

LA GAZETTE

MONTRÉAL • QUÉBEC

TORONTO • OTTAWA

3BREWERS.CA | Follow us! @ f t

FALL 2019 • WINTER 2020 | NUM. 028



PRESSED FOR TIME?

We have designed a special menu for people who have to eat lunch in a hurry. Available weekdays from 11 a.m to 3 p.m.

By choosing **Ocean Wise Recommended** products today, 3 Brewers is making an eco-responsible choice that will contribute to the health of our oceans tomorrow.



By choosing **chicken and beef from Canada**, 3 Brewers is supporting the local economy while offering you higher quality product.



BREWING GOOD TIMES!

We believe that the best way to enjoy our craft beer is to pair them with delicious traditional dishes enjoyed in the company of great people!

Lilloise Flammekueche

1/2 Metre Flammekueche

OUR TRADITIONAL BEERS

BREWER'S ADVICE

Looking for the perfect brew to accompany your meal? Suggested pairings are identified with taste tags throughout the menu.



WHITE

IBU 18 ALC 4.7%

Delicate aromas of citrus and flavours of wheat. Proteins and yeast remain suspended in the beer and manifest themselves in the beer's cloudy appearance.



BLONDE

IBU 24 ALC 5.2%

Malty and dry, the blonde exhibits an alluring fruitiness. The use of traditional hops contributes to a subtle, pleasant bitterness.



AMBER

IBU 26 ALC 6.2%

A blend of special malts bestows the amber with a balance of roasted and caramel flavours. All of this supported by a long and palpable bitterness.



IPA

IBU 60 ALC 6%

Bold citrus flavours and a resinous bitterness from North American hops melt perfectly with malty notes, providing the IPA with its unmistakable character.



BROWN

IBU 27 ALC 4.8%

Full-bodied and malty, this beer presents aromas of caramel, chocolate and coffee. Its creamy foam and silkiness blend into a bittersweet finish.

WHAT IS AN IBU? IBU stands for 'International Bitterness Unit'. It is a unit of measurement for the bitterness of the beer. The more bitter the beer, the higher the IBU.

WELCOME TO 3 BREWERS! Our story began 30 years ago in Lille, France, where fresh house-made food encountered brewed on site craft beer. Today we continue the tradition of our French heritage and pride ourselves on great food paired with the perfect beer designed for a one-of-a-kind experience across all of our locations in France, Canada, Tahiti, New Caledonia, Reunion Island and Brazil.



BEER ON TAP



	25 CL	30 CL	50 CL	1 L	1.5 L
WHITE	5.50	—	7.50	12	18.50
BLONDE	5.10	—	7.15	11.50	17.10
AMBER	5.10	—	7.15	11.50	17.10
IPA	5.50	—	7.50	12	18.50
BROWN	5.50	—	7.50	12	18.50
FEATURE BEER	—	5.50	7.50	12	18.50
BREWER'S TAP	—	5.50	7.50	12	18.50



Pour the beer directly at your table. Perfect for sharing with 3 to 5 good friends!

	3L	5L
BLONDE AND AMBER	29.25	41.25
WHITE, IPA AND BROWN FEATURE BEER	31.25	43.25
BREWER'S TAP		

METRE OF BEER 41.95

You order the metre, we ring the bell! Ten 25 cl glasses of any of our beers make this an excellent way to share great beer with friends!



TRADITIONAL ET CETERA 8.40

Four 12.5 cl taster glasses: white, blonde, amber and brown.

PREMIUM ET CETERA 9.40

Four 12.5 cl taster glasses: blonde, IPA, feature beer and brewer's tap.

