DESSERTS

CHOCOLATE HAZELNUT DIP ●●
Crisp, nutty flavors with a creamy, warm chocolate-hazelnut sauce for dipping

CHOCOLATE Mousse ●●
Chocolaty goodness - this is rich, silky and smooth

CHEESECAKE ●●
Rich, creamy cheesecake served with your choice of chocolate, raspberry or our made-in-house Brown beer caramel sauce

LIESE Waffle ●●
Our most popular and traditional dessert - a buttery Belgian-style waffle with a crisp, caramelized crust and an oozy, chewy, brown beer caramel sauce

VINS

RED
Merlot, Donini, Italy
Cabernet Sauvignon, Beringer, California
Shiraz, Graffigna Centenario, Argentina
Zinfandel, Cline, California
Malbec-Cabernet Sauvignon-Merlot, Norton Privada, Argentina
Amarone, Masi, Italy

WHITE
Trebbiano / Chardonnay, Donini, Italy
Pinot Grigio, Barefoot, California
Lindemans Bin 65, Australia
Riesling, Henry of Pelham, Niagara
Chardonnay, Penfold Koonunga Hill, Australia
Sauvignon Blanc, Saint Clair, New Zealand

ROSE
E&J Gallo White Zinfandel, California

COCKTAILS A LA BIERE

BLOODY BAESAR 1.25 OZ
Blonde Ale, Mont’s Climate Juice, Tabasco, Worcestershire

BLONDE MARGARITA 2 OZ
Blonde Ale, tequila, lime

RADLER 1.25 OZ
White Ale, grapefruit juice

RASPBERRY LEMONADE 1.25 OZ
White Ale, raspberry juice, fresh lemon

GINGER BEER 1.25 OZ
Blonde Ale, ginger syrup, lime cordial

BEER COLADA 2 OZ
Blonde Ale, Malibu Coconut Rum, orange and pineapple juices

SANGRIA
Refreshing and crisp - Blonde Ale with lime, orange and grapefruit juices

THE BEST NEIGHBOURHOODS

ARE ONE OF A KIND. SO IS THEIR BEER.

For hundreds of years, villages had their own brewers and their own distinctive tasting beers. We carry on the tradition in every 3 Brasseurs location offering a unique Neighbourhood Beer that’s been inspired by the culture and history of the place where it’s enjoyed.

THE BREWING IS ART.
THE TASTING IS MAGIC.

PROCESS

PREPARING TO MAKE YOUR BEER AND FOOD APPROPRIATION TAKEN TO ANOTHER LEVEL: DISCOVERING WHICH BEER PAIRS BEST WITH WHICH FOOD IS AS EASY AS THE 3 C’S

1. COMPLEMENT – Pairing beer and food that share similar flavors and aromas. Sounds simple but the combined result is an elevation of the individual elements and your enjoyment

2. CONTRAST – Sometimes opposites do just just attract, they enhance. The key to “contrast” is pairings that balance each other, such as “salty and sweet”

3. CUT – Beer has the ability to cut through and neutralize a flavor or texture. Try the dry bitterness of a hoppy beer to cut the richness of a creamy dish, or a beer with citrus notes to cut the intensity of spicy food

BEER LOVERS

Know a gift lover who would appreciate a Microbrewery experience? Share the love of craft beer with a 3 Brasseurs gift card available in any denomination

Want to learn more about how we brew? Visit us at www.3brasseurs.ca, and sign up for our newsletter to receive brewing knowledge, special offers, and stay up to date on our events

OUR RESTAURANTS NOW OFFER CRAFT BEER AND WINE. CHECK OUT OUR BEER LISTS AT www.3brasseurs.ca

OPENING SOON – LIBERTY VILLAGE (198 ATLANTIC AVE) & GIBSON SQUARE (1560 YONGE STREET)

DESSERTS

CHOCOLATE HAZELNUT DIP ●●
Crisp, nutty flavors with a creamy, warm chocolate-hazelnut sauce for dipping

CHOCOLATE MOUSSE ●●
Chocolaty goodness - this is rich, silky and smooth

CHEESECAKE ●●
Rich, creamy cheesecake served with your choice of chocolate, raspberry or our made-in-house Brown beer caramel sauce

