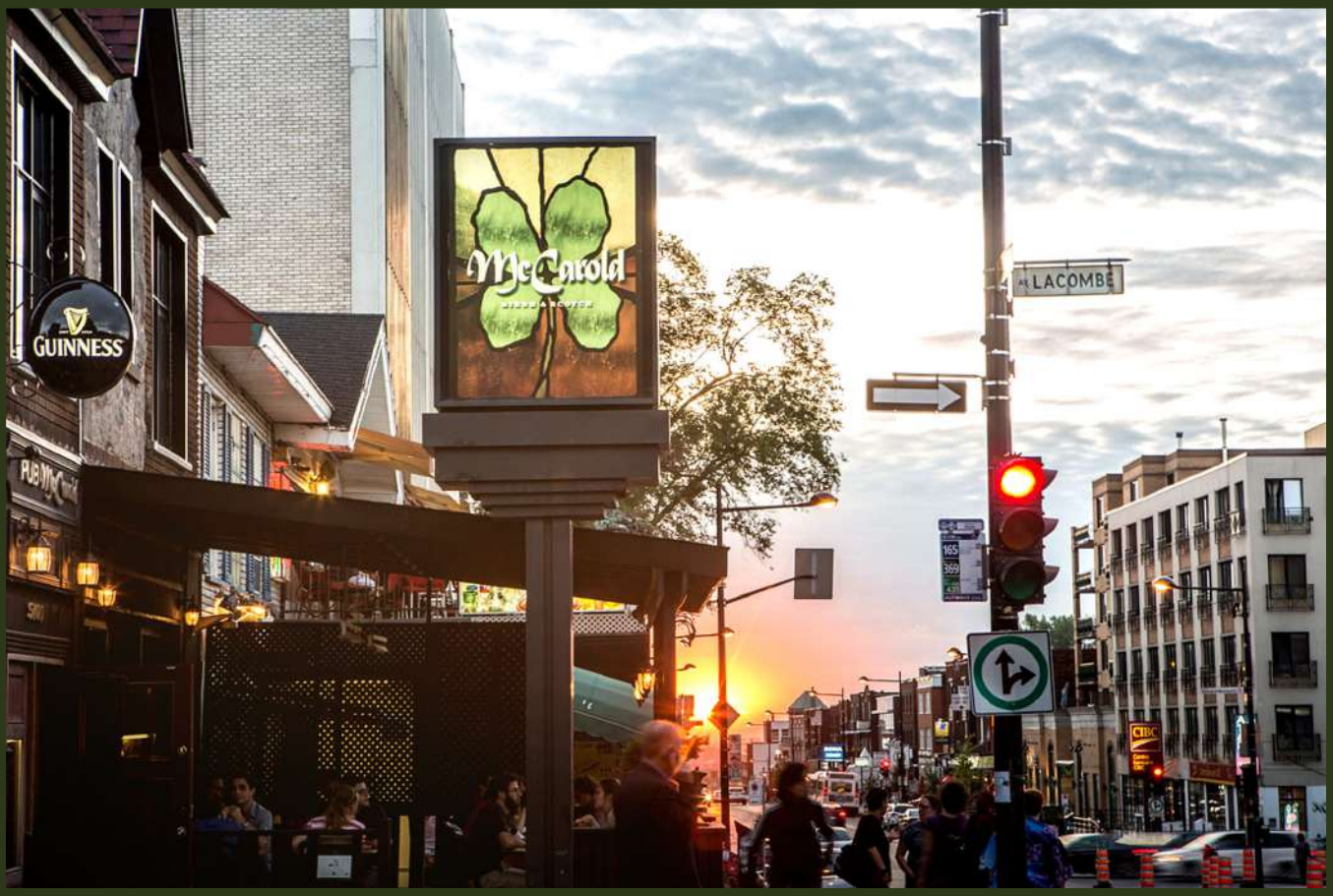
MENU

FALL–WINTER
2026 / 2027



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.

HAPPY HOUR



MONDAY TO FRIDAY,
4 PM TO 7 PM

McCarold Beer	**6,90**
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

McCarold (Light Blonde)	**6,90**
Boréale (Blonde/Rousse/IPA)	**6,90**
Moosehead (Lager Blonde)	**6,90**
Blanche de Chambly	**7,50**

CANADIENS GAME SPECIALS

DURING CANADIENS GAMES

McCarold Light Blonde	**6,90**
Sleeman & Unibroue (Silver Creek / Red Ale)	**6,90**
Blanche de Chambly	**7,50**
Duo Special	**20**

Two hot dogs with Thousand Island dressing & creamy coleslaw, served with a pint of McCarold beer.