STARTERS TO SHARE



Pulled Pork Tacos



Camembert

- BEER-BATTERED MAXI FRIES** 7.75
Thick-cut fries browned to golden perfection. Served with Dijon mayonnaise.
- PRETZEL** 9.50
A salted German-style pretzel, lightly buttered and served with a warm beer cheddar dip and honey-mustard sauce.
- 3 BREWERS BEER CHASER** 11
A medley of battered cauliflower, breaded dill pickles, zucchini sticks and mozzarella sticks. Served with Dijon mayonnaise.
- CLASSIC CHICKEN WINGS (8)** 14.25
Tender, meaty chicken wings. Your choice of dry seasoned, inferno or creamy garlic Parmesan.
- POPCORN SHRIMP** 13.75
Tasty bite-sized battered shrimp (Ocean Wise Recommended), deliciously crispy and seasoned, served with a mild chili sauce.
- CRISPY CALAMARI** 14.25
Lightly breaded, golden and crispy calamari served with our signature seasoned house-made chips and our lemon aioli dip.
- FRENCH ONION SOUP** 9.25
Spanish onions slow cooked in a beef and chicken consommé with white wine. Topped with French bread crostini, melted emmental and mozzarella cheeses.
- PULLED PORK TACOS (3)** 14.95
Perfectly spicy pulled pork with guacamole, pico de gallo and our house-made pickled red onions, served on flour tortillas, topped with cheddar and mozzarella and garnished with sour cream and cilantro.
Additional tacos +\$5 ea.
- NACHOS CLASSICOS** 16.75
Crispy corn tortilla chips layered with melted mozzarella and cheddar cheeses, diced tomatoes, jalapeños, black olives and green onions. Baked and served with sour cream and salsa.
Add Guacamole +\$2.75 Add Chicken or Pulled Pork +\$5
- TOULOUSE SAUSAGE** 18
Grilled juicy pork sausage on a bed of sautéed onions. Served with crostini.
- CAMEMBERT** 19.50
Rich and creamy Québec Camembert cheese, with mini potatoes, caramelized onions, bacon and crostini.

BURGERS & SANDWICHES

Served with fries or coleslaw or house salad. Substitute for a Caesar salad for +\$1 or sweet potato fries or beer battered maxi fries for +\$2.50.

- 3 BREWERS BURGER** 16.45
100% beef patty smothered with maple beer sauce, garnished with bacon, smoked Gouda, lettuce, tomatoes and onions, served on a toasted burger bun. One of our best-selling burgers.
- LATE RISER BURGER** 16.95
100% beef patty, melted cheese and smoked bacon, topped with a soft over-easy egg and our famous signature sauce on a toasted burger bun.
- TRADITIONAL BURGER** 13.95
100% beef patty with our signature sauce and garnished with a dill pickle slice, lettuce, tomatoes and onions, served on a toasted burger bun.
- INFIDEL BURGER** 17.95
Plant-based patty* topped with goat cheese, tomatoes, onions, lettuce and pesto mayonnaise on a toasted burger bun.
- BACON & CHEESE BURGER** 16.25
100% beef patty topped with crispy bacon, melted cheese and our signature sauce. With a slice of dill pickle, lettuce, tomatoes and onions, served on a toasted burger bun.
- NORMANDY BURGER** 17.95
Created by **André Castinel, Chef at 3 Brewers Laurier**
100% beef patty, Camembert, sautéed mushrooms, balsamic caramelized onions and lettuce, served on a grilled burger bun.
- CHICKEN & WAFFLES** 16.75
Fried chicken breast with crispy bacon, lettuce, tomatoes, onions and mayonnaise, sandwiched between two delicious sweet Belgian waffles.
- THE CLASSIC SANDWICH** 15.50
Slowly braised BBQ pulled pork and house-made creamy coleslaw, all served on a toasted burger bun.
- GOAT CHEESE & ROASTED RED PEPPER SANDWICH** 15
Roasted red peppers marinated in pesto with tomatoes, basil, arugula, red onions and goat cheese on toasted rosemary focaccia.
- CHICKEN BLT SANDWICH** 16.75
Tender, juicy grilled chicken breast served on a toasted ciabatta bun with tomatoes, smoked bacon, lettuce and mayonnaise.



Chicken & Waffles

Late Riser

Normandy

*The Infidel Burger patty is cooked on the same surface as meat, bacon, and eggs and may come into contact with these ingredients. The Beyond Burger™ is a registered trademark of "Beyond Meat".

