

# 4 to 8

Cocktail time  
at the Garden



## Tapas

Olives and marinated vegetables	6
Spiced nuts with smoked paprika	6
Beet hummus and pita chips	6
Poached egg, marinated oyster mushrooms, prosciutto chip	8
Quebec deli plate	9
Chicken brochette with herbs and lemon	9
Smoked salmon, watermelon radish and fennel salad, horseradish cream	10
Quebec cheese plate	10

## BEER

BORÉAL BEER (ON TAP)	glass	6
blonde, white or red	pitcher	24

## CIDER

McKeown, made in Quebec	6
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## WINE

LOCAL SELECTION	glass	7
red, white or rosé	bottle	32

## LIQUOR

gin, rum, vodka or bourbon	mix	5
		2.5

## Cocktails

### BOTANICAL COCKTAILS 8.5

REGULAR OR RASPBERRY MOJITO  
(white rum, lime, sugar, mint and soda)

STRAWBERRY AND BASIL GIN & TONIC  
(Bombay gin, strawberry purée, tonic and basil)

APPLE AND ROSEMARY VODKA  
(vodka, apple rosemary granita and apple)

GARDEN TEA  
(spiced rum, iced tea, lemonade)

HORSERADISH BLOODY CAESAR  
(vodka, Clamato juice, horseradish, Tabasco sauce,  
celery salt and Montreal steak seasoning)

SANGRIA  
(red wine, peach schnapps, triple sec, orange juice,  
soda and macerated fruit)

BARTENDER'S SPECIAL

### ALCOHOL-FREE COCKTAILS 4.5

Homemade lemonade

Bloody Caesar

Iced tea

*All prices include taxes*