WEEKEND SPECIALS

SATURDAY & SUNDAY

McCarold Beer	**6,90**

AT ALL TIMES

Moosehead Bock (1 L) (Lager Blonde)	**11**



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 and dark rum, lemon, orange and pineapple juices, soda, grenadine 13

PALOMA
Tequila, soda, lime and 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

MOJITO
White rum, soda, lime juice, simple syrup, mint 13

GIN FIZZ WATERMELON
Gin, fresh lime juice, Red Bull Red Edition .. 15

RED BULL SUNSET
Vodka, pineapple juice, grenadine, Red Bull Energy Drink 15

ESPRESSO MARTINI
Iceberg vodka, Kahlúa, espresso, simple syrup 15



MOCKTAILS

ZOMBIBIE
Orange, pineapple and lemon juices, soda and grenadine 9

TROPICAL THUNDER
Lime, grenadine, non-alcoholic rum, pine-apple 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



BEERS ON TAP

IMPORTED

HEINEKEN
Netherlands, blonde pilsner, 5% ..... 8 / 10

SAPPORO
Japan, blonde pilsner, 5% ..... 8 / 10

KILKENNY
Ireland, red cream ale, 4.2% ..... 8 / 10

SMITHWICK'S
Ireland, red ale, 5% ..... 8 / 10

GUINNESS
Ireland, dark stout, 4.2% ..... 8 / 10

KRONEMBOURG 1664
France, blanche, 5% ..... 8 / 10

BEER OF THE MOMENT

ASK US ABOUT THE CURRENT SELECTION



Want to try our tasting flights?

Craft beers
Ask about our current selection 11

Imported beers
Guinness, Kilkenny, Sapporo, Smithwick's 11

LOCAL BEERS

MCCAROLD HOUSE BEER
Canada, light pilsner, 4% ..... 6 / 8

TROU DU DIABLE
Ask about the selection from this microbrewery in Shawinigan, Québec ..... 7 / 9

ST-AMBROISE NEW ENGLAND IPA
Québec NEIPA 6.2%, IBU 55 ..... 8 / 10

FIN DU MONDE
Canada, Belgian-style tripel, 9% ..... 8 / 10

BORÉALE IPA NORD EST
Québec, NEIPA, 6%, IBU 76 ..... 8 / 10

BLANCHE DE CHAMBLY
Canada, wheat beer, 5% ..... 7 / 9

UNIBROUE ALE ROUSSE
Canada, red ale, 5% ..... 7 / 9

ST AMBROISE
Québec, cream ale 5%, oatmeal stout 5% ..... 6 / 8

SLEEMAN
Canada, Silver Creek lager, 5% ..... 6 / 8

BORÉALE
Québec, blonde 4.5%, red 5%, IPA 6.2% ..... 6 / 8

MOOSEHEAD
Canada, blonde lager, 5% ..... 6 / 8

BEER COCKTAILS

SNAKEBITE
Sapporo, cider, Cassis
8 / 10

CREAM VELVET
St-Ambroise cream ale, cider
8 / 10

SOUR VELVET
Raspberry sour beer, cider
8 / 10

BLACK & TAN
Smithwick's, Guinness
8 / 10

PANACHÉ
Mc Carold, Sprite
7 / 9

IRISH BLACK RUSSIAN
Guinness, Coca-Cola, Kahlúa, vodka, 12 oz
12

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
McCarold, Sprite, grenadine
7 / 9

BIEN JOJAY
Guinness, Blanche de Chambly, cider
8 / 10



ALONE OR WITH FRIENDS

OUR MUST-HAVES

Loaded Nachos ..... 16 / 24

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

EXTRAS

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

Our Famous Chicken Wings Basket ..... 16 / 25

Choice of dry rub or sauce

DRY RUBS

Lemon | Cayenne pepper

SAUCES

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



Scotch Eggs 19

Two crispy Scotch eggs: soft-boiled eggs wrapped in sausage meat and fried until golden.

OUR FAMOUS FRIES

Basket of fries 9

Basket of sweet potato fries 13

Our baskets are served with house mayo, made with lots of love!



** Fries pictured with Irish cheese sauce and bacon*

ADD-ONS

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

PUB CREATIONS



A gourmet selection:

- ☐ 3 Pretzels with Spicy Honey Sauce
- ☐ Onion Rings
- ☐ Goat Cheese Croquettes
- ☐ Fried Calamari
- ☐ Fried Cod Tacos
- ☐ Baby Potatoes with Cheese Sauce
- ☐ Breaded Shrimp
- ☐ Fried Pickles & Green Beans
- ☐ Pulled Pork Tacos
- ☐ Fried Halloumi
- ☐ Chicken Tacos
- ☐ Spicy Honey Lamb Meatballs
- ☐ 6 Mini Corn Dogs
- ☐ Jalapeño Poppers
- ☐ Salmon Rillettes

1 CHOICE	3 CHOICES	6 CHOICES
13	33	65

THE ARROW OF COURAGE 35

30 popcorn chicken pieces arranged on a wooden arrow.

