



BAR

B

LA BRISE





JERRY THOMAS (1830-1885) is considered the father of the cocktail.

Although he did not invent it, he introduced it to the world and made it known.

"Professor" Thomas was simply the first to publish the first cocktail recipe book in 1862.

This work was titled "Bartender's Guide:

How to Mix Drinks" a introduced le concept du cocktail.

Jerry Thomas notably invented the Blue Blazer and the Tom & Jerry. In his book, cocktails are classified into families that are still relevant today and whose theories are taught in bar training schools:

Cobbler, Egg Nog, Julep, Flip ou encore Sour.

INSPIRATION FROM THE MIXOLOGIST

**LET YOURSELF BE TEMPTED BY A SUGGESTION FROM
OUR MIXOLOGIST, TAILORED TO YOUR TASTES:**

COCKTAIL 22

MOCKTAIL 12



#FAIRMONTMANOIR #MOMENTSLMR #FAIRMONTMOMENT #BARLABRISE



Service and taxes extra.

FOOD

From 2:00 PM to 10:00 PM

Crispy Panko Shrimp 18

Spicy mayonnaise & nuoc mam

Asian Pork Dumplings 16

Soy sauce, oyster sauce, garlic, red chili pepper, shallot

Pork belly Bao Bun 18

Braised and glazed pork belly, pickled cucumbers and peanuts, served two per order

Yakitori Chicken Skewers 22

Sweet chili-glazed marinated chicken thighs, served with warm carrot ribbon salad

Grilled Beef Burger 32

Brioche bun, lettuce, tomato, La Belle Brune cheese, onion rings, spicy ginger and Charlevoix honey mayonnaise, house fries

Red and White Coleslaw 18

Crunchy mix of cabbage and carrots, maple vinaigrette

Cheese Platter 42

Selection of Charlevoix and Quebec cheeses, dried apricot chutney, marinated olives, croutons

Charcuterie Platter 40

Selection of Charlevoix charcuterie, dried apricot chutney, marinated olives, croutons

DESSERTS

French toast bao, 12 caramelized apples

Pan-seared in cinnamon sugar butter, topped with tender, caramelized local apples and salted caramel drizzle

Assortment Iced Mochi 14

Three mochi with seasonal flavors

Shrimp Parcels 15

Soy sauce, oyster sauce, garlic, red chili pepper, shallots

Korean Pogo with Charlevoix sausage 19

Sweet chili sauce

General Tao Chicken Wings 22

Crispy chicken wings coated in a sweet and spicy glazed sauce

Yukon Truffle Fries and Togarashi 14

White Charlevoix truffle oil, St-Fidèle parmesan, furikake

Vegetable Spring Rolls 17

Soy sauce, ginger, sesame oil, rice vinegar, balsamic vinegar

OUR FOOD & MIXOLOGY PAIRINGS

Geisha 22

Japanese Roku gin, lychee syrup, white cranberry, cherry bitters, lime juice

Haiku 22

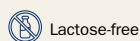
Sake, matcha green tea syrup, grapefruit juice, soda, thyme

Emeraude (mocktail) 14

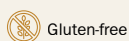
Lychee syrup, matcha green tea syrup, lime juice, soda

Featured Japanese Whisky 22

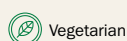
Sake Shot 7



Lactose-free



Gluten-free



Vegetarian



If you have any dietary restrictions or allergies, please inform us.



Service and taxes extra.

BEER

LOCAL BEERS 15

BLONDE DU MANOIR

BLANCHE DU MANOIR

DOMINUS VOBISCUM DOUBLE

IMPERIAL MILK STOUT

VACHE FOLLE ESB ROUSSE

FLACATOUNE IPA

SESSION IPA

BLNX

WIPA



BOTTLED BEERS 10

BUDWEISER

BUD LIGHT

STELLA ARTOIS

CORONA

DRAFT BEERS

	1/2 PINT	PINT
STELLA ARTOIS	8	13
CHIPIE ROUSSE	8	13
JOUFFLUE BLANCHE	8	13



Service and taxes extra.

