

PINEAPPLE

BAR À MANGER  MANSONVILLE, QC



WHETHER YOU'RE JUST PASSING THROUGH OR FROM THE NEIGHBORHOOD, OUR MENU IS MADE TO GATHER, COMFORT AND DELIGHT. HERE, WE EAT WELL, WE TALK FOR HOURS, AND WE KEEP COMING BACK. OUR MENU WILL EVOLVE WITH YOUR CRAVINGS...

TO SHARE... OR NOT



FRENCH ONION SOUP | 15

Slowly caramelized onions, rich broth, toasted bread with sharp cheddar, torch-gratinated.

WILD MUSHROOM AND PARMESAN RISOTTO | 18



Bites of comfort and happiness.

TUNA TARTARE "NEGITORO" | 19



Sushi-bar style — diced cucumber, sesame, wasabi, nori flakes, Japanese creamy sauce with a hint of wasabi.  

* *Main course option* | 26

MARKET VEGGIE SAUTÉ | 12

Seasonal vegetables, sautéed in butter, with a black garlic purée and subtle balsamic notes.  

ARUGULA & FENNEL SALAD | 11

Fresh and zesty, finished with parmesan shavings.  

CHILDHOOD TOMATO SOUP WITH GRILLED CHEESE TO DIP | 15


Roasted tomatoes, duo of cheddar on rustic bread, grilled in butter.

CHUBBY CHICKEN WINGS | 18

Juicy and crispy — sweet & sour BBQ or spicy Buffalo.

* *Extra « Blue Cheese »* | 1,50

WILD MUSHROOM ARANCINIS | 15

Risotto balls with mushrooms and parmesan, full of umami, served with garlic & basil tomato sauce. 

POUTINE WITH SIGNATURE SAUCE | 14

With our house-made sauce and St-Guillaume cheese. A new classic for kids and grown-ups alike.

CRISPY FRIES | 8

Served with mayo. 



VEGETARIAN OPTION



GLUTEN-FREE OPTION

HANDHELDS — JUST HOW WE LIKE THEM


THE BURGER | 26

100% Angus beef, cheddar, Havarti, bacon, pickles, house sauce, crisp lettuce, served on a sesame brioche bun.

« SMOKED MEAT » PINE | 25

Generous portion of Angus-certified smoked beef, melted Havarti, pickles, and horseradish mayo, served on a sesame brioche bun.

VEGGIE BURGER | 23

Black bean patty, cheddar, Havarti, pickles, house sauce, lettuce, served on a sesame brioche bun. 

NORDIC ROLL | 25

Because we can't get enough — winter or summer: Matane shrimp, dill mayo, cucumber, and fennel, served on a butter-toasted bun.


** Served with fries and house-made coleslaw.*

SIGNATURE COMFORT DISHES

FALL-OFF-THE-BONE BRAISED BEEF | 46

4-hour braised short rib, served over mashed potatoes with confit onion and garlic, finished with a demi-glace.

FISH OF THE DAY | 36

Golden-seared, butter sauce, served over wild mushroom and Parmesan risotto, with braised seasonal vegetables. 

BBQ RIBS, OUR WAY | 38

Baby back ribs with spice rub & house BBQ sauce, served with coleslaw and fries.

** Half rack | 29*

WINTER SALAD | 26

Creamy burrata, warm seasonal vegetables, toasted bread croutons, and an olive oil drizzle. Perfect for sharing.

CHILDHOOD TREATS

AUNT NICOLE'S DONUTS | 8

Family recipe, served warm, rolled in crunchy sugar that sticks to your fingers.

ORANGE ZEST CAKE | 8

Served with a sugar syrup, light whipped cream, and candied orange.



VEGETARIAN OPTION



GLUTEN-FREE OPTION

CLASSIC COCKTAILS WITH A TWIST



BLOODY PINE | 13

Vodka, tomato & clam juice, horseradish, fresh lemon, pickles, signature rim.



OLD FASHIONED | 14

12-year-old whisky, sugar, bitters — the timeless classic.



MARTINI | 13

Gin or vodka, dry vermouth, olive. Classic or dirty.



NEGRONI | 14

Gin, Campari, Martini Rosso. Bitter, dry, elegant.



PISCO SOUR | 14

Peruvian pisco, lime, simple syrup, vegan bitters. 

Fresh, silky, tangy.



MARGARITA | 13

Tequila, lime, simple syrup served on ice with our signature rim.

* **Spicy option with Anchos Reys, grilled pineapple and jalapeños syrup.** | 15

BEERS

ON TAP

Stella Artois 5% | 10

Labatt 50 5% | 8,50

Goose Island IPA 5,9% | 9

Alexander Keith Red 5% | 8,50

Mill Street Cobblestone Stout 4,2% | 9

Michelob Ultra 4,2% | 9

Hoegaarden 4,9% | 9

Menaud Camerise 4% | 10

Pineapple Selection | *Ask your server*

BOTTLED

Modelo 4,6% | 8

Bud Light 4% (473 ml cannette) | 8

NON-ALCOHOLIC 0%

Corona Cero | 8

Guinness 0 | 8

Budweiser Zero | 7

Pineapple Selection | *Ask your server*

WINES, BUBBLES AND BEVERAGES

Sommelier's Favorite Selection

WHITE - FLORAL & FESTIVE

Aromatic, easy-drinking, perfect for aperitif. | **V. 13**

WHITE - DRY & BALANCED

Beautiful roundness.
Versatile and easy to pair. | **V. 15**

BUBBLES

Pineapple Selection | **V. 11**

RED - LIGHT & SUPPLE

Fruity and balanced, low tannins, easy-drinking and versatile. | **V. 15**

RED - FULLER-BODIED

More depth and character. Perfect with comforting dishes. | **V. 12**

ORANGE WINE

Aromatic, dry, and textured — perfect for discovery. | **V. 16**

AUTRES BOISSONS

Juice | 4

Iced Tea | 4

Coke - Sprite | 4

Stewart's Root Beer | 5

Stewart's Orangeade | 5

Shirley Temple | 5

Sparkling Water | 4

Coffee - Tea | 4



VEGETARIAN OPTION



GLUTEN-FREE OPTION