

ORIGINE BRASS

Craft Beers, Sourdough Pizzas & Natural Wines

Appetizers

Charcuterie & cheese	25
Homemade focaccia, Quebec cheese, bresaola, olives, homemade nuts	
Jerk shrimp - <i>spicy</i>	22
Sautéed Jerk Shrimp with mango salsa & coconut milk	
Nachos	18
With cheddar, marinated jalapeños, tomatoes, red onions, pico de gallo and avocado crema <i>extra chicken 6 extra pork belly 8</i>	
Origine Brass Poutine with beer gravy	16
Fries, cheese curds, homemade beer sauce, crispy onions <i>*gluten-free extra chicken 6 extra pork belly 8</i>	
Loaded fries	20
Pork belly, cheese curds, fries, crispy onions & homemade beer aioli	
Tacos (3 choices) Cauliflower/Pork/Chicken	14/17/18
Coleslaw, marinated jalapeños, tomatoes, queso fresco served with pico de gallo, mango salsa and avocado crema	
Roasted tandoori chicken wings - <i>spicy</i>	18
Whole chicken wings roasted & coated with our tandoori blend	
Salmon tartare	17/24
Capers, shallots, dijon, lemon, chives served with crostini	

Pizza

Our sourdough dough is homemade & fermented for 48 hours

Lunch Special 11:30 a.m. to 5 p.m. Sourdough Pizza & Beer 25
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Pepperoni	22
Pizza with pepperoni, mozzarella & spicy honey <i>extra burratina 4</i>	
Margherita	19
Tomato sauce, buffalo mozzarella, basil & olive oil	
Artichokes & goat cheese	23
Semi-dried tomato pesto, fried artichokes, goat cheese & mâche, honey beer reduction & pumpkin seeds	
Sausage & rapini - <i>spicy</i>	24
Tomato sauce, spicy fennel sausage, rapini, red onions & mozzarella	
Meatlovers	25
Sausage, ground beef, prosciutto, salami, onions, garlic, mozzarella & tomato sauce	
Mushroom	23
Mushrooms, brie cheese, semi-dried tomato pesto with roasted garlic, thyme and rosemary. Garnished with mâche & truffle oil	
Pesto & Prosciutto	25
Homemade basil pesto, prosciutto, cherry tomatoes & burratina	
Thai Buffalo Chicken - <i>spicy</i>	25
Roasted chicken, homemade Buffalo-style sauce, mozzarella and gorgonzola	

Bar snacks

Marinated olives - V*	10
Olives, semi-dried tomatoes, lemon zest & white wine. Homemade focaccia	
Homemade dill chips	5
Fried potatoes seasoned with dill	
Fried pickles	9
Breaded and fried dill pickles. Served with yogurt & dill sauce	
Bavarian pretzel	10
Pretzel, Dijon aioli, chives aioli & semi-dried tomato oil	
French fries and tater tots	6/8
QC potatoes or tater tots served with spicy whipped feta	
Chips and Dip	9
Spicy whipped feta, salsa roja & corn tortilla chips *Gluten sensitive	
Jalapeño Croquettes	12
Crispy potato, jalapeño and cheddar croquettes	
Arancini	12
Mushroom risotto, parmesan shavings, truffle aioli	

Main Dishes

<u>Sides</u>			
House salad/Caesar	10	Seasonal Vegetables	10
Loaded Fries	12	Beer Poutine	10
Fries/ Tater Tots	6/8	Homemade focaccia	3

Caesar salad	21
Romaine hearts, house Caesar vinaigrette, crispy parmesan & bacon <i>*Vegetarian option available extra chicken or tofu 6</i>	
Origine Brass Burger	17/19
Beef shoulder (4oz/8oz) with bacon, cheddar cheese, chives & confit garlic aioli, pickles, tomato & lettuce. <i>*Gluten sensitive bread & vegetarian option available</i>	
Fried Chicken Burger - <i>Spicy</i>	19
Fried chicken, buffalo-style chili sauce, marinated cabbage, mixed greens, chives aioli <i>*Gluten sensitive bread & vegetarian option available</i>	
Mushroom Cavatelli	26
Cavatelli, oyster mushrooms, shiitake mushrooms, peas, white wine, romano cheese, veal stock, cream and hazelnut pangrattato <i>*Gluten-free pasta available</i>	
Fried Pork Schnitzel	27
Served with Brussels sprouts, guanciale, potatoes & lemon butter sauce	
Fish & Chips	25
Cod, homemade beer batter, served with marinated slaw and fries & tartar sauce	

V - Vegetarian | V* - Vegan | Please ask for our gluten sensitive options and group-friendly choices

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