CREATIONS



COCKTAILS SIGNATURE 24

GARDEN OF EDEN

BELVEDERE VODKA, ELDERFLOWER, HOUSE HONEY SYRUP, LEMON, PEACH, BASIL

EXO-FIZZY

BOTANIST GIN, MANGO, WHITE CRANBERRY, PEACH, LIME, FENTIMANS SODA

NAVIGATOR

BACARDI RUM, PASSION FRUIT LIQUEUR, TEQUILA, CAMPARI, PINEAPPLE JUICE, LIME, ALMOND SYRUP

LUXE PALOMA

PATRON TEQUILA, LIME, HOUSE HONEY SYRUP, GRAPEFRUIT JUICE, PROSECCO

SNOW BIRD

MEZCAL, APEROL, ST-GERMAIN, LIME

TO DRESS TO THE NINES

GRAPPA, CALVADOS, WHITE WINE, ELDERFLOWER, APPLE

TIMELESS CLASSICS 18

SANGRIA

WINE, FRUIT JUICE, SODA & FRESH FRUIT

BLOODY CAESAR

VODKA, CAESAR MIX, CHILI, WORCESTERSHIRE SAUCE

BLOODY MARY

VODKA, TOMATO JUICE, CHILI, LEMON, WORCESTERSHIRE SAUCE

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME, CRANBERRY JUICE

STRAWBERRY OR MANGO DAIQUIRI

WHITE RUM, LIME JUICE, SIMPLE SYRUP

LONG ISLAND ICED TEA

TEQUILA, GIN, VODKA, RUM, TRIPLE SEC, COLA

AMARETTO SOUR

AMARETTO, LEMON JUICE, SIMPLE SYRUP, ANGOSTURA BITTER

MOSCOW MULE

VODKA, LIME JUICE, SIMPLE SYRUP, MINT, FENTIMANS GINGER BEER

MARGARITA

TEQUILA, COINTREAU, LIME JUICE, SIMPLE SYRUP

PIÑA COLADA

RUM, PINEAPPLE JUICE, COCONUT CREAM

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, SIMPLE SYRUP, ESPRESSO

P'STAR MARTINI

VODKA, VANILLA SYRUP, PASSION LIQUEUR, LIME, SIMPLE SYRUP, PINEAPPLE JUICE, PROSECCO



Service and taxes extra.