LIESE WAFFLE ●●
Our most popular and traditional dessert – a buttery Belgian-style waffle with a crisp, caramelized crust and an oozy, chewy, brown beer caramel sauce

VINS

RED
Merlot, Donini, Italy
Cabernet Sauvignon, Beringer, California
Shiraz, Graffigna Centenario, Argentina
Zinfandel, Cline, California
Malbec-Cabernet Sauvignon-Merlot, Norton Privada, Argentina
Amarone, Masi, Italy

WHITE
Trebbiano / Chardonnay, Donini, Italy
Pinot Grigio, Barefoot, California
Lindemans Bin 65, Australia
Riesling, Henry of Pelham, Niagara
Chardonnay, Penfold Koonunga Hill, Australia
Sauvignon Blanc, Saint Clair, New Zealand

ROSE
E&J Gallo White Zinfandel, California

COCKTAILS A LA BIERE

BLOODY BAESAR 1.25 OZ
Blonde Ale, Mont’s Climate Juice, Tabasco, Worcestershire

BLONDE MARGARITA 2 OZ
Blonde Ale, tequila, lime

RADLER 1.25 OZ
White Ale, grapefruit juice

RASPBERRY LEMONADE 1.25 OZ
White Ale, raspberry juice, fresh lemon

GINGER BEER 1.25 OZ
Blonde Ale, ginger syrup, lime cordial

BEER COLADA 2 OZ
Blonde Ale, Malibu Coconut Rum, orange and pineapple juices

SANGRIA
Refreshing and crisp - Blonde Ale with lime, orange and grapefruit juices

THE BEST NEIGHBOURHOODS

ARE ONE OF A KIND. SO IS THEIR BEER.

For hundreds of years, villages had their own brewers and their own distinctive tasting beers. We carry on the tradition in every 3 Brasseurs location offering a unique Neighbourhood Beer that’s been inspired by the culture and history of the place where it’s enjoyed.

THE BREWING IS ART.
THE TASTING IS MAGIC.

PROCESS

PREPARING TO MAKE YOUR BEER AND FOOD APPROPRIATION TAKEN TO ANOTHER LEVEL: DISCOVERING WHICH BEER PAIRS BEST WITH WHICH FOOD IS AS EASY AS THE 3 C’S

1. COMPLEMENT – Pairing beer and food that share similar flavors and aromas. Sounds simple but the combined result is an elevation of the individual elements and your enjoyment

2. CONTRAST – Sometimes opposites do just just attract, they enhance. The key to “contrast” is pairings that balance each other, such as “salty and sweet”

3. CUT – Beer has the ability to cut through and neutralize a flavor or texture. Try the dry bitterness of a hoppy beer to cut the richness of a creamy dish, or a beer with citrus notes to cut the intensity of spicy food

BEER LOVERS

Know a gift lover who would appreciate a Microbrewery experience? Share the love of craft beer with a 3 Brasseurs gift card available in any denomination

Want to learn more about how we brew? Visit us at www.3brasseurs.ca, and sign up for our newsletter to receive brewing knowledge, special offers, and stay up to date on our events

OUR RESTAURANTS NOW OFFER CRAFT BEER AND WINE. CHECK OUT OUR BEER LISTS AT www.3brasseurs.ca

OPENING SOON – LIBERTY VILLAGE (198 ATLANTIC AVE) & GIBSON SQUARE (1560 YONGE STREET)
ON TAP

BREWS ADVICE: Looking for the perfect brew to accompany your meal? We’ve made suggestions throughout the menu.

OUR BEERS

NEIGHBOURHOOD BEER

For hundreds of years, villages had their own brewers and their own distinctive tasting beers. We carry on the tradition in every 3 Brasseries location offering a unique Neighbourhood Beer that’s been inspired by the culture and history of where it’s enjoyed.

WHEN IT COMES TO THE TAP ROOM...we’re planning our future! Look for our new brews soon.

STARTERS & SHAREABLES

WHAT IS AN IBU? ‘International Bitterness Unit,’ it is a unit of measurement for the bitterness of the beer. The more bitter the beer, the higher the IBU.

