



SIGNATURE COCKTAILS

THE BLISS :	\$14
Raspberry Mojito	
THE TRITON :	\$14
Cocktail composed of Ungava gin, Southern Comfort grapefruit juice and Botanical Rose lemonade	
THE AMÉTHYSTE :	\$15
Cocktail composed of lavender syrup and vodka	
THE BAY BREEZE :	\$15
Cocktail composed of Hibiscus gin and Botanical Rose lemonade cocktail	
THE GASPESIAN ECSTASY (Bloody Caesar) :	\$15
Récif gin, Clamato, Tabasco, Firebarns sauce, Worcestershire sauce and lemon juice	
SURFSIDE :	
Green grapes Aperol Gin	\$15
SPICY SUMMER :	
Spicy Tequila Sour	\$16

COCKTAILS

Mojito	\$13
Bloody Ceasar	\$14
Strawberry Daiquiri (classic or frozen)	\$14
Frozen Piña Colada	\$14
Martini	\$14
Negroni	\$14
Espresso Martini	\$15
Old Fashioned	\$15
Margarita (frozen, classic or spicy)	\$15
Amaretto Sour	\$15
Sangria (red, white or pink)	Glass \$14 Liter \$35

MOCKTAILS

Virgin Ceasar	\$9
Classic Virgin Mojito	\$9
Virgin Strawberry Daiquiri	\$10
Virgin Bay Breeze	\$10
Virgin The Bliss : Virgin Raspberry Mojito	\$10
Frozen Virgin Piña Colada (classic or frozen)	\$10
Dry July : Exotic fruit Spritz with Yuzu syrup and pineapple	\$12
The Oasis : Strawberry and lavender fizz	\$12

SPECIAL COFFEES

Baileys	\$13
Spanish : Cognac and Tia Maria	\$13
Brazilian : Cognac, Tia Maria and Grand Marnier	\$14

BEERS

MICROBREWERY BEERS	
BEERS ON TAP	PINT PITCHER
Brasseur de Montréal	\$11 \$28
Hop Valley - IPA 6.2 %	\$11 \$28
Le Trou du Diable	\$12 \$32

CANNED	
PIT CARIBOU – local flavors	
Blanche de Pratto - Belgian White 4.75 %	\$11
Blonde de l'Anse – Golden Ale 5 %	\$11
Bonne Aventure – Amber Ale 5 %	\$11
Gaspésienne – Robust Porter 6.2 %	\$11
LE NAUFRAGEUR – local flavors	
Calico NEIPA – 5.5 %	\$11
Naufrageur Light – Blonde Ale 4%	\$11

CANADIAN BEERS	
BEERS ON TAP	PINT PITCHER
Molson Ex – Ale 5 %	\$9 \$25
Coors Light - Blonde Ale 4.2 %	\$9 \$25
Blue Moon - Belgian White 5.4 %	\$11 \$29
Rickard's Red - Red Ale 5.2%	\$11 \$29
Madri Excepcional - Spanish Lager 4.6 %	\$11 \$29
Heineken – Lager 5 %	\$12 \$30

BOTTLED	
Coors Light – Blonde Ale 4.2 %	\$8
Molson Canadian – Blonde Ale 5 %	\$8
Molson Ultra – Light 3 %	\$8
Molson Ex – Ale 5 %	\$8
SOL – Mexican 4.5 %	\$10
Heineken Silver – 4 %	\$10

COOLERS	
Coors Seltzer - Pineapple Colada – 4.5%	\$9
Coors Seltzer - Cherry slush – 4.5%	\$9
Simply Spiked – Peaches – 5%	\$9
Simply Spiked – Lemonade – 5%	\$9

ALCOHOL-FREE BEERS	473 ml
L'AMER IPA – India Pale Ale – 0.5%	\$10
Petite-Bourgogne – Ale Red – 0.5%	\$10
Griffintown Blonde – 0.5%	\$10
Narmanville Hazy IPA – 0.5%	\$10
Heineken 0%	\$10

WINE LIST

WHITE WINES	
FuenteSeca, Macabeo et Sauvignon blanc, Côte Méditerranéenne, Spain 2024	\$9 \$14 \$37
Le Bonheur, Chardonnay Stellenbosh, Western Cape, Afrique du Sud 2019	\$11 \$16 \$45
Albert Bichot Chablis, Bourgogne, France	\$46 \$78

PRIVATE IMPORTS	
GEA Chardonnay, Alcardet Bodegas, Spain 2023	\$11 \$18 \$49
L'Instant Chardonnay, Vignobles Berthier, France 2023	\$61
Libero Pinot Grigio, Cantine Ermes, Sicily, Italy 2023	\$49
Chapeau Melon blanc, Melon de bourgogne et Sauvignon blanc, Jérémie Huchet, France 2021	\$61