APEROL SPRITZ

APEROL, PROSECCO, SODA

HUGO SPRITZ

ST GERMAIN, PROSECCO, SODA

ARISTOCRATE SPRITZ

COGNAC, SCHNAPPS, PROSECCO, SODA

CITRUS SPRITZ

LIMONCELLO, PROSECCO, SODA

MARACUJA SPRITZ

PASSION FRUIT LIQUEUR, PROSECCO, SODA

VERGER SPRITZ

BELLE DE BRILLET, PROSECCO, SODA

NEGRONI SPRITZ

GIN, VERMOUTH, CAMPARI, PROSECCO, SODA

SIEMPRE SPRITZ

RUM, LIME, SIMPLE SYRUP, ANGOSTURA, PROSECCO, SODA

NEGRONI

GIN, VERMOUTH, CAMPARI

BLACK GOLD NEGRONI

GIN, VERMOUTH, CAMPARI, COFFEE LIQUEUR

RUM'NEGRONI

RUM, VERMOUTH, CAMPARI, GALLIANO

SMOKED NEGRONI

GIN, VERMOUTH, CAMPARI, SMOKED

BISSAP NEGRONI

EMPRESS GIN, CAMPARI, LILLET, HIBISCUS, LEMON

**CLASSIC MOJITO**

RUM, SUGAR, FRESH MINT, LIME, SODA

BERRY MOJITO

RUM, FRESH MINT, BERRY SYRUP, LIME, SODA

DRAGON FRUIT MOJITO

RUM, DRAGON FRUIT, FRESH MINT, LIME, SODA

PASSION MOJITO

RUM, PASSION FRUIT SYRUP, FRESH MINT, LIME, SODA

HIBISCUS MOJITO

RUM, HIBISCUS SYRUP, FRESH MINT, LIME, SODA

KIWI MOJITO

RUM, KIWI SYRUP, FRESH MINT, LIME, SODA

WATERMELON MOJITO

RUM, WATERMELON SYRUP, FRESH MINT, LIME, SODA

**OLD FASHIONED**

BOURBON, SIMPLE SYRUP, ANGOSTURA

CITRUS OLD FASHIONED

BOURBON, SIMPLE SYRUP, ANGOSTURA, ORANGE BITTERS

ROYAL OLD FASHIONED

BOURBON, COGNAC, SIMPLE SYRUP, ANGOSTURA, AMARENA CHERRY

SMOKED OLD FASHIONED

BOURBON, SIMPLE SYRUP, ANGOSTURA

OLD FASHIONED LA BRISE

BOURBON, ST-GERMAIN, PEACH BITTERS

OLD FASHIONED FLEUR DE LYS

COGNAC, RYE, ABSINTHE, SIMPLE SYRUP

**NO DRY OR DIRTY MARTINIS****MARTINI PREMIUM 18**

ABSOLUT VODKA or BOMBAY SAPPHIRE GIN

MARTINI LOCAL 22

MENAUD VODKA or MENAUD GIN

MARTINI DELUXE 20

VODKA GREY GOOSE or GIN HENDRICKS

MARTINI RICHELIEU 22

MANOR GIN 1899 - 125 YEARS LIMITED EDITION



LIGHT OR ZERO PROOF

CREATION 14

ON THE GREEN

SEEDLIP GIN ALC FREE, CUCUMBER, KIWI, LIME, MINT, FENTIMANS TONIC

LIFE IN PINK

GRAPEFRUIT, CRANBERRY, DRAGON FRUIT, LIME, FENTIMANS TONIC

CLASSICS 12

VIRGIN MARY

TOMATO JUICE, CHILI, LEMON, WORCESTERSHIRE SAUCE

VIRGIN CAESAR

Caesar Mix, Chili, Worcestershire Sauce

POM'GINGER

APPLE JUICE, GINGER BEER, LIME, HONEY

VIRGIN MOJITO

SUGAR, FRESH MINT, LIME, SODA

CHOOSE YOUR FLAVOR:

SMALL FRUITS / DRAGON FRUIT / PASSION FRUIT
/ HIBISCUS / KIWI / WATERMELON

VIRGIN DAIQUIRI

LIME JUICE, SUGAR, STRAWBERRY OR MANGO

VIRGIN BRAMBLE

LEMON JUICE, BLACKBERRY SYRUP, HIBISCUS, SODA

VIRGIN PUNCH

PINEAPPLE JUICE, ORANGE JUICE, PASSION FRUIT SYRUP,
LEMON

VIRGIN SPRITZ

LEMONADE, ORANGE, FRUIT SYRUP

VIRGIN PINA COLADA

PINEAPPLE JUICE AND COCONUT CREAM

BEERS 10

CORONA SUNBREW 0%

ZERO IN MOON 0%



Service and taxes extra.

SPIRITS

APERITIFS, HERBAL & BITTER

MENAUD CHARLEVOIX APERITIF	14
APEROL	12
CAMPARI	12
LILLET	12
NOILLY PRAT	14
CARPANO-ANCIENT FORMULA	14
CHARTREUSE VERTE	14

FRUITY, FLORAL & CITRUS

CAMERISE MENAUD CHARLEVOIX	14
GRAND MARNIER	14
GRAND MARNIER LOUIS ALEXANDRE VSOP	18
COINTREAU	12
LIMONCELLO	12
BELLE DE BRILLET	14
ST GERMAIN	12
CHAMBORD	14
GIFFARD APRICOT	12

GOURMET, SPICY & DIGESTIVE

BAILEY'S	12
BARISTA COLD BREW	12
AMARETTO DISARANNO	12
AVRIL AMARETTO	14
FRANGELICO	12
SORTILEGE	12
IRISH MIST	12
ISABELLE WHITE MINT CREAM	14
EVA GREEN MINT CREAM	14
GRAPPA POLI BASSANO	14

WHISKY

FRUITY & LIGHT

CANADIAN CLUB	14
CROWN ROYAL	16
BARIL CACHÉ	16
JAMESON	14
TULLAMORE	16
THE FAMOUS GROUSE	14

ROUND & GENEROUS

GLENLIVET 12	16
GLENLIVET 18	24
MACALLAN DOUBLE CASK 12	22
GLENMORANGIE ORIGINAL	16
MONKEY SHOULDER	16
CHIVAS REGAL	16
LOT40	15

