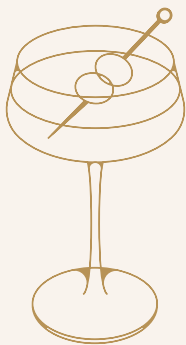


COCKTAILS



LE BEAU RYAN

AVIATION GIN, LIME JUICE, 1642 YUZU SODA, AND CUCUMBER

15

LADY MARMELADE

TANQUERAY FLOR DE SEVILLA GIN, APRICOT BRANDY, LIME JUICE, PEYCHAUD'S BITTERS, AND DEHYDRATED ORANGE

14

FLOWER MOON

KETEL ONE VODKA, ST-GERMAIN, GRAPEFRUIT JUICE, LIME JUICE, GRAPEFRUIT, AND ROSEBUD

14

SPICY MARGARITA

DON JULIO TEQUILA, PASSION FRUIT PUREE, LIME JUICE, DISCO INFERNO BITTERS, TAJÍN, AND DEHYDRATED LIME

16

THE DISCOCONUT

CAPTAIN MORGAN SPICE, COCONUT RHUM STE-MARIE 🍸, PINEAPPLE JUICE, LIME JUICE, AND DISCO INFERNO BITTERS

13

THE BLOOD ORANGE MULE

KETEL ONE VODKA, LIME JUICE, BLOOD ORANGE PUREE, GREAT GENTLEMAN GINGER BEER, MINT, AND DEHYDRATED BLOOD ORANGE

15

EZPRESSO MARTINI

KETEL ONE VODKA, PROSYRO DOUBLE VANILLA, ESPRESSO, COCOA, AND FLEUR DE SEL

14

PATIO VIBE

CREMAGLACE PISTACHE 🍸, COCONUT RHUM STE-MARIE 🍸, ORGEAT SYRUP, LIME JUICE, AND PINEAPPLE JUICE

13

SANGRIAS

Red

SMIRNOFF VODKA, ORANGE LIQUEUR, ORANGE AND PINEAPPLE JUICES, SPRITE, RED WINE

11 - 30

Blue

SMIRNOFF VODKA CURAÇAO, MELON LIQUEUR, PINEAPPLE JUICE, SPRITE, WHITE WINE

11 - 30

White

SMIRNOFF VODKA, ORANGE LIQUEUR, ORANGE AND PINEAPPLE JUICES, SPRITE, WHITE WINE

11 - 30

Pink

ROSÉ WINE, LITCHI LIQUEUR, MELON LIQUEUR, WHITE CRANBERRY JUICE, ORANGE JUICE, SPRITE, RASPBERRY PUREE

11 - 30

BEERS

DRAFT BEERS*

SLEEMAN LAGER
SLEEMAN ROUSSE
COORS LIGHT

9

BLANCHE DE CHAMBLY

9½

SAPPORO / BLUE MOON

10

L'AMER IPA / LA GRIFFINTOWN

10¼

CARLSBERG
BORÉALE IPA DU NORD-EST

11

BEERS BOTTLE

HEINEKEN 0% / CORONA

8

HEINEKEN
KRONENBOURG 1664 BLANC
MORETTI
STELLA ARTOIS
GUINNESS STOUT (CANETTE)

9

*Selection available in certain establishments only.

MOCKTAILS

LE SWEET SUREAU

ELDERBERRY SYRUP, RASPBERRY PUREE, MINT, AND SODA

6

LIMONADE FIZZ

FRESH LEMON JUICE, SIMPLE SYRUP, WHITE CRANBERRY JUICE, AND SPRITE

6

THE MULE

SODA, GINGER, GREEN ALDER PEPPER, LEMON JUICE, AND MINT

10

ADD 1 OZ OF ALCOHOL

+\$

All our cocktails,
draft beers and a
selection of wines
at \$6

Monday to Thursday

CARTE A SIX

4 P.M. TO 6 P.M.

*Certain conditions apply.

