

BREAKFAST
Coming Soon.

BRUNCH
Saturday - Sunday
11am to 5pm

LUNCH - AFTERNOON - DINNER
Monday - Sunday 11am to 11pm

BRASSERIE BC

PROPRIETOR
Pascal Oudin

EXECUTIVE CHEF
Chef Fabien Micard

CENTRAL

Wine Selections

LES BLANCS

- 01 MACON UCHIZY
BOURGOGNE
\$ 32.00 BTG 8
- 02 L'OISELINIER MUSCADET
SUR LIE, LOIRE
\$ 28.00 BTG 7
- 03 CHATEAU DE MONTFORT
VOUVRAY DEMI SEC,
LOIRE
\$ 34.00 BTG 9
- 04 JOSÉPHINE DUBOIS,
CHABLIS, BURGUNDY
\$ 46.00 BTG 12
- 05 DOMAINE DU VIEUX
LAZARET CHATEUNEUF
DU PAPE BLANC, RHONE
\$ 76.00
- 06 MONSIEUR TOUTON,
BORDEAUX, SAUVIGNON BLANC
\$ 32.00 BTG 8
- 07 DR HANS MOSELLE,
GERMANY, RIESLING
\$ 36.00 BTG 9
- 08 RESERVE DURAND,
SANCERRE, LOIRE
\$ 49.00 BTG 13
- 09 DOMAINE VINCENT VATANT
POUILLY FUME, LOIRE
\$ 48.00
- 10 RESERVE DES ROCHERS,
POUILLY FUSSIE, BURGOGNE
\$ 46.00
- 11 TRIMBACH PINOT GRIS
RESERVE, ALSACE
\$ 51.00

LES CARAFES

- | | | |
|---|---------------|--------------|
| BLANC: | .25 CL | .50CL |
| COTE MAS, SUD DE FRANCE
BLANC MEDITERRANEE | 9 | 16 |
| ROSE: | | |
| COTE MAS, SUD DE FRANCE
ROSE AUREOLE | 10 | 18 |
| ROUGE: | | |
| COTE MAS, SUD DE FRANCE
ROUGE INTENSE | 12 | 22 |

LES ROSES

- 20 DOMAINE HOUCART
COTE DE PROVENCE
\$ 30.00 BTG 8
- 21 MAS DE LA ROUVIERE BANDOL,
COTE DE PROVENCE
\$ 49.00
- *Les Champagnes* •
- 30 NICOLAS FEUILLATTE BRUT
\$ 76.00 BTG 18
- 33 NICOLAS FEUILLATTE
BRUT ROSE BTG
\$ 94.00 BTG 21
- 31 CARDINAL BRUT
BLANC DE BLANC
\$32 BTG 9
- 34 RIVA ROSE, PROVENCE
\$36 BTG 10
- 32 PERRIER JOUET
GRAND BRUT (375ML)
\$49.00
- 35 BRUNO PAILLARD
ROSE
\$ 129.00
- 36 PERRIER JOUET
BELLE EPOQUE BRUT
\$ 310.00

LES ROUGES

- 40 CHATEAU LA TOUR
CHAMBERT,
MALBEC, CAHORS
\$34 BTG 9
- 41 CHATEAU LES GRANDES
MOTTES, BORDEAUX
\$36 BTG 9
- 42 CHATEAU GREYSAC
HAUT MEDOC
\$49 BTG 15
- 43 CHATEAU DE BY
MEDOC, BORDEAUX
\$40 BTG 10
- 44 PAGOS DEL VOSTAL
RIVERA DEL DUERO,
TEMPRANILLO
\$36 BTG 9
- 45 CHATEAU BOIS MARTIN
PESSAC LEOGNAN, BORDEAUX
\$51 BTG 13
- 46 ANTIGAL UNO
MALBEC, ARGENTINA
\$48 BTG \$12
- 47 MICHEL DE VERT
ST EMILION, BODEAUX
\$42 BTG 11
- 48 GEORGES DUBOEUF
BEAUJOLAIS VILLAGES
\$36 BTG 9
- 49 JOSEPHINE DUBOIS
BURGUNDY, PINOT NOIR
\$36 BTG 9
- 50 LES DAUPHINS
COTE DU RHONE RESERVE
\$32 BTG 8
- 51 CHATEAU CLARK
MEDOC, BURDEAUX
\$86
- 52 CHATEAU DE LA CHAIZE
BROULLY, BEAUJOLAIS
\$36
- 53 CHATEAU DU TRIGNON
GICONDAS,
RHONE VALLEY
\$68
- 54 RECUERDO MALBEC,
UCO VALLEY,
MENDOZA, ARGENTINA
\$41
- 55 LOUIS LATOUR
POMMARD, BURGOGNE
\$165
- 56 JEAN DESCOMBES
MORGON, BEAUJOLAIS
\$39
- 57 CLOS PRIEUR, GEVREY
CHAMBERTIN, BURGOGNE
\$61
- 58 DOMAINE ALLIET
CHINON, LOIRE
\$65
- 59 SERGET DE GRUAUD LAROSE
ST JULIEN, BORDEAUX
\$86
- 60 SIRENE DE GISCOURS,
MARGAUX, BORDEAUX
\$88



