

PINEAPPLE

BAR À MANGER  MANSONVILLE, QC

TO SHARE... OR NOT

HOUSE FRENCH ONION SOUP | 16

Slow-caramelized onions, rich broth, grilled croutons and double aged cheddar, torched until perfectly melted.

WILD MUSHROOM ARANCINI ON TOMATO SAUCE | 16

Wild mushroom and Parmesan risotto balls, served over rustic tomato sauce with confit garlic and basil.

CRAB CAKE TACOS | 18

Two grilled tortillas, crispy crab, roasted corn relish, crunchy red cabbage and smoky lime mayo. A true explosion of bold flavours!  (option)

TUNA TARTARE *DU JOUR* | 20

A seasonal take on our classic tartare. Freshly inspired, reimaged, and full of flavor.  (option)

* *Meal Option* | 26

MARKET VEGGIE SAUTÉ | 14

Sautéed seasonal vegetables, black garlic butter emulsion, a touch of lemon and parmesan shavings.   (option)

GARDEN-FRESH LOCAL GREENS | 12

Fresh, crisp and zesty, finished with parmesan shavings and black pepper.

  (option)

CHILDHOOD TOMATO SOUP WITH GRILLED CHEESE TO DIP | 18

Roasted tomato soup, duo of cheddar with black garlic spread on rustic bread, grilled in butter.  (soup)

CREAMY WILD MUSHROOM AND PARMESAN RISOTTO | 18

The ultimate comfort food. Ultra-creamy, with sautéed wild mushrooms and Parmesan. 

PINE TAO WINGS | 19

Our signature spin on General Tao. Crispy chicken wings tossed in a sweet and sour sauce, topped with green onions, sesame seeds, and a kick of Thai chili.

CHUBBY CHICKEN WINGS | 18

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

* *Extra Blue Cheese* | 1.50

HOUSE POUTINE | 15

The ultimate comfort food, made with local cheese curds and our house gravy. A favourite for kids and grown-ups alike.

CRISPY FRIES | 9

Choice of house mayo: spicy or black garlic — smooth, umami-rich and slightly caramelized.



VEGETARIAN OPTION



NEW



GLUTEN-FREE OPTION

HANDHELDS — JUST HOW WE LIKE THEM

THE BURGER | 27

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

SMOKED MEAT PINE | 26

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

VEGGIE BURGER | 25

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

NORDIC ROLL | 26

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

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

SIGNATURE COMFORT DISHES

BRAISED BEEF | 36

Our signature braised beef, slow-cooked until fork-tender, generously topped with our house sauce and served with seasonal sides.

PAN-SEARED BLACK COD | 36

Pan-seared to perfection, with crispy skin and melt-in-your-mouth texture, served with wild mushroom risotto, seasonal vegetables and our house coulis. 

PORTUGUESE-STYLE PORK SHANK | 37

Tender, juicy braised pork shank, roasted garlic mashed potatoes, braised vegetables and piri-piri chimichurri-style sauce. A little taste of Portugal. 

BBQ RIBS, OUR WAY | 39

Tender baby back ribs, generously coated in our house BBQ sauce, served with coleslaw and fries.

** Half rack | 29*

THE SPORTY POUTINE | 26

By popular demand! Our smoked meat version of poutine, served with a few pickled banana peppers for a little kick!

BURRATA + ROASTED VEGETABLES | 27

Roasted vegetables caramelized with black garlic, topped with creamy burrata, herb oil and grilled croutons. To share... or not!

CHILDHOOD TREATS

AUNT NICOLE'S DONUTS | 8

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

SURPRISE DESSERT | 8

A recipe inspired by our favourite memories, with a little twist every time.



VEGETARIAN OPTION



NEW



GLUTEN-FREE OPTION

CLASSIC COCKTAILS WITH A TWIST



BLOODY PINE | 14
Vodka, tomato & clam juice, horseradish, fresh lemon, pickles, signature rim.



PISCO SOUR | 15
Peruvian pisco, lime, simple syrup, vegan bitters. Fresh, silky, tangy.



OLD FASHIONED | 15
12-year-old whisky, sugar, bitters — the timeless classic.



SPICY MARGARITA | 16
Tequila, Ancho Reyes, lime, grilled pineapple syrup and jalapeños, served over ice with our signature rim.



MARTINI | 14
Gin or vodka, dry vermouth, olive. Classic or dirty.



*** Classic Option | 13**
MANSON MULE | 15
Vodka, lime juice, ginger beer and fresh mint.



NEGRONI | 15
Gin, Campari, Martini Rosso. Bitter, dry, elegant.

** For the classics | Ask your server.*

BEER & NON-ALCOHOLIC

ON TAP

- Stella Artois 5% | **10**
- Labatt 50 5% | **8.50**
- Goose Island IPA 5.9% | **9.50**
- Alexander Keith Red 5% | **9.00**
- Guinness 4.2% | **11**
- Michelob Ultra 4.2% | **9**
- Hoegaarden 4.9% | **10**
- Canal Fatal by Messorum IPA 6% | **10**

BOTTLED

- Modelo 4.4% | **8**
- Corona 4.6% | **8**

NON-ALCOHOLIC 0%

- Corona Cero | **8**
- Guinness 0 | **9**
- Mocktails | **Several Options**

Pineapple Selection | *Ask your server.*

WINES, BUBBLES AND BEVERAGES

PRIVATE IMPORTS

From timeless classics to funky finds, we select bottles with a story to tell. Discover our private imports and a few hidden gems.

WHITE BY THE GLASS

- Floral or Festive | **V. 15**
- Dry or Balanced | **V. 14**

RED BY THE GLASS

- Light or Supple | **V. 15**
- Fuller-Bodied | **V. 13**

PINE SELECTIONS

- Orange | **V. 17**
- Bubbles | **V. 14**

BEVERAGES

- Juice | **5**
- Iced Tea | **5**
- Coke - Sprite | **5**
- Stewart's Root Beer | **6**
- Stewart's Orangeade | **6**
- Shirley Temple | **5**
- Sparkling Water | **5**
- Espresso - Coffee - Tea | **5**

