

BEERS

ON TAP

PIT CARIBOU

Blonde de l'Anse

Bonne Aventure

Blanche de Pratto

Murdoch IPA

12oz : \$ 9 / 20oz : \$ 12 / PITCHER : \$ 32

BOTTLED

Budweiser

\$ 7

Bud Light

\$ 7

Labatt Bleue

\$ 7

Stella Artois

\$ 9

Corona

\$ 9

MENU LOUNGE

COCKTAILS

BOULEVARDIER \$ 13

Whiskey, Campari, Red vermou

BOILERMAKER \$ 13

12oz Beer, 1oz Whiskey

MALIBU SUNSET \$ 13

Malibu, pineapple juice, grenadine

ALMOND DRIVER \$ 15

Amaretto, Vodka, Orange juice

SKYLIGHT \$ 15

Vodka, Curaçao, Sprite

GOLDEN DREAM \$ 14

Galliano, Triple sec,
Orange juice and Cream

MOSCOW MULE \$ 13

Dark rum, Ginger Ale, Lime juice

PERCÉ HAWAI \$ 15

White rum, Malibu, Curaçao,
Pineapple juice

PINA COLADA \$ 14

White rum, Coconut cream,
Pineapple juice

STINGER \$ 14

Cognac, Mint cream

MOCKTAILS

MINT APPLE \$ 10

Apple juice, Club soda, Mint
and Lime juice

SHIRLEY TEMPLE \$ 10

Lime juice, Sprite and Grenadine

VIRGIN COSMO \$ 10

Cranberry juice, Lime juice,
Orange juice, Simple syrup

PEACH TEA \$ 12

Iced tea, Peach juice, Lime juice,
Simple syrup

PINEAPPLE GINGER \$ 12

Pineapple juice, Ginger Ale,
simple syrup, Mint

SNACKS

FRIED CHEESE CURDS

\$ 15

CONE OF FRIES

\$ 6

CHICKEN WINGS

6 pieces

\$ 9

12 pieces

\$ 16

VEGETARIAN SKEWERS

\$ 6

Cherry tomatoes, Bocconcini balls and pesto

SALTED DRIED COD FRITTERS

\$ 14

CRISPY SHRIMP WITH SPICY MAYO

\$ 12

SMOKED SALMON MOUSSE WITH CROUTONS TO SHARE

\$ 14

NACHOS, GUACAMOLE AND SALSA

\$ 5

LOADED POTATO SKINS GRATIN STYLE

\$ 8

RIOTEL
PANORAMA OF EXPERIENCES

paqbo
restaurant

ALCOOL MENU
PERCÉ

WINE LIST

	 5 OZ	 8 OZ	
WHITE WINES			
GEA CHARDONNAY Alcardet Bodegas, Spain 2023	\$ 11	\$ 18	\$ 52
TULIPA Chenin Blanc, Cady			\$ 57
LIBERO PINOT GRIGIO Cantine Hermes, Sicily, Italy 2023	\$ 11	\$ 18	\$ 52
TOURAINE Sauvignon blanc, Domaine Joel Delaunay, France 2023	\$ 14	\$ 21	\$ 61
BOURGOGNE ALIGOTÉ Vignobles Berthier, France 2023			\$ 55
SANCERRE Les Panseillots, Domaine Guillerault-Fargette, France 2021			\$ 84
RED WINES			
GEA CABERNET SAUVIGNON Alcardet Bodegas, Spain 2023	\$ 11	\$ 18	\$ 52
GALANTE Toscane, Sangiovese, Pugnitello, Foglia Tonda	\$ 12	\$ 19	\$ 55
CANNETO Sangiovese de Fattoria Mantellassi			\$ 54
LE CORBINIE CHIANTI Sangiovese, Italy 2022	\$ 14	\$ 21	\$ 61
RIPASSO VALPOLICELLA CLASSICO SUPERIORE Giuseppe Campagnola, Italy 2021			\$ 70
SAINT-ÉMILION GRAND CRU Château Haut - Segottes, France 2017			\$ 112
ROSÉ WINES			
IGP GARD Rosé Buti Nages	\$ 11	\$ 18	\$ 50
SPARKLING WINES			
MONTMARTRE Blanc de Blancs Brut, Alsace		\$ 16	\$ 48
CUVÉE CHARLES BRUT Charles Collin, Champagne, France			112 \$

Taxes not included

COCKTAILS

CLASSICS

BLOODY CEASAR	\$ 13
CLASSIC MOJITO	\$ 13
MARTINI	\$ 14
NEGRONI	\$ 14
CLASSIC APEROL SPRITZ	\$ 15
ESPRESSO MARTINI	\$ 15
OLD FASHIONED	\$ 15
MARGARITA (CLASSIC OR SPICY)	\$ 15

SIGNATURES

SANGRIA	\$ 14
SUNSHINE MOJITO Chic Choc rum, Orange juice, Club soda, Mint and Lime	\$ 14
GASPESIAN ROSÉ Récif gin, Vermouth, Grapefruit juice and Tonic water	\$ 15

MOCKTAILS

THE PUNCHY	\$ 10
Orange juice, Pineapple juice, Lemon and Simple syrup	
LE CARDINAL	\$ 12
Cranberry juice, Ginger Ale, Lemon and Orange juice	
DRY JULY	\$ 12
Exotic fruit Spritz with Yuzu syrup and Pineapple	
OASIS	\$ 12
Strawberry and Lavender fizz	
ICED ESPRESSO	\$ 13
Espresso, Iced tea, Brown sugar and Simple syrup	