

# OUR **promos**

le Grill  
RESTO BAR  
EVASION

EVAZ

## FROM OPENING TO CLOSING!

### ★ **Sunday**

SHRIMP PLATES

at **17<sup>25</sup>**

(Stir fry shrimps and O'C shrimps) REG. 23



### ★ **Wednesday**

**25% ON THE BURGER**

CHEF'S CHOICE **15<sup>50</sup> - 24<sup>35</sup>**



### ★ **Thursday**

**25% ON THE CHEF'S**

CHOICE TARTAR **12<sup>00</sup> - 15<sup>25</sup>**

ASK YOUR S WAITER

\* add a side dish of salad and fries **7<sup>25</sup>**

PINT OF BEER **6<sup>00</sup>**

GLASS OF WINE OF THE **3<sup>48</sup>**  
MONTH



### ★ **Friday**

**25% ON OUR SELECTED  
PITCHERS OF ALCOHOL**

\* Except Prestone Pitcher

\* Valid on our pre-selected pitchers

### ★ **Saturday**

**25% ON THE CHARCUTERIE PLATTER** **17<sup>45</sup>\$** REG. 23.25

PITCHER OF SANGRIA **15\$** red or white REG. 20

**wine bottle of the month**

ASK YOUR SERVER! BOTTLE 20



# Enjoy your food!

# wine list

## selection of the moment

GLASS

ASK FOR IT!!

VARIABLE PRICES

## wine of the month

(white, red or rosé)

GLASS

BOTTLE

ASK YOUR WAITER | WAITRESS!

5,44

20

## port

GLASS

MESSIAS COLHEITA Portugal

7,25


## the bubbles

BOTTLE

 HENKELL TROCKEN PICCOLO Germany 200ml	10
 J.P. CHENET ICE DEMI-SEC France	32
 MUMM PRESTIGE BRUT California, United-States	62
 VEUVE CLICQUOT BRUT Champagne, France	153

## the rosé wine

BOTTLE

 LE PIVE GRIS Languedoc-Roussillon, France (organic)	35
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## the white wine

### UNITED STATES

BOTTLE

 CHLOE MONTEREY COUNTY CHARDONNAY United States, California 3.6 g/L	40
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### SOUTH AFRICA

 THE CURATOR CHENIN BLANC/CHARDONNAY/VIIGNIER Western Cape 3.2 g/L	30
 REYNEKE ORGANIC CHENIN BLANC Western Cape 3.8 g/L	40



### AUSTRALIA

 JACOB'S CREEK SÉMILLON/CHARDONNAY South Eastern Australia 4.8 g/L	28
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### SPAIN

 FUENTESECA MACABEO/SAUVIGNON BLANC Côte méditerranéenne (agrobiological) 1.5 g/L	28
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### ITALY

 TOMMASI LE ROSSE PINOT GRIGIO Vénétie 6.6 g/L	36
 CARPINETO DOGAJOLO CHARDONNAY/GRECHETTO / SAUVIGNON BLANC Tuscany 1.6 g/L	34

## alcohol-free wine

BONNE NOUVELLE RED (Merlot) ou WHITE (Chardonnay)

18



## glass of wine

GLASS


	THE CURATOR	CHENIN BLANC/CHARDONNAY/VIIGNIER	Western Cape	BLANC	6.96
	TOMMASI LE ROSSE	PINOT GRIGIO	Veneto	WHITE	6.96
	MONASTERIO DE LAS VINAS OLD VINE	GARNACHA	Vallée de l'Ebre	RED	6.96
	JACOB'S CREEK	SHIRAZ	South Eastern Australia	RED	6.96
	LE PIVE GRIS	Languedoc-Roussillon, France (agrobiological)		ROSÉ	7.18

Selection of the moment also available. Ask for it!

