



Escapades  
Memphremagog

A PAL+ EXPERIENCE

## 2024 MENU BUBBLY HOUR

### SNACKS

<b>Homemade chips</b> (plain or barbecue) 	5
<b>«LeCornet» sorbet</b> (lemon or raspberry)  	5
<b>Marinated mixed olives</b> 	8

### TO SHARE

<b>Big pretzel</b> 	8
served with homemade mustard sauce	
<b>«Le Gars du Lac» mini pogos</b> (3) 	12
The Regular - homemade truffle ketchup	
The Spicy - beer and maple mayonnaise	
The Maple - honey mustard mayonnaise	
Vegan sausage available - vegan pesto mayonnaise 	
<b>Nachos (cheese, onions, black olives, bell peppers)</b> 	20
served with salsa and sour cream	
<b>Extra:</b> guacamole + 5	
<b>Fried pickles</b> (5) 	10
served with spicy mayonnaise	
<b>Townships plate</b> 	17
Plate of three local cheeses (Fontina from the Saint-Benoît-du-Lac Abbey, Brie paysan from Presbytère, Zachary Cloutier from La Nouvelle France), served with croutons and grapes	
<b>Grand Cru plate</b> 	30
Plate of local products: 2 charcuteries from Scotstown (Rosette Alfred, Victoria doux), 3 cheeses (Fontina from the Saint-Benoît-du-Lac Abbey, Brie paysan from Presbytère, Zachary Cloutier from La Nouvelle France), Lac Brome duck rilette, smoked trout spread from les Bobines, layered terrine of elk and ginea fowl mousse, served with olives, mini pickles, red grapes, almonds, apricots and croutons	

Taxes are not included. Service charge will automatically be added to your bill.



Vegetarian



Gluten free



Vegan



Local product



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### COCKTAILS

<b>Apple on the Beach</b> .....	9
Mango and mint, cidrerie Michel Jodoin (355 ml), 7%	
<b>Alcoholic slushie</b> (flavour of the moment) .....	10
<b>Sangria</b> (white, pink, red) .....	10
<b>Orange sangria</b> .....	11
Orange wine, Amermelade, white cranberry juice, blood orange soda, fresh rosemary	
<b>Rose of the Winds</b> .....	12
Malfy Gin Rosa, rosé vermouth, rosé mistelle, soda	
<b>The Shipwrecked</b> .....	13
Cherry River dry gin, St-Germain liqueur, cucumber bitters, elderflower syrup, soda, fruit bubbles	

### MOCKTAILS

<b>Slushie</b> (flavour of the moment) .....	7
<b>Gin Fizz</b> (cucumber and lime, Romeo's Gin, 355 ml), 0% .....	8
<b>Bubble Tea</b> (Mystea's herbal tea of the moment, lemon bubbles) .....	9
<b>Margarita</b> .....	11
HP Juniper's alcohol free tequila, frozen lemonade, passion fruit syrup, sea salt	

### BEERS & CIDERS

#### Draft

<b>Griffintown, blonde, 5%</b> .....	9
<b>Préfontaine, white, 4.5%</b> .....	9
<b>Loxley, red, 4%</b> .....	9
<b>L'Amer, IPA, 6.8%</b> .....	9

#### In a can

<b>Bière de Table, 3.5%, La Knowlton Co. Microbrewery (473 ml)</b> .....	9
Light seasonal, 100% from Quebec with citrus aromas.	
<b>Lemon Haze, 4.1%, La Memphré Microbrewery (473 ml)</b> .....	11
Neïpa. Citrus and tropical fruits aromas.	
<b>West Coast IPA, 6%, La Knowlton Co. Microbrewery (473 ml)</b> .....	13
Iconic beer of the West Coast. Beautiful bitterness, citrus and tropical fruits aromas.	
<b>CID cuivré, half dry, 10%, Cidrerie Milton (355 ml)</b> .....	10

### WINES

<b>Cuvée Détente rosé 2021, Domaine Les Bromes, Lac Brome</b> .....	10/48
Seyval noir, maréchal foch	
<b>B4 white 2022, les Bacchantes Winery, Hemmingford</b> .....	12/58
Vidal, seyval blanc	
<b>Beau Jus rouge 2021, IGP Vin du Québec, La Bauge Winery, Brigham</b> .....	13/62
Frontenac noir, frontenac gris	