



Menu

Pub Principal

601 Rue Du S, Cowansville, QC J2K 2X9, Canada | (450) 955-1682

Most Ordered

Tacos del Carmen

CA\$26.25

Bouf, pico gallo, jalapeños, sauce lime coriandre et guacamole servi avec chips de maïs. / Beef, pico de gallo, jalapeños, lime-cilantro sauce and guacamole served with corn chips.

Burger du pub / Pub Burger

CA\$32.50

Double viandes, fromage cheddar, double bacon, oignons, salade, tomate, sauce BBQ, mayo-ketchup et moutarde de Dijon. / Double meat, cheddar cheese, double bacon, onions, lettuce, tomato, BBQ sauce, ketchup-mayo and Dijon mustard.

Crevette bang bang / Bang Bang Shrimp

CA\$16.25

Fried shrimp, typically tossed in a creamy, spicy bang bang sauce, often garnished with scallions or served with a slaw.

Fish & Chips

CA\$31.25

Servis avec frites, salade de choux, sauce aïoli et sauce tartare.

Mac & Cheese bacon

CA\$27.50

Macaroni in a creamy cheese sauce with crispy bacon, typically featuring a blend of cheeses and topped with breadcrumbs for added texture.

Burger de bouf / Beef Burger

CA\$25.00

Fromage cheddar, bacon, oignons, salade, tomate et sauce BBQ. / Cheddar cheese, bacon, onions, lettuce, tomato and BBQ sauce.

Club sandwich spécial pub / Special Pub Club Sandwich

CA\$25.00

Pain miche, cheddar blanc, poulet nappé de sauce BBQ, bacon, salade, tomate et mayo aïoli. / Loaf bread, white cheddar, chicken topped with BBQ sauce, bacon, lettuce, tomato and aioli mayo.

Menu Pub Principal

Poutine principal / Main Course

CA\$26.25

Fromage en grain, oignons caramélisés, bacon, crème sûre et échalotes. / Cheese curds, caramelized onions, bacon, sour cream and shallots.

Tacos au bouf ou poulet / Beef or Chicken Tacos

CA\$26.25

Poivrons, oignons, concombres, salade, fromage, aïoli et pico gallo. / Bell peppers, onions, cucumbers, lettuce, cheese, aioli and pico de gallo.

Mac & Cheese Buffalo

CA\$28.75

Macaroni pasta in a creamy cheese sauce, topped with buffalo chicken and blue cheese crumbles.

Entrées / Starters

Dumplings poulet et kimchi / Chicken and Kimchi Dumplings

CA\$17.50

Servi sur une sauce aux arachides. / Served with a peanut sauce.

Calmars frits / Fried Calamari

CA\$22.50

Fried calamari, typically served with marinara sauce and a lemon wedge.

Crevette bang bang / Bang Bang Shrimp

CA\$16.25

Fried shrimp, typically tossed in a creamy, spicy bang bang sauce, often garnished with scallions or served with a slaw.

Ailes de poulet (8) / Chicken Wings (8)

CA\$16.25

Fried chicken wings typically served with sauces such as hot, mild, or BBQ.

Bruschetta

CA\$15.00

Toasted baguette topped with diced tomatoes, fresh basil, red onion, and a balsamic glaze.

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Rondelle d'oignon à la bière / Beer Battered Onion Rings

CA\$11.25

Beer battered onion rings, deep-fried to a golden brown, typically served with a dipping sauce.

Frites à la bière / Beer-battered Fries

CA\$10.00

Beer-battered fries, typically featuring a crispy golden coating, made with a light beer-infused batter.

Cornichons frits / Fried Pickles

CA\$10.00

Lightly breaded dill pickle slices, deep-fried until golden brown, typically served with a house-made ranch dipping sauce.

Frites de patate douce / Sweet Potato Fries

CA\$10.00

Crispy sweet potato fries, typically seasoned and deep-fried for a delightful snack or starter.

Bâtonnets de fromage / Cheese Sticks

CA\$11.25

Breaded cheese sticks typically include a crispy coating and are deep-fried until golden, often served with marinara sauce for dipping.

Ailes de poulet (16) / Chicken Wings (16)

CA\$27.50

Chicken wings typically marinated and cooked with sauces or seasonings, offering a classic American starter experience.

Salade jardin / Garden Salad

CA\$11.25

Mixed greens, tomatoes, cucumbers, and red onions, typically dressed with a light vinaigrette.

