

# 2025 MENU | BUBBLY HOUR

## COCKTAILS

<b>Alcoholic slushie</b> (flavour of the moment) . . . . .	10
<b>Sangria</b> (white, rosé, red) . . . . .	11
<b>Gin Fizz</b>   Cherry River dry gin, lime juice, simple syrup, soda 🍀 . . . . .	13
<b>Peach Spritz</b>   Peach schnapps, sparkling wine, soda . . . . .	14

## BEERS

### Draft

<b>Griffintown, blonde, 5%</b> 🍀 . . . . .	10
<b>Blue Moon, white, 4.5%</b> % . . . . .	10
<b>Normanville, IPA, 6.8%</b> 🍀 . . . . .	10
<b>Rubis Red, red, 4%</b> 🍀 . . . . .	10

### In A Can

#### LA KNOWLTON CO. MICROBREWERY, LAC BROME

<b>Le Grand Cru, 5.3%</b> (473 ml) 🍀 ❤️ . . . . .	11
Traditional cream ale-style blonde beer, smooth and refreshing. Our namesake beer is perfect for summer!	
<b>Juicy IPA, 6.4%</b> (473 ml) 🍀 . . . . .	14
A fruity IPA with aromas of pineapple, mango, and citrus. Low bitterness.	

#### LA MEMPHRÉ MICROBREWERY, MAGOG

<b>Lemon Haze, 4.1%</b> (473 ml)   NEIPA. Citrus and tropical fruit aromas. 🍀 . . . . .	12
<b>La Framboise, 6%</b> (355 ml) 🍀 . . . . .	14
Raspberry-infused witbier. Flavourful, fruity, dry and refreshing.	

## WINES

<b>Rosé</b>   Hortensia 2024, Mas des Patriotes, Pinot Noir and Louise Swanson . . . . .	12/55
<b>White</b>   La Mansarde 2023, Mas des Patriotes, Frontenac Blanc 🍀 . . . . .	13/63
<b>Red</b>   Castelvechio Rosso, Manfredi, Piedmont, Sangiovese . . . . .	11/50

**Take a little piece of Le Grand Cru home with you after your cruise!**

<b>4-pack of Le Grand Cru canned beer, created in collaboration with.</b> . . . . .	25
<b>La Knowlton Co. microbrewery</b> (Available only with food purchase.)	

🍀 Organic 🍀 Product of Quebec



Taxes and service charges are not included.



The full alcohol menu is also available by scanning this code with your smartphone.

# 2025 MENU | BUBBLY HOUR



## I'M A LITTLE PECKISH

<b>Sorbet</b> (raspberry or strawberry)    	5
<b>Homemade chips</b> (plain or barbecue)   	5
<b>Marinated mixed olives</b>   	8.50


## TO SHARE

<b>Big pretzel</b> .....	8
Served with a homemade mustard sauce	

<b>Bruschetta with melted brie cheese, grilled baguette</b>  	16
---	----

<b>Loaded nachos</b> (cheese, onions, black olives, bell peppers)  	20
Served with salsa and sour cream	
<b>Extra:</b> guacamole + 5	

<b>Quebec cheese plate</b> 	18
Platter of three Quebec cheeses (Lemerich 1972 from Fromagerie Warwick, Tête Dure from Fromagerie Fritz Kaiser, La Meule des Champs from Fromagerie Rang 9) served with croutons and grapes	

<b>Grand Cru plate</b> 	32
Platter of local products: two charcuteries from Scotstown (Rosettes Alfred and mild Victoria), three cheeses (Lemerich 1972 from Fromagerie Warwick, Tête Dure from Fromagerie Fritz Kaiser, La Meule des Champs from Fromagerie Rang 9), duck rillettes from Lac-Brome, smoked trout spread from Les Bobines, and a pork and game terrine with cranberries. Served with olives, mini pickles, grapes, almonds, dried apricots, and croutons.	

Taxes and service charges are not included.



Vegetarian



Gluten free



Gluten-free option available



Lactose free