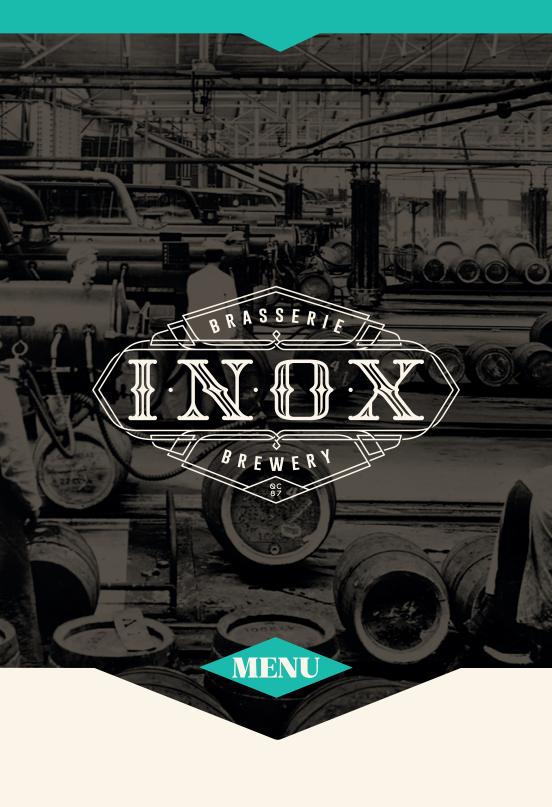
# $X \cdot INOX \cdot INOX \cdot INO$





# **FOOD MENU**

ALL OF OUR HOT-DOGS ARE SERVED WITH REGULAR OR BBQ CHIPS & PICKLE.

# **EUROPEAN HOT-DOG**

900\$

William sausage - mild / Vienna sausage - hot.

#### **DELUXE EUROPEAN HOT-DOG**

1000\$

Whisky, cheddar & bacon sausage - mild / Jalapeño sausage - hot.

#### **MARTO'S HOT-DOG**

A giant sausage wrapped in bacon, stuffed with cheese & sauerkraut. **VEGGIE HOT-DOG** 

Gluten free vegan sausage served with sauerkraut. Choice of 4 kinds: Curry and roasted peppers / Kale and sriracha / Mushrooms / Wiener

#### PIZZA ALL DRESSED

**13**75\$

Tomato sauce, pepperoni, peppers, mushrooms and cheese.

## PIZZA QUATTRO FORMAGGI

1475\$

Tomato sauce, four kinds of cheese: mozza, swiss, cheddar & brick.

# PIZZA GOAT CHEESE & SUN-DRIED TOMATOES

15<sup>25\$</sup>

Tomato sauce, goat cheese and sun-dried tomatoes.

**15**00\$ **INOX NACHOS** 

Corn tortillas layered with melted cheese, jalapeños and black olives, topped with mild salsa and sour cream.

**Add pulled pork** 

+ 5<sup>50\$</sup> Add smoked meat

Add a mild or hot sausage

+ 3<sup>50\$</sup>

Add a Marto sausage (1) + 4<sup>50\$</sup>

## CHARLEVOIX CHEESE PLATTER

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

3 types of cheese from the Charlevoix dairy farm, 2 organic dried sausages, served with fresh bread.

# PARMESAN FONDUE WITH LOCALLY SMOKED SALMON

4 pieces of smoked salmon parmesan fondue in a panko crust, served with arugula greens.

## **«LA BÊTE» BEEF JERKY**

675\$

Spicy dried and seasoned beef - 35 g.

# **PULLED PORK SANDWICH**

13<sup>25\$</sup>

Pulled pork served on fresh bread with spicy mayonnaise, served with chips and a pickle.

## **SMOKED MEAT SANDWICH**

1425\$

5 oz of smoked meat on rye with your choice or mustard, served with chips and a pickle.

# **ROSBIF SANDWICH**

1475\$

5 oz of rosbif meat served on fresh bread with spicy mayonnaise or your choice or mustard, served with chips and a pickle.

# IARTO'S COCKTAIL SAUSAGES

1150\$

2 giant sausages wrapped in bacon and stuffed with cheese, served with chips and a pickle.

# FRIED CHEESE CURDS BITES

(4)900\$ (8)1600\$

Cheese curds, mozzarella, breadcrumbs, house-made ketchup.

