



Menu

Bootlegger Cocktail Bar & Cuisine Montréal

3481 Boul St-Laurent, Montréal QC H2X 2T6, Canada | (438) 383-2226

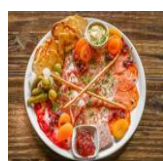
Most Ordered



Gourmet Cheese Board

CA\$16.99

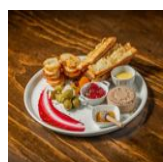
Aged cheese board (double cream Brie, aged smoked Cheddar, 12-month aged Manchego, 5-month aged Iberico, blue cheese, Gouda & Bocconcini) served with homemade cranberry-apple-cinnamon jam, pickles, green olives, garlic grissini, dried fruits, organic honey & homemade red wine jelly. Perfect for sharing.



Premium Charcuterie Meat Board

CA\$16.99

Enjoy a curated selection of cured meats offering deep, savoury flavours and varied textures, carefully paired with house-made fruit jam, olives, pickles, croutons, and garlic breadsticks. Finished with dried fruits, red jelly, and whipped mustard cream for added richness. A bold and satisfying sharing option ideal for meat lovers.



Duck Foie Gras Sharing Board

CA\$19.99

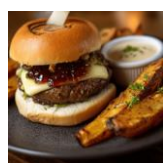
Indulge in rich, homemade delicacy served with olive oil toasted baguette and complemented by a house-made cranberry, apple, and cinnamon jam. Balanced with pickles, green olives, garlic breadsticks, organic honey, dried fruits, and red jelly, it delivers a luxurious blend of sweet and savoury flavours. Perfect for sharing and creating a premium dining experience.



Spicy Beef Tartare

CA\$16.99

Enjoy finely chopped beef seasoned with bold spices, topped with a quail egg and BBQ-style juliennes for a rich and savoury bite. Combined with jalapeños, spicy homemade mayonnaise, capers, shallots, and fresh herbs for a layered flavour profile. Served with croutons and a spinach salad with sun-dried tomatoes and parmesan.



Wagyu Burger

CA\$22.99

Savour a premium wagyu beef burger paired with duck foie gras, Swiss cheese, and black truffle mayo for an indulgent experience. Enhanced with grape reduction jelly, shallots, crispy julienne potatoes, and mustard cream for depth and texture. Served in a soft brioche bun with Cajun fries. Choice of mayo available.



Ratatouille with Toasted Baguette

CA\$10.99

Indulge in a classic Mediterranean-style vegetable stew made with aubergine, courgette, tomato, and red pepper, slow-cooked for rich flavour. Served with olive oil toasted baguette, green olives, pickles, and marinated onions, alongside dried apricots and raisins for a balanced sweet and savoury finish. A wholesome and comforting plant-based option.



Autumn Bean Salad

CA\$9.99

Enjoy a fresh and hearty red bean salad combined with dried apricots, pickles, sour cream, rosemary oil, and shallots for a rich and balanced flavour. Served with homemade corn chips, olives, pickles, and dried fruits. A wholesome and satisfying vegetarian option.

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Angus Deluxe Burger

CA\$18.99

Indulge in a loaded premium beef burger stacked with cheddar, crispy bacon, tender pulled pork, and crunchy fried onions for a bold and satisfying bite. Finished with BBQ sauce, guacamole, spicy mayo, jalapeños, shallots, and a fresh red cabbage and spinach slaw in a soft brioche bun. Served with Cajun fries and a spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.



Bootlegger Burger

CA\$15.99

Enjoy a hearty beef burger topped with cheddar, crispy bacon, BBQ sauce, jalapeños, shallots, and a fresh red cabbage and spinach slaw. Finished with mustard cream for added richness and served in a brioche bun. Comes with Cajun fries and a spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.

Lamb & Fig Tartare

CA\$18.99

Experience tender lamb paired with sweet fig and aromatic rosemary oil, balanced with eggplant mayonnaise, capers, and shallots for a rich and refined bite. Finished with crispy panko for added texture. Served with croutons and a fresh spinach salad with sun-dried tomatoes and parmesan.

Burgers



Wagyu Burger

CA\$22.99

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Angus Deluxe Burger

CA\$18.99

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Vegetarian Burger

CA\$14.99

Experience a flavourful plant-based burger topped with cheddar, guacamole, spicy mayo, fresh spinach, shallots, and sun-dried tomatoes. Finished with BBQ sauce in a soft brioche bun for a rich and satisfying bite. Served with Cajun fries and a spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.



Spicy Chicken Burger

CA\$14.99

Relish a crispy breaded chicken fillet topped with smoked cheddar, fresh apple, capers, eggplant mayo, and crispy BBQ-seasoned potatoes for a unique texture. Finished with mustard cream, shallots, and spinach in a toasted brioche bun. Served with Cajun fries and a spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.



Bootlegger Burger

CA\$15.99

Enjoy a hearty beef burger topped with cheddar, crispy bacon, BBQ sauce, jalapeños, shallots, and a fresh red cabbage and spinach slaw. Finished with mustard cream for added richness and served in a brioche bun. Comes with Cajun fries and a spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.

