6. Drink Features

CRAFT BEER (16 oz.)
CALABOGIE (Calabogie, ON) Amber ‘K&P’ British-style session ale. Well balanced, full-bodied, malt forward & easy drinking.
SPEARHEAD (Kingston, ON) Moroccan brown ale made w/ dates, figs, raisins & a dash of cinnamon.

HOUSE WINE 17 Laurent Miquel, Vendanges Nocturnes, Saint Chinian, France (6 oz. glass)
WHITE (Sauvignon Blanc / Grenache Blanc) Aromas of grapefruit & lemon peel with a delicate floral structure, fresh & well-balanced.
RED (Syrah / Grenache / Merlot) Aromas of raspberry & red berries. Lush, smooth & elegant palate of blackberry, currant & spice.
ROSE (Syrah / Cinsault) Elegant pale pink colour. Fresh raspberry aromas & a hint of citrus. Crisp on the palate with a soft fruity finish.

FEATURE COCKTAILS (1.5 oz.)
CHIEN CAESAR peppercorn, garlic & chili infused top shelf vodka, artisan clamato, lemon, pickle juice, lime tajin
DEE'S FIG FIZZ drambuie, lemoncello, house honey-fig syrup, prosecco
MAISON MARTINI top shelf vodka, st. germaine, lemon, lemongrass simple syrup, pineapple, mint

RED SANGRIA cabernet/merlot, orange brandy, honey simple syrup, fresh fruit, orange juice (16 oz. glass)
WHITE SANGRIA chardonnay, peach schnapps, orange brandy, pineapple juice, ginger ale, fresh fruit (16 oz. glass)

Soup Du Jour p/a
French Onion caramelized onions, beef broth, sourdough crouton, gruyère cheese, fresh herbs 11.

Small Plates
Mushroom-Chestnut Pâté cremini mushrooms, roasted chestnuts, tarragon, pickled cranberries 12.

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

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

Tarte Flambee crispy house bacon, crème frâiche, shallot confit, melted gruyère 14.

Poutine duck confit, triple cream Brie, frites, green peppercorn-cognac jus 15.

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

30% Off Food Items Below

Salads
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 Salads
Grilled Marinated Chicken Breast 7.
8 oz. Flat Iron Steak 15.
Grilled Garlic Shrimp 9.
Pan-Seared Rare Yellowfin Tuna 12.

Cocktail hour prices not applicable to items below

Tartare Beef capers, cornichons, shallots, chives, dijon mustard, beef fat-fried potato chips 16.
Tuna sesame, scallions, soy, sambal oelek, avocado, wonton chips 17.
w/frites or salade maison add 6.

Le Club
Provençale-marinated grilled chicken breast, Brie, heritage greens, tomato, roasted garlic aioli, toasted multigrain, w/ frites or salade maison 17.

Bistro Burger
daily house-ground, naturally raised ‘enright cattle co.’ beef brisket, manchego, house bacon, artisan romaine, zuni pickles, shallots, special sauce, brioche bun 21.

House Veggie Burger quinoa, beet & black bean patty, ‘zuni’ pickles, tomatoes, artisan romaine, avocado mayo, vegan bun 16.

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

Chien Noir is an Ocean Wise seafood partner recommended by the Vancouver Aquarium. We are members of Sustainable Kingston and are a Certified Taste of Ontario establishment.

Applicable taxes not included. Please inform your server of any allergies. An automatic 16% gratuity will be added to groups of 6 or more.