



Brodeur's BISTRO

Montreal and New Orleans Cuisine

Single use MENU

On Tap



		16 oz	60 oz
		Pint	Jug
	• Blanche de Chambly (craft).....	6 ⁹⁵	22
	• Mennonite Farm Ale (craft).....	6 ⁹⁵	22
	Crisp straw coloured craft Kölsch, first brewed in Germany, then Lancaster County, now in BC		
	• Stella Artois	6 ⁹⁵	22
	• Molson Canadian	6 ⁹⁵	22
	• Steamworks Flagship IPA (craft).....	6 ⁹⁵	22
	• Okanagan Spring Pale Ale	6 ⁹⁵	22
	• Old Abbey Rye Pale Ale (craft).....	6 ⁹⁵	22
	• Mill St. Light Organic Lager (craft).....	6 ⁹⁵	22
	• Brodeur's Montreal Radler	6 ⁹⁵	
	Extra Light - Blanche de Chambly & Iced Lemonade		

Our House Ales:

Blanche de Chambly (blansh-deh-shom-blee)

An award winning craft ale from Quebec



Mennonite Farm Ale

German style Kölsch beer craft brewed in BC



Individually Served (with a cold mug)

Bottled Beer 6⁹⁵

- | | |
|----------------------------|-----------|
| Sleeman Honey Brown | Corona |
| Alexander Keith's IPA | Budweiser |
| Moosehead Lager | Bud Light |
| Miller Genuine Draft | Kokanee |
| Kronenbourg 1664 Blanc | Heineken |
| Warsteiner (non-alcoholic) | |

Craft & Import Beer

Tall Cans 7⁹⁵

- West Abby Lite Lager
- Fat Tug IPA
- Yellow Dog Play Dead IPA
- Red Racer Pils
- Guinness

Ciders & Cooler

(ciders are gluten free)

- | | |
|---------------------------------------|--|
| Smirnoff Ice 6 ⁹⁵ | Okanagan Harvest PearCider 7 ⁹⁵ (473ml) |
| Strongbow Apple Cider 6 ⁹⁵ | Lonetree Cider (Seasonal) 7 ⁹⁵ (473ml) |
| | Somersby Cider (Seasonal) 7 ⁹⁵ (473ml) |

View our e-Menu on your mobile device:
(includes our extended liquor menu)



Appetizers



Smoked Wings - 14¾

Smoked! NOT deep fried, large roaster size, includes one dipping sauce

Smoked Gouda Wedges - 12¾

Tasty smoked gouda cheese wedges, lightly spiced and breaded, one dipping sauce



Montreal Skins - 12¾

Potato skins, Montreal Smoked Meat, cheese curds, & sour cream

Or vegetarian **Bruschetta Skins** - 12¾

Brutus Ribs - 14¾

Four tender St. Louis pork ribs, Brodeur's southern spices, & BBQ sauce



Lettuce Wraps - 17¾

Sweet chili chicken, peanuts, wonton crisps, cilantro/green onion garnish; cilantro cream and sweet chili dipping sauces

French Quarter Rolls - 12¾

House-made picadillo & rice roll, served with Chipotle Heat sauce or your choice of dipping sauce



Nacho Skillet - 16¾

Corn chips, lots of cheese, guacamole, jalapeños, habanero cilantro sauce, salsa and sour cream

Add shrimp, chicken, or Montreal Smoked Meat 4¾

Bayou Shrimp - 14¾

Tasty shrimp in a spicy creole tomato sauce with feta cheese, served with crustini garlic toast



Crispy Pitas and Dip - 13¾

House-made crispy pitas, smoked gouda cheese dip
Great for sharing

Buttermilk Chicken Strips - 14¾

Tender house-made buttermilk chicken strips, any two dipping sauces



Louisiana Tacos - 17¾

Your choice of: *Blackened Catfish, Crispy Jumbo Shrimp, Buttermilk Chicken, OR Seared Ahi Tuna* with guacamole and Pico de Gallo salsa

Appetizer dipping sauces: (0.50 for extra sauce)

- Chipotle Heat (most popular)
- Ranchero yogurt (low cal)
- Cajun remoulade
- Maple Cajun honey
- Honey mustard
- JD Nectar

- Guy's garlic
- Sweet chili
- Cilantro cream
- Bourbon BBQ
- Hot sauce

Salads:

Memphis Crunch Salad - 16¾

Sliced almonds, sesame & sunflower seeds, cole slaw mix
Choice of corn bread, crustini garlic toast, or crispy pitas
Add shrimp, chicken, pulled pork, or Ahi Tuna 4¾



Louisiana Crispy Tortilla Salad - 17¾

Avocado, mixed cheeses, field greens, Pico de Gallo, garbanzo bean salsa.