# **CHEF VINCENT'S PEPPERETTE**

399\$

4 flavors (Teriyaki, Bacon, Old School or Original)

# Ask your server about our craft beers brewed on site, or have a look at the blackboard to see our daily selection.

	$\bigcap$	
COMMERCIAL BEERS	Ц	
DRAFT	5 <sup>00\$</sup>	<b>7</b> ºos
GOOSE ISLAND IPA	<b>7</b> 00\$	900\$
HOEGAARDEN	•	950\$
BOTTLES		
BUDWEISER		600\$
BUD LIGHT		6 <sup>00\$</sup>
BECK NON-ALCOHOLIC		600\$
MICHELOB ULTRA		6 <sup>00\$</sup>
CORONA		7 <sup>00\$</sup>
STELLA ARTOIS		<b>7</b> <sup>75\$</sup>
GLUTEN-FREE BEERS		
GLUTENBERG BLONDE	Clutenhera	900\$
GLUTENBERG IPA	Glutenberg	900\$
CIDRES		
DRAFT		
CID ORIGINAL		800\$
CID ROSÉ		8 <sup>50\$</sup>
CID CHERRY		9 <sup>50\$</sup>
CID SPECIALTY		MP
BOTTLES		
CID HOUBLONNÉ		<b>7</b> ººº\$
CID CUIVRÉ		800\$
SNAKEBITE		
BLACK VELVET		800\$
WHITE VELVET		800\$
PINK VELVET		850\$
SELTZERS OSHLAG (sparkling	a alcohol water)	
GUAVA		600\$
LEMON	OSHLAG	6 <sup>00\$</sup>
MANGO	BRASSERIE & DISTILLERIE	6 <sup>00\$</sup>
OSHLAG' SPIRITS (1 oz.)		
GIN DENTDELION		800\$
GIN HIBISCUS	OSHLAG	8 <sup>50\$</sup>
VODKA OSHLAG	BRASSERIE & DISTILLERIE	900\$

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NAVI HTT NAVINIT	Y	
WHITE WINE	1025\$	4000
Inniskillin Pinot Grigio / Canada	10 <sup>25\$</sup>	4000
Stoneleigh	10 <sup>75\$</sup>	45009
Sauvignon / New Zealand		
Konzelmann	11 <sup>00\$</sup>	48009
Chardonnay / Canada		
RED WINE		
Campo Viejo	10 <sup>00\$</sup>	38009
Tempranillo 100% / Spain		
Inniskillin	<b>10</b> <sup>75\$</sup>	44009
Pinot Noir / Canada		
Grand Bateau	11 <sup>00\$</sup>	48 <sup>00\$</sup>
Merlot & Cabernet / Bordeaux		
Tom Gore	<b>12</b> °0\$	<b>52</b> <sup>009</sup>
Cabernet Sauvignon / USA		
ROSÉ		
Simboli La Vis (organic)	9 <sup>25\$</sup>	38009
Pinot Grigio / Italy		
SANGRIAS		
Red sangria	<b>7</b> <sup>25\$</sup>	<b>22</b> 009
A blend of seasonal fruit, orange juice, 7-Up ar	nd red wine.	
White sangria	<b>7</b> <sup>25\$</sup>	<b>22</b> 00
A blend of seasonal fruit, white cranberry juice	e, orange juice	
and 7-Up with white wine.		
Panaché sangria	<b>7</b> <sup>25\$</sup>	23°°°
A blend of seasonal fruit, peach Schnapps, ord with "Trouble-Fête" beer.	ange juice and 7	-Up
Beach Bum sangria		<b>23</b> 00
A blend of seasonal fruit, peach Schnapps, vo	dka with white w	/ine
and 2 cans of Red Bull Summer Edition.		
Milton Rosé sangria		<b>25</b> °°°
A blend of seasonal fruit and cranberry-raspb CID rosé cider and rosé wine.	erry juice with	
Le Gros Pêché sangria		2500
Vodka Quartz, peach Schnapps with limonade	e and grenadine	
OUR FAVORITE QUEBEC COCKTAILS  Le Chic Choc Libre		6 <sup>505</sup>
Chic Choc rum, with Pepsi and lime.		
Le Tonic Boréal		8505
Ungava gin, Kayak Blanc vermouth with tonic	water and lime.	
Le Coureur des Bois		650
Coureur Des Bois maple liqueur with IPA beer	or stout.	
Le Petit Pêché		650
Vodka Quartz, peach Schnapps with lemonad	e and grenadin	e syrup
INOX CLASSIC COCKTAILS		
Inox Bloody Caesar		1300
2 oz of Vodka Absolut Lime, Clamato and stea	k spice topped	
with a pickle wrapped in "La Bête" beef jerky.		6 <sup>50</sup>
Jameson & Ginger Jameson ginger liqueur and lime		633



Jameson, ginger liqueur and lime.







