

ORIGINE BRASS

Craft Beers, Sourdough Pizzas & Natural Wines

Appetizers

Nachos

corn tortilla chips, cheddar, marinated jalapeños, tomatoes, red onions, pico de gallo. *extra chicken 6 extra cheese 6* 19
extra avocado crema 3 extra pork belly 8

Jerk shrimp - *spicy*

Sautéed Jerk Shrimp with mango salsa & coconut milk 23

Origine Brass Poutine with beer gravy

Fries, cheese curds, homemade beer sauce, green onions 17
**gluten-free extra chicken 6 extra pork belly 8*

Loaded fries

Pork belly, cheese curds, fries, crispy onions & homemade beer aioli 20

Tacos (3 Choices) - Pork/Chicken/Shrimp

Coleslaw, marinated jalapeños, tomatoes, queso fresco served with 17/19/21
pico de gallo. **Cauliflower taco available extra avocado crema 3*

Roasted buffalo chicken wings

Chicken wings roasted & coated in buffalo sauce 18

Salmon tartare

Shallots, chives & garlic aioli, avocado served with homemade focaccia. 16/25
**Small house caesar served with main portion*

Pizza

Our sourdough is homemade & fermented for 48 hours

Special

Sourdough Pizza & Beer 25

Lunch + Quiz Tuesdays

Pepperoni

Pizza with pepperoni, mozzarella & hot honey *extra burrata 4.5* 22

✓ Margherita

Tomato sauce, buffalo mozzarella, basil & olive oil 19

✓ Artichokes & goat cheese

Semi-dried tomato pesto, fried artichokes, goat cheese, honey beer reduction & pumpkin seeds 23

4 Cheese

Tomato sauce, mozzarella, provolone, oka, manchego. Chilli oil 24

Meatlovers

Sausage, ground beef, prosciutto, pepperoni, onions, garlic, mozzarella & tomato sauce 26

✓ Mushroom

Mushrooms, brie cheese, semi-dried tomato pesto with roasted garlic, thyme and rosemary. Garnished with truffle oil 24

Pesto & Prosciutto

Homemade basil pesto, prosciutto, cherry tomatoes & burratina 26

Thai Buffalo Chicken - *spicy*

Roasted chicken, homemade Buffalo-style sauce, mozzarella and gorgonzola 24

Bar snacks

Charcuterie & cheese

Homemade focaccia, Quebec cheese, bresaola, olives, homemade nuts 25

✓ Marinated olives - V*

Olives, semi-dried tomatoes, roasted garlic & white wine. Homemade focaccia 10

✓ Homemade dill chips

Fried potatoes seasoned with dill 6

✓ Fried pickles

Breaded and fried dill pickles. Served with yogurt & dill sauce 9

✓ Bavarian pretzel

Pretzel with butter & salt. Served with dijon aioli, chives aioli. 10

✓ French fries and tater tots

QC potatoes or tater tots served with spicy whipped feta 6/8

✓ Chips and Dip

Spicy whipped feta, pico de gallo & corn tortilla chips **Gluten sensitive* 9

✓ Jalapeño Croquettes

Crispy potato, jalapeño and cheddar croquettes 14

Main Dishes

Sides

House salad/Caesar	10	Seasonal Vegetables	10
Loaded Fries	12	Beer Poutine	10
Fries/ Tater Tots	6/8	Homemade focaccia	4

Caesar salad

Romaine hearts, house Caesar vinaigrette, parmesan & bacon 22
**Vegetarian option available extra chicken or tofu 6*

House Salad

Mixed greens, cucumber, radish, tomato, red onion, roasted nuts, balsamic vinaigrette. *extra avocado 4 extra poulet ou tofu 6* 19

Origine Brass Burger

Beef shoulder with bacon, cheddar cheese, chives & confit garlic aioli, pickles, tomato & lettuce. 17/19
**Gluten sensitive bread & vegetarian option available*

Fried Chicken Burger - *Spicy*

Fried chicken, buffalo-style chili sauce, marinated cabbage, mixed greens, chives aioli **Gluten sensitive bread & vegetarian option available* 19

Mushroom Cavatelli

Cavatelli, oyster mushrooms, shiitake mushrooms, peas, white wine, romano cheese, veal stock, cream and hazelnut pangrattato 26
**Gluten-free pasta available ✓ *Vegetarian option available*

Fish & Chips

Cod, homemade beer batter, served with marinated slaw and fries & tartar sauce 24

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

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