Brodeur's BISTRO

Montreal and New Orleans Cuisine

On Tap

	16 oz Pint	60 oz Jug
• **Blanche de Chambly** (craft)	7.95	24.95
• **Mennonite Farm Ale** (craft) Crisp straw coloured craft Kölsch, first brewed in Germany, then Lancaster County, now in BC	7.95	24.95
• **Stella Artois**	7.95	24.95
• **Molson Canadian**	7.95	24.95
• **Steamworks Flagship IPA** (craft)	7.95	24.95
• **Okanagan Spring Pale Ale**	7.95	24.95
• **Old Abbey Rye Pale Ale** (craft)	7.95	24.95
• **Mill St. Light Organic Lager** (craft)	7.95	24.95
• Brodeur's **Montreal Radler** Extra Light - Blanche de Chambly & Iced Lemonade	7.95	

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 7.95

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

Craft & Import Beer Tall Cans 8.95

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

Ciders & Cooler

(ciders are gluten free)

Smirnoff Ice 7.95
Lonetree Cider (Seasonal) 7.95
Okanagan Harvest Pear Cider 8.95 (473ml)
Somersby Cider (Seasonal) 8.95 (473ml)
Strongbow Apple Cider 8.95 (440ml)

View our e-Menu on your mobile device:

Appetizers

Smoked Wings - 17¾
Smoked! NOT deep fried, large roaster size, includes one dipping sauce

Smoked Gouda Wedges - 14¾
Tasty smoked gouda cheese wedges, lightly spiced and breaded, one dipping sauce

Montreal Skins - 14¾
Potato skins, Montreal Smoked Meat, cheese curds, & sour cream
Or vegetarian **Bruschetta Skins** - 13¾

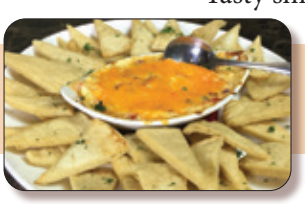
Brutus Ribs - 16¾
Four tender St. Louis pork ribs, Brodeur's southern spices, & BBQ sauce

Lettuce Wraps - 18¾
Sweet chili chicken, peanuts, wonton crisps, cilantro/green onion garnish; cilantro cream and sweet chili dipping sauces

French Quarter Rolls - 14¾
House-made picadillo, with Montreal Smoked Meat & rice roll, served with Chipotle Heat sauce or your choice of dipping sauce

Nacho Skillet - 18¾
Corn chips, lots of cheese, guacamole, jalapeños, habanero cilantro sauce, salsa and sour cream
Add pulled pork or chicken or Montreal Smoked Meat 6¾ or sauteed shrimp 7¾

Bayou Shrimp - 14¾
Tasty shrimp in a spicy creole tomato sauce with feta cheese, served with crustini garlic toast



Crispy Pitas and Dip - 14¾
House-made crispy pitas, roasted red peppers & smoked gouda cheese dip
Great for sharing

Buttermilk Chicken Strips - 14¾
Tender house-made buttermilk chicken strips, any two dipping sauces

Louisiana Tacos - 18¾
Your choice of: *Blackened Catfish, Crispy or Sauteed Jumbo Shrimp, OR Buttermilk Chicken,* with guacamole and Pico de Gallo salsa

Appetizer dipping sauces: (0.90 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 - 15¾
Sliced almonds, sesame & sunflower seeds, cole slaw mix, sweet peppers
Choice of corn bread, crustini garlic toast, or crispy pitas
Add blackened chicken or pulled pork 6¾, sauteed shrimp, Ahi tuna or salmon 7¾

Louisiana Crispy Tortilla Salad - 16¾
Avocado, mixed cheeses, field greens, Pico de Gallo, garbanzo bean salsa.
Add blackened chicken or pulled pork 6¾, sauteed shrimp, Ahi tuna or salmon 7¾

Cajun Cobb Salad - 21¾
Blackened **Salmon** OR **Chicken** OR **Shrimp** OR **Ahi Tuna**
Iceburg 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 7.95

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) - 14¾ **Petite (4 oz)** - 13¾

Le Grande (10 oz) - 17¾ **Le Monster (16 oz)** - 22¾

Po Boys:

Beef Dip Po Boy - 20¾

Tender beef brisket, horseradish aioli, crispy onions

Includes any one of 27 sides

Pierre's Cuban - 20¾

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

Includes any one of 27 sides

New Orleans Pulled Pork Po Boy - 20¾

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

Includes any one of 27 sides

Blackened Catfish Po Boy - 20¾

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

Includes any one of 27 sides

Shrimp Po Boy - 20¾

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

Includes any one of 27 sides

Gourmet Sandwiches:

Crispy Buttermilk Chicken - 20¾

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

Spicy Buttermilk Chicken - 20¾

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

Includes any one of 27 sides

BBQ Chicken Club - 20¾

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 - 20¾

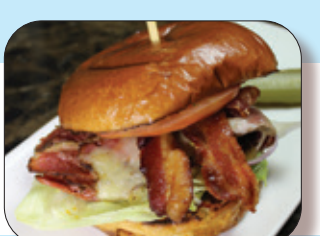
Smoked Meat, Smoked Gouda & Cheddar, Cajun Alfredo sauce

Includes any one of 27 sides

Luc's Reuben - 20¾

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

Includes any one of 27 sides



Le Burger - 20¾

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

Includes any one of 27 sides

Vegetarian Plantation Pita - 17¾

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

Includes any one of 27 sides

Add blackened chicken or pulled pork 6¾, sauteed shrimp, Ahi tuna or salmon 7¾

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 7.95

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 - 24¾ ***(spice it up - 0 to 6 peppers)***
Shrimp, chicken, Andouille sausage, bacon, sweet peppers, corn, beans, onions & celery on Cajun rice; crème fraîche

Creole Gumbo Stew - 21¾
Shrimp, Chicken, Andouille sausage, spices, Okra, Cajun rice

Chicken & Waffles - 20¾
Buttermilk or Haitian chicken, coleslaw, maple waffles, cajun maple syrup

Seafood Linguine - 26¾ ***(spice it up - 0 to 6 peppers)***
Shrimp, salmon, tomatoes, spinach, and Feta in a zesty rosé sauce

Baked Mac-N-Cheese - 19¾ ***(spice it up - 0 to 6 peppers)***
Cheddar, Mozzarella & Mornay sauce, topped with Panko/Parmesan
Add double bacon 4¾, blackened chicken or pulled pork 6¾ , sauteed shrimp, Ahi tuna or salmon 7¾

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

Brodeur's Cordon Bleu - 27¾
With Chicken, Montreal Smoked Meat & smoked Gouda, Cajun Alfredo sauce
Includes any one of 27 sides

Chicken Parmesan - 24¾
Parmesan crusted chicken breast, Creole sauce & mozzarella
Includes any one of 27 sides

Tourtière - 20¾
Quebecois meat pie: pork, beef, mushrooms & onions
Includes any one of 27 sides

Blackened Catfish - 24¾
Lightly spiced catfish, Pico de Gallo, Guy's Garlic sauce
Includes Coleslaw & any one of 27 sides

Cajun Salmon - 27¾
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 Rossdown Farms chicken. Dipping sauce & coleslaw.
Includes any one of 27 sides

1/4 Chicken Dinner (dark meat) 19¾
1/4 Chicken Dinner (white meat) 20¾ **1/2 Chicken Dinner** 25¾

Real McCoy Rack of Ribs
Tender St. Louis pork ribs, choice of sauce, coleslaw
Includes any one of 27 sides **Full Rack of Ribs** 36¾
1/4 Rack of Ribs 22¾ **1/2 Rack of Ribs** 28¾

Ribs & Chicken Combo
½ Rack of Ribs and **¼ Chicken** (white or dark meat) - 34¾
Includes Coleslaw & any one of 27 sides

Red Wines

	6oz	9oz	750ml bot
Chaberton, Red - VQA, 12.7% - Langley, Fraser Valley (blend)	6¾	9¾	27
Copper Moon - Cabernet Sauvignon - 13% - Okanagan Valley	7¾	10¾	31
McGuigan Black Label, Shiraz/Syrah - 12% - Australia	7¾	10¾	27
Ruffino, Chianti - 12.5% - Tuscany, Italy	8¾	11¾	36
Tinto Negro, Malbec - 14% - Mendoza, Argentina	9¾	12¾	38
Villa Teresa, Merlot (Organic) - 12% - Veneto, Italy	9¾	12¾	40
Black Cellar - Malbec Merlot - 13% - Ontario, Canada			27
Jacob's Creek, Cabernet Sauvignon - 14% - Barossa Valley, Australia			29
Cono Sur, Cabernet Sauvignon/Syrah (Organic) - 14% - Chile			32
Beringer, Founders' Estate, Merlot - 13.8% - Napa Valley, USA			36
Georges Duboeuf, Beaujolais, Gamay - 12% - France			36
Ravenswood, Red Zinfandel - 13.5% - California, USA			38
Mt. Boucherie, Merlot - VQA, 14.4% - Okanagan Valley			46
Road #13, Honest John's Red - VQA, 14.5% - Okanagan Valley			46
Sandhill, Cabernet Merlot - 14.3% - Similkameen Valley			46
J Lohr, Syrah - 13.5% - Paso Robles AVA, California, USA			52
Burrowing Owl, Pinot Noir - VQA, 14% - Okanagan Valley			72