Add shrimp, chicken, pulled pork, or Ahi Tuna 4¾

Cajun Cobb Salad - 19¾

Blackened **Salmon OR Chicken OR Shrimp OR Ahi Tuna**
Iceberg lettuce, bacon, boiled egg, feta cheese, avocado, Pico de Gallo
Choice of corn bread, crustini garlic toast, or crispy pitas



Dressings:

- Lazy Lime (low cal)
- Ranchero Yogurt (low cal)
- Apple Cider Vinaigrette (low cal)
- Ranch
- 1000 Islands



Montreal Smoked Meat

Add any side 7⁹⁵

Smoked in-house. Original Montreal recipe. Served on light rye. Regular or lean beef. Comes with an original brine dill pickle.

Your choice of mustard: Regular, Dijon, Grainy Dijon or Hot

Classic (6 oz) - 11³/₄

Petite (4 oz) - 10³/₄

Le Grande (10 oz) - 15³/₄

Le Monster (16 oz) - 18³/₄

Po Boys:

Tender beef brisket, horseradish aioli, crispy onions

Beef Dip Po Boy - 18³/₄

Includes any one of 27 sides



Pierre's Cuban - 18³/₄

Montreal Smoked Meat, chicken, bacon, Swiss cheese, tomatoes & Chipotle Heat Sauce

Includes any one of 27 sides



New Orleans Pulled Pork Po Boy - 18³/₄

Smoked pork, cucumbers, jalapeños, coleslaw & herbs, sweet & spicy pepper sauce & cilantro cream

Includes any one of 27 sides



Blackened Catfish Po Boy - 18³/₄

Lightly spiced fish, greens, onion, tomato, Cajun remoulade

Includes any one of 27 sides

Shrimp Po Boy - 18³/₄

Sautéed jumbo shrimp, coleslaw, greens, tomatoes, onions, Cajun remoulade

Includes any one of 27 sides



Gourmet Sandwiches:

Crispy Buttermilk Chicken - 18³/₄

Buttermilk chicken, cheddar, greens, tomato, Chipotle Heat sauce

NEW

Spicy Buttermilk Chicken - 18³/₄

Buttermilk chicken, cheddar, greens, tomato, jalapeños, **Extra Spicy Chipotle Heat** sauce

Includes any one of 27 sides



BBQ Chicken Club - 18³/₄

Grilled chicken breast & BBQ sauce, bacon, cheese, onion crisps, greens, tomato, Guy's Garlic sauce

Includes any one of 27 sides

Montreal Smoked Meat & Fromage - 18³/₄

Smoked Meat, Smoked Gouda & Cheddar, Cajun Alfredo sauce,

Includes any one of 27 sides



Luc's Reuben - 18³/₄

Smoked Meat, Swiss cheese, sauerkraut, 1000 Islands, on Rye

Includes any one of 27 sides

Le Burger - 18³/₄

Montreal Smoked Meat, bacon, cheese, lettuce, onion, tomato, Guy's garlic sauce

Includes any one of 27 sides



Vegetarian Plantation Pita - 15³/₄

Cucumber, sweet peppers, green onions, pico de gallo, cilantro, & Feta cheese, garlic & Cilantro cream

Includes any one of 27 sides

Add shrimp, chicken or Ahi tuna 4³/₄

27 Sides!

1. Baked Mac-N-Cheese
2. Baked Linguini & Meatballs
3. Poutine
4. Cajun Poutine
5. Garlic/Parmesan Poutine
6. French Fries
7. Cajun Fries
8. Garlic/Parmesan Fries
9. Yam Fries
10. Crispy chunk potatoes
11. Crispy chunk Poutine
12. Nacho style chunk potatoes
13. White cheddar mashed potatoes & gravy
14. Bacon & cheddar smashed potatoes
15. Broccoli with cheese sauce
16. Buffalo cauliflower
17. Peppered cauliflower
18. Asparagus, sautéed with garlic butter
19. Memphis crunch salad
20. Mini Tortilla green salad
21. Caesar salad
22. Coleslaw
23. Spiced tomato bisque
24. Chowder, shrimp and seafood
25. Pea soup, French Canadian style
26. Cajun rice
27. Waffles & maple syrup

