTTLES & CANS

CHIMAY GRANDE RÉSERVE

Belgium, trappist ale, 9% (750 ml) **27**

CHOUFFE

Belgium, blonde ale, 8% (750 ml) **22**

AVENTINUS

Germany, red ale, 8.2% (500 ml) **10**

DÉLIRIUM TREMENS

Belgium, blonde ale, 8.7% (330 ml) **10**

DUVEL

Belgium, golden ale, 8.5% (330 ml) **10**

GLUTENBERG / HELIX

Québec, 100% gluten-free (473 ml) **9**

HEINEKEN

Netherlands, lager, 5% (330 ml) **10**

ORVAL

Belgium, amber ale, 6.9% (330 ml) **10**

GROLSCH

Netherlands, lager, 5% (473 ml) **10**



NON-ALCOHOLIC (CANS)

TA MEILLEURE IPA

Québec, NEIPA, 0%,
(473 ml) **9**

GUINNESS 0%

Ireland, 0%, (473 ml) **9**

BSA NON-ALCOHOLIC

Québec, raspberry sour, orange wheat beer, 0%
(473 ml) **9**

BITBURGER DRIVE

Germany, pilsner, lager, 0% (500 ml) **9**

BORÉALE

Ask about the current selection **9**



SCOTCHS & WHISKYS

ABERLOUR

Aged 12 years in oak casks with notes of cocoa, caramel and cinnamon **13**

BALVENIE

Aged in traditional casks, then in sherry casks with notes of honey, spices and orange..... **17**

BOWMORE

12-year single malt with notes of honey and flowers **13**

BUSHMILLS

Triple distilled, giving it a smooth character..... **9**

CANADIAN CLUB

100% Canadian, with notes of white flowers and vanilla **9**

CHIVAS REGAL 12 YEARS

A balanced and elegant whisky **13**

JAMESON

The original Jameson since 1780, distilled in sherry, bourbon and port casks **8**

J. WALKER RED

Blend of 35 Scottish whiskies **8**

J. WALKER BLACK

Made from single malt and grain whiskies, aged 12 years in oak casks **10**

LAGAVULIN 16 YEARS

Islay single malt with notes of peat, figs, dates and vanilla **23**

LAPHROAIG

Traditional Islay distillation in Scotland, 10-year single malt **15**

LAPHROAIG QUARTER CASK

Double maturation in oak casks **16**

MACALLAN

Aged 12 years in oak casks with notes of dried fruits and oak spices **17**

GLENLIVET

18-year single malt, rich and complex, known for its balance of fruit and spice **23**

TALISKER

10-year single malt with an intense, spicy and peaty character **16**

TEELING WHISKEY

Irish whiskey aged in casks that previously held rum **14**

TÉ BHEAG UNCHILFILTERED

Non-chill-filtered whisky to preserve flavors... **10**

SANGRIAS, WINES & PORTO

WHITE OR RED SANGRIA

GLASS

10

HALF
PITCHER

16

PITCHER

26



Ask about
the owner's favorites!



Private import wines selected by
the owner, subject to availability

WHITE WINE

RED WINE

ROSÉ WINE

Glass

11

Bottle

49

PORTO CABRAL TAWNY

10 YEARS 9

Douro Valley, Portugal, aged in oak
barrels for 10 years

COCKTAILS

BLOODY CAESAR

Iceberg Vodka, clam juice (Clamato), celery salt, Tabasco, Worcestershire sauce **13**

JACK SPARROW

Chic Choc spiced rum, ginger ale, lime **13**

OLD FASHIONED

100% rye, simple syrup, orange zest **13**

NEGRONI

Tanqueray gin, Martini Rosso, Campari **13**

ZOMBIE

Captain Morgan white & dark rum, lemon, orange & pineapple juice, soda, grenadine **13**

PALOMA

Tequila, soda, lime & grapefruit juice **13**

MARGARITA

Gold tequila, Triple Sec, lime juice, simple syrup **13**

TOM COLLINS

Ungava gin, lemon juice, soda, simple syrup... **13**

LONG ISLAND ICED TEA

Iceberg Vodka, tequila, gin, Triple Sec, white rum, coke, lemon juice **13**

MOSCOW MULE

Iceberg Vodka, lime juice, Jamaican ginger beer **13**

ESPRESSO MARTINI

Iceberg Vodka, Kahlúa, espresso, simple syrup **15**



MOCKTAILS

ZOMBIBIE

Orange juice, pineapple juice, lemon juice, soda and grenadine **9**

TROPICAL THUNDER

Lime, grenadine, non-alcoholic rum, pineapple juice, Great Gentleman ginger soda... **9**

MOJITO VIRGIN

Non-alcoholic rum, simple syrup, lime, fresh mint, soda **9**

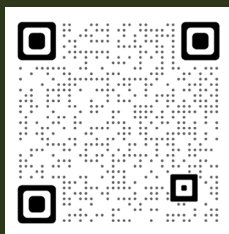
AMARETTO SOUR VIRGIN


Non-alcoholic amaretto, lemon, orange juice **9**

PINK CLOVER


Great Gentleman melon soda, fresh mint, lemon **9**

Scan the code
for today's menu



 @McCarolds

 @PubMcCarold

 @mccarolds

OUR NIGHTS

Pub Quiz

Fall & winter sessions

MONDAYS

19h30

Canadiens games

IN SEASON

Chess club / Knight clubber

WEDNESDAYS

Happy hour cocktails & mocktails

SATURDAYS

16h to 19h



**A WEDDING, A PARTY, A
SEMINAR OR MORE?**

HOST YOUR EVENT AT MC HALL:

- Capacity of approximately 130 people;
- Flexible space (formal or casual);
- Bar service and catering options available;
- Full audiovisual equipment (sound, microphone, projector);
- Personalized support for event planning.