POUTINES

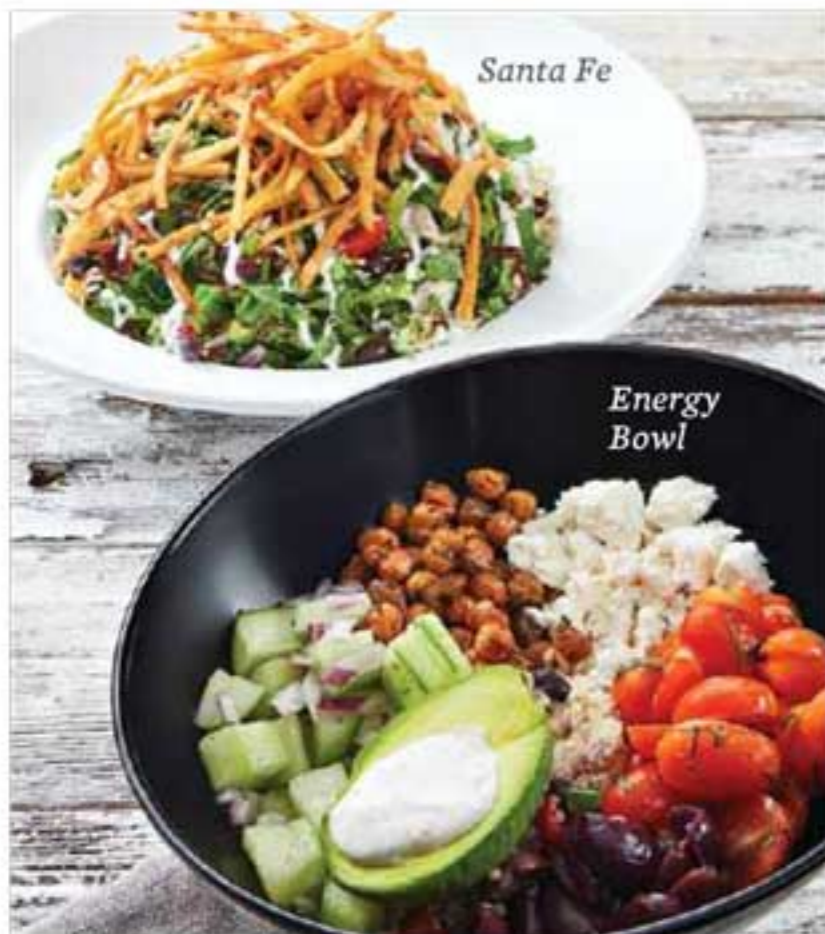
Upgrade this all-time Canadian culinary classic with beer-battered maxi fries for only +\$2.50!

- THE AUTHENTIC** 9.35
Cheese curds, fries and hot poutine gravy. Three ingredients, a timeless classic.
- PULLED PORK** 14.60
BBQ-braised pulled pork with crispy bacon, cheese curds, fries and hot poutine gravy, topped with green onions.



SALADS

Add grilled chicken: +\$5



- HOUSE** ● ● small 4.75 large 9.50
Fresh lettuce topped with tomatoes, cucumbers and crisp julienned vegetables, tossed with our white beer balsamic vinaigrette.
- CAESAR** ● small 4.95 large 9.95
Crisp romaine lettuce with bacon and house-made croutons, tossed with a creamy garlic dressing and sprinkled with Parmesan.
- SANTA FE** N ● 16.75
Pulled chicken (Raised by a Canadian Farmer) tossed with romaine lettuce, black beans, sautéed corn, red onions, grape tomatoes, cheddar and mozzarella cheeses. Topped with crispy tortillas, ranch dressing and our famous beer BBQ sauce.
- ENERGY BOWL** N ● ● 16.50
Black bean quinoa topped with avocado, basil grape tomatoes, cucumber onion salad, thyme-roasted chick peas, feta cheese and kalamata olives with a creamy yogurt dressing.
- WARM SWEET POTATO SALAD** N ● 15.75
Created by Jeremiah Culberson, Chef at 3 Brewers Oakville
Mixed greens with arugula, dried cranberries, honey pecans, red onions and sunflower seeds. Topped with warm, roasted sweet potatoes, bacon and crumbled blue cheese and lightly drizzled with our maple amber beer dressing.