We start gently... and finish “caliente” - 10 sauces, from “that’s fine” to “call the fire department!!!

Good luck!



SPECIALTIES



Our Famous Guinness Stew 26

Slow-braised beef stew simmered in Guinness with potatoes, carrots and celery, served with golden garlic bread (750 g total).

The Pub's Famous Fish & Chips 23

Three cod fillets in house beer batter, fried golden and served with crispy fries and house tartar sauce.



THE PLATS

Bangers & Mash 24

Two roasted Toulouse sausages on mashed potatoes, topped with caramelized onion gravy.

Creamy Moules Marinières 29

Québec mussels in a creamy white wine sauce with leeks and Dijon mustard, served with fries and mayo.

Choice of sauce

- Chipotle-hickory & maple
- Sweet & sour
- BBQ (mild, medium, hot)
- Honey
- Buffalo

Crevettes Bang Bang 24

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

Irish Pot Pie 24

Comforting chicken and leek pie under golden puff pastry, served with fries and salad

BURGERS & SANDWICHS

All burgers and sandwiches are served with fries and house mayo. Our 7 oz beef patties are homemade and gluten-free. Gluten-free bread available on request.

O'maley 2.0 ..... **26**
Generous 100% lamb patty, goat cheese, spicy honey, lime sour cream, tomato and lettuce on brioche. Served with fries and house mayo. *(Cannot be made gluten-free).*

Ballymore **23**
Brioche bun, beef patty, Swiss cheese, bacon, sautéed mushrooms, lettuce, tomato, onions and pickles.

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

Canadian **24**
Brioche bun, beef patty, cheddar and Swiss, lettuce, tomatoes, onions, coleslaw, pickles, bacon and Thousand Island dressing, salade (ketchup, mayo, oignons rouge & cornichons)

911 ..... **24**
Brioche bun, beef patty, cheddar, pickled jalapeño, lemon sour cream, lettuce, jalapeño popper and spicy tequila-lime sauce.

Vegetarian **23**
Brioche bun, Impossible Meat veggie patty, cheddar, fried onions, guacamole, lettuce, tomato and pickles.

Classic Burger **19**
Brioche bun and beef patty, lettuce, tomato, onions and pickles
with cheese ..... **+1**



Chicken Caesar Wrap **24**
Grilled chicken breast, lettuce, crispy wontons, bacon, Parmesan and Caesar dressing in a warm tortilla.

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



Reuben Sandwich **25**
Pastrami, Thousand Island dressing, melted Swiss cheese and sauerkraut on toasted rye.

Philly Steak Sub **25**
Double Philly steak, caramelized onions, sautéed mushrooms and Swiss cheese on a sub roll.



ADD-ONS

Substitutions for fries:

Salad
Fries and salad
Fries & Caesar salad

+3

Sweet potato fries
Regular poutine
Caesar salad
Onion rings

+4,50

Any other poutine +$7

Sauces

Pepper
Truffle mayo
Irish sauce
Sour cream
BBQ
Buffalo
Honey

+2,50

Extras

Bacon
Mozzarella
Swiss cheese
Cheese curds
Jalapeños
Cheddar Fondue

+3,50

OUR SIGNATURE POUTINES

All our poutines are made with delicious Québec fries from St-Arneault, established in 1979.

SAINT-ARNEAULT

Classic **13**

Golden fries, fresh cheese curds and poutine gravy made with love.

Peppercorn Poutine **16**

Fries, cheese curds, peppercorn gravy, caramelized onions and sautéed mushrooms.

Pulled Pork **21**

Tender pulled pork, smoked Gouda, fresh cheese curds and fried onions, topped with poutine gravy. A generous and intensely flavourful version.

Three Cheeses **21**

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

Chix **21**

Fresh cheese curds, crumbled feta, marinated chicken breast, shallots & fresh cilantro, topped with house poutine gravy.

Switch to fried chicken ..... **+3**

The 911 🚑 **21**

Fresh cheese curds, jalapeño poppers, pickled jalapeños, lemon sour cream, green onions and poutine gravy.

Pout'rami **22**

Fresh cheese curds and brown gravy, topped with pastrami and old-fashioned mustard for a rich Montréal-style poutine.



TOUJOURS PLUS ...

