OUR Promos



FROM OPENING TO CLOSING!

★Sunday

SHRIMP PLATES at **17**²⁵

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

* Wednesday

25% ON THE BURGER CHEF'S CHOICE 15⁵⁰- 24³⁵





★Thursday

25% ON THE CHEF'S CHOICE TARTAR 12⁰⁰- 15²⁵ ASK YOUR S WAITER

* add a side dish of salad and fries 7^{25}

PINT OF BEER 6⁰⁰
GLASS OF WINE OF THE 3⁴⁸
MONTH



25% ON OUR SELECTED PITCHERS OF ALCOHOL

- * Except Prestone Pitcher
- * Valid on our pre-selected pitchers

Saturday

25% ON THE CHARCUTERIE PLATTER 17⁴⁵ 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

ASK FOR IT!!

VARIABLE PRICES

wine of the	e 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

the white wine

	UNITED STATES	BOTTLE
Anomatice er seso	CHLOE MONTEREY COUNTY CHARDONNAY United States, California 3.6 g/L	40
	SOUTH AFRICA	
FRATÉ	THE CURATOR CHENIN BLANC/CHARDONNAY/VIOGNIER Western Cape 3.2 g/L	30
FROM THE ET WIF	REYNEKE ORGANIC CHENIN BLANC Western Cape 3.8 g/L	40
	AUSTRALIA	
PROTES A	JACOB'S CREEK sémillon/chardonnay South Eastern Australia 4.8 g/L	28

SPAIN

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

ITALY

OMMASI LE ROSSE PINOT GRIC	GIO 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





EVAZ OURWINES LIST

alace of wino	
glass of wine	GLASS
THE CURATOR CHENIN BLANC/CHARDONNAY/VIOGNIER Western C	Cape BLANC 6.96
TOMMASI LE ROSSE PINOT GRIGIO Veneto WHITE	6.96
MONASTERIO DE LAS VINAS OLD VINE GARNACHA GRENACHE 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

MESTUR- BEOMES	RAYMOND FAMILY CABERNET-SAUVIGNON United-States, California 6.8 g/L	38
	AUSTRALIA	BOTTLE
AFOMATIC AND ROBUST	JACOB'S CREEK shiraz South Eastern Australia 5.6 g/L	30
	SPAIN	BOTTLE
APOMANIC AND REGIST	MONASTERIO DE LAS VINAS OLD VINE GARNACHA GRENACHE Vallée de l'Ebre 3.8 g/L	32
AROMATIC AND REBUST	LAN RIOJA RESERVA TEMPRANILLO/MAZUELA Vallée de l'Ebre 2.1g/L	50
AROMATIC AND SUPPLE	MARQUÉS DE CÁCERES EXCELLENS TREMPRANILLO Vallée de l'Ebre 2.4 g/L	36
FREITY AND MEDICAL TORSES	BERONIA 2017 RIOJA ALTA Spain, Vallée de l'Erbe 2 g/L	44
	FRANCE	BOTTLE
FRITTY AND MEDIUM-	CHÂTEAU CAP DE MERLE MERLOT/CABERNET FRANC Lussac-Saint-Émilion, Bordeaux	36
	ITALY	BOTTLE
Fight and this control of the contro	TOMMASI IL SESTANTE VALPOLICELLA CORVINA/RONDINELLA/MOLINARA Vénétie 7.7 G/I	38
AROMATIC AND SUPPLE	CARPENETO ORIGINALE ROSSO ITALIANO SANGIOVESE/CABERNET-SAUVIGNON/MERLOT Toscane 8.2 G/I	32
AROMATIC AND ROBUST	FARNITO cabernet-sauvignon Toscane 2.3 G/I	50
	SARTORI AMARONE DELLA 2018 CORVINA/RONDINELLA/MOLINARA Vénétie 8.2 g/L	88



FRUITY AND MEDIUM-BODIED BODIED
These medium-bodies wines have an intense colour with a rich nose dominated by fruit aromas. Wines that are flavourful ans accessible to all.

Product categories: red wine, rosé wine.



or vanilla).

Product categories : red wine.



AROMATIC AND ROBUST

With their intense colour, these full-bodied wines exude powerful and complex fruit and spice aromas, occasionnally accompanied by woody notes. They have a good tannic structure and a velvety

mouthfeel.

Product categories: red 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 VIBRANT

FRUITY AND VIBRAN I
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.



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 SWEET

These wines or ciders stand out with their sugar content. Usually semi-dry or semi-sw they are characterised by notes of ripe fruit.

Product categories: white wine, champagne, sparkling wine and cider.

BOTTLE



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.



MIXO SECTION



OMOTION (((((((

EVERYDAY FROM **4PM** TO **7PM**

BLOODY CAESAR

OUR fashions

THE BEACH

Gin, melon syrup and white cranberry juice 6,74

MR. FREEZE (HALF)

Rasberry Vodka, lemon syrop and red cranberry juice 7,62

ÉVASION

Gin, mint and Ginger ale 6,74

MOJITO

White rhum, mint, lime and soda 7,18 Replace rhum by ½ once of Chartreuse!