THE POWERFUL & PEATY

ARDBEG 10	20
TALISKER 10 YEARS	18
BOWMORE 12 YEARS	16
BRUHLADDICH	19
BLACK LABEL	14

GIN	1 OZ	TEQUILA & MEZCAL	1 OZ
HENDRICKS	16	HORNITOS	14
ROKU	18	TRES GENERATIONS	18
BROCKMANS	18	CASAMIGO REPOSADO	20
THE BOTANIST ISLAY	18	PATRON SILVER	19
BEEFEATER	12	PATRON ANEJO	21
BOMBAY SAPPHIRE	14	MEZCAL DEL MAGUEY	18
GIN EMPRESS 1908	16	ALTOS BLANCO	14
GIN CITADELLE	16	DON JULIO BLANCO	18
		ESPOLON BLANCO	14
GIN LOCAL	1 OZ		
MENAUD - CHARLEVOIX	18	RUM	1 OZ
KM 12	16	BUMBU *SPICY	18
UNGAVA	14	CAPTAIN MORGAN *SPICY	14
MANOIR 1899 GIN - 125 YEARS OLD - CHARLEVOIX	18	CHIC-CHOC *SPICY	14
		BACARDI BLANC	12
VODKA	1 OZ	ZACAPA CENTENARY 23 YEARS	20
BELVEDERE	16	DIPLOMATICO RESERVE	18
GREY GOOSE	16	APPLETON SIGNATURE	16
ABSOLUTE	14	APPLETON ESTATE RESERVE 8 ANS	18
ABSOLUTE ELYX	16	MOUNT GAY ECLIPSE	16
KETEL ONE	18	PLANTERAY 3*	14
		COGNAC	1 OZ
LOCAL VODKA	1 OZ	CHEMINAUD	10
MENAUD - CHARLEVOIX	18	HENNESSY VS	14
		REMY MARTIN VSOP	16
PORTO	1 OZ	HENNESSY XO	35
PORTO OFFLEY - PORTUGAL	12	LOUIS XIII	350
GRAHAM'S 10 ANS - PORTUGAL	16		
TAYLOR FLADGATE 20 ANS - PORTUGAL	18		





LOUIS XIII

Rémy Martin[®]

GRANDE CHAMPAGNE COGNAC

CENTURY IN A BOTTLE

Crafted through the expertise of four generations of Cellar Masters, LOUIS XIII is an incomparable expression of time itself. Its intricate bouquet reveals notes of myrrh, honey and plum, complemented by layers of everlasting flower, honeysuckle, wood, leather and passion fruit.

1/2 OZ | 200 \$

1 OZ | 350 \$

2 OZ | 600 \$



Service and taxes extra.

HOT DRINKS

COFFEE & CHOCOLATE 6

ESPRESSO

DOUBLE ESPRESSO

LUNGO COFFEE

CAPPUCCINO

LATTÉ

HOT CHOCOLATE

EXTRA SYRUP + \$1

TEA & INFUSION 6

EARL GREY

ENGLISH BREAKFAST

MASALA CHAI BLACK TEA

OOLONG GODDESS GREEN TEA

JASMINE GREEN TEA

MATE GINSENG ENERGY INFUSION

BERRY INFUSION

MINT INFUSION

CHAMOMILE INFUSION

Our coffees and teas

Responsibly sourced supply chain.

ALCOHOLIC COFFEES 16

RICHELIEU COFFEE

AMARETTO, SORTILÈGE, LUNGO COFFEE AND WHIPPED CREAM

BRAZILIAN COFFEE

BRANDY, GRAND MARNIER, KALUHA, LUNGO COFFEE AND WHIPPED CREAM

SPANISH COFFEE

BRANDY, KALUHA, LUNGO COFFEE AND WHIPPED CREAM

IRISH COFFEE

JAMESON, IRISH MIST, LUNGO COFFEE AND WHIPPED CREAM

ANCESTRAL QC COFFEE

COUREUR DES BOIS, LUNGO COFFEE AND WHIPPED CREAM

COLD DRINKS 7

ICED COFFEE

ICED CHOCOLATE



Service and taxes extra.

THANK YOU

**The entire team at Bar la Brise wishes you a
delightful tasting experience.**

Fairmont
LE MANOIR RICHELIEU