White Wines

	6oz	9oz	750ml bot
Chaberton, White - VQA , 12.6% - Langley, Fraser Valley (blend)	6¾	9¾	27
George Wyndham, Bin 222, Chardonnay - 11% - Australia	7¾	10¾	30
See Ya Later Ranch, Gewurtztraminer - VQA, 13.5% - Okanagan	8¾	11¾	36
Singletree Siggy - Siegerrebe - 11.5% - Mount Lehman, Fraser Valley	8¾	11¾	36
Kim Crawford, Sauvignon Blanc - 11% - Australia (lighlty oaked)	9¾	12¾	38
Villa Teresa, Pinot Grigio (Organic) - 12% - Veneto, Italy	9¾	12¾	40
Black Tower - Riesling - 11.5% - Germany			27
KWV The Vinecrafter - Chardonnay - 13.7% - South Africa			27
Miraflora, Sauvignon Blanc - 12% - Chile			30
Gray Monk, Pinot Gris - VQA, 13.1% - Okanagan Valley			37
Chaberton, Bacchus, Riesling - VQA, 12.6% - Langley, Fraser Valley			40
Covert Farms, Sauvignon Blanc/Semillon (Organic) 12.6% - Okanagan			40
Mt. Boucherie, Pinot Gris - 14.1% - Similkameen Valley			44
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	34

House Specialties

Brodeur's Signature Caesar 10¾
Smirnoff Vodka (2 oz), Clamato juice, celery, olive, jumbo shrimp, bacon, dill pickle, cajun spiced rim

Sazerac a New Orleans classic 10¾
Sazerac Rye (2 oz), absinthe, sugar, lemon, Peychaud's bitters

French 75 10¾
Tanqueray Gin (2 oz), fresh lemon, Veuve du Vernay & simple syrup

Hurricane made famous at Pat O'Brien's in New Orleans 10¾
Captain Morgan white & dark rum(2 oz), signature juice blend & grenadine

Brodeur's Signature Sangria (red or white) 10¾
Made in house - Red or White wine (6 oz) mixed with fresh fruit and juices, aged 24 hrs

White Peach Bellini 10¾
Captain Morgan white rum, Veuve du Vernay, Peach Schnappes,topped with Red Sangria (6 oz)

Moscow Mule 10¾
Smirnoff Vodka (2 oz), fresh lime juice, ginger beer & a splash of soda. Served in a copper mug

Frozen Margarita 10¾
Espolon Blanco Tequila, Cointreau & lime. Choice of lime or strawberry (2 oz)

Champagne & Sparkling Wines

Henkell Piccolo (200 ml bottle) GER, 11% - sparkling wine from Germany	9
Prosecco Frizzante, Spago Nero (750 ml bottle) ITA, 10.5% - Italian sparkling wine	36
Veuve du Vernay (750 ml bottle) FRA, 11% - French sparkling wine	38
Moet & Chandon, Brut Imperial (750 ml bottle) FRA - 12% - Classic French Champagne	140
Dom Perignon (750 ml bottle) FRA, 12% - world renowned French Champagne	395

Coffee, Tea, cold drinks

Fountain Drinks (free refills)	3^{95}
Iced Tea (free refills)	3^{95}
Milk	4^{25}
Juices	4^{25}
Shirley Temple	3^{95}
Dad's Rootbeer	4^{95}
Snapple Lemonade	4^{95}

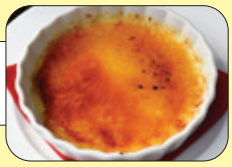
Tea (regular, green, herbal)	3^{95}
Republica Coffee (reg or decaf)	3^{95}
Cappuccino or Latte (reg or decaf)	4^{95}
Espresso (reg or decaf)	4^{25}
Special Coffee (Spanish, Irish, etc, 1oz) starting at	6^{95}

A little dessert, only 3^{95}

Key Lime Pie 3^{95}
topped with whipped cream

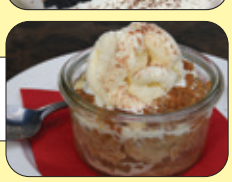
Mini Beignets 3^{95}
Louisiana mini-doughnuts

Crème Brûlée 3^{95}
A specialty of the house



Chocolate Cheesecake
with a chocolate crust 3^{95}

Apple Crumble 3^{95}
with Vanilla Bean Gelato



Dessert Coffees (Spanish, Irish, etc, 1oz) starting at 6^{95}