

STARTERS

alone or to share?

☞ *Gluten free*

🌿 *Vegetarian*

☞ 🌿 **TOMATO & BOCCONCINI SALAD** _____ 18

Bocconcini cheese, fresh tomatoes, basil, mesclun salad, Verger Bilodeau ice cider's jelly, blackcurrant coulis and crouton.

BREADED SHRIMPS _____ 18

Beer-battered prawns, served with seasoned mayo.

🌿 **PAILLASSONS BANG BANG** _____ 15

Cheese mats from the island, mayo Bang Bang, shallots, lettuce, tomato, cucumber.

BOSS'S PICKLES _____ 15

Basket of fried pickles, seasoned mayo.

🌿 **FRIED ONION RINGS** _____ 15

Basket of golden fried onion rings, beer batter.

LE
BISTRO
DU HANGAR

☞ 🌿 **GOAT SALAD** _____ 18

Mesclun, goat cheese, strawberries, tomatoes, cucumbers, shallots, balsamic vinaigrette, blackcurrant coulis and crouton.

LARGE FORMAT _____ 26

CAPTAIN'S CHICKEN WINGS _____ 14

6 BBQ chicken wings glazed with blackcurrant coulis from the Captain, shallots and lemon.

DOUBLE SERVING (12) _____ 23

☞ 🌿 **HANGAR'S NACHOS** _____ 18

Mat chips, red onions, green peppers, tomatoes, black olives, hot peppers, mozzarella, salsa, guac and sour cream.

LARGE FORMAT _____ 25

🌿 **BALSÀÏ FRIES** _____ 11

Basket of local fries and its black garlic mayo.

½ BASKET _____ 7

Specialties

Spot the **colors** to taste our **specialties** and products **from the island!**



BURGERS

*served with fries
and coleslaw*

CAPRICIOUS _____ 26

Chicken breaded breast fillet, bocconcini cheese, tomatoes, mesclun, green pesto mayo.

INTER _____ 27

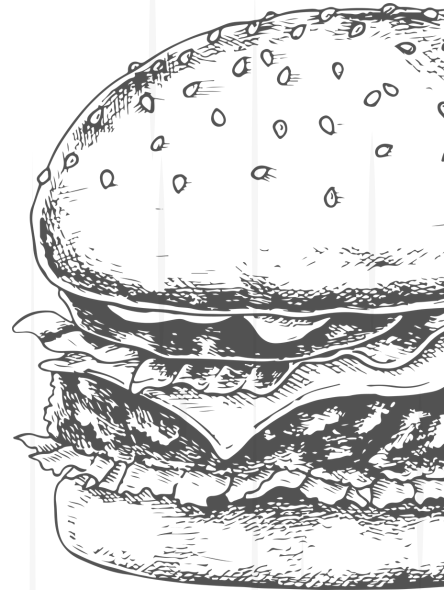
AAA beef patty, cheese curds, fried onion ring and seasoned mayo.

IMPOSSIBLE _____ 28

Plant based veggie dumpling, caramelized onions, goat cheese, tomato, mesclun and seasoned mayo.

THE HANGAR _____ 29

AAA canadian beef 6 oz, mild cheddar cheese from the island, bacon, grilled mushrooms, mesclun, tomatoes, black garlic mayo.



PLATES

*served with fries
and coleslaw*

SHRIMP GUEDILLE _____ 28

Nordic shrimp storm, smoked salmon, shallots, brioche bread, seasoned mayo, served with fries.

FISH & CHIPS _____ 31

Haddock beer batter, homemade tartar sauce, fries and coleslaw.

HANGAR'S POKÉ BOWL _____ 28

Basmati rice, strawberries, cucumbers, edamame, mangoes, sesame, shallots, mesclun, seasoned mayo, choice of salmon, marinated tofu or breaded chicken.

Rice, tofu and salmon served cold

CHICKEN FILETS _____ 26

4 chicken fillets, fries and coleslaw.

SMOKED MEAT _____ 28

Rye bread, pickle, choice of mustard, fries and coleslaw.

POUTINE « QUÉBÉCOISE » _____ 17

Classic poutine : brown sauce and cheese.

ITALIAN POUTINE _____ 20

Spaghetti sauce and cheese.