APPETIZERS

CRUNCHY VEGETABLE
AND FARRO SOUP ✓

Wide variety of crunchy vegetables, farro, herbs
and parmesan

9

ONION SOUP AU GRATIN HERCULE

14

BUFFALO MOZZARELLA AND TOMATO
CARPACCIO ✓

Buffalo mozzarella, cherry tomatoes, basil, olive
oil, white balsamic vinegar and fleur de sel

13

GRILLED SAUSAGE TRIO

15

CHICKEN DUMPLINGS

Teriyaki sauce

14

CRISPY SHRIMP POGOS

Spicy Thai sauce

16

WARM BRIE ✓

Honey and caramelized walnuts

17

HALLOUMI CHEESE FRIES ✓

Tomatillo salsa, Greek yogurt with honey and
herbs, almond and sesame crunch

17

FRIED CALAMARI
AND CHIPOTLE MAYO

18½

POUTINE WITH SMOKED ANCHO
CHICKEN AND CHORIZO

18

ZIBO! SALMON
TARTARE*

18

TUNA SASHIMI*

Ponzu sauce, shallots, herbs, lime zest,
togarashi spice and tempura

19

BEEF CARPACCIO

Served with arugula, olive oil
and shaved parmesan

20

SZECHUAN CHICKEN
LETTUCE WRAPS

Spicy and sweet sauce, cilantro, crunchy
vegetables and roasted peanut crumble

22

PIZZAS

TOMATO SAUCE

THE OLD SCHOOL

Mozzarella, parmesan, pepperoni,
pepperoni and pepperoni

23

TOMATO, BASIL & FIOR DI LATTE✓

Fresh basil, mozzarella, fior di latte, olive
oil and fleur de sel

22

CALABRESE

Mozzarella, bacon, calabrese salami,
chorizo and pepper jam

24

ANCHO CHICKEN AND BACON

Mozzarella, red onion, ancho BBQ
chicken, bacon, basil and spicy honey

25

SPICY SHRIMP AND FETA

Shrimp with chili, mozzarella, feta, basil,
red onion, jalapeño and kalamata olive

25

WHITE

WILD MUSHROOMS ✓

Mix of mushrooms, mozzarella,
fior di latte, smoked Gouda, jalapeño,
truffle salt and basil

25

VEGETABLES AND BASIL PESTO ✓

Mozzarella, fior di latte, parmesan,
vegetables, roasted pistachios, feta, kale
and fleur de sel

24

FIG AND GOAT CHEESE

Mozzarella, prosciutto, fior di latte, goat
cheese, caramelized onions, balsamic figs,
basil and parmesan

24

PASTA

MAC AND CHEESE

Pasta gratin, 4 cheeses sauce
and bacon

18

CHICKEN AND SAUSAGE
BOLOGNESE GNOCCHETTI

19½

FETTUCCINI WITH
ARTICHOKES AND FETA ✓

Fresh pasta with olive oil, artichokes,
broccoli, feta, green and Kalamata
olives, tomatoes and fresh herbs

23

PENNE WITH CREAMY MUSHROOM
SAUCE AND PROSCIUTTO

25

CHICKEN TERIYAKI SAUTÉ

Cantonese noodles with vegetables in a
soya, ginger, garlic, jalapeño pepper and
cashews sweet and spicy sauce

25

TAGLIATELLE WITH
WILD MUSHROOMS

Mix of mushrooms, garlic, green shallots,
fresh herbs and jalapeño pepper

24

BRAISED BEEF RAVIOLI, BLUE
CHEESE SAUCE AND MUSHROOMS

29

LOBSTER AND SHRIMP
FETTUCCINI, BISQUE SAUCE

Shrimp, lobster meat, mushrooms,
green shallots, jalapeño pepper,
chorizo and brandy

34

Please notify your
server of any food
allergies.
✓ = vegetarian



Recommended
by Ocean Wise.



*Atlantic salmon meeting
the highest standards of
quality and eco-labeling
programs.