RED WINES	
Jacob's Creek, Shiraz, South-Eastern Australia, Australia	\$10 \$14 \$39
Domaine Laroche De La Chevalière, Pinot noir, Languedoc-Roussillon, France	\$10 \$14 \$40
Vale do Bomfim Douro, Porto-Douro, Portugal 2021	\$42
Masi Campofiorin Verona, Venetia, Italy	\$38 \$62
Montresor Amarone Della Valpolicella, Venetia, Italy	\$112

PRIVATE IMPORTS	
GEA Cabernet Sauvignon, Alcardet Bodegas, Spain 2023	\$11 \$18 \$49
Chapeau Melon rouge, Pinot noir and Gamay, Jérémie Huchet, France 2023	\$61
Terre de Mistral, Côtes-du-Rhône, Rémy Ferbras, France 2022	\$56
Le Corbinie Chianti, Sangiovese, Italy 2022	\$59

ROSÉ WINES	
Cono Sur Bicicleta, Pinot noir Reserva, Del Sur, Chili	\$8 \$12 \$33
Gérard Bertrand Côte des Roses, Languedoc-Roussillon, France	\$52

SPARKLING WINES	
Zonin cuvée 1821, Prosecco, Venetia, Italy	\$46
Nicolas Feuillate, Réserve, Champagne, France	\$60 \$120
Veuve Clicquot, Champagne, France	\$99 \$179



Taxes not included



SAINT
JOSEPH

CARLETON-SUR-MER
LUNCH MENU

At the heart of Carleton's vibrant food scene, our restaurant has built a loyal clientele thanks to an unwavering commitment to quality—whether through impeccably sourced ingredients or seafood renowned for its exceptional freshness.

Our Chef ensures that every dish blends culinary artistry with bold, gourmet flavours, turning seasonal ingredients into unique signature creations.

The experience is elevated by a service team known for its warmth, attentiveness, and professionalism, making every visit both simple and memorable.

Welcome to Pub Saint-Joseph, and bon appétit!



APPETIZERS

SOUP OF THE DAY	\$10	CALAMARI	\$19
GARDEN SALAD	\$10	Served with saffron aioli	
CHICKEN WINGS	(8) (16) (24)	CAESAR SALAD	APPETIZER \$16 MAIN COURSE \$21
Choice of sauce :	\$14 \$24 \$33	Extras :	
BBQ, Whisky ou Sriracha		Chicken	\$4
CRISPY SHRIMPS (8)	\$15	Shrimps	\$9
Served with Bam-Bam sauce		SPINACH SALAD WITH CASHEWS	\$17
SAINT-JOSEPH NACHOS	\$18	AND BERRIES	
Nacho Chips, bacon, green bell peppers,		Honey Mustard Dressing, Red Onions,	
red onions, black olives, Monterey Jack,		and Sesame Seeds	
mozzarella and cheddar cheese			



OUR CLASSICS

POUTINE	\$15
CHICKEN CAESAR WRAP	\$18
Served with fries and coleslaw	
SEAFOOD CRÊPE	\$19
Mussels, salmon, shrimps, scallops, Swiss cheese and cream.	
THE LATECOMER	
2 poached eggs, spinach, hollandaise sauce on English muffin,	
served with potatoes and fresh fruits	
Ham	\$19
Smoked salmon	\$24
CAPTAIN JACK'S BURGER CLUB	
CHICKEN	\$25
Grilled chicken breast, Swiss cheese, bacon, lettuce,	
tomatoes, mayonnaise, on ciabatta bread	
LOBSTER*	\$30
Lobster, Swiss cheese, bacon, lettuce, tomatoes, mayonnaise, on ciabatta bread	
* In season only	
STAR BURGER	\$26
Bacon, onion rings, homemade onion confit,	
applewood smoked mayo, arugula and cheese	
GENERAL TAO	\$26
Fried chicken, basmati rice, red onions, broccoli, sautéed peppers,	
sesame seeds and homemade Tao sauce	
DUCK CONFIT MAC & CHEESE	\$27
Confit duck leg, cream, aged cheddar, Swiss cheese and fresh Parmesan	
FISH'N CHIPS	\$33
Cod, tartar sauce, spicy orange caramel, served with fries and coleslaw	
SEAFOOD SHELL	\$35
Potatoes, cod, Nordic shrimps, scallops, lobster,	
white wine sauce, mozzarella cheese, served with a green salad	

DESSERTS



Homemade Sugar Pie	\$11
Molten Chocolate Cake	\$11
Cheesecake	\$12
Crème Brûlée	\$13

BEVERAGES

Milk	\$3
Coffee or tea	\$3
Espresso	\$4
Juice (orange, pineapple, apple or grapefruit)	\$5
Hot chocolate	\$5
Cappuccino	\$5
Chai latte	\$6
Latte	\$6