BIERES PRESSIONS

6.50

- 1. STELLA ARTOIS
- 2. KRONENBOURG 1664
- 3. FAT TIRE
- 4. TUCHER DUNKLES

BIERES BOUTEILLES

- | | | | |
|---------------|----|-------------|---|
| HEINEKEN | 5 | KALIK | 6 |
| AMSTEL LIGHT | 5 | MAHOU CINCO | 6 |
| CHIMAY BLUE | 11 | ESTRELLAS | 6 |
| HOEGAARDEN | 6 | BLUE MOON | 6 |
| BLANCHE | 6 | BELGIAN ALE | 6 |
| STELLA ARTOIS | 6 | LEFFE | 6 |
| | | CORONA | 6 |
| | | BUD | 5 |
| | | BUD LIGHT | 5 |
| | | GUINNESS | 6 |
| | | RED STRIPE | 6 |
| | | PRESIDENTE | 6 |

EFFERVESCENT

6.00

- COKE CLASSIC
- DIET COKE CLASSIC
- ORANGINA
- PERRIER

COCKTAILS 12.00

- FRENCH 75
Gin, Freshly Squeezed Lemon,
Simple Syrup topped with Champagne
- CENTRAL MOJITO
Rum, Lime, Mint and Simple Syrup
with a splash of Twp
- BC OLD FASHION
Bourbon, Grand Marnier and
OJ Garnished with Maraschino Cherries
- FRENCH MARGARITA
Silver Tequila, St Germain Liqueur
and Chambord
- SANGRIA BLANCHE
Champagne, Peach Schnapps
Triple sec and Berries
- MOSCOW MULE
Vodka, Fresh Lime Juice,
Sugar Syrup topped with Ginger Beer

MARTINI 12.00

- FRENCH MARTINI
Vodka, Pineapple Juice
and Chambord
- LEMON DROP
Gin, Lemon Juice and
Ginger Syrup
- MARTINI AMOUR
Coconut Rum, Peach Schnapps
and Cranberry Juice
- CHOCOLATE MARTINI
Dark Godiva Chocolate Liqueur,
Creme de Cacao and Chocolate Syrup
- CLASSIC MARTINI
Gin, Dry Vermouth with a twist of
Lemon or Garnished with
Green Olives
- FRENCH MONACO
Pomegranate Syrup, Lemonade
topped with Pale Lager

APERITIFS 9.00

- RICARD
- LA TOMATE
Ricard, Grenadine Syrup
- LE PERROQUET
Pernod and Mint Syrup
- LE MAURESQUE
Ricard, Almond Syrup, Soda Water
- CAMPARI
- LILLET BLANC
- DUBONNET ROUGE
- SUZE
- AMERICANO
- KIR MAISON
- KIR ROYAL
- ABSINTHE

SCOTCH SINGLE MALT:

- GLENLIVET 12 YEARS \$ 15.00
- GLENMORANGIE \$ 16.00
- MACALLAN 12 YEARS \$ 14.00
- GLENFIDDICH 12 YEARS \$ 14.00
- MACALLAN 18 YEARS \$ 32.00

SCOTCH PREMIUM BLENDS:

- JOHNNIE WALKER \$ 14.00
- BLACK
- DALWHINNIE \$ 15.00
- 15 YEARS HIGH
- CHIVAS REGAL \$ 14.00
- 12 YEARS
- JW BLUE \$ 42.00

BOURBON

- JIM BEAM \$ 11.00
- MAKER'S MARK \$ 13.00
- KNOB CREEK \$ 13.00
- JACK DANIEL'S \$ 12.00
- BASTILLE WHISKEY \$ 14.00

BRANDY ••

- COGNAC**
- COURVOISIER VSOP \$ 13.00
- HENNESSY VS \$ 12.00
- HENNESSY PRIVILEGE \$ 19.00
- COURVOISIER NAPOLEON \$ 19.00

RUM

- OBAN \$ 14.00
- ZACAPA \$ 14.00
- ARMAGNAC**
- PUYSEGUR XO \$ 12.00
- CALVADOS**
- BOULARD \$ 14.00
- PAYS D'AUGE \$ 14.00

PORT WINE

- SANDERMAN, \$ 9.00
- FOUNDERS RESERVE
- GRAHAM'S 20YR \$ 12.00
- BERTRAND BANYULS \$ 10.00
- B&G SAUTERNES \$ 12.00

DIGESTIFS

- TRIMBACH FRAMBOISE \$ 9.50
- TRIMBACH POIRE \$ 9.50
- WILLIAMS G
- GRAPPA DI MOSCATO \$ 9.00
- PATRON XO CAFÉ \$ 9.50