



U67

STACK BAR

SMOKED MEAT

A Montreal classic with a U67 twist, this home-made smoked meat is served on country bread with mustard, home-made pickle and potato chips.

19

GRILLED CHEESE

More than just bread and cheese, this one is served with onion jam, sharp cheddar, and brie.

18

BAGEL WILLENSKY

Born in the Mile-End neighborhood, we serve this classic mix of salami, Bologna, and mustard on a bagel to make it even more Montreal.

12

CHIP N' DIP

Perfect for sharing, French onion dip and potato chips.

6

MARINATED OLIVE MIX

6

NUT MIX

5

SWEETS

Smore's Waffle
10

Maple syrup waffle
8

Blueberry donut
4.50

Chocolate Roussette
4.50

Cherry Roussette
4.50

Cinnamon Twist
4.50

Caramel donut
4.50

COFFEE

AN ITALIAN IN MONTREAL

Double espresso with a touch of Amaretto and a crown of whipped cream or frothed milk.

What a reputation!

7

BETWEEN EAST AND WEST

A mix of chocolate, espresso and cream for a smooth melting pot of diverse flavors.

6

ICE COLD

A glacial espresso that will warm your heart.

4

Espresso 3

Double espresso 4.50

Latte 5

Cappuccino 4.50

Filter 2

Hot Chocolate 8

GOLD DRINKS

House iced tea 3

House lemonade 3

Slushy 4

BEER

Boréale brewery
Brewed in Montreal
473ml 8.50

Double Blanche du Lac
Strong white beer with a
hint of orange 6.1%

Pilsner des mers
Grassy Czech style 5.5%

La Rousse
Classic amber ale 5%

CIDER

Ice cider
Hemingford, Quebec
9 / 40

Crackling cider
Choinière Cider House
Frelishburg, Quebec
10/50



Our cocktails will take you down
memory lane through its variety of
local flavors highlighting craftsmanship
typical of la belle province.

SUMMER OF '67 †

Gin Ungava, grapefruit, Amermelade,
rosemary syrup, rhubarb bitters

15

FOR THE RECORDS †

Vodka, cranberry, crème de cassis, lemon juice,
maple syrup, Amermelade

16

PAN AMERICAN

Amber rum, pineapple, lemon,
maple syrup, egg whites

15

MAD DOG VACHON

Tequila, spicy ginger beer, lime juice

15

WHITE JULEP †

White rum, Cointreau, Soho, lime juice,
orange bitters

16

NORTH GUANTANAMERICA

Rhum Chic-choc, mango, Galliano, Amermelade,
spicy ginger beer, lime juice

17

B.S.L. SUNSET

White rum, Cointreau, grapefruit,
cardamom syrup, Chartreuse verte

16

SWEET LIPS ON THE 'MAIN'

Bourbon, Grand Marnier, Cocoa cream,
orange bitters

18

17/03

Irish Whiskey, espresso, black walnut bitters,
maple syrup

16

PASSERELLE DU COSMOS †

Pur vodka, white cider vermouth,
green Chartreuse

19



BLANC / WHITE

Le Chaume 2021, Québec
Frontenac gris, pinot gris,
12 / 60

Les Pious 2021
C. du Rhône, France
Clairette, Vignonier
12 / 60

Clos de France 2021
Québec Chardonnay
13 / 65

Irrévérence 2017, Ontario
Riesling, Gewurtzaminer
16 / 80

Domaine de L'Enclos 2017,
France, Chablis
90

ORANGE

Pas Sage 2021, Ontario
Vidal, Chardonnay
11 / 55

Kontakt 2021, Autriche
Wetschriesling, Pinot gris
13 / 70

BULLES / BUBBLES

Nino Franco Brut, Prosecco
di Valdobbiadene, Italie
375ml 35 / 750ml 60

ROUGE / RED

Le Sieur Rivard Sélection 2021
Québec Frontenac noir,
Baco noir
10 / 55

Malivoire Gamay 2020
Ontario, Gamay
12 / 60

Le Grand Coteau 2020, Québec
Marquette, Frontenac noir
12 / 60

Les Pious 2021
France, Grenache Syrah
12 / 60

Château Beauséjour 2015
France Merlot, Cabernet Franc
92

Hocheegg 2017
Autriche Blaufrankish
115

Holger Koch 2017
Autriche Pinot noir
125

Château Guadet 2008, France
Merlot, Cabernet Franc
245