## red wine


### UNITED STATES

BOTTLE

	RAYMOND FAMILY	CABERNET-SAUVIGNON	United-States, California	6.8 g/L	38
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### AUSTRALIA

BOTTLE

	JACOB'S CREEK	SHIRAZ	South Eastern Australia	5.6 g/L	30
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### SPAIN

BOTTLE

	MONASTERIO DE LAS VINAS OLD VINE	GARNACHA	Vallée de l'Ebre	3.8 g/L	32
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	LAN RIOJA RESERVA	TEMPRANILLO/MAZUELA	Vallée de l'Ebre	2.1g/L	50
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	MARQUÉS DE CÁCERES EXCELLENS	TREMPANILLO	Vallée de l'Ebre	2.4 g/L	36
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	BERONIA 2017	RIOJA ALTA	Spain, Vallée de l'Erbe	2 g/L	44
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### FRANCE

BOTTLE


	CHÂTEAU CAP DE MERLE	MERLOT/CABERNET FRANC	Lussac-Saint-Émilion, Bordeaux		36
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### ITALY

BOTTLE

	TOMMASI IL SESTANTE VALPOLICELLA	CORVINA/RONDINELLA/MOLINARA	Vénétie	7.7 G/l	38
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	CARPENETO ORIGINALE ROSSO ITALIANO	SANGIOVESE/CABERNET-SAUVIGNON/MERLOT	Toscane	8.2 G/l	32
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	FARNITO	CABERNET-SAUVIGNON	Toscane	2.3 G/l	50
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	SARTORI AMARONE DELLA 2018	CORVINA/RONDINELLA/MOLINARA	Vénétie	8.2 g/L	88
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## legend

 **FRUITY AND LIGHT**  
These light wines are characterised by their simple fruity aromas, the sensation of freshness they leave, and their unassuming structure. They must be consumed young.  
**Product categories :** red wine, rosé wine.


 **AROMATIC AND ROBUST**  
With their intense colour, these full-bodied wines exude powerful and complex fruit and spice aromas, occasionally accompanied by woody notes. They have a good tannic structure and a velvety mouthfeel.  
**Product categories :** red wine.

 **AROMATIC AND MELLOW**  
These dry wines are characterised by their intense spice, toast, or exotic fruit aromas. They leave a full-bodied texture on the palate and are well-balanced.  
**Product categories :** white wine, champagne, sparkling wine and cider.


 **FRUITY AND MEDIUM-BODIED**  
These medium-bodied wines have an intense colour with a rich nose dominated by fruit aromas. Wines that are flavourful and accessible to all.  
**Product categories :** red wine, rosé wine.

 **DELICATE AND LIGHT**  
These dry, more delicate wines stand out with their pale colour, simple fruit aromas and the sensation of freshness their acidity brings forth.  
**Product categories :** white wine.

 **FRUITY AND SWEET**  
These syrupy wines or ciders stand out with their sugar content. Usually semi-dry or semi-sweet, they are characterised by notes of ripe fruit.  
**Product categories :** white wine, champagne, sparkling wine and cider.

 **AROMATIC AND SUPPLE**  
These medium-bodied wines are characterised by their smooth tannins that usually confer a certain roundness. They are often dominated by a nose of ripe fruit and woody notes (toast, coffee or vanilla).  
**Product categories :** red wine.

 **FRUITY AND VIBRANT**  
These dry wines and ciders have a nose of fruit and flower aromas while having a rich taste on the palate. They get a pleasant liveliness from their acidity.  
**Product categories :** white wine, champagne, sparkling wine and cider.

 **FRUITY AND EXTRA SWEET**  
These syrupy wines or ciders contain high rate of sugar and stand out by their dazzling aromas with notes of tropical fruit and honey.  
**Product categories :** white wine and cider.









# THE finger foods

le Grill  
RESTO|BAR  
EVASION

EVAZ

## SOUP OF THE DAY 4



### GREEN SALAD

Mesclun salad, red onions, cucumbers, tomatoes and creamy cucumber dressing 6

### CAESAR SALAD

Romaine lettuce, bacon, homemade croutons, fresh Parmesan cheese shavings and Caesar dressing