PARADISE

Gin, Apricot Brandy and orange juice 9,67

BLOODY SIGNATURE

3 oz of vodka, Worcestershire sauce, Tabasco sauce, pickled beans, olive, lemon, celery salt and Clamato served in a big 32 oz buck 13,48

EXOTICA

Gin, Chambord, pink grapefruit juice and mint 13,70

COCO COGNAC

Cognac, Tia Maria and milk 14,14 Half 8,04

GOLDEN MOJITO

Spiced rhum, mint and Ginger ale 7,18

SPRITZER

Aperol and Henkell Troken 14,87

OUR Princesses

GREENBEAST

Chartreuse, sirop simple, water, bar mix and mint 7.39

LA MAITRESSE

Cointreau, Amaretto, cranberry and grapefruit juice 10,54

MAGIC MIKE

Vodka, cranberry juice and soda 6,74

our liahts

SUNSHINE

Southern Comfort, orange juice and grenadine 6,74

EL PEDRO

Gin Bombay, Cognac, Limoncello, tonic and grenadine 8,87

DOUCEUR **TROPICALE**

Spiced Rhum, Apricot Brandy, pineapple and orange juice 13,48

OUR robusts

LA ROBE ROUGE

Cointreau, Campari, bar mix and Tonic 12,40

CAIPIROSKA

Vodka, sirop simple and lime 11,74

OUR pitchers at \$261/2

THE LONG ISLAND ICE TEA

Long Island, ice tea and lemon

MOJITO

White rhum, soda, lime and mint

LOVER'S PUNCH

Jack Daniel, Disarrono, orange and cranberry juice, and Ginger ale

MAGIC MIKE

Vodka, cranberry juice and soda

THE BEACH
Beefeater, melon syrup and white cranberry

RHUM'N COKE

Rhum, coke and lime

SEX ON THE BEACH

Vodka, peach schnapps, jorange juice and grenadine

OUR Sangrias

BLUE SANGRIA
White wine, white cranberry juice, 7UP and blue curação 24.57

SANGRIA TROPICALE
White wine, pineapple juice, Ginger ale and Brandy 27,61

SANGRIA LITCHI

White wine, white cranberry juice, 7UP et lechee liqueur 24,57

SANGRIA MELON

White wine, white cranberry juice, 7UP and melon syrop 24,57

SANGRIA ROSÉE Rosé wine, white cranberry juice, 7UP and Chambord 24,57

SANGRIA ROUGE

Home recipe 20

SANGRIA BLANCHE Home recipe 20



OUR liquor and shooters





OUR 130z OF LIQUOR ARE AT $$39^{14}$ JÄGERMEISTER, VODKA, RHUM AND GIN

1 OUNCE SPECIAL PRICE: \$291 **EVERYDAY**

Tequila, Stinger, Amarula, Sour Puss, Butterscotch, Coureur des bois, Jägermeister

OUR Shooters

BLOW JOB

Bailey's and whip cream 6,74

BÜCHERON (2)

Jameson, maple syrop and bacon 6,74

BURT REYNOLDS Butterscotch, Captain Morgan 4,89

BUTTER SNATCH Butterscotch, Amarula 3,91

COCHONNE (4)
Amarula, Amaretto, pineapple chase 7,71

GATEAU AUX CAROTTES

Baileys, butterscotch, Jack Fire 5,87

GEGE (2)

Grand Marnier, ice tea 6,53

GROSSES BOULES

Jack Daniel and Apricot Brandy 5,87

HOT SHOT (4)
Galliano, expresso and whip cream 15,44

JACK BANANE

Jack Daniel, banana liquor 5,87

JAGERBOMB

Jagermeister, Red Bull 9,78

KAMIKAZE (2)

Vodka, Triple sec, lime juice 5,87

LE GIRLY STRING (4)

Apricot Brandy, melon syrop and pineapple juice 12,61

LICHETTE CLITO

Aloes juice, Chartreuse, Jameson 12,40

LIQUID COCAINE Jagermeister, Jack Fire 5,87

MARTEAU

Alcool, white mint cream 5,87

ORGASME

Baileys, green mint cream 5,87

SHAFT (2)

Vodka, Tia Maria, expresso, milk 14,74

SOUFFLE DU DRAGON

Tia Maria, Chartreuse 6,19

TARTE AUX POMMES

Crown Apple and Butterscotch 5,32

UNE PETITE ROUSSE (4)

Jagermeister, peach schnapps, red craneberry juice 10,65

UPPERCUT

Amaretto, Southern Comfort and

orange juice 5,87

UPPERCUT MELON

melon syrop, Apricot Brandy and

grapefruit juice 5,87

UPPERCUT PAMPLEMOUSSE Amaretto, Vodka, grapefruit juice 5,87

UN P'TIT BOUT DE BONHEUR

Frangelico, Captain Morgan spiced 5,87

VAGIN Apricot Brandy, lemon juice and cherry 2,93

VIETNAM Rasberry vodka, lytchee liquor and tabasco 5,87 FORMAT ÉVASION

ASK FOR A DOUBLE!

