

BEER MENU THIS WEEK

QUAI 1635

Tasting board
four 6oz glasses of your choice
11

Blonde légère du Quai
pale ale, 4% alc./vol.
5.5 / 8

Ironworks, 4 Origines, Montréal
canadian hops pale ale, 5% alc./vol.
5.75 / 8.5

4e dimension, Les Grands Bois, St-Casimir
witbier, 5% alc./vol.
6.5 / 9.5

Tout Est Chill, Avant-Garde, Montréal
sour beer, 4.8% alc./vol.
7 / 10

Gravité, À l'Orée du Bois, Saint-Antoine-de-Tilly
apple cider, 5.5% alc./vol.
5.75 / 8.5

Cassis Bleuët, Le Castor, Rigaud
blueberry beer, 6.8% alc./vol.
7.25 / 10.5

Chêne Rouge, Oshlag, Montréal
oak flavored red ale, 5% alc./vol.
5.75 / 8.5

Kona, Alpha, Québec
new england ipa, 6.5% alc./vol.
7.5 / 11

Dipa Vermontoise, Microbrasserie Farnham
double ipa, 8% alc./vol.
7.5 / 11

Noire, Les Trois Mousquetaires, Brossard
schwarzbier, 5% alc./vol.
5.75 / 8.5

La Blonde, Glutenberg, Montréal
gluten-free pale ale, 4.5% alc./vol.
7.5 (473ml)

Météorite, Bockale, Drummondville
alcohol-free fruity beer, <0.5% alc./vol.
7.5 (473ml)

IPA, Bockale, Drummondville
alcohol-free india pale ale, <0.5% alc./vol.
7.5 (473ml)

Cocktails

Sangria Caroline

*chardonnay, apple liqueur,
ginger ale, white cranberry*

Sangria Chic-Choc

*cabernet sauvignon, spiced rum,
orange, lemon-lime soda*

8

Bloody du Quai

*kamouraska vodka, clamato, mixed
spices, hot sauce, ale*

Sangria de l'Île

*Saint-Pierre rosé, lychee liqueur,
grapefruit, citrus soda*

10

Mona Lisa

amaretto, lemon, grapefruit, mint

Cancun Beach

*chic-choc rum, bitter liqueur, nectar of
mango, lemon, pineapple, citrus soda*

Trait Pamplemousse

*trait carré gin, pink pepper,
grapefruit, rosemary*

Jackie Chan

*romeo's gin, monsieur t green tea,
lemon, agave syrup, basil*

Bourbon limonade

*bourbon, limoncello, fresh lemon
juice, orange, ginger ale, mint*

12

*"It's not the wifi that
connects people together,
it's the apero. »*

Mocktails

Herbacé

*rosemary syrup, pink pepper,
green tea, basil, soda*

Mango Cabano

*mango nectar, agave syrup,
grapefruit, pineapple, ginger ale, mint*

Lime Caesar

*clamato, spice mix,
lime, hot sauce, pepper*

7

Homemade Lemonade

*fresh lemon juice, syrup
pomegranate*

5

Classic cocktails (our suggestions)

Spritz

aperol, cava, soda, basil

Mojito

white rum, lime, mint, soda

Margarita

tequila, lime, citrus liqueur

12

White Wines

Oakbank	8.5 / 34
<i>chardonnay, australia</i>	
Altopiano - organic -	9.5 / 38
<i>trebbiano, abruzzo, italy</i>	
Boron	11.5 / 42
<i>pinot grigio, veneto, italy</i>	
Les Corbillières - organic-	14 / 56
<i>sauvignon blanc, touraine, france</i>	
Picpoul de Pinet	46
<i>white piquepoul, languedoc, france</i>	
Première Escale - organic-	52
<i>muscadet, loire, france</i>	
Long Barn	53
<i>california, united states</i>	
Seleccio - organic -	58
<i>penedes, spain</i>	

Bubbles & macerations

Rosée Matinale - rosé wine -	11 / 42
<i>radisson, marquette, frontenac, vidal ile d'orléans, québec</i>	
Gold	48
<i>prosecco brut, italy</i>	
Naked Truth - orange wine -	54
<i>savatiano, greece</i>	
Domaine Remy Bertin	120
<i>champagne selection brut, france</i>	

*“The most prestigious bottles
begin to exist when we empty
them among friends. »*

- Paul Bocuse

Red Wines

Oakbank <i>cabernet sauvignon, australia</i>	8.5 / 34
Massoreale <i>sangiovese, abruzzes, italy</i>	9.5 / 38
La villa <i>syrach, tempranillo castille-la-manche, spain</i>	11.5 / 42
Tuilerie du Puy - <i>sustanaible vineyard</i> - <i>cab.-sauv., cab.-franc, merlot, bordeaux, france</i>	13 / 48
Vega Sindoa <i>tempranillo, navarra, spain</i>	42
Ficelle - <i>organic</i> - <i>cabernet-sauvignon, laguedoc, france</i>	50
Cuvée T - <i>biodynamic</i> - <i>pinot noir, schiava, merlot alto adige, italy</i>	52
Gasò <i>ripasso della valpolicella, veneto, italy</i>	67

Nightcaps

Lemon Amaretto

almond liquor, fresh lemon
6

Café Chauffé

*coureur des bois, barista,
espresso, marshmallow, whipped cream*
10

Grand Marnier

orange flavored cognac on ice
9



Desserts

Churros

*cinnamon, brown sugar,
maple caramel*
8

Key Lime

lime, chantilly, graham, fruits
12

Cafes

Regular / Espresso / Allongé
3

Cappuccino / Teas / Infusions
4

Cafe Latte / Hot Chocolate
(2% or soy milk)
4.5

Gins from Quebec

Ungava

*eastern townships, rose hips, labrador tea,
boreal plants, tonic & lemon*

Seventh Heaven

*montreal, juniper berry, elderberry, coriander,
forbidden fruit, tonic & lime*

6.5

Romeo's Gin

*montreal, cucumber, dill, lavender, almond
tonic & cucumber*

Stadaconé bleu

*quebec city, dune pepper, wintergreen,
pea flower, rose petal, tonic & pink pepper*

Trait Carré

*quebec city, plants, floral
tonic & lime*

7.5

Panoramix

*granby, blue pea flower, elderberry,
dune pepper, tonic & juniper berries*

St-Laurent

*rimouski, kelp, angelica root, seed
of paradise, tonic & rosemary*

BeOrigin

*saint-augustin-de-desmaures, rose petals,
lavender, tonic & mint*

8.5

Scotchs, Whiskeys & more

Wild Turkey, Kentucky, United-States

medium-bodied and oaky

6

Jameson Caskmates Stout Edition, Ireland

blended, medium-bodied and oaky

Cognac V.S. Global, Poitou-Charentes, France

blended, medium-bodied and oaky

8

Bushmills 10 years, Irelande

single malt, medium-bodied and fruity

Grand Marnier, France

orange flavored cognac

9

Suntory Whisky Toki, Japan

blended, medium-bodied and fruity

11

Glenmorangie 10 years, Highland, Scotland

single malt, medium-bodied and fruity

Aberlour 12 years, Speyside, Scotland

single malt, complex and full-bodied

13

Talisker 10 years, Isle of Skye, Scotland

single malt, full-bodied and smoky

14

*“A man who hates dogs, but
who loves whiskey cannot
not be entirely bad. »*

- WC Fields