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Pulled Pork Burger

CA\$13.99

Enjoy tender, slow-cooked pulled pork layered with rich BBQ sauce, fresh shallots, and a crisp red cabbage slaw in a toasted brioche bun. The combination delivers a smoky, juicy, and satisfying flavour. Served with Cajun fries and a fresh spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.

Nachos



Pulled Pork Loaded Nachos

CA\$18.99

Indulge in crispy homemade corn chips loaded with tender pulled pork, rich cheese sauce, and melted cheddar for a bold and satisfying bite. Finished with smoky BBQ sauce, jalapeños, and fresh red cabbage slaw for the perfect balance of flavour and texture. A hearty sharing option packed with indulgence. Add guacamole for extra richness.

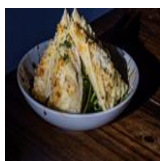


Double Cheese Nachos

CA\$14.99

Enjoy crispy homemade corn chips topped with creamy cheese sauce and melted cheddar for a rich, cheesy experience. Finished with smoky BBQ sauce, jalapeños, and fresh red cabbage slaw to add depth and crunch. A comforting and satisfying option perfect for sharing. Add guacamole for an extra layer of flavour.

Loaded Sides & Comfort Food



Truffle Cheese Bread

CA\$9.99

Enjoy a toasted French baguette topped with melted parmesan and Swiss cheese, finished with aromatic black truffle oil for a rich and indulgent bite. Served with a fresh spinach salad and balsamic dressing to balance the richness. A simple yet elevated appetiser.



Garlic Parmesan Escargot Gratin

CA\$12.99

Indulge in tender escargots baked in rich garlic butter with shallots, parmesan, Italian-style breadcrumbs, lemon, and fresh parsley, finished with a melted Swiss cheese gratin. Served with olive oil toasted baguette, olives, pickles, and marinated onions alongside dried fruits. Includes 24 pieces, making it a luxurious French-inspired sharing dish full of depth and flavour.



Muffin Croustillant Jalapeno & fromage | Jalapeno & Cheese Crispy Muffin

CA\$7.99

Enjoy crispy mini muffins infused with spicy jalapeño and rich cornmeal cheese for a bold and satisfying bite. Served with your choice of creamy honey chilli sauce or smoky homemade BBQ sauce for the perfect balance of heat and sweetness. Includes 10 pieces, making it an ideal snack for sharing.

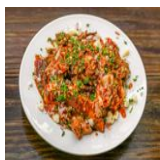


Cajun Baked Potato Wedges

CA\$4.99

Relish oven-baked potato wedges seasoned with a bold Cajun spice blend for a crispy and flavourful bite. Served with your choice of house-made mayonnaise, including caper, spicy, or black truffle options. A satisfying side with a kick.

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Pulled Pork Poutine

CA\$14.99

Savoury crispy Cajun-style fries topped with tender pulled pork, smoky BBQ sauce, cheese curds, shallots, and fried onions. Finished with a rich, house poutine gravy infused with cumin, hickory smoke, and red wine notes. A bold and hearty comfort dish perfect for sharing.

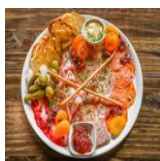


Classic Poutine

CA\$11.99

Enjoy golden Cajun-style fries topped with cheese curds, shallots, and crispy onions, finished with a rich, flavourful house gravy. The perfect balance of savoury and indulgent textures in every bite. Add-ons available for extra richness.

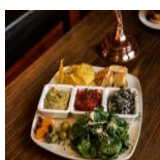
Sharing Boards & Platters



Premium Charcuterie Meat Board

CA\$16.99

Enjoy a curated selection of cured meats offering deep, savoury flavours and varied textures, carefully paired with house-made fruit jam, olives, pickles, croutons, and garlic breadsticks. Finished with dried fruits, red jelly, and whipped mustard cream for added richness. A bold and satisfying sharing option ideal for meat lovers.



Vegetarian Sharing Board

CA\$14.99

Enjoy a vibrant selection of plant-based dishes including zucchini hummus, red bean salad, and sun-dried tomato tapenade, paired with homemade corn chips and croutons. Served with olives, pickles, dried fruits, and a fresh spinach salad topped with parmesan. A colourful and satisfying sharing platter.



Gourmet Cheese Board

CA\$16.99

Aged cheese board (double cream Brie, aged smoked Cheddar, 12-month aged Manchego, 5-month aged Iberico, blue cheese, Gouda & Bocconcini) served with homemade cranberry-apple-cinnamon jam, pickles, green olives, garlic grissini, dried fruits, organic honey & homemade red wine & jelly. Perfect for sharing.



Duck Foie Gras Sharing Board

CA\$19.99

Indulge in rich, homemade delicacy served with olive oil toasted baguette and complemented by a house-made cranberry, apple, and cinnamon jam. Balanced with pickles, green olives, garlic breadsticks, organic honey, dried fruits, and red jelly, it delivers a luxurious blend of sweet and savoury flavours. Perfect for sharing and creating a premium dining experience.

