

APPETIZER

OYSTER Extra Rockefeller \$1 each	HALF DOZEN / 20 DOZEN / 40	BEET SALAD  Arugula, yellow beets, fennel, feta, radishes and nut bread croutons	13	VERTIGO NACHOS Chili, cheddar cheese, pickled jalapeño, green onion and sour cream	17 ½
CHEESE SKEWERS (4) 	10 ½	GUAC N CHIP 	13	PULLED PORK POUTINE Cheddar cheese curds, bacon gravy and caramelized onions	18
LEMON FLAVORED ZUCCHINI SALAD WITH MINT AND FETA  Mint, lemon, feta, sunflower seeds, chili pepper and citrus vinaigrette	11	DUMPLINGS Chicken, spicy Thai sauce	14	SLIDER TRIO Pulled pork slider, braised beef slider and classic slider	19
VERTIGO ONION SOUP Onion, cheese and Italian sausage	12	WILD MUSHROOM TOASTS 	14	BURRATA (100 G) 	22
TUNA MELT CASSEROLE Tuna confit, spaghetti squash and sharp cheddar cheese	12	SAUSAGE DUO Chorizo & Greek sausages with gourmet mustard	14	MEDITERRANEAN GRILLED OCTOPUS Hummus, tomatoes, olives, garlic, fried chorizo, jalapeño and parsley	25
WARM SPICY CARROT SALAD  Nantes carrots, avocado, pistachios, capers, sriracha, salsa verde and peperoncini	12	PIRI PIRI SHRIMPS Shrimps sautéed in piri piri sauce	18		
		FRIED CALAMARI Sriracha aioli	18		

SALADES

Extra chicken 8 ½ or salmon 12 ½

SIMPLY CAESAR Garlic croutons, bacon and parmesan	12 / 18	BARBEC SALAD Salmon pave, romaine lettuce and avocado grilled, tomatoes and a caper vinaigrette	23	QUINOA SALAD WITH GRILLED CHICKEN Romaine lettuce, arugula, roasted chicken, quinoa, feta, corn, roasted red pepper, red onions, avocado, roasted pistachios, fresh herbs, dried cranberries with lemon poppy seed vinaigrette	25
BALI SALAD Tandoori shrimps, kale, quinoa, tomatoes, cucumber, cauliflower, raisins, red onions, mint and naan bread	22	CHICKEN SALAD Market greens, chicken, couscous, green olives, celery, red onions, red pepper, feta, avocado, nut bread croutons, fresh herbes with French shallot vinaigrette	25		

RAW BAR

Our meal tartares (6 oz) are served with fries and a spicy mayo.

VERTIGO SALMON TARTARE Miso sauce, crispy tempura, green onions, cilantro and sesame seeds	18 / 34	CLASSIC BEEF TARTARE French shallots, pickles, capers, olive oil, Dijon mustard and tarragon	18 / 34	THE COMBO (CHOICE OF 2)	36
SALMON DUO TARTARES Fresh salmon, smoked salmon, capers, French shallots, lemon, Dijon mustard, Tabasco, paprika and olive oil	18 / 34	ASIAN BEEF TARTARE Radish, daikon, cucumber, homemade teriyaki sauce, cilantro, sesame, sriracha and taro chips	18 / 34	THE ORGY (ALL 7)	95
CALIFORNIA-INSPIRED SALMON TARTARE Mayo, lemon, fried capers, tomatoe, avocado and cilantro	18 / 34	SOUTHWEST BEEF TARTARE Red onions, tomatoes, avocado, corn, cilantro, chipotle mayo, salsa verde and homemade tortilla chips	18 / 34	TUNA POKE Tuna, quinoa, mango, avocado, wakame seaweed, cashews, cilantro, radish, sesame, teriyaki sauce and sriracha mayo	28
		TUNA TARTARE Tuna, mango, wakame seaweed, cashews, sesame, cilantro, green onions and sriracha mayo	19 / 35	SALMON POKE Salmon, quinoa, edamame, pickled carrots, cucumber, teriyaki mayo, sesame, mango and tempura	26

PASTA

ZITI CACIO E PEPE Pancetta, cream, pecorino cheese and pepper	18	LAMB BOLOGNAISE CAVATELLI Homemade bolognese sauce and pecorino cheese	22	PASTA WITH SALMON AND FETA Spaghetti, broccoli, herbs and sauce vierge	25
WILD MUSHROOM RISOTTO 	22	SMOKED MOZZARELLA RAVIOLI, RED PEPPER PESTO AND FETA  Caponata, roasted almonds, feta cheese and basil	24	TOMATO, ITALIAN SAUSAGE AND BURRATA TAGLIATELLE	27

TACOS ET BURGER

FISH TACOS (3) Cod, red cabbage, sriracha and cumin mayo, pico de gallo, avocado cream, salsa verde and cilantro	16	BAO BREADS WITH CRISPY CHICKEN (2) Hoisin sauce, spicy mayo, lettuce, marinated vegetables, cashews and cilantro	18	VERTIGO BURGER Beef patty, lettuce, tomatoe, aged cheddar, bacon, onion, Vertigo sauce, served with fries	23
SPICY SHRIMP TACOS (3) Spicy shrimps, corn salsa, salsa verde, cabbage, cilantro and avocado cream	17	NORDIC SHRIMP GUEDILLE Lettuce, celery, old-fashioned mustard mayo, chicharrons, lemon zest, served with fries	19	ANCHO BBQ BURGER Beef patty, ancho BBQ sauce, bacon, smoked Gouda, fried pickles, arugula, spicy pepper marmalade, served with fries	23
		PORCHETTA BURGER Mustard relish, marinated vegetables, salsa verde, arugula, chicharrons served with fries	21 ½		