**Appetizer** 6 ¾ | **Main meal** 14 ½

### SHOESTRING FRIES

**BASKET** 4 ¼

**BUCKET** 6 ¾

Served with spicy Texas mayonnaise



### BEER FRIES

**BASKET** 5 ½

**BUCKET** 8 ½

Served with spicy Texas mayonnaise

### CHEESE STICKS

4 cheese sticks and salsa 7 ½



### SMOOTH ONION SOUP WITH BLACK BEER

Smoked cheddar gratin 12



### PARMESAN STYLE FONDUE WITH CHEESE FROM HERE

Served with a bouquet of green salad and balsamic vinaigrette 14



### ONION RINGS WITH BEER BATTER

Served with honey 9



### FRIED PICKLES

Served with spicy sriracha mayo 7

### BONELESS

190 g of boneless with our O'C sauce 8 ½



### FRIED MAC'N CHEESE BITES

Served with sweet Thai mayo 10 ½

### CHICKEN WINGS

(MULTIPLE OF 5)

choice of sauce : honey and garlic, O'C sauce, orange BBQ or nature \$1.50/each



### CHEESE NACHOS

Nacho chips, banana peppers, bell peppers, black olives, monterey jack, served with salsa and sour cream

**½ portion** 12 | **Main meal** 18 ¾

### CHICKEN NACHOS

**½ portion** 14 ½ | **Main meal** 23 ¾

### SMOKED CHICKEN WINGS

Delicious chicken wings (10) smoked in our smokehouse and served with O'Connell sauce on the side 15

### TEXAS CHIP

Served with spicy Texas mayonnaise 5 ¼



Fried pickles

Texas chips

1/2 cheese nachos

Smoked chicken wings

## FOR sharing

### EVASION BASKET

4 chicken wings with O'C sauce, 4 cheese sticks, onion rings with beer batter and texas chips, served with an assortment of sauces 24 ¾

### MELTING BRIE

Small wheel of brie with the garnish of the moment. Please ask your waiter 22 ½



### DISHES WITHOUT MEAT, FISH OR SEAFOOD

May contain other animal products such as eggs, milk, honey, etc.

### BOARD OF DELICATESSEN

Pepper and chorizo coppa from La Cantina, garlic sausage from La Jambonnière, pickles and confit house onions, all served with hot bread 23 ¼



### O'C PLATTER

4 mini house-smoked pulled pork burgers, O'C chili poutine with smoked cheese curds, beer-flavoured onion rings, 6 chicken wings and 4 bites of fried mac'n cheese, served with an assortment of sauces 49



### GLUTEN FREE

Our gluten-free dishes are for those who wish to reduce consumption. Due to the risk of cross-contamination, they are not recommended for people suffering from gluten intolerance or allergy.



## TABLE D'HÔTE +13

### CHOICE OF APPETIZER

- soup of the day
- green or Cesar salad
- boneless + 1
- chicken wings (5)
- cheese sticks (4)

### DESSERT OR ALCOHOLIC COFFEE

- sugar cream torte
- brownie
- Home made cheese cake + 1
- Decadent +2

### COFFEE OR TEA

## THE salads

CHOICE OF DRESSING : italian, creamy cucumber, honey balsamic, asian sesame or texas

### CHICKEN CESAR SALAD

Chicken, romaine lettuce, bacon, homemade croutons, fresh parmesan and Caesar dressing 17

### BONELESS CESAR SALAD

Boneless, romaine lettuce, bacon, homemade croutons, fresh parmesan and Caesar dressing 19

### CHICKEN, BEET AND GOAT CHEESE SALAD

Mesclun salad, chicken, goat cheese, beets, orange sections, tomatoes, cucumbers and balsamic honey vinaigrette 18



### LUKEWARM BEEF SALAD

AAA+ flank steak (6 oz), served warm, baby arugula, tomatoes, cucumbers, fresh parmesan shavings, crispy onions and honey balsamic vinaigrette 37



Lukewarm beef salad

### TEX-MEX SALAD 2.0

Romaine lettuce, chicken, green onions, tomatoes, mozzarella, monterey jack, bacon, jalapeños, Texan dressing and tortilla chips 19

## THE tartars & poke

110 G SERVED WITH CROSTINI. \*GLUTEN-SENSITIVE SERVED WITH NACHOS

### MEAL OPTION +7 ¼

Add a side of salad and shoestring fries

### SALMON TARTARE

Salmon, French shallots, Greek yogurt, sambal oelek, chives, cucumbers, lemon zest and juice 17

### SALMON TARTARE «THE CLASSIC»

Salmon, caper mayo, shallots, lemon, salt and pepper 16

### BEEF TARTARE

Beef, red onions, capers, hazelnuts, spicy mayonnaise, chives, parsley, hazelnut oil and sherry vinegar 17