SALADS

HOUSE SALAD ✓

Fresh market lettuce, mixed marinated vegetables and citrus dressing

8

SOUTHWEST ✓

Romaine lettuce, corn, black beans, tomatoes, red onion, avocado, feta, red pepper, quinoa, cilantro, crispy tortilla strips, lime and jalapeño dressing

19

MEDITERRANEAN ✓

Cucumber, tomato, romaine lettuce, Kalamata olives, red onion, cilantro, feta, radish, pita chips and shallot dressing

21

THAI WITH GRILLED BEEF

Lettuce, Asian vegetables, grilled marinated beef, rice vermicelli, mango, coriander, roasted peanuts and Thai dressing

29

CAESAR

Romaine lettuce, parmesan, croutons, bacon and creamy dressing

12 - 18

ORIENTAL

Fresh market lettuce, Asian vegetables, crispy noodles, chicken breast glazed with teriyaki sauce, coriander, mango, red onion and Japanese dressing

24

CALIFORNIAN

Fresh market lettuce, grilled chicken with sweet and sour poppy seed sauce, crispy noodles, mango, red pepper relish, avocado, sunflower seeds and honey-balsamic dressing

24

ZIBO!

Market lettuce, Asian vegetables, sesame seeds, avocado, dried apricots and mango, coriander, served with shrimp and chicken breast glazed with teriyaki sauce and citrus dressing

28

AHI TUNA*

Strips of tuna steak seared in a sesame crust, mixed Asian vegetables, edamame, red onion, cilantro and fresh market lettuce served with a Japanese dressing

29

With grilled chicken*8 1/2 With grilled salmon*12 1/2

BURGERS + SANDWICHS

Served with fries and sun-dried tomato mayonnaise or a green salad.

VENICE VEGGIE BURGER ✓

Homemade vegetarian patty, Gochujang mayo, eggplant chutney, onion confit, tomato and lettuce

20 1/2

BACON AND CHEESE BURGER

Beef patty, chipotle mayo, bacon, smoked Gouda, tomato and lettuce

28

CALIFORNIA CHICKEN BURGER

Chicken breast, Havarti cheese with jalapeño, chipotle mayo, guacamole, mango chutney, tomato and lettuce

28

SANTA FE BURGER

Beef patty, chipotle mayo, bacon, Havarti cheese with jalapeño, guacamole, onion confit, tomato and lettuce

23 1/2

STEAK-SANDWICH

Flatbread, horseradish mayonnaise, beef striploin strips, Swiss cheese, crispy bacon, caramelized onions and arugula

24

MEATS

With chimichurri (6) shrimps +12

GENERAL TAO STYLE CHICKEN

Pineapple and mango relish, rice and broccoli

27

GRILLED BEEF BAVETTE AAA

Served with Meaux mustard sauce, vegetables and potatoes

37

SIRLOIN STEAK AAA 12 OZ

New York cut, demi-glace pepper sauce or chimichurri, served with vegetables and potatoes

48

DIJON CHICKEN

Dijon mustard and honey sauce, served with vegetables and fries

29

FILET MIGNON AAA

Demi-glace pepper sauce or chimichurri, served with vegetables and potatoes

52

SHARED PLATTER

Beef bavette, panko shrimp, grilled sausages, prosciutto, arugula, tomatoes and buffalo mozzarella and fries

70

FISH

SOYA AND CITRUS SALMON

Served with rice and vegetables

34

SEARED STRIPED MEDITERRANEAN BAR VERACRUZ STYLE SAUCE**

Served with rice and vegetables, capers, olives, herbs and olive oil

34

ZIBO! SALMON TARTARE*

34

AHI TUNA IN SESAME CRUST**

Lightly seared and served with its accompaniments

39

ZIBO! INSPIRATION

Ask your server about our dish of the moment



OURRESTOS

ANJOU • BOISBRIAND • BROSSARD •
GRIFFINTOWN • LAVAL • SAINT-BRUNO •
SAINT-HYACINTHE • VAUDREUIL