**Feature Cocktails** (2 oz. 12)

**Bourbon Blanc**
makers mark bourbon, créme de cacao, frangelico, simple syrup, sea salt, cream

**Chai Fashion**
captain morgan’s spiced rum, house chai-spice syrup, angostura bitters

**Dee’s Fig Fizz**
drangiuie, lemoncello, house honey-fig syrup, prosecco

**Bent Bistro**
scotch, ice wine, lemon, simple syrup, grapefruit bitters

**Orchards Mule**
top shelf vodka, butterscotch schnapps, apple cider, ginger beer

**Sangria** (16oz. glass 11. 64oz. pitcher 38.)
Red cabernet/merlot, orange brandy, honey simple syrup, fresh fruit, orange juice

White chardonnay, peach schnapps, orange brandy, pineapple juice, ginger ale, fresh fruit

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**Soup du Jour** p/a

**French Onion**
caramelized onions, beef broth, sourdough crouton, gruyère cheese, fresh herbs 11.

**Charcuterie and Cheese**
selection of local & house-made charcuterie & artisan cheese / please see daily list three 18. five 28. seven 38.

**Fresh Oysters**
mignonette, freshly grated horseradish, house cocktail sauce, lemon p/a

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**Salads**

**Yellowfin tuna niçoise**
artisan romaine, baby potatoes, green beans, sun-dried tomatoes, niçoise olives, soft boiled egg, herb vinaigrette 23.

**Maison**
mixed heritage greens, shaved carrots & radish, toasted pumpkin seeds, crispy shallots, miso-tofu vinaigrette 12.

**Roasted Beet**
roasted red beets, highland blue cheese, spiced walnuts, spinach chiffonade, maple-chardonnay vinaigrette 14.

**Hearts of Romaine**
artisan romaine leaves, thick-sliced house bacon, shaved parmesan, lemon-garlic-caper vinaigrette, sourdough croutons 16.

**Add to above:**

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**Brunch Cocktails** (2 oz. 8.)

**Mimosa**
orange juice, prosecco (6 oz. 7.)

**Bistro**
vodka, patrón xo café, baileys, espresso

**Chien Caesar**
peppercorn, garlic & chili infused top shelf vodka, artisan clamato, lemon, pickle juice, lime tajin

**House 30 Day**

**Barrel-Aged Manhattan**
12 barrels whisky, sweet vermout, angostura bitters

**Maison Martini**
top shelf vodka, st. germaine, lemon, lemongrass simple syrup, pineapple, mint

**Tequila Sour**
trumba tequila, brandy, red wine, lemon, orange, house grapefruit simple syrup

**Sazerac**
cognac, amaretto, absinthe, peychaud’s bitters

**Leven’s Rose Water**
levenswater gin, lillet blanc, house honey-rosewater simple syrup, lemon, grapefruit, cardamom bitters

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**Small Plates**

**Mushroom-Chestnut Pâté**
cremini mushrooms, roasted chestnuts, terragon, pickled cranberries 12.

**Shrimp Pernod**
lemon, garlic, chilies, pernod, white wine, cherry tomatoes, grilled baguette 17.

**Pegues**
mushroom & caramelized onion, shaved Brussels sprouts, shallot & brown butter sauce, pickled enoki 15.

**Tarte Flambe**
crispy house bacon, crème fraîche, shallot confit, melted gruyère 14.

**Poutine**
duck confit, triple cream Brie, frites, green peppercorn-cognac jus 19.

**Crispy Fried Smelts**
rice flour-dusted, lemon-horseradish aioli 16.

**Confit Duck Wings**
pinot noir-honey reduction, diced green apple 15.

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**Tartare**
Beef capers, cornichons, shallots, chives, dijon mustard, beet fat-fried potato chips 16.

**Tuna**
seasme, scallions, soy, sambal oelek, avocado, wonton chips 17.

w/frites or sautéed matzo add 6.

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*Chien Noir is an Ocean Wise seafood partner recommended by the Vancouver Aquarium. We are members of Sustainable Kingpins and are a Certified Tuna of Ontario establishment.*
Duck ‘N’ Waffles
buttermilk waffles, crispy confit duck wings, Espelette pepper-infused honey-maple syrup 16.

Cassoulet en Cocotte
mushroom-braised beans, baked eggs, pork belly, maple sausage, duck confit, side salade maison 19.

Maple & Wild Blueberry Cheesecake Stuffed Pancakes
wild blueberries, cream cheese, fluffy pancakes, crunchy maple sugar 15.

Mussels
Provençal tomato broth, leeks, shallots, cherry tomatoes, grilled baguette 21. w/frites 27.

STEAK FRIES
8 oz AAA Alberta flat iron, frites, sautéed mushrooms, green peppercorn-cognac demi-glace 32.
House-Cut 38 Day Aged Black Angus Beef
10 oz striploin 38.
8 oz tenderloin 44.

STEAK & EGGS
two poached eggs & lemon hollandaise add 6.

ALL ITEMS BELOW ARE SERVED WITH A CHOICE OF
Salade Maison, Frites, Home Fries or Soup du Jour

OMELETTE DU JOUR p/a

EGGS BENEDICT
poached eggs, butter croissant, lemon hollandaise w/
- double smoked ham 15.
- smoked salmon & capers 17.
- house maple sausage patty 14.
- roasted portobello mushroom & baby kale 15.

CHIEN SCRAMBLE
scrambled eggs, maple breakfast sausage, 'kelly’s gourmet' shiitake mushrooms,
Brie, butter-toasted sourdough 16.

THE BIG CLASSIC
two eggs your way, house bacon, maple sausage patty, double smoked ham or Montreal smoked meat
maple baked beans, grilled tomato, butter-toasted sourdough 15.

LUMBERJACK BREAKFAST SANDWICH
fried egg, maple sausage patty, double smoked ham, house bacon, manchego, tomato, maple-cinnamon 'French toast' bun 16.

LE CLUB
Provençal-marinated grilled chicken breast, Brie, heritage greens, tomato, roasted garlic aioli, toasted multigrain 17.

REUBEN
'creel & gambrel' Montreal smoked meat, Gruyère, red cabbage sauerkraut, 1000 Islands dressing, rye 17

BISTRO BURGER
daily house-ground, naturally raised 'unright cattle co.' beef brisket, manchego, house bacon, artisan romaine,
zuni pickles, shallots, special sauce, broiche bun 21.

HOUSE VEGGIE BURGER
quinoa, beet & black bean patty, ‘zuni’ pickles, tomatoes, artisan romaine,
avocado mayo, vegan bun 16.

(gluten-free bun add 1.)

WE USE LOCAL
'Reinink Family Farms'
ORGANIC EGGS

SIDES
Bacon, Double Smoked Ham, Maple Breakfast Sausage 4.
Montreal Smoked Meat 5.
Home Fries 4. Frites, Side Salad 6

EST. 2000

Chien Noir

Chef Rory Seifried

Applicable taxes not included. Please inform your server of any allergies. An automatic 18% gratuity will be added to groups of 8 or more.