### POKE BOWL

Choose your tartare and that's it!  
Topping of the moment, rice with sriracha mayo and sesame vinaigrette 17  
(With the carnivorous tartar +4 ½)

### CARNIVOROUS TARTARE

Beef, bacon, candied onions with dark beer and cubes of cheddar, served with pickles fried 21

### THE COUPLE

Unable to choose! Choose two! 31  
(For the carnivorous as a couple: + 35 ½ as appetizer | + 42 ¾ as main meal option)



Salmon and carnivorous tartare (starter)





# burger lovers

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## TEXAN BURGER

1/3 lb ground beef, grilled to perfection, spicy texas mayo, monterey jack, lettuce, tomatoes, crispy onions and bacon, served with beer fries 22



## O'CHIT BURGER

2 times 1/3 lb of ground beef, cheese curds, monterey jack, bacon, salad, tomatoes, mayonnaise and O'Connell sauce, all in a brioche bun topped with a beer onion ring and served with beer fries 32 1/2

## PANINI CHICKEN, PESTO AND MUSHROOMS

Herbed panini bread topped with tender pieces of grilled chicken, pesto, mushrooms and Swiss cheese. Served with shoestring fries 16

## CHANGE YOUR FRIES IN POUTINE +6 1/4

ENHANCE YOUR DISH  
WITH CHEESE :

**GOAT** +3 3/4     **YELLOW SWISS** +2 1/4     **YELLOW CHEDDAR** +2 1/4

CHANGE YOUR SHOESTRING  
FRIES INTO **BEER FRIES** +2 1/4

WITH SWEET **POTATO FRIES?**  
WHY NOT? +2 1/2

SUBSTITUTE YOUR FRIES  
FOR A **CAESAR SALAD** +2 1/2

## CHEESEBURGER BACON

1/3 lb ground beef, yellow cheddar, bacon, lettuce, tomatoes, ketchup and mayonnaise, all in a brioche bun and served with shoestring fries 20 3/4



## CHICKEN BURGER BREADED

Homemade crispy breaded chicken, bacon, lettuce, tomatoes and mayonnaise, all in a brioche bun and served with beer fries 21

## HOUSE SMOKED CHICKEN BREAST BURGER

Homemade smoked chicken breast, topped with BBQ sauce, homemade coleslaw, tomato and bacon, served with shoestring fries 20



Texan Burger



Cheeseburger bacon

# poultry

## CHICKEN GENERAL TAO

Crispy chicken, snow peas, peppers of color, Spanish onions, General Tao sauce and sesame seeds, served on vermicelli 19

## GUINEA FOWL SUPREME

Supreme of guinea fowl from Pintarade (Princeville) grilled to perfection, accompanied by a cheddar risotto, seasonal vegetables and a mushroom sauce 28



Chicken general Tao



Guinea fowl supreme

### WHAT IS GUINEA FOWL?

Guinea fowl tastes savory reminiscent of game. Light meat, its tenderness will delight your taste buds.



# THE 4P (pasta, pizza, poutine, peel)

## PENNE ALFREDO

Penne with homemade Alfredo sauce (cream, parmesan and white wine) 14  
**With chicken 19**

## PULL PORK PIZZA

Homemade smoked pulled pork pizza, bbq sauce, mozzarella, red onion and hot pepper 17 ¼

## CHICKEN AND BACON PIZZA

Chicken and bacon pizza, with our delicious Alfredo sauce, mozzarella and green onions 20 ¼

### ASK OUR FLAVOR OIL!

## REGULAR POUTINE

Shoestring fries, cheese curds and your choice of sauce: brown or red beer, apple and maple syrup  
**Appetizer 11 ¾ | Meal 21 ¼**

## ITALIAN POUTINE

Shoestring fries, cheese curds and our homemade meat sauce  
**Appetizer 14 ¾ | Meal 26 ¼**



## VEGETABLES FETTUCINE

Fettuccine in rosée sauce with bell peppers color, onions, mushrooms, broccoli, shavings of parmesan and micro sprouts 15 ¼