FLAMMEKUECHES

New Delhi

- CHILI PEPPY** ● N 13.25
Pepperoni, Swiss and mozzarella cheeses layered over traditional flatbread, topped with tomato sauce and drizzled with our house-made chili oil.
- KALAMATA** N ● 15.95
Spicy sausage, red peppers, Kalamata olives and hot peppers with cheddar and mozzarella cheeses, baked on traditional flatbread, topped with tomato sauce and delicately garnished with fresh basil.
- LILLOISE** ● 16.15
Caramelized onions, smoked bacon and sautéed mushrooms with Swiss and mozzarella cheeses, baked on traditional flatbread with our famous Flamm sauce.
- CAPRINI** ● 15.25
Roasted red peppers, sun-dried tomatoes, fresh red onions and goat cheese baked on traditional flatbread, topped with our famous house-made Flamm sauce and garnished with arugula.
- LOUISIANA** ● 15.75
Pulled chicken (Raised by a Canadian Farmer), red peppers, onions, Swiss and mozzarella cheeses, all oven-baked on traditional flat bread with our savoury beer BBQ sauce.
- NEW DELHI** ● 15.95
Pulled chicken (Raised by a Canadian Farmer), red onions, peppers and diced tomatoes with Swiss and mozzarella cheeses, baked on traditional flatbread, with luscious butter chicken sauce and garnished with cilantro pesto.
- ROMA** ● 14.50
Pesto-marinated bocconcini, Swiss and mozzarella cheeses and tomato sauce, all oven-baked on traditional flat bread and sprinkled with fresh basil.
- CHAMELEON** N ● ● 14.50
Soy protein crumble (Boca product), broccoli florets, black olives, red onions, Swiss and mozzarella cheeses, tomato sauce, all baked on traditional flat bread.
- CARNIVORE** N ● 15.50
Smoked bacon, pepperoni, crumbled Italian sausage, caramelized onions, cheddar and mozzarella cheeses baked on traditional flatbread topped with tomato sauce.
- 1/2 METRE** ● ● N 25
Sautéed mushrooms, sun-dried tomatoes, arugula, red onions, pico de gallo, pepperoni, pesto-marinated bocconcini, mozzarella, Swiss and goat cheeses, baked on a long traditional flatbread with your choice of tomato garlic or creamy nutmeg sauce. Great for sharing!

* Available only from 4 p.m. Cannot be combined with any other offer and promotion. The 1/2 Metre not included.

PLATS BRASSERIE



Cassoulet

- CASSOULET** N ● 20.50
White bean casserole, Toulouse sausage, confit duck wings, pulled pork, carrots, onions and garlic, all slow-simmered to perfection. Comfort food from Southwestern France.
- STEAK & FRITES** N ● 25
Tender, juicy 8 oz. Canadian sirloin steak, lightly seasoned and grilled, topped with our house-made lemon and parsley butter, served with fries and lemon aioli.
- MUSSELS AND FRIES** ● 21
PEI mussels (Ocean Wise Recommended) steamed in a broth of tomatoes, garlic, onions and blonde beer. Served with fries and Dijon mayonnaise.



Tender Sliced Mushroom Steak

- TENDER SLICED MUSHROOM STEAK** N ● 25
Finely sliced Canadian sirloin beef with a house-made creamy mushroom and truffle sauce, served with garlic potatoes and sautéed vegetables.
- LEMON-BUTTER SALMON** N ● 26
Salmon filet with lemon-parsley butter, served on a medley of green beans, Kalamata olives, grape tomatoes and potatoes tossed with a white balsamic sauce.
- BEER-BATTERED FISH & CHIPS** ● 1 pc. 14.75 2 pcs. 18.75
Cod filet (Ocean Wise Recommended) dipped in our house-made beer batter, served with fries, coleslaw and tartar sauce.



