



Menu

Hopelay - Microbrasserie

70 Rte 335, Saint-lin-laurentides, QC J5M 0L6, Canada | (450) 215-4677

Most Ordered

Texans

CA\$21.25

Frites, fromage, sauce, steak effiloché, bacon fumé vieux verbal, oignons frits et mayo épicée. / Fries, cheese, sauce, shredded steak, smoked bacon, crispy onions, and spicy mayo.

Classique / Classic

CA\$15.00

Frites, fromage et sauce maison. / Fries, cheese, and homemade sauce.

Le boss / The Boss

CA\$31.25

Double boulettes de bouf Angus smash, confiture de bacon et oignons, fromage brie et mayo épicée. / Double Angus beef smash patties, bacon and onion jam, brie cheese, and spicy mayo.

Tartare de bouf / Beef Tartare

CA\$38.00

Tomate séchés, parmesan, câpres, sauce habaneros, Dijon et moutarde à la bière. / Sun-dried tomatoes, parmesan, capers, habanero sauce, Dijon, and beer mustard.

Tartare de saumon / Salmon Tartare

CA\$38.00

Aïoli au citron et herbe, radis, oignon vert et ciboulette. / Lemon and herb aioli, radishes, green onion, and chives.

La cochonnerie / The Mess

CA\$18.75

Frites, fromage, sauce, porc effiloché fumé vieux verbal, sauce bbq à l'ambréeille et oignon vert. / Fries, cheese, sauce, smoked pulled pork, aged verbal, Amber BBQ sauce, and green onion.

Churros (6)

CA\$12.50

Sucre et cannelle. Servis avec caramel ou Nutella. / Sugar and cinnamon. Served with caramel or Nutella.

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Cinq choix (2 sauces) / Five Choices (2 Sauces)

CA\$37.50

Select five from options like beer-battered fries, popcorn chicken, and jalapeño poppers. Includes two sauces such as honey garlic, amber-style BBQ, or spicy mayo for dipping.

Smash classique / Classic Smash

CA\$25.00

Boulette de bouf Angus smash, cheddar jaune, sauce maison, oignon blanc, cornichon et laitues. / Smash Angus beef Patty, yellow cheddar, homemade sauce, white onion, pickle, and lettuce.

Trois choix (1 sauce) / Three Choices (1 Sauce)

CA\$28.75

Select any three: beer-battered fries, cheese sticks, popcorn chicken, and more. Pair with one sauce such as honey garlic, amber-style BBQ, or avocado ranch.

Breuvage Alcoolisé

Neipa de trouble

CA\$8.00

New England IPA 6.0 %

Vic Secret

CA\$10.00

Double IPA 8.5%

Ambréeille

CA\$7.00

Vienna Lager (Rousse) 5%

Far-West

CA\$8.00

IPA Américaine 5.4%

Nocturne

CA\$7.00

Stout à l'avoine

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Orange Croche

CA\$8.00

Bière blanche à l'orange 6.5%

L'échappée

CA\$10.00

Rich stout beer with deep coffee notes, offering a robust and bold flavor profile.

Camping Pong

CA\$7.00

Ale Blonde 4.7%

Haskap

CA\$8.00

Blanche fruité à la camerise 5.5%

Nouveauté

Smash épicé / Spicy Smash

CA\$27.50

Bouf, fromage suisse, sauce maison, chorizo du vieux verbal. Sauté d'oignons et jalapenos et servis avec frites. / Beef, Swiss cheese, house sauce, chorizo from the old butcher. Sautéed onions and jalapenos, served with fries.

Entrées / Starters

Ailes / Wings

CA\$20.00

Épices bbq, servis avec un choix de sauce. / BBQ spices, served with a choice of sauce.

Frites / Fries

CA\$7.50

Nature. / Plain.

Baguette à l'ail confit / Garlic Confit Baguette

CA\$17.50

Beurre à l'ail confit maison, miel, cheddar et persil. / Homemade roasted garlic butter, honey, cheddar, and parsley.

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Bretzel

CA\$15.00

Sucré ou salé. Nutella, caramel, moutarde au miel ou ancienne à la bière. / Sweet or salty. Nutella, caramel, honey mustard, or old-fashioned beer mustard.