Tartare & Gourmet Starters



Beef & Lamb Tartare Duo

CA\$28.99

Beef tartar with rosemary, capers, shallots, jalapeno & spicy mayonnaise accompanied by Lamb tartare with parsley, shallots, vodka-infused figs, eggplant mayonnaise, panko breadcrumbs, rosemary-infused oil, capers, and lemon & BBQ julienne served with croutons, spinach salad with sundried tomatoes and parmesan, green olives, marinated onions & gherkins, dried apricots & raisins.

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Lamb & Fig Tartare

CA\$18.99

Experience tender lamb paired with sweet fig and aromatic rosemary oil, balanced with eggplant mayonnaise, capers, and shallots for a rich and refined bite. Finished with crispy panko for added texture. Served with croutons and a fresh spinach salad with sun-dried tomatoes and parmesan.



Spicy Beef Tartare

CA\$16.99

Enjoy finely chopped beef seasoned with bold spices, topped with a quail egg and BBQ-style juliennes for a rich and savoury bite. Combined with jalapeños, spicy homemade mayonnaise, capers, shallots, and fresh herbs for a layered flavour profile. Served with croutons and a spinach salad with sun-dried tomatoes and parmesan.



Beetroot Salmon Gravlax

CA\$18.99

Indulge in delicately cured salmon infused with beetroot, paired with smooth cream cheese and a hint of turmeric for added depth. Finished with a balsamic-lime emulsion, capers, shallots, fresh cucumber, and dill for a bright and refreshing balance. Served with crisp croutons for added texture.

Vegetarian Dishes



Autumn Bean Salad

CA\$9.99

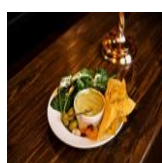
Enjoy a fresh and hearty red bean salad combined with dried apricots, pickles, sour cream, rosemary oil, and shallots for a rich and balanced flavour. Served with homemade corn chips, olives, pickles, and dried fruits. A wholesome and satisfying vegetarian option.



Ratatouille with Toasted Baguette

CA\$10.99

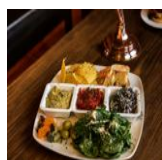
Indulge in a classic Mediterranean-style vegetable stew made with aubergine, courgette, tomato, and red pepper, slow-cooked for rich flavour. Served with olive oil toasted baguette, green olives, pickles, and marinated onions, alongside dried apricots and raisins for a balanced sweet and savoury finish. A wholesome and comforting plant-based option.



Zucchini Hummus Plate

CA\$9.99

Savour smooth homemade zucchini hummus served with crispy corn chips, olives, pickles, and marinated onions for a fresh and flavourful bite. Accompanied by dried fruits and a spinach salad topped with parmesan for added texture and balance. A light yet satisfying dish.



Vegetarian Sharing Board

CA\$14.99

Enjoy a vibrant selection of plant-based dishes including zucchini hummus, red bean salad, and sun-dried tomato tapenade, paired with homemade corn chips and croutons. Served with olives, pickles, dried fruits, and a fresh spinach salad topped with parmesan. A colourful and satisfying sharing platter.



Vegetarian Burger

CA\$18.99

Experience a flavourful plant-based burger topped with cheddar, guacamole, spicy mayo, fresh spinach, shallots, and sun-dried tomatoes. Finished with BBQ sauce in a soft brioche bun for a rich and satisfying bite. Served with Cajun fries and a spinach salad with sun-dried tomatoes and parmesan. Choice of mayo available.

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Sun-Dried Tomato Tapenade Plate

CA\$9.99

Experience a rich and tangy sun-dried tomato tapenade served with homemade croutons for a perfect crunch. Paired with olives, pickles, marinated onions, dried fruits, and a fresh spinach salad with parmesan. A bold and flavourful vegetarian option.

Dessert

Double Trouble Dessert

CA\$16.99

Enjoy the perfect duo of indulgence with a pear cheesecake muffin topped with sweet maple glaze alongside a tender apple & cinnamon corn cake served with cherry coulis and apple liqueur whipped cream. A comforting dessert pairing that blends fruity sweetness, warm spices, and rich creamy flavours in every bite.

Pear & Cheese Cake

CA\$8.99

Indulge in soft pear cake and creamy cheesecake sticks served with sweet maple frosting and smooth whipped cream infused with apple essence. Finished with a sprinkle of cinnamon sugar for a warm, comforting flavour. A rich and satisfying dessert perfect for sharing.

Apple Cinnamon Cake

CA\$8.99

Enjoy a moist apple and cinnamon cake made with cornmeal for a unique texture, served with cherry coulis and apple-infused whipped cream. Finished with a touch of cinnamon sugar for added warmth and sweetness. A comforting dessert with a fruity twist.

Breuvages | Drinks

Coca-Cola

CA\$3.00

355 ml.

Soda au gingembre / Ginger Ale

CA\$3.00

355 ml.