

Riche*Rich

Fruité

Fruity

Acidulé*Citrus



Sec

Dry

LE MAL NÉCESSAIRE



Welcome to Bar Le Mal Nécessaire!

Thank you for choosing Bar Le Mal Nécessaire and allowing us to share with you our passion for fresh cocktails, good music and great service. Besides the knowledgeable bar staff serving you tonight, we must acknowledge the hard work of our prep team. They arrive early in the morning so that we can provide you with only the freshest ingredients. Sit back, relax, and let us put a drink in your hand.



Design by Aless MC et Alice Picard



Please inform your server of any allergies and dietary restrictions, not all ingredients are listed. Depending on availability ingredients may change without notice.

Cocktails



PAINKILLER

17

Bacardi 8 year, pineapple, coconut, orange, nutmeg



CHAMPAGNE PAPI

19

Hennessy VS, Canadian Club 100% Rye, Licor 43, passionfruit, lemon, aquafaba, Angostura and Peychaud Bitters
+ served with a side of Prosecco



SANTIAGO SLING

18

Quebranta Pisco, Aperol, Chicha Morada, lime, Angostura Bitters



LE MAL NÉCESSAIRE

18

Pike Creek 10 year, Fernet Branca, Xérès Sec, Bowmore 12 Scotch, pineapple, cinnamon, coriander seed, kaffir lime leaf



PIÑA FUEGO

26

Bacardi Superior Gold, El Dorado Demerara Dark, Cointreau, Falernum, pineapple, lemon, Angostura Bitters



BIG FUN IN LITTLE CHINA

16

El Dorado Dark, Chinese 5 spices, ginger, lime

Cocktails



STRONG WATER

17

Torres 10 Imperial Reserva, Drambuie, Saint James Agricole, macadamia, chai, lime



MISO JUICY

19

Romeo's Gin, Amaro Nonino, Martini Fiero, watermelon, miso, lime, mint



AMER DU SUD

20

Sueno de Alden Mezcal, Cynar, grapefruit, house tonic, sage, lime



COCO SUPREMO

26

Leblon Cachaça, Bacardi Gold Superior, Bacardi Spiced, coconut cream, horchata, salted coconut, Cacao Bitters



A TALE OF 2 CHILLIES

20

Siempre Tequila Plata, Del Maguey Vida Mezcal, Jalapeño and morita chillies, pineapple, lemon



NEGRONI MAISON

18

Havana Club 3 year, Gancia di Torino Vermouth, Campari, coconut

Cocktails



M.N.O.F.

19

A house blend of Aged Rhums, fermented spicy honey, Falernum Bitters



ESPRESSO

MARTINI SLUSH

17

Grey Goose, Barista Cold Brew Liqueur, cold brew espresso, salted coconut

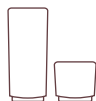


SNAQUIRI

✱

Un Daiquiri classique servi avec le rhum de votre choix dans un format « mini ».

** See our spirits menu for the price list*



PIÑA COLADA/ COLITTLE

19/15

Bacardi Gold Superior, coconut cream, pineapple



PAPER HILL

18

Lot 40 Rye, Rosemont Elderflower, Amaro Montenegro, lemon, cucumber

Virgin Cocktails



SPICY GINGER BEER

12

Ginger, lime, soda



CHICHA MORADA

12

Peruvian punch with pineapple and purple corn



VIRGIN PAINKILLER

12

Pineapple, coconut cream, orange



MANA MATÉ

12

Grapefruit energy drink



HORCHATA

12

Sweet rice milk

Spirits



Shots*

** minimum two of the same kind*

FROOT LOOPS

Cointreau, coconut cream

MARG NÉCESSAIRE

Tequila, Falernum, lime

COCO EPICÉ

Spiced rum, coconut

SANTIAGO SPECIAL

Pisco, St Germain

BITTER ORANGE

Cynar, Cointreau

TEQUILA DAISIES

Tequila, grapefruit, coconut

Champagnes

G.H. Mumm et Cie Grand Cordon, Brut	180
Veuve Clicquot Ponsardin, Extra brut	200
Champagne Roederer, Brut Nature Rosé, 2015	250
Ruinart Blanc de Blancs, Brut	300
Dom Pérignon, Brut, Coffret Moët & Chandon, 2013	550
Louis Roederer Cristal, Brut, 2015	750