Get an extra ounce. Valid on select liquor only. Ask your waiter for the details.

OUR GINS

BOMBAY SAPPHIRE United Kingdom, England 6,52

HENDRICK United Kingdom, Scotland 7,40

UNGAVA Quebec, Canada 6,52

ST-LAURENT Quebec, Canada 6,52

ROMEO'S Quebec, Canada 6,52

LA CHAUFFERIE Quebec, Canada 6,52

BROCKMANS United Kingdom, England 6,52

EUCLIDE Victoriaville, Quebec, 6,52

OUR THUMS

CAPTAIN MORGAN SPICED

Quebec, Canada 5,87

CAPTAIN MORGAN DARK

Quebec, Canada 5,87

BUMBU Barbados 6,74

MORBLEU Quebec, Canada 5,87

EL DORADO 15 ANS Guyane 7,18

PLANTATION GRAN ANEJO

Guatemala 6,53

DIPLOMATICO Venezuela 6,53

our vodkas

PUR VODKA Quebec, Canada 6,52

KETEL ONE Holland 6,52

LA FINLANDIA Finlande 5,88

ourtequilas

EL JIMADORE Mexique, Jalisco 5,87

PATRON REPOSADO Mexique, Jalisco 9,14

THE Classics

BACARDI REV 7,17

SMIRNOFF ICE 7,17

WHITE CLAW 6,96

PRESTONE PITCHER 30

NOS VIRGINS

BLOODY OR MARY 3,.70

DAIQUIRI 3,70

MOJITO 3,70

SPRITZER 4,56

AMARETTO SOUR 3.69

HICKSON (alcohol free) Quebec, Canada 3,69

finger foods





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 3/4 | Main meal 14 1/2

SHOESTRING FRIES

BASKET 4 1/4

BUCKET 6 3/4

Served with spicy Texas mayonnaise

OC BEER FRIES BASKET 5½

BUCKET 8 ½

Served with spicy Texas mayonnaise

CHEESE STICKS

4 cheese sticks and salsa 7 1/2

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 1/2

FRIED MAC'N CHEESE **BITES**

Served with sweet Thai mayo 10 1/2

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

1/2 portion 12 | Main meal 18 3/4

CHICKEN NACHOS

1/2 portion 14 1/2 | Main meal 23 3/4

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 1/4



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 3/4

MELTING BRIE

Small wheel of brie with the garnish of the moment. Please ask your waiter 22 1/2

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 1/4

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

- soup of the day green or Cesar salad

- cheese sticks (4)

CHOICE OF APPETIZER DESSERT OR ALCOHOLIC COFFEE

- sugar cream torte

- Decadent +2

COFFEE OR TEA

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



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

tartars & poke

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

MEAL OPTION +7 1/4

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 1/2)

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 ³/₄ as main meal option)



burger lovers







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 CHEDDAR +2 1/4

CHANGE YOUR SHOESTRING FRIES INTO BEER FRIES +21/4

WITH SWEET **POTATO FRIES**? WHY NOT? +21/2

SUBSTITUTE YOUR FRIES FOR A CAESAR SALAD +2½

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 heer 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



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





Guinea fowl supreme



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 1/4

CHICKEN AND BACON PIZZA

Chicken and bacon pizza, with our delicious Alfredo sauce, mozzarella and green onions 20 1/4

ASK OUR FLAVOR OIL!

REGULAR POUTINE

Shoestring fries, cheese curds and your choice of sauce: brown or red beer, apple and maple syrup **Appetizer** $11\frac{3}{4}$ **| Meal** $21\frac{1}{4}$

ITALIAN POUTINE

Shoestring fries, cheese curds and our homeade meat sauce

Appetizer 14 3/4 | Meal 26 1/4

VEGETABLES FETTUCINE

Fettuccine in rosée sauce with bell peppers color, onions, mushrooms, broccoli, shavings of parmesan and micro sprouts 15 1/4

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 1/4

ADD AN EXTRA CHICKEN

ADD AN EXTRA PULL PORK +5

ADD AN EXTRA CHILI

+5 ½





littles ones

CHICKEN BITES AND FRIES 7

PENNE ALFREDO 7
Half-portion

A SMALL CHICKEN EXTRA +2 ½

POUTINE 7

Brown sauce or red beer sauce, apple and maple syrup

BURGER AND FRIES 7

Mayo and ketchup

* (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 3/4

CHOCOLAT SEMI-COOKED

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 1/4

HOMEMADE BASQUE STYLE CHEESE CAKE

Homemade, fluffy cheesecake. Without graham cracker crust, with caramel sauce, chocolate or homemade strawberry coulis 8 1/4



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

Grand-Marnier, Baileys and Kahlua 10,81

COUREUR DES BOIS 5,65



ourbeverages

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