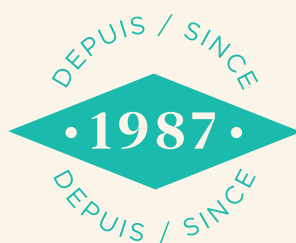


X • INOX • INOX • IN



MENU



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 11⁵⁰\$

A giant sausage wrapped in bacon, stuffed with cheese & sauerkraut.

VEGGIE HOT-DOG 12⁵⁰\$

Curried sausage made with chick peas and roast red peppers.

100% vegetarian also gluten and soy free.

PIZZA ALL DRESSED 12⁷⁵\$

Tomato sauce, pepperoni, peppers, mushrooms and cheese.

PIZZA DIABOLO 12⁷⁵\$

Tomato sauce, sausage, peppers, onions, mushrooms and cheese.

PIZZA QUATTRO FORMAGGI 14⁵⁰\$

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

PIZZA GOAT CHEESE & SUN-DRIED TOMATOES 14⁵⁰\$

Tomato sauce, goat cheese and sun-dried tomatoes.

INOX NACHOS 15⁰⁰\$

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

Add «Mangue Verte» pulled pork + 5⁵⁰\$ **Add smoked meat + 5⁵⁰\$**

Add a mild or hot sausage + 3⁵⁰\$ **Add a Marto sausage (1) + 4⁵⁰\$**

CHARLEVOIX CHEESE PLATTER 27⁰⁰\$

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

PARMESAN FONDUE ^{WITH} LOCALLY SMOKED SALMON 15⁰⁰\$

4 pieces of smoked-salmon-flavoured 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 11⁷⁵\$

Honey pulled pork served on fresh bread with house-made mayonnaise, served with chips and a pickle.

SMOKED MEAT SANDWICH 13⁰⁰\$

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 house-made mayonnaise, served with chips and a pickle.

MARTO'S COCKTAIL SAUSAGES 11⁵⁰\$

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

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



Wanna bring INOX
to your home ?



Cans & Growlers
available

COMMERCIAL BEERS

DRAFT

		
LABATT 50	5 ⁰⁰ \$	7 ⁰⁰ \$
GOOSE ISLAND IPA	7 ⁰⁰ \$	9 ⁰⁰ \$
HOEGAARDEN		9 ⁵⁰ \$

BOTTLES

BUDWEISER	6 ⁰⁰ \$
BUD LIGHT	6 ⁰⁰ \$
BECK NON-ALCOHOLIC	6 ⁰⁰ \$
MICHELOB ULTRA	6 ⁰⁰ \$
CORONA	7 ⁰⁰ \$
STELLA ARTOIS	7 ⁷⁵ \$

GLUTEN-FREE BEERS

GLUTENBERG BLONDE	9 ⁰⁰ \$
GLUTENBERG IPA	9 ⁰⁰ \$
GLUTENBERG NON-ALCOHOLIC	9 ⁰⁰ \$

CIDRES

DRAFT

CID ORIGINAL	8 ⁰⁰ \$
CID ROSÉ	8 ⁵⁰ \$
CID CHERRY	9 ⁵⁰ \$
CID SPECIALTY	MP

BOTTLES

CID HOUBLONNÉ	7 ⁰⁰ \$
CID CUIVRÉ	8 ⁰⁰ \$

SNAKEBITE

BLACK VELVET	8 ⁰⁰ \$
WHITE VELVET	8 ⁰⁰ \$
PINK VELVET	8 ⁵⁰ \$



WHITE WINE

Inniskillin

Pinot Grigio / Canada

Stoneleigh

Sauvignon / New Zealand

Chloe

Chardonnay / USA



10²⁵\$



40⁰⁰\$

10⁷⁵\$

45⁰⁰\$

11⁰⁰\$

46⁰⁰\$

RED WINE

Campo Viejo

Tempranillo 100% / Spain

Inniskillin

Pinot Noir / Canada

Tom Gore

Cabernet Sauvignon / USA

10⁰⁰\$

38⁰⁰\$

10⁷⁵\$

44⁰⁰\$

12⁰⁰\$

52⁰⁰\$

ROSÉ

Simboli La Vis (organic)

Pinot Grigio / Italy

9²⁵\$

38⁰⁰\$

SANGRIAS

Red sangria

A blend of seasonal fruit, orange juice, 7-Up and red wine.

White sangria

A blend of seasonal fruit, white cranberry juice, orange juice and 7-Up with white wine.

Panaché sangria

A blend of seasonal fruit, peach Schnapps, orange juice and 7-Up with “Trouble-Fête” beer.

Beach Bum sangria

A blend of seasonal fruit, peach Schnapps, vodka with white wine and 2 cans of Red Bull Summer Edition.

Verde sangria

A blend of seasonal fruit, white cranberry juice, Blue Curacao, orange juice and 7-Up with Dégel cider.

Milton Rosé sangria

A blend of seasonal fruit and cranberry-raspberry juice with CID rosé cider and rosé wine.

7²⁵\$

22⁰⁰\$

7²⁵\$

22⁰⁰\$

7²⁵\$

23⁰⁰\$

23⁰⁰\$

24⁰⁰\$

25⁰⁰\$

OUR FAVORITE QUEBEC COCKTAILS

Le Chic Choc Libre

Chic Choc rum, with Pepsi and lime.

Le Tonic Boréal

Ungava gin, Kayak Blanc vermouth with tonic water and lime.

Le Coureur des Bois

Coureur Des Bois maple liqueur with IPA beer or stout.

Le Petit Pêché

Vodka Quartz, peach Schnapps with lemonade and grenadine syrup.

6⁵⁰\$

8⁵⁰\$

6⁵⁰\$

6⁵⁰\$

INOX CLASSIC COCKTAILS

Inox Bloody Caesar

2 oz of Vodka Absolut Lime, Clamato and steak spice topped with a pickle wrapped in “La Bête” beef jerky.

Jameson & Ginger

Jameson, ginger liqueur and lime.

13⁰⁰\$

6⁵⁰\$