Extras

Bacon, mozzarella, cheddar, chee curds **+4**

SOUPE & 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



DESSERT

The McCarold BB **12**

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

Seasonal Fruit Tartlet **12**

Seasonal fruit tartlet served warm with a scoop of ice cream.



Caesar Salad **19**

Crisp romaine, croutons, bacon, fried capers and shaved Parmesan, tossed in Caesar dressing *(vegetarian without bacon)*.

Chicken Caesar Salad **24**

Crisp romaine, croutons, fried capers, bacon, Parmesan and juicy grilled chicken, tossed in Caesar dressing *(not so vegetarian!)*.

Scotch Egg Salad **24**

Romaine lettuce, Parmesan, cucumbers and tomatoes, topped with one crispy Scotch egg, fried onions and creamy lime dressing.

Apple & Goat Cheese Salad **20**

Mesclun, crisp apples, warm goat cheese croutons, toasted pecans, pickled onions, spicy honey-Dijon dressing & fleur de sel.

SANGRIAS, WINES & PORTO

WHITE OR RED SANGRIA

GLASS	HALF-PITHER	PITCHER
10	16	26





Ask about the owner's favourites!

Private import wines selected by the owner, subject to availability

WHITE WINE

RED WINES

ROSÉ WINES

HOUSE	PRIVATE IMPORT
Glass / Bottle	Glass / Bottle
9 / 39	11 / 49

PORTO CABRAL TAWNY 10 YEARS 9

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

SOFT DRINKS

KOMBUCHA (330 ml can) **7**

COKE, DIET COKE ..... **4** / **6**

SPRITE / GINGER ALE / ICED TEA ..... **4** / **6**

FRUIT JUICES
Ask about our current selection ..... **4** / **6**

JAMAICAN GINGER SODA
(Great Gentleman) **7**

WATERMELON & HIBISCUS SODA
(Great Gentleman) **7**

SAN PELLEGRINO
Lemon or blood orange (355 ml) **5**

SAINT-JUSTIN WATER
Sparkling water, 355ml / 750ml ..... **4,50** / **7,50**

ENERGY DRINKS

RED BULL **6,50**

- Red Bull Energy Drink
- Red Bull Sugarfree
- Red Bull Red Edition



COFFEES

LIQUEUR COFFEES
Irish, Brazilian, Spanish, Jamaican, Mexican, Italian, cognac, Baileys, amaretto **9**

REGULAR COFFEE
Filter coffee made with love **3**

ESPRESSO
Columbus Café espresso, made with lots of love **3,50**

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



CIDERS

MCKEOWN
Rougemont, 6% ..... 7 / 9

PEAR CIDER
Rougemont, 5%
(341 ml can) 8

Kir breton
Cider & cassis 7,50 / 9,50

CIDRE MCADAM
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

HELIX
Blonde, IPA, Québec, 100% gluten-free (473 ml) 9

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

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



NON-ALCOHOLIC (CANS)



MC CAROLD
Québec, 0%. Blonde, IPA, Raspberry Sour 9

BSA NON-ALCOHOLIC
Québec, orange wheat beer, 0% (473 ml) 9

BORÉALE ROUSSE
Québec, malted barley, caramel malt, 0% 9

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



SCOTCHS & WHISKYS

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

BALVENIE
Aged in traditional casks, then in sherry caskswith notes of honey, spices & orange..... 17

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

BUSHMILLS
Triple distilled for a smooth finish 9

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

CHIVAS REGAL 12 ANS
A balanced, elegant whisky 13

JAMESON
The original Jameson since 1780, aged in sherry, bourbon and port casks 8

J. WALKER RED
A blend of 35 Scotch whiskies 8

J. WALKER BLACK
Made from single malt and grain whiskies, aged 12 years in oak 10

LAGAVULIN 16 ANS
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 matured 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 & peaty character..... 16

TÉ BHEAG UNCHILLFILTERED
Non-chill-filtered whisky to preserve its flavours 10

SORTILÈGE
A blend of Canadian whisky and maple syrup. 10

SAPPORO

DID YOU KNOW?

Founded in 1876 on the island of Hokkaido, Sapporo is Japan's oldest beer brand. Its iconic star has represented this crisp, light and perfectly balanced Japanese lager for nearly 150 years. A beer rich in history, best enjoyed ice-cold at Mc Carold.



DID YOU KNOW ABOUT THE ROOM ABOVE MCCAROLD?



- Capacity of approximately 130 guests;
- Flexible space (formal or casual);
- On-site bar service and catering options;
- Full audiovisual equipment (sound, microphone, projector);
- Personalized event-planning support.



@McCarolds @PubMcCarold @mccarolds