MAIN COURSE

FISH & CHIPS Beer-battered cod, tartar sauce, remoulade and served with fries	25	PIRI PIRI ROASTED CHICKEN Piri piri sauce, fries and market vegetables	34	BRAISED BEEF CHEEK Potato purée, market vegetables and cipollini onion	38
PARMESAN CHICKEN MELT Tomato sauce, tagliatelle, cheddar cheese and burrata	30	MISO GRILLED SALMON Grilled with miso, ginger and maple sauce, rice and market vegetables	34	FILET MIGNON Fries, market vegetables and pepper sauce	52
		SKIRT STEAK Fries, market vegetables and pepper sauce	37	 Vegetarian options available	

SPARKLING

BUJONIS Réserve Brut, Espagne, Cava	12	49
MIONETTO Italie, Prosecco		49
NICOLAS FEUILLATE Brut Réserve Exclusive, Champagne		99
DEVAUX Cœur des Bar, Cuvée Rosée, Champagne		110
MARC CHAUVET Brut, Champagne		110
BERNARD REMY Champagne Grande Réserve		130
CHARLES HEIDSIEK Brut Réserve, Champagne		160
BESSERAT DE BELLEFON Cuvée Bleu Brut, Champagne		140
PIPER HEIDSIEK Brut, Champagne		140
MARIE COPINET – BIO – Brut, Champagne		165
LAURENT-PERRIER Cuvée Rosée brut, Champagne		190

ROSÉ

LE ROSÉ GABRIELLE Québec, Seyval Noir ♣	9	37
ALHÉNA, VIGNOBLE LES GÉMEAUX Québec, Petite perle ♣	12 ½	46

WHITE

BODEGA PIEDRA NEGRA – BIO – Argentine, Pinot Gris		40
DOMAINE DES SALICES France, Viognier		40
ALOIS LAGEDER, RIFF DELLE VENEZIE - BIO - Italie, Pinot grigio		41
ADARAS LLUVIA Espagne, Verdejo, Sauvignon		42
LA VILLA REAL Espagne, Sauvignon blanc	12	44
VAL CAUDALIES Québec, Vidal ♣	12	44
BIOKULT – BIO – Autriche, Gruner Veltliner	13	45
CARVALHO MARTINS Douro, Pacto		49
TAWSE CHARDONNAY – BIO – Niagara, Chardonnay ♣	13	49
DOMAINE JOEL DELAUNEY France, Touraine, sauvignon blanc		51
IRIS VIGNETI Italie, Pinot Grigio	14	54
TAWSE – BIO – Niagara, Riesling ♣	14	55
CELLER CREDO, MIRANIUS – BIO NATURE – Espagne, Xarel-lo		55
FIRRIATO, LE SABBIE DELL' ETNA Italie, Etna Bianco		55
MYLONAS WINERY Grèce, Assyrtiko		56
VAL SERINA Italie, Pinot grigio		57
BAILLY-LAPIERRE, SAINT-BRIS, France, Bourgogne		57
LOUIS LATOUR, MÂCON-LUGNY France, Bourgogne, Chardonnay	15	59
L'ENCHANTEUR France, Loire, Saumur, chenin blanc	15	63
DOMAINE DE VAUROUX France, Chablis	18	82
MONTCHUCHOT 1ER CRU, France, Montagny		88
DOMAINE LAPORTE, LES GRANDMONTAINS France, Sancerre	17	77
DOMAINE ANTOINE OLIVIER, LES DEUX DINDES, France, Bourgogne, Chardonnay		105

RED

FRICO Italie, Sangiovese	13	43
EOS Italie, Syrah	12	44
UNDURRAGA SIBARIS Chili, Pinot noir		44
VITE COLTE, ROSSO FUOCO Italie, Barbera d'Asti		45
LA VILLA REAL Espagne, Tempranillo, Syrah	12 ½	46
LA TRIBUNA, VALENCIA Espagne, Syrah, Grenache, Mourvèdre		48
MEINKLANG – BIO NATURE – Autriche, Neusiedlersee		52
LES VIGNERONS DE BUXY France, Bourgogne Pinot noir	14	53
PASSAGES Californie, Cabernet sauvignon	14	54
LONG BARN Californie, Pinot noir	14	55
DAMIEN COQUELET, FOU DU BEAUJO– NATURE – France, Beaujolais		56
LA CAPELINA SOAVE Italie, Garganega	16 ½	59
ARREPIADO Portugal, Touriga Nacional, Syrah		62
CASTELLARE DI CASTELLINA Italie, Chianti Classico	15 ½	64
CHÂTEAU FERREYRES France, Bordeaux Supérieur	15 ½	65
COSTE DI MORO – BIO – Italie, Montepulciano d’Abruzzo	16 ½	66
SCARPETTA Italie, Barbera del Monferrato		67
ROBERTO SAROTTO Italie, Langhe, Nebbiolo		69
UMANI RONCHI CÙMARO Italie, Montepulciano		75
JEAN-PIERRE MOUEIX POMEROL France, Merlot, Cabernet franc		87
CANTINA DI MONTALCINO Italie, Brunello di Montalcino		96
THOMAS FARGE France, St-Joseph Vieilles Vignes, Syrah		98
CHÂTEAU QUEYRON PINDEFLEURS, 2015 Saint-Émilion Grand Cru, France		118
TORRES, MAS LA PLANA Espagne, Cabernet Sauvignon		149
ANTINORI, PIAN DELLE VIGNE Brunello di Montalcino, Italie, Sangiovese		160
MARZIANO ABBONA, Italie, Barolo pressenda 2016		170

LOVER OF FINE WINES AND DISCOVERIES?