Poutines

Texans

CA\$21.25

Frites, fromage, sauce, steak effiloché, bacon fumé vieux verbal, oignons frits et mayo épicée. / Fries, cheese, sauce, shredded steak, smoked bacon, crispy onions, and spicy mayo.

Classique / Classic

CA\$15.00

Frites, fromage et sauce maison. / Fries, cheese, and homemade sauce.

La cochonnerie / The Mess

CA\$18.75

Frites, fromage, sauce, porc effiloché fumé vieux verbal, sauce bbq à l'ambréeille et oignon vert. / Fries, cheese, sauce, smoked pulled pork, aged verbal, Amber BBQ sauce, and green onion.

Burger

Le boss / The Boss

CA\$31.25

Double boulettes de bouf Angus smash, confiture de bacon et oignons, fromage brie et mayo épicée. / Double Angus beef smash patties, bacon and onion jam, brie cheese, and spicy mayo.

Smash classique / Classic Smash

CA\$25.00

Boulette de bouf Angus smash, cheddar jaune, sauce maison, oignon blanc, cornichon et laitues. / Smash Angus beef Patty, yellow cheddar, homemade sauce, white onion, pickle, and lettuce.

Le BLT / The BLT

CA\$30.00

Double boulettes de bouf Angus smash, laitue, tomate, bacon fumé du vieux verbal, et sauce dijonnaise à l'érable. / Double Angus beef smash patties, lettuce, tomato, smoked bacon from Vieux Verbal, and maple Dijon sauce.

Dessert

Churros (6)

CA\$12.50

Sucre et cannelle. Servis avec caramel ou Nutella. / Sugar and cinnamon. Served with caramel or Nutella.

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Mi-cuit au chocolat / Chocolate Fondant

CA\$15.00

Mi-cuit fondant fait maison. / Homemade molten half-baked cake.

Pique-assiettes / Freeloader

Cinq choix (2 sauces) / Five Choices (2 Sauces)

CA\$37.50

Select five from options like beer-battered fries, popcorn chicken, and jalapeño poppers. Includes two sauces such as honey garlic, amber-style BBQ, or spicy mayo for dipping.

Trois choix (1 sauce) / Three Choices (1 Sauce)

CA\$28.75

Select any three: beer-battered fries, cheese sticks, popcorn chicken, and more. Pair with one sauce such as honey garlic, amber-style BBQ, or avocado ranch.

Un choix (1 sauce) / One Choice (1 Sauce)

CA\$12.50

Select from a variety of snacks like fries, cheese sticks, or cauliflower. Pair with one of several sauces including honey garlic, spicy mayo, or maple dijonnaise.

Confort / comfort

Sandwich philly / Philly Sandwich

CA\$25.00

Steak effiloché, oignons rouge, fromage monterey, sauce dijonnaise à l'érable, servis avec frites et bouillon. / Shredded steak, red onions, Monterey cheese, maple Dijon sauce, served with fries and broth.

Frais / Fresh

Salade mexicaine / Mexican Salad

CA\$22.50

Laitue, steak effiloché, tomate, jalapenos, olives, tex-mex et salsa cremeuse. / Lettuce, shredded steak, tomato, jalapenos, olives, Tex-mex, and creamy salsa.

Salade falafel / Falafel Salad

CA\$25.00

Laitue, falafel maison, fromage halloumi grillé, oignon mariné, tomates, persil et vinaigrette tahini maison. / Lettuce, homemade falafel, grilled halloumi cheese, pickled onion, tomatoes, parsley, and homemade tahini dressing.

Tartares / Tartars

Tartare de bouf / Beef Tartare

CA\$38.00

Tomate séchés, parmesan, câpres, sauce habaneros, Dijon et moutarde à la bière. / Sun-dried tomatoes, parmesan, capers, habanero sauce, Dijon, and beer mustard.

Tartare de saumon / Salmon Tartare

CA\$38.00

Aïoli au citron et herbe, radis, oignon vert et ciboulette. / Lemon and herb aioli, radishes, green onion, and chives.