Extra Sides 7⁹⁵

Add any side 7⁹⁵
Any 2 sides make a light meal

Specialties of the House

(All specialties include your choice of: *corn bread, crustini garlic toast, or crispy pitas*)



Jambalaya - 22³/₄ *(spice it up - 0 to 6 peppers)*

Shrimp, chicken, Andouille sausage, sweet peppers, corn, beans onions & celery on Cajun rice; crème fraîche

Mardi Gras Gumbo Stew - 19³/₄

Shrimp, Chicken, Andouille sausage, spices, Okra, Cajun rice



Chicken & Waffles - 19³/₄

Buttermilk or Haitian chicken, coleslaw, maple waffles, cajun maple syrup

Seafood Linguine - 22³/₄ *(spice it up - 0 to 6 peppers)*

Shrimp, salmon, tomatoes, spinach, and Feta in a zesty rosé sauce



NEW



Baked Mac-N-Cheese - 16³/₄ *(spice it up - 0 to 6 peppers)*

Cheddar, Mozzarella & Mornay sauce, topped with Panko/Parmesan
Add shrimp, chicken, Ahi tuna or double bacon 4³/₄

The following Specialties of the House include any one of 27 sides



Brodeur's Cordon Bleu - 24³/₄

With Montreal Smoked Meat & smoked Gouda, Cajun Alfredo sauce
Includes any one of 27 sides

Chicken Parmesan - 22³/₄

Parmesan crusted chicken breast, Creole sauce & mozzarella
Includes any one of 27 sides



Tourtière - 17³/₄

Quebecois meat pie: pork, beef, mushrooms & onions
Includes any one of 27 sides

Blackened Catfish - 22³/₄

Lightly spiced catfish, Pico de Gallo, Guy's Garlic sauce
Includes Coleslaw & any one of 27 sides



Cajun Salmon - 24³/₄

Salmon, Pico de Gallo, Cajun Creole sauce
Includes any one of 27 sides

Ribs & Chicken

(Include your choice of: *corn bread, crustini garlic toast, or crispy pitas*)

Montreal-Haitian Style Chicken

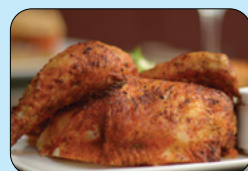
Roast chicken recipe from Montreal's Haitian community. Local Rosstown Farms chicken. Dipping sauce & coleslaw.

1/4 Chicken Dinner (dark meat) 17³/₄

Includes any one of 27 sides

1/4 Chicken Dinner (white meat) 18³/₄

1/2 Chicken Dinner 21³/₄



Real McCoy Rack of Ribs

Tender St. Louis pork ribs, choice of sauce, coleslaw

Includes any one of 27 sides

Full Rack of Ribs 29³/₄

1/4 Rack of Ribs 19³/₄

1/2 Rack of Ribs 23³/₄

Ribs & Chicken Combo

1/2 Rack of Ribs and 1/4 Chicken (white or dark meat) - 29³/₄

Includes Coleslaw & any one of 27 sides



Red Wines

	6oz	9oz	750ml bot
Chaberton, Red - VQA, 12.7% - Langley, Fraser Valley (blend)	6¾	9¾	26
McGuigan Black Label, Shiraz/Syrah - 12% - Australia	6¾	9¾	26
Copper Moon - Cabernet Sauvignon - 13% - Okanagan Valley	7¾	10¾	30
Villa Teresa, Merlot (Organic) - 12% - Veneto, Italy	8¾	11¾	33
Ruffino, Chianti - 12.5% - Tuscany, Italy	8¾	11¾	33
Tinto Negro, Malbec - 14% - Mendoza, Argentina	8¾	11¾	33
Black Cellar - Malbec Merlot - 13% - Ontario, Canada			26
Jacob's Creek, Cabernet Sauvignon - 14% - Barossa Valley, Australia			32
Beringer, Founders' Estate, Merlot - 13.8% - Napa Valley, USA			32
Cono Sur, Cabernet Sauvignon/Syrah (Organic) - 14% - Chile			32
Mt. Boucherie, Merlot - VQA, 14.4% - Okanagan Valley			32
Georges Duboeuf, Beaujolais, Gamay - 12% - France			32
Ravenswood, Red Zinfandel - 13.5% - California, USA			37
Road #13, Honest John's Red - VQA, 14.5% - Okanagan Valley			42
Sandhill, Cabernet Merlot - 14.3% - Similkameen Valley			46
J Lohr, Syrah - 13.5% - Paso Robles AVA, California, USA			48
Burrowing Owl, Pinot Noir - VQA, 14% - Okanagan Valley			60