Soupe du jour / Soup of The Day

CA\$7.50

Chef's daily soup creation, inspired by seasonal ingredients. Please inquire for today's selection.

Salade César / Ceasar Salad

CA\$11.25

Romaine lettuce, croutons, bacon bits, parmesan cheese, and house-made Caesar dressing.

Menu Pub Principal

Plats principaux / Main Courses

Mac & Cheese Côtes levées / Mac & Cheese with Ribs

CA\$37.50

Macaroni pasta typically combined with a creamy cheese sauce and topped with tender, braised ribs.

Mac & Cheese bacon

CA\$27.50

Macaroni in a creamy cheese sauce with crispy bacon, typically featuring a blend of cheeses and topped with breadcrumbs for added texture.

Mac & Cheese Buffalo

CA\$28.75

Macaroni pasta in a creamy cheese sauce, topped with buffalo chicken and blue cheese crumbles.

Nachos poulet / Chicken Nachos

CA\$26.25

Poulets, oignons, olives, salsa, sauce sud-ouest et échalotes. / Chicken, onions, olives, salsa, southwest sauce and shallots.

El Nachos

CA\$28.75

Bouf, oignons, maïs, haricots, jalapeños, salsa et guacamole. / Beef, onions, corn, beans, jalapeños, salsa and guacamole.

Tacos au bouf ou poulet / Beef or Chicken Tacos

CA\$26.25

Poivrons, oignons, concombres, salade, fromage, aioli et pico gallo. / Bell peppers, onions, cucumbers, lettuce, cheese, aioli and pico de gallo.

Tacos del Carmen

CA\$26.25

Bouf, pico gallo, jalapeños, sauce lime coriandre et guacamole servi avec chips de maïs. / Beef, pico de gallo, jalapeños, lime-cilantro sauce and guacamole served with corn chips.

Nachos casa / Homestyle Nachos

CA\$23.75

Oignons, olives, salsa, crème sûre et échalotes. / Onions, olives, salsa, sour cream and shallots.

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Club sandwich spécial pub / Special Pub Club Sandwich

CA\$25.00

Pain miche, cheddar blanc, poulet nappé de sauce BBQ, bacon, salade, tomate et mayo aioli. / Loaf bread, white cheddar, chicken topped with BBQ sauce, bacon, lettuce, tomato and aioli mayo.

Fish & Chips

CA\$31.25

Servis avec frites, salade de choux, sauce aioli et sauce tartare.

Burgers

Burger Buffalo

CA\$28.75

Poulet pané, mozzarella, salade de chou, rondelles d'oignons, échalottes, sauce buffalo et sauce ranch. / Breaded chicken, mozzarella, coleslaw, onion rings, shallots, buffalo sauce and ranch dressing.

Burger de brie / Brie Burger

CA\$30.00

Fromage brie, oignons caramélisés, salade, tomate et mayo-dijon. / Brie cheese, caramelized onions, salad, tomato and Dijon mayo.

Burger des montagnes / Mountain Burger

CA\$27.50

Fromage de chèvre, bacon, luzerne, ketchup et moutarde Dijon. / Goat cheese, bacon, alfalfa, ketchup and Dijon mustard.

Burger de poulet / Chicken Burger

CA\$27.50

Poulet pané, mozzarella, bacon, salade, tomate et mayo-dijon. / Breaded chicken, mozzarella, bacon, lettuce, tomato and Dijon mayo.

Burger porc effiloché / Pulled Pork Burger

CA\$28.75

Porc effiloché, cheddar blanc, salade, tomates, oignons rouges et salade de chou. / Pulled pork, white cheddar, salad, tomatoes, red onions and coleslaw.

Burger végété / Veggie Burger

CA\$28.75

Végétarien. Galette végété, cheddar blanc, salade, tomates, oignons, mayo et ketchup. / Vegetarian. Veggie Patty, white cheddar, lettuce, tomatoes, onions, mayo and ketchup.

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Burger de bœuf / Beef Burger

CA\$25.00

Fromage cheddar, bacon, oignons, salade, tomate et sauce BBQ. / Cheddar cheese, bacon, onions, lettuce, tomato and BBQ sauce.