HANGAR POUTINE _____ 26

Smoked meat, brie cheese, fresh tomatoes, fried onion rings, topped with a pepper sauce.

THAI POUTINE _____ 24

Breaded chicken, cheese, brown sauce and thai sauce, shallots

CHILDREN 12 & UNDER _____ 13

1 choice between baby poutine, penne with spag sauce or 2 chicken filets served with fries.

EXTRA + HOMEMADE MAYO?

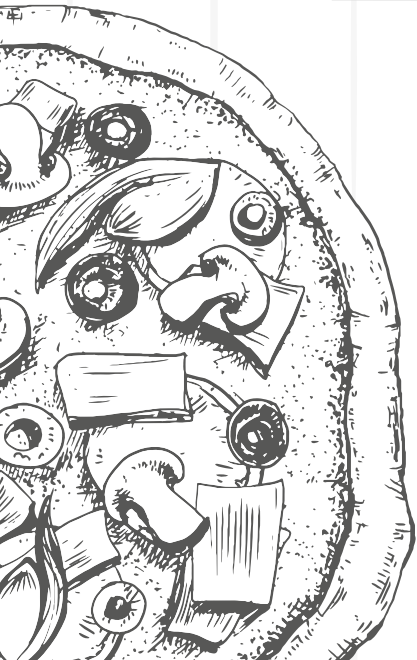
Black Garlic, seasoned, _____ 4
Bang Bang or pesto

LE
BIST
DU HANGAR

TURN YOUR FRIES INTO

Chief's salad _____ 3

Poutine _____ 4



PIZZAS *12" thin dough*

GARDEN _____ 26

Tomato sauce, mozzarella bocconcini, green pesto, basil, tomatoes, oregano, garlic.

BBQ CHICKEN _____ 28

BBQ sauce, chicken, onions and mozzarella.

ROYAL _____ 36

Tomato sauce, mozzarella, smoked meat, bacon, chicken, green peppers, red onions, black olives, tomatoes and mushrooms.

SMOKED MEAT _____ 29

Tomato sauce, mozzarella, smoked meat, mustard and pickles.

PEPE _____ 23

Tomato sauce, pepperoni and mozzarella.

TOPPED _____ 26

Tomato sauce, pepperoni, mozzarella, mushrooms and green peppers

COCKTAILS *from the island*

SPRITZ À TI-COQ _____ 15
Ice cider from Ti-Coq, lemon and tonic.

CAPTAIN'S LIMONADE* _____ 15
Lemonade, Captain's blackcurrant liquor and Strawberry from L'île d'Orléans.

HANGAR LIMONADE* _____ 15
Lemonade, Sortilège Canadian Maple Whisky, strawberry from the island.

CLASSIC KIR _____ 15
White wine and blackcurrant liquor.

ROYAL KIR _____ 18
Sparkling wine and blackcurrant liquor.

STEPMOTHER'S BLOODY* _____ 13
Clamato, Vodka, Hangar spices and a little "Compliment de Belle-Maman".

WHITE VELVET _____ 15
Wheat beer and cider from the island.

APEROL SPRITZ _____ 15
Sparkling wine, apérol and soda.

ROYAL SANGRIA (SMALL PICHET) _____ 26
Wine rosé, blackcurrant liquor, white cranberry juice, orange juice, sprite, lemon and lime.

*** AVAILABLE IN** _____ 9
ALCOHOL-FREE VERSIONS



CLASSICS *with Hangar's touch*

MAGIC SANGRIA _____ 14
Red wine and a bit of magic.
SMALL PICHET _____ 23

MAGIC SANGRIA _____ 16
White wine, peach liquor and a bit of magic.
SMALL PICHET _____ 25

RUM & COKE _____ 10
Chic Choc Rum, Coke, lemon.

ICED CHIC _____ 12
Chic Choc Rum and iced tea.

GIN TO _____ 10
Make your choice : Ungava, Seventh Heaven or Artist aux bleuets (Blueberry Artist) ?

