



*The Monarque Martini \$8<sup>00</sup>*  
BSC Shot Tower Gin or Old Line Vodka

*The Monarque Martini \$8<sup>00</sup>*  
BSC Shot Tower Gin or Old Line Vodka

*Cocktails \$8<sup>00</sup>*

Available with Choice of Mixer  
\*\$3 Upcharge in Cocktails, Up or On the Rocks

Case One Vodka  
BSC Shot Tower Gin  
Four Roses Bourbon  
Olmeca Altos Plato Tequila  
Planteray Rum

*Cocktails \$8<sup>00</sup>*

Available with Choice of Mixer  
\*\$3 Upcharge in Cocktails, Up or On the Rocks

Case One Vodka  
BSC Shot Tower Gin  
Four Roses Bourbon  
Olmeca Altos Plato Tequila  
Planteray Rum

*Wine \$6<sup>00</sup>*

**SPARKLING**

Blanc de Blancs, Rubus NV

**WHITE**

Sauvignon Blanc, Thierry Delaunay

**RED**

Pinot Noir, Alain de Treille

*Wine \$6<sup>00</sup>*

**SPARKLING**

Blanc de Blancs, Rubus NV

**WHITE**

Sauvignon Blanc, Thierry Delaunay

**RED**

Pinot Noir, Alain de Treille

*Bottled Beer \$5<sup>00</sup>*

Kronenberg Blanc  
Pilsner Urquell

*Bottled Beer \$5<sup>00</sup>*

Kronenberg Blanc  
Pilsner Urquell

*Hors d'Oeuvres*

*\$6.00*

OYSTERS (3)  
*mignonette, housemade cocktail sauce*

TRUFFLE FRENCH FRIES  
*remoulade*

SMOKED SALMON PUFF  
*dill, crème fraîche, rouge mustard, shallot*

*\$8.00*

SALAD LYONNAISE  
*soft boiled egg, bacon lardons, endive & frisée, radishes*

TRUFFLE GRILLED CHEESE  
*white cheddar, white truffle oil*

PÂTÉ DE CHAMPAGNE  
*rouge mustard*

*\$10.00*

SLIDERS (2)  
*wild mushroom, eggplant, harissa, vadouvan spice*  
or  
*angus beef burger, dijonnaise*

MOULES MARINIÈRE  
*aromatics, vermouth, maitre d' butter, grilled sourdough*

OYSTERS ROCKEFELLER (3)  
*spinach, parmigiano, lemon*

SHORT RIB POUTINE  
*cheddar cheese curds, peppercorn sauce*

*Hors d'Oeuvres*

*\$6.00*

OYSTERS (3)  
*mignonette, housemade cocktail sauce*

TRUFFLE FRENCH FRIES  
*remoulade*

SMOKED SALMON PUFF  
*dill, crème fraîche, rouge mustard, shallot*

*\$8.00*

SALAD LYONNAISE  
*soft boiled egg, bacon lardons, endive & frisée, radishes*

TRUFFLE GRILLED CHEESE  
*white cheddar, white truffle oil*

PÂTÉ DE CHAMPAGNE  
*rouge mustard*

*\$10.00*

SLIDERS (2)  
*wild mushroom, eggplant, harissa, vadouvan spice*  
or  
*angus beef burger, dijonnaise*

MOULES MARINIÈRE  
*aromatics, vermouth, maitre d' butter, grilled sourdough*

OYSTERS ROCKEFELLER (3)  
*spinach, parmigiano, lemon*

SHORT RIB POUTINE  
*cheddar cheese curds, peppercorn sauce*



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BSC Shot Tower Gin or Old Line Vodka

*Cocktails \$8<sup>00</sup>*

Available with Choice of Mixer  
\*\$3 Upcharge in Cocktails, Up or On the Rocks

Case One Vodka  
BSC Shot Tower Gin  
Four Roses Bourbon  
Olmeca Altos Plato Tequila  
Bacardi Superior Rum

*Wine \$6<sup>00</sup>*

**SPARKLING**

Blanc de Blancs, Rubus NV

**WHITE**

La Salette, Blend

**RED**

Alain de Treille, Pinot Noir

*Bottled Beer \$5<sup>00</sup>*

Kronenberg Blanc  
Pilsner Urquell



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## *Hors d'Oeuvres*

*\$6<sup>00</sup>*

OYSTERS (3)  
*mignonette, housemade cocktail sauce*

TRUFFLE FRENCH FRIES  
*remoulade*

SMOKED SALMON PUFF  
*dill, crème fraîche, rouge mustard, shallot*

*\$8<sup>00</sup>*

SALAD LYONNAISE  
*soft boiled egg, bacon lardons, endive & frisée, radishes*

TRUFFLE GRILLED CHEESE  
*white cheddar, white truffle oil*

PÂTÉ DE CHAMPAGNE  
*rouge mustard*

*\$10<sup>00</sup>*

SLIDERS (2)  
*wild mushroom, eggplant, harissa, vadouvan spice*  
*or*  
*angus beef burger, dijonnaise*

MOULES MARINIÈRE  
*aromatics, vermouth, maitre d' butter, grilled sourdough*

OYSTERS ROCKEFELLER (3)  
*spinach, parmigiano, lemon*

SHORT RIB POUTINE  
*cheddar cheese curds, peppercorn sauce*



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