Burger du pub / Pub Burger

CA\$32.50

Double viandes, fromage cheddar, double bacon, oignons, salade, tomate, sauce BBQ, mayo-ketchup et moutarde de Dijon. / Double meat, cheddar cheese, double bacon, onions, lettuce, tomato, BBQ sauce, ketchup-mayo and Dijon mustard.

Poutines

Poutine principal / Main Course

CA\$26.25

Fromage en grain, oignons caramélisés, bacon, crème sûre et échalotes. / Cheese curds, caramelized onions, bacon, sour cream and shallots.

Poutine Buffalo

CA\$27.50

Fromage en grain, bouché de poulet croustillant, sauce buffalo, sauce ranch et échalotes. / Cheese curds, crispy chicken bites, buffalo sauce, ranch dressing and scallions.

Poutine porc effiloché / Pulled Pork Poutine

CA\$27.50

Fromage en grain, porc effiloché et échalotes. / Cheese curds, pulled pork and shallots.

Poutine côtes levées / Poutine with Ribs

CA\$37.50

Fromage en grain, demi-côte et échalotes. / Cheese curds, short ribs and shallots.

POUTINE DU MOIS / SMOKED MEAT

CA\$37.50

À VOIR

Poutine végété / Veggie Poutine

CA\$23.75

Végétarien. Fromage en grain, légumes sautés et échalotes. / Vegetarian. Cheese curds, sautéed vegetables and shallots.

Menu Pub Principal

Poutine régulière / Regular Poutine

CA\$18.75

Fromage en grain et échalotes. / Curd cheese and shallots.

On se gâte / We treat ourselves

Joue de bouf / Beef Cheek

CA\$43.75

Braised beef cheek, typically accompanied by rich sauce and tender vegetables, offering a melt-in-your-mouth texture and deep, savory flavors.

Pavé de saumon fumé / Smoked Salmon Steak

CA\$37.50

Smoked salmon steak, typically accompanied by capers, red onion, and a hint of lemon, offering a classic combination of flavors.

Demi-côte levée / Half Rack of Ribs

CA\$35.00

Pork ribs with choice of sides like fries, garden or Caesar salad, sweet potatoes, onion rings, poutine, seasonal veggies, mashed potatoes, or rice.

Côte entière / Full Rack of Ribs

CA\$43.75

Slow-cooked pork ribs, typically 13 bones, glazed with a homemade BBQ sauce.

Tartares

Bouf / Beef

CA\$40.00

Steak tartare options with or without spicy Sriracha sauce.

Saumon / Salmon

CA\$40.00

Salmon tartare options with or without Sriracha sauce for a subtle kick or a milder taste.

Salades / Salads

Salade César ou jardin au poulet grillé / Ceasar or Garden Salad with Grilled Chicken

CA\$18.75

Crisp greens, parmesan, and choice of Caesar or garden base. Topped with grilled chicken.

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Salade de saumon / Salmon Salad

CA\$33.75

Avec notre délicieux saumon cuit et fumé maison. / With our delicious homemade cooked and smoked Salmon.

Salade César ou jardin au poulet frit / Ceasar or Garden Salad with Fried Chicken

CA\$28.75

Crisp greens with choice of Caesar or Garden style, topped with fried chicken.

Salade et frites / Salad and Fries

CA\$27.50

Mixed greens with a side of crispy fries, typically featuring tomatoes, cucumbers, and a light vinaigrette.

Salade César / Ceasar Salad

CA\$22.50

Romaine lettuce, croutons, bacon bits, and parmesan cheese, drizzled with creamy Caesar dressing.

Salade jardin / Garden Salad

CA\$22.50

Lettuce, tomatoes, cucumbers, red onions, and bell peppers, offering a classic mix of garden-fresh ingredients.

Desserts

Explosion choco-caramel / Chocolate-caramel Explosion

CA\$11.25

Layers of rich chocolate and sweet caramel combined with a crispy coating, typically featuring nougat and roasted peanuts for added texture.

Brownies

CA\$10.00

Perfect for the sweet tooth in you

Breuvages / Beverages

Thé Glacée / Fuze

CA\$3.75

Canette 355mL

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Coke zéro

Canette 355mL

CA\$3.75

Eau minérale gazéifiée

355mL Saint-Justin

CA\$3.75

Canada Dry / Soda Gingembre

Canette 355mL

CA\$3.75

Sprite

Canette 355mL

CA\$3.75

Coke

Canette 355mL

CA\$3.75

Coke diète

Canette 355mL

CA\$3.75