FLAMMEKUECHES

Flammekueches, or “Flamm,” is an artisanal flatbread from the Alsatian region of France, where 3 Brasseries was born. You’ll love this traditional food as an entree on its own, or as an appetizer to be shared.

BAKED BATTERED WINGS

Slow-roasted beef short ribs, sautéed spinach, caramelized onions & a balancy reduction with creamy Blue cheese. Served with our housemade flamm sauce.

3 MUSHROOMS

Inspired by the region of Liedt in France, where mushrooms are a staple. Chicken breast julienned with Dijon mustard, sun-dried tomatoes, and smoked Gouda. Served with our housemade flamm sauce.

BBQ CHICKEN

Roasted chicken in a dry rub BBQ sauce.

SALADS

SANTA FE CHICKEN

Grilled chicken on fresh tomatoes, asparagus, roasted red peppers, corn, Black Forest ham, Cheddar cheese, baby spinach & ranch dressing. Served with a white balsamic citrus vinaigrette.

GRILLED SALMON

Grilled salmon, lemongrass, pecans, diced cranberries, red onions, sliced radishes, cucumber, carrots, pickled red onions, a drizzle of Ponzu sauce & herbs. Served on a bed of baby greens.

THE BIG HOUSE SALAD

Our fresh, 100% beef burger with our made-in-house patty, garnished with a fried jalapeño slice, lettuce, tomato & cheddar. On a brioche bun. Topped with Dijon & Sriracha sauce.

CLASSIC BURGER

One of our best-selling burgers. Hand-pattied, fresh 100% beef burger, served with fried jalapeño slice, lettuce, tomato & cheddar. On a brioche bun. Topped with Dijon & Sriracha sauce.

FLUSHED SALMON

Slow-roasted salmon on a bed of leeks, green beans, and sautéed spinach. Served with a citrus beurre blanc sauce.

BROILED PORK CHOPS

Broiled pork chops served with bleu cheese, fresh apples, bacon, and a drizzle of maple syrup.

PASTA BRASSERIE

RED RIBS

Slow-cooked, hand-selected beef short ribs served with lemon, garlic, and baked beans served over a bed of mashed potatoes.

SPICY SAUSAGE

Cayenne sausage with roasted red peppers, black beans, and a side of corn tortillas.

SHRIMP & BEAN RIGATONI

3 CHEESE

Creamy Brie, Blue cheese, and caramelized onions served on our creamy housemade flamm sauce.

LITTLE LOBSTER

Candied corned beef, roasted red peppers, and a side of corn tortillas.

SMOKY BBQ PULLED PORK

Slow-cooked pulled pork served on a bed of coleslaw, topped with our housemade sauce.

STEAK N DIVE

Grilled strip steak served with baked potatoes, sautéed mushrooms, and a side of corn tortillas.

BRUSSELS SPROUTS & SAVOY KALE

3 MUSHROOMS

Roasted mushrooms with themed sauce, garnished with fresh parsley, thyme, and parmesan cheese.

ROASTED BEETS & CROQUETTES

Roasted beets served with a herbed goat cheese sauce.

WHITE BEER MUSSELS & FRIES

Our housemade white beer batter served with three different musseled served with a side of fries.

CLASSIC BURGER

Grilled chicken served on a bed of bleu cheese, fresh apple, bacon, and a drizzle of maple syrup.

CLASSIC BROILED PORK CHOPS

Broiled pork chops served with our made-in-house patty, garnished with bleu cheese, fresh apples, and bacon. On a brioche bun. Topped with Dijon & Sriracha sauce.

CLASSIC ET CETERA

Our housemade white burger served with a side of fried pickles, pickles, and a side of fries. Served on a brioche bun.

3 BRASSEURS SALSA & QUESADILLA

Classic quesadilla filled with chicken or beef, served with your choice of salsa, guacamole, and sour cream.

TOMATO & AVOCADO SALSA

Fresh tomatoes, avocado, jalapeño, red onion, cilantro, and lime juice.

CARAMELIZED ONIONS & PEPPERCORN CAULIFLOWER

Slow-roasted cauliflower with a side of Roquefort cheese sauce.

BROILED PORK CHOPS

Broiled pork chops served with bleu cheese, fresh apples, bacon, and a drizzle of maple syrup.