Savoy Diots

- SAVOY DIOTS** N ● 19
Diot sausages braised in beer, white wine, onions and beef stock. Served with our awesome aged white cheddar mac & cheese.
- TRADITIONAL SAUERKRAUT** ● 19
Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, served with beer-marinated sauerkraut and potatoes.

** Only with Sauerkraut.




DESSERTS

- DECADENT BROWNIE**  ● 7.95
A fresh from the oven chocolate chip cookie surrounded with double chocolate brownie. Topped with vanilla ice cream drizzled with chocolate and beer caramel sauces.
- GOURMAND 3 BREWERS**  7.50
Macaroon, a square of house-made beer fudge and mini crème brûlée, served with freshly brewed coffee or espresso.
- LIÈGE WAFFLE** ● 5.95
Our best-loved dessert! A warm, buttery Belgian-style waffle served with vanilla ice cream and drizzled with beer caramel sauce.
- POLAR CHURROS** ● 7.75
Hot, crisp churros dusted with cinnamon sugar, topped with vanilla ice cream and drizzled with beer caramel sauce.
- SWEET CHEESE TRILOGY**  8.50
Three delicious mini cheesecakes served in glass jars: berry, chocolate and beer caramel. *Also available for 4\$ each.*
- PEACH FLAMMEKUECHE**  9.95
Created by Jeremiah Culbertson, Chef at 3 Brewers Oakville
Sliced peaches, honey pecans, butter crumble and cinnamon cream cheese on traditional flatbread. Served with vanilla ice cream and beer caramel sauce.
- AMBER BEER POUING CHÔMEUR**  ● 5.75
A traditional Quebec dessert. Fluffy white cake baked in our maple amber beer syrup, served hot and topped with vanilla ice cream and beer caramel sauce.



COFFEES & TEAS

- FAIRTRADE COFFEE**  OR TEA 2.50
- ESPRESSO** 3
- CAPPUCCINO** 4.25



CREATE A BEER TO YOUR OWN LIKING

A UNIQUE AND ORIGINAL EXPERIENCE*

You love craft-brewed beer? Now you can create your own recipe with our brewers during the first workshop and then taste the result during the second one! Our hop specialists have brewed countless casks to perfection and they want to share their knowledge to help you make your ideal beer recipe.

ASK YOUR SERVER FOR DETAILS!

*Our second workshop is reserved for groups of 12 or more. The cask must be consumed on site and may not leave the establishment. All participants must be of legal age. Please enjoy responsibly.



MAKE LOYALTY REWARDING!
Join the 3 Brewers Circle reward program and save! Activate your card online at 3brasseurs.ca/loyalty or download our mobile app!

- \$5 in INSTANT points upon activating your profile
- At each visit, 4% of your bill is transferred into points on your loyalty card
- 1 loyalty point = \$1
- Exclusive offers



GIVE THE 3 BREWERS EXPERIENCE!
Available online, in our restaurants and at selected retailers.

\$2 FOR CHILDREN ON TUESDAYS!

**For children aged 10 and under. By purchasing an adult meal \$14 or more. Limit of one \$2 children's meal per adult. Cannot be combined with any other offer and promotion.




WELCOME TO GROUPS!

Open your menu, raise your glass and let us take care of the rest. From a birthday party to a corporate event, happy hour or a farewell party, our in-house group specialist will assist you to create a memorable experience for all of your guests. Booking your next event at 3 Brewers will ensure your celebration will be a success.

WE CAN CUSTOMIZE YOUR EXPERIENCE!

-  SPECIAL GROUP MENUS
-  FOOD AND BEER PAIRINGS WITH OUR EXPERTS
-  PRIVATE SPACES™ LCD SCREENS AND FREE WIFI
-  TOUR OF OUR IN-HOUSE MICROBREWERY