White Wines

	6oz	9oz	750ml bot
Chaberton, White - VQA, 12.6% - Langley, Fraser Valley (blend)	6¾	9¾	26
Singletree Sieggie - Siegerrebe - 11.5% - Mount Lehman, Fraser Valley	6¾	9¾	28
Robert Mondavi, Pinot Grigio - 13% - California, USA	8¾	11¾	33
Villa Teresa, Pinot Grigio (Organic) - 12% - Veneto, Italy	8¾	11¾	33
See Ya Later Ranch, Gewurtztraminer - VQA, 13.5% - Okanagan	8¾	11¾	33
George Wyndham, Bin 222, Chardonnay - 11% - Australia	8¾	11¾	33
Kim Crawford, Sauvignon Blanc - 11% - Australia (lightly oaked)	9¾	12¾	36
KWV The Vinecrafter - Chardonnay - 13.7% - South Africa			26
Miraflora, Sauvignon Blanc - 12% - Chile			26
Black Tower - Riesling - 11.5% - Germany			26
Mt. Boucherie, Pinot Gris - 14.1% - Similkameen Valley			31
Chaberton, Bacchus, Riesling - VQA, 12.6% - Langley, Fraser Valley			36
Gray Monk, Pinot Gris - VQA, 13.1% - Okanagan Valley			36
Covert Farms, Sauvignon Blanc/Semillon (Organic) 12.6% - Okanagan			45
Mission Hill Reserve, Chardonnay - VQA, 13.5% - Okanagan Valley			48

Rosé Wine

	6oz	9oz	750ml bot
La Vieille Ferme Rosé 13% - Côtes du Rhône Village AOC, France	8¾	11¾	32

House Specialties

Brodeur's Signature Caesar 9¾

Vodka (2 oz), Clamato juice, celery, olive, jumbo shrimp, bacon, dill pickle, cajun spiced rim

Sazerac (a New Orleans classic) 8¾

Wisers Rye, absinthe, sugar, lemon, bitters (2 oz)

French 75 8¾

Beefeater Gin, sugar, fresh lemon, sparkling wine, served in a flute (2 oz)

Hurricane 8¾

White Rum, Dark Rum, orange, cranberry and lemon juice, passion fruit syrup and Sprite (2 oz)

Sangria (white or red) 7¾

White or red wine, fresh fruit, juice over ice - **House made**

White Peach Bellini 7¾

Crushed ice, Rum, sparkling wine, Peach Schnappes, Sangria (2 oz)

Moscow Mule 8¾ Vodka (2 oz), lime juice, ginger beer in a copper mug



Champagne & Sparkling Wines

Henkell Piccolo (200 ml bottle) GER, 11% - sparkling wine from Germany	9
Veuve du Vernay (750 ml bottle) FRA, 11% - French sparkling wine	32
Prosecco Frizzante, Spago Nero (750 ml bottle) ITA, 10.5% - Italian sparkling wine	34
Moet & Chandon, Brut Imperial (750 ml bottle) FRA - 12% - Classic French Champagne	139
Dom Perignon (750 ml bottle) FRA, 12% - world renowned French Champagne	395

Coffee, Tea, cold drinks

Fountain Drinks (free refills) 2 ⁹⁵	Tea (regular, green, herbal) 2 ⁹⁵
Iced Tea (free refills) 2 ⁹⁵	Republica Coffee (reg or decaf) 2 ⁹⁵
Milk 2 ⁹⁵	Cappuccino or Latte (reg or decaf) 3 ⁹⁵
Juices 2 ⁹⁵	Espresso (reg or decaf) 3 ²⁵
Shirley Temple 2 ⁹⁵	Special Coffee (Spanish, Irish, etc, 1oz) 6 ⁹⁵

A little dessert, only 2⁹⁵



Key Lime Pie 2⁹⁵
topped with whipped cream



Mini Beignets 2⁹⁵
Louisiana mini-doughnuts

Crème Brûlée 2⁹⁵
A specialty of the house



Chocolate Cheesecake
with a chocolate crust 2⁹⁵



Apple Crumble 2⁹⁵
with Vanilla Bean Gelato



Dessert Coffees (Spanish, Irish, etc, 1oz) 6⁹⁵