BEEF STEAK & BURRITOS

Grilled steak served with a side of pico de gallo, guacamole, and sour cream.

SHRIMP & BEAN RIGATONI

Crisp romaine lettuce topped with bacon & tomatoes, tossed in our beer vinaigrette.

CAESAR SALAD

Fresh greens topped with crisp julienned vegetables. Tossed in our beer vinaigrette.

THE BIG HOUSE SALAD

Our fresh, 100% beef burger with our made-in-house patty, garnished with a fried jalapeño slice, lettuce, tomato & cheddar. On a brioche bun. Topped with Dijon & Sriracha sauce.

CLASSIC BURGER

One of our best-selling burgers. Hand-pattied, fresh 100% beef burger, served with fried jalapeño slice, lettuce, tomato & cheddar. On a brioche bun. Topped with Dijon & Sriracha sauce.

FLUSHED SALMON

Slow-roasted salmon on a bed of leeks, green beans, and sautéed spinach. Served with a citrus beurre blanc sauce.

BROILED PORK CHOPS

Broiled pork chops served with bleu cheese, fresh apples, bacon, and a drizzle of maple syrup.

PASTA BRASSERIE

RED RIBS

Slow-cooked, hand-selected beef short ribs served with lemon, garlic, and baked beans served over a bed of mashed potatoes.

SPICY SAUSAGE

Cayenne sausage with roasted red peppers, black beans, and a side of corn tortillas.

SHRIMP & BEAN RIGATONI

3 CHEESE

Creamy Brie, Blue cheese, and caramelized onions served on our creamy housemade flamm sauce.

LITTLE LOBSTER

Candied corned beef, roasted red peppers, and a side of corn tortillas.

SMOKY BBQ PULLED PORK

Slow-cooked pulled pork served on a bed of coleslaw, topped with our housemade sauce.

STEAK N DIVE

Grilled strip steak served with baked potatoes, sautéed mushrooms, and a side of corn tortillas.

BRUSSELS SPROUTS & SAVOY KALE

3 MUSHROOMS

Roasted mushrooms with themed sauce, garnished with fresh parsley, thyme, and parmesan cheese.

ROASTED BEETS & CROQUETTES

Roasted beets served with a herbed goat cheese sauce.

WHITE BEER MUSSELS & FRIES

Our housemade white beer batter served with three different musseled served with a side of fries.

CLASSIC BURGER

Grilled chicken served on a bed of bleu cheese, fresh apple, bacon, and a drizzle of maple syrup.

CLASSIC BROILED PORK CHOPS

Broiled pork chops served with our made-in-house patty, garnished with bleu cheese, fresh apples, and bacon. On a brioche bun. Topped with Dijon & Sriracha sauce.

CLASSIC ET CETERA

Our housemade white burger served with a side of fried pickles, pickles, and a side of fries. Served on a brioche bun.

3 BRASSEURS SALSA & QUESADILLA

Classic quesadilla filled with chicken or beef, served with your choice of salsa, guacamole, and sour cream.

TOMATO & AVOCADO SALSA

Fresh tomatoes, avocado, jalapeño, red onion, cilantro, and lime juice.

CARAMELIZED ONIONS & PEPPERCORN CAULIFLOWER

Slow-roasted cauliflower with a side of Roquefort cheese sauce.

BROILED PORK CHOPS

Broiled pork chops served with bleu cheese, fresh apples, bacon, and a drizzle of maple syrup.

BEEF STEAK & BURRITOS

Grilled steak served with a side of pico de gallo, guacamole, and sour cream.

SHRIMP & BEAN RIGATONI

3 CHEESE

Creamy Brie, Blue cheese, and caramelized onions served on our creamy housemade flamm sauce.

LITTLE LOBSTER

Candied corned beef, roasted red peppers, and a side of corn tortillas.

SMOKY BBQ PULLED PORK

Slow-cooked pulled pork served on a bed of coleslaw, topped with our housemade sauce.

STEAK N DIVE

Grilled strip steak served with baked potatoes, sautéed mushrooms, and a side of corn tortillas.

PEPPERONI NEW YORK

Canada AMA Lighting lights roasted and griddled to your liking, topped with our housemade pepperoni sauce, served on a side of roasted garlic.