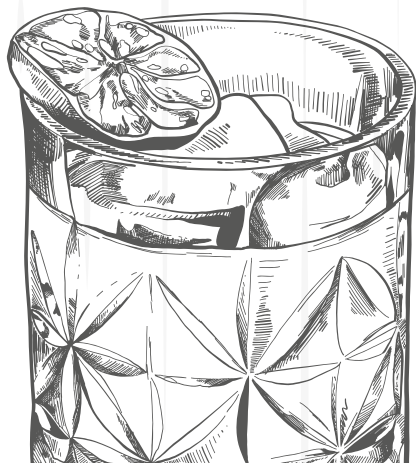
SEX ON THE BEACH _____ 15
Vodka, peach liquor, cranberry juice, orange juice.

BLUE HAWAII _____ 15
Curacao, white rum and pineapple juice.

AMARO LIMONADE _____ 13
Lemonade and Amaretto.

COURAILLEUX COFFEE _____ 12
Coffee, Coureur des bois, cognac, wipped cream.

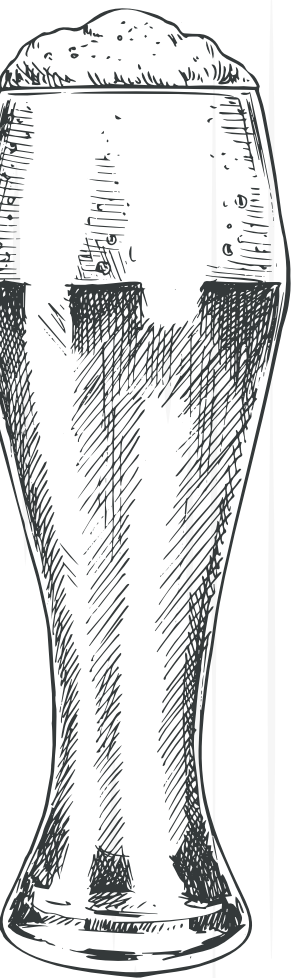
HONEY COFFEE _____ 11
Coffee, Jack honey, honey, wipped cream.



BEVERAGES

Sparkling water (500ml) _ 4 Coffee, tea, herbal tea _ 4
Soft drink, juice _____ 4 Espresso, long _____ 5
Redbull _____ 6 Latte, cappucino _____ 6
Limonade, iced tea _____ 5 Hot chocolate _____ 7





BEERS

ask for something different

DRAFT - 20 oz

SLEEMAN ORIGINAL — 10
Blonde 5%

MONT-ST-CARAMEL — 12
Red Ale 5%

SAPORO — 12
Blonde 5%

CHAMBLY — 12
Wheat 5%

TROPIQUES-SUR-LE-LAC — 12
NEIPA 6%

CANS - 330 to 473 ml

1664 BLANCHE — 11
Wheat 5% - 473 ml

LA FIN DU MONDE — 11
Blonde 9% - 473 ml

SLEEMAN CLEAR 2.0 — 8
Blonde 4% - 473 ml

GUINNESS — 11
Black 4.2% - 440 ml

1664 BLANCHE 0. — 8
Wheat 0% - 330 ml

SAPORO 0. — 8
Blonde 0% - 355 ml

ROMÉO'S GIN FIZZ 0.5 — 8
Pre-mixed 0.5% - 355 ml

GUINNESS 0.5 — 11
Black 0.5% - 440 ml

Local beers

Microbrasserie de l'Île-d'Orléans
473 ml

BLONDE 100% QC

MAPLE AMBER

IPA DE L'ÎLE

STRAWBERRY BASILIC

13

WINES

glass or bottle?

RED WINE SELECTION



VILLAGE DES ENTRE-CÔTES — 15 / 55
Vignoble Isle de Bacchus, Île d'Orléans

LIBERADO — 14 / 50
Cabernet-Sauvignon, Spain

CARPINETO — 15 / 55
Chianti, Italie

LES JAMELLES — 14 / 50
Pinot noir, France

WHITE WINE SELECTION



VSP DU MOMENT — 16 / 58
Vignoble Ste-Pétronille, Île d'Orléans

RUFINO LUMINA — 14 / 50
Pinot Grigio, Italie

XV35 — 16 / 58
Vignoble Isle de Bacchus, Île d'Orléans

ROSÉ WINE SELECTION

L'AUBE — 15 / 48
Vignoble du Mitan, Île d'Orléans

ROSELINE — 16 / 58
France

Local cider

Cidrie Verger Bilodeau - 330 ml

L'EFFERVESCENT 11% — 11

APPLE MUST 0% — 9