## MEAT SAUCE SPAGHETTI

Al dente spaghetti with our homemade meat sauce. Served with hot buns 15



## O'C POUTINE

Beer fries, cheese curds, peppers, red and green onions, chicken, red beer sauce, apple and maple syrup, O'C sauce, sour cream and coriander 25 ½

## POTATO PEEL AU GRATIN

Beer fries, bacon, cheese sauce, green onions and all au gratin with Monterey cheese Jack 19

### ➤ PIMP your POUTINE

WITH BEER FRIES +2 ¼

### ➤ ADD AN EXTRA CHICKEN

+5

### ➤ ADD AN EXTRA PULL PORK

+5

### ➤ ADD AN EXTRA CHILI

+5 ½

## FOR YOUR

# littles ones

## CHICKEN BITES AND FRIES 7

## POUTINE 7

Brown sauce or red beer sauce, apple and maple syrup

## PENNE ALFREDO 7

Half-portion

## BURGER AND FRIES 7

Mayo and ketchup

➤ A SMALL CHICKEN EXTRA +2 ½

*\*(10 years and - / small drink and sundae included)*

## CHEESE PIZZA 7

## FOR **sweet theet**

### SUGAR CREAM TORTE

Worthy of the most beautiful childhood memories!  
A delicious sugar cream tortee 6 ½  
**With ice cream 8**

### HOMEMADE BROWNIE

Brownie with homemade fleur de sel caramel 5 ¾

### CHOCOLAT SEMI-COOKED CAKE

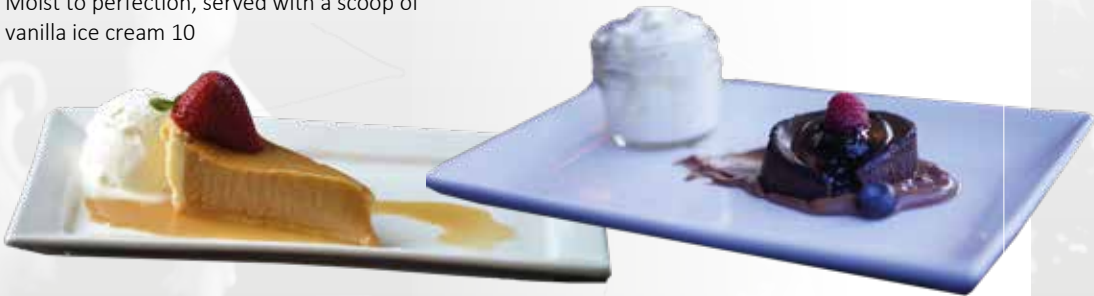
Moist to perfection, served with a scoop of vanilla ice cream 10

### DECADENT

Soft brownie, vanilla ice cream, fleur de sel caramel, chocolate coulis, whipped cream and sliced almonds, all served in a Mason jar 8 ¼

### HOMEMADE BASQUE STYLE CHEESE CAKE

Homemade, fluffy cheesecake. Without graham cracker crust, with caramel sauce, chocolate or homemade strawberry coulis 8 ¼



## our **funny coffees**

### BRESILAN

Cognac, Grand Marnier and Tia Maria 10,81

### SPANISH

Brandy and Tia Maria 7,61

### IRISH

Jameson and irish mist 7,61

### ITALIAN

Amaretto and brandy 7,61

### MOKA

Hot chocolate and Baileys 7,61

### BAILEYS 7,61

### AMARULA 5,65

### MONTE CRISTO

Grand Marnier and Tia Maria 7,83

### B-52

Grand-Marnier, Baileys and Kahlua 10,81

### COUREUR DES BOIS 5,65



## OUR **beverages**

ICED COFFEE LATTE 3,48

COFFEE OR TEA 2,40

DAVID'S TEA 2,99

SPARKLING WATER 3,70

SAN PELLEGRINO 750 ml 8,70

HOMEMADE LIMONADE 3,05

RED BULL ASK YOUR WAITER  
FOR OUR SELECTION 4,78

### LIQUEUR

Pepsi, 7up, ice tea 3,05

### CANS LIQUEUR

Diet Pepsi, Diet 7up, Ginger Ale, Rootbeer 3,05

### JUICE

Apple, orange, grappe, cranberry 3,05