6

Beer & Back*

** With the purchase of a beer, add a shot for \$3*

VOYAGEUR DES BRUMES

12

Extra Special Bitter • Dieu du Ciel • 5.2 %

** Amaro Averna on the side +3*

MORALITÉ

12

American IPA • Dieu du Ciel • 6.9 %

** Bombay Sapphire on the side +3*

HEINEKEN

9

Lager • Netherlands • 5%*

** Bacardi Gold on the side +3*

PILSNER DES MERS

10

On tap • Boréal • 5.2 %

** CC Rye on the side +3*

DOUBLE BLANCHE DU LAC

10

On tap • Boréal • 6.1%

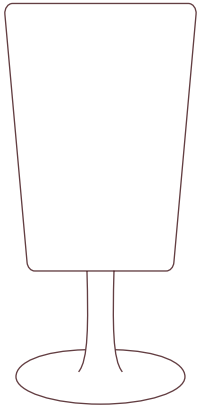
** Cazadores Blanco on the side +3*



PAIN

From the coconuts cracked in house daily for our fresh coconut cream to fresh-pressed pineapple and orange juice. Our Painkiller is the perfect representation of our commitment to using only the freshest ingredients in all our drinks.

Bacardi 8 year, pineapple, coconut, orange, nutmeg
17 \$ ● ABV 12 %



KILLER

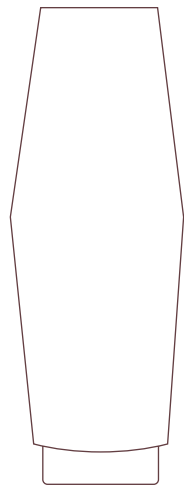
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A smooth and luscious passion fruit lemonade to be sipped side by side with dry Prosecco. Passionate from miles away #6god @champagnepapi

Hennessy VS, Canadian Club 100% Rye, Licor 43, passionfruit, lemon, aquafaba, Angostura and Peychaud Bitters

Served with a side of Prosecco
19 \$ ● ABV 14 %





A funky, dry and juicy South American-style fruit punch. Our Chicha Morada is made with pineapple, baking spices, lime and purple corn.

Quebranta Pisco, Aperol, Chicha Morada, lime, Angostura Bitters

18 \$ ● ABV 7 %

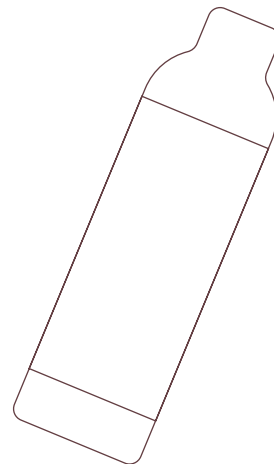


LE MAL NÉCESSAIRE

The Mal Nécessaire cocktail has been on our menu since our opening 9 years ago- Find out why it's not going anywhere.

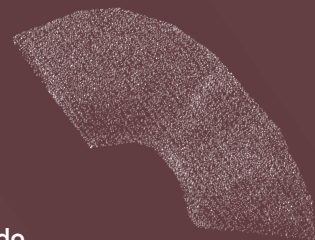
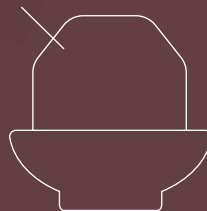
Pike Creek 10 year, Fernet Branca, Xérès Sec, Bowmore 12 Scotch, pineapple, cinnamon, coriander seed, kaffir lime leaf

18 \$ ● ABV 10 %



The life of a pineapple

- ① The leaves are pulled from the top and reserved to be used as garnish.
- ② The pineapple is hollowed by hand using a pineapple corer.
- ③ It is then put into a juice extractor to be used in cocktails.
- ④ The pulp is divided for different purposes, some of it will be turned into fruit leather, some into hot sauce and some will be boiled and reduced into pineapple stock.
- ⑤ The empty shell will be filled with our Piña Fuego cocktail before returning to the earth in our compost.



Bacardi Superior Gold, El Dorado
Demerara Dark, Cointreau, Falernum,
pineapple, lemon, Angostura Bitters

26 \$ ● ABV 14 %

FUEGO

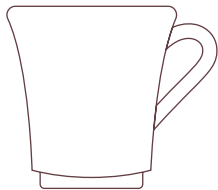
BIG

FUN IN

LITTLE

CHINA

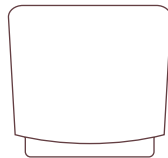
Keep the mug for 12\$



A classic Dark'n'Stormy cocktail with a Sichuan kick. Strong, fresh ginger mellowed out with the baking spices found in our house 5-spice mix.

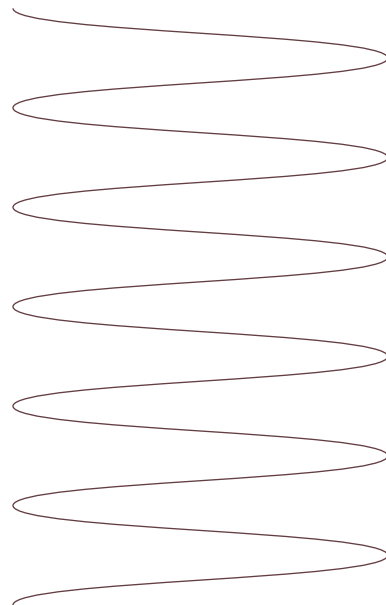
El Dorado Dark, Chinese 5 spices, ginger, lime
16 \$ ● ABV 14 %

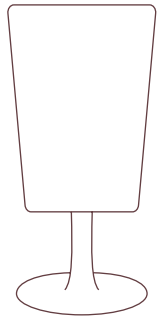
STRONG SWAPPER



Clarified Milk Punch. Indulge in this silky, luxurious cocktail. It looks like water but one sip and you'll see it's much more.

Torres 10 Imperial Reserva, Drambuie, Saint James Agricole, macadamia, chai, lime
17 \$ ● ABV 24 %



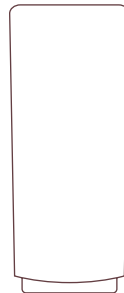


Juicy, savoury, bitter, sweet, sour and a little salty... What more do you want?

Romeo's Gin, Amaro Nonino, Martini Fiero, watermelon, miso, lime, mint

19 \$ ● ABV 10 %

MISO JUICY



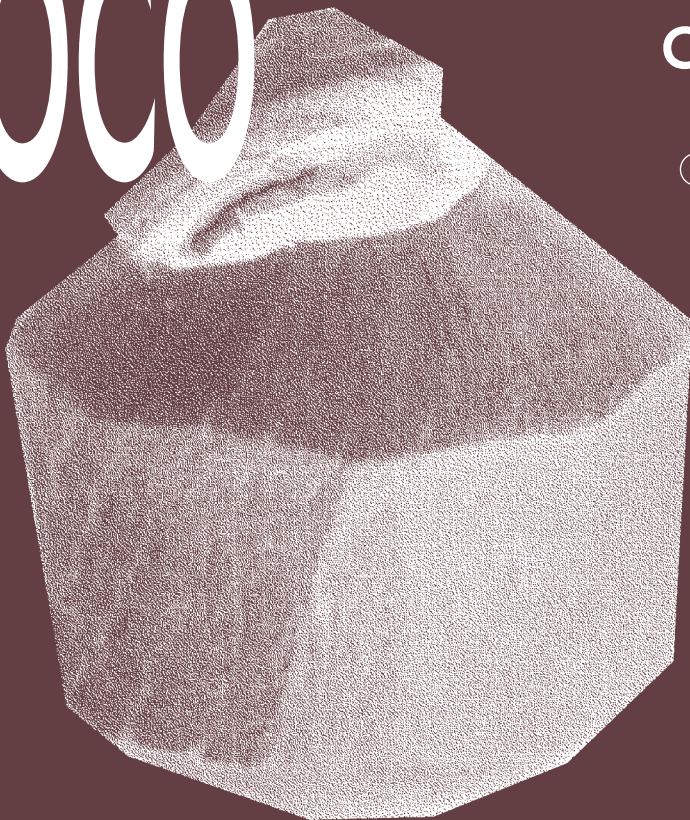
Bitter and smokey, balanced with the sweet complexity of our Falernum. We make our Falernum with Jamaican allspice, cloves, cinnamon, ginger, lime and avocado pits sourced from our neighbours at La Capital Tacos.

Sueno de Alden Mezcal, Cynar, grapefruit, house tonic, sage, lime

20 \$ ● ABV 21 %

AMER
DU SUD

SUPREMO COCO



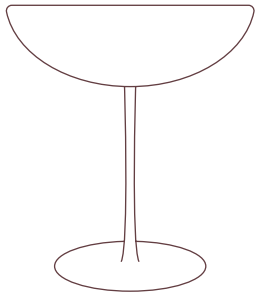
Leblon Cachaça, Bacardi Gold Superior,
Bacardi Spiced, coconut cream, horchata,
salted coconut, Cacao Bitters

26 \$ ● ABV 14 %

The life of a coconut



- ① First the coconut is opened by hand using a coco jack and a mallet.
- ② The water is emptied and put aside.
- ③ The flesh is removed using a spoon and a dough hook.
- ④ The flesh is lightly blended with the coconut water and a little bit of sugar. The pulp is strained out and we're left with delicious fresh coconut cream.
- ⑤ The remaining pulp is cooked with water and salt and strained once again for our salted coconut syrup.
- ⑥ The next step for the pulp is the dehydrator. It's dried at low heat for 24 hours and made into our delicious coconut cookies.



Drying chilis changes their flavour so much they are renamed afterwards. A smoked and dried Jalapeño is called a “Morita”. A Tale of 2 Chilis blends fresh Jalapeño with Morita chilis paired with young bright Blanco Tequila and dry smoky Mezcal.

Siempre Tequila Plata, Del Maguey Vida Mezcal, jalapeño and morita chillies, pineapple, lemon

20 \$ ● ABV 14 %

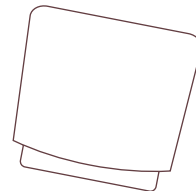
A TALE OF 2 CHILLIES

NEGRONI MAISON

We add coconut oil to our Negroni and give it some time to absorb the flavour. Once the infusion is complete, it's placed in the freezer. The oil separates and freezes for easy removal, leaving only a delicious, silky, coconut negroni.

Havana Club 3 year, Gancia di Torino Vermouth, Campari, coconut

18 \$ ● ABV 23 %

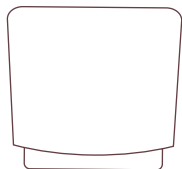




M.



N.



O.



F.

Our signature Old Fashioned features a blend of aged rums from Cuba, Jamaica, and Barbados with a touch of Falernum and Regan's Orange Bitters. Sweet and spicy flavours, accompanied by the smoothness of aged oak. A spirit forward taste of the tropics.

A house blend of Aged Rhums, fermented spicy honey, Falernum Bitters

19 \$ ● ABV 32 %

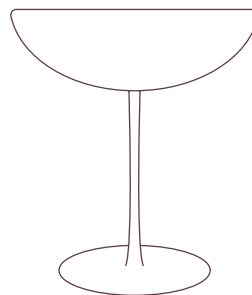
ESPRESSO MARTINI

ISNTS

When coffee is brewed hot and gets cold it becomes sour and bitter. We brew our coffee slowly in cold water. This preserves the delicate aroma and flavour of the espresso beans, eliminating the need for added sugar to mask unpleasant taste.

Grey Goose, Barista Cold Brew Liqueur, cold brew espresso, salted coconut

17 \$ ● ABV 11 %



SNAQURI

The perfect balance of tangy and sweet while highlighting the unique flavours of your chosen rum. Having the drink in this smaller format means you can try more rums before you reach your limit.

A classic daiquiri served with the rum of your choice “fun-size”

● APV 16-28 %

** See our spirits menu for pricing.*

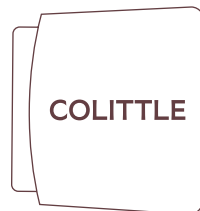
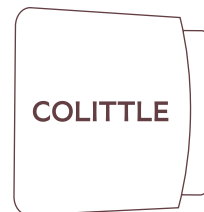
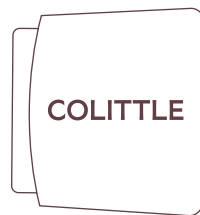


PINA

Of course you want a Pina Colada.. Now all you need to do is decide if you want a little or a lot.

Bacardi Gold Superior, coconut cream, pineapple

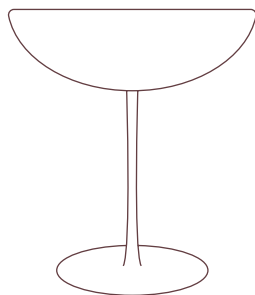
19/15 \$ ● APV 11 %



PAPER ROLL

Citrusy, floral and refreshing. This cocktail has been created in honour of the printers and publishers that occupied our neighbourhood at the turn of the 20th century.

Lot 40 Rye, Rosemont
Elderflower, Amaro
Montenegro, lemon, cucumber
18 \$ ● APV 11 %



Environmental Sustainability

We believe that good times and great cocktails should also be sustainable. We hold a strong commitment to reducing our environmental impact through reducing our waste. Finding creative ways to use every ounce of flavour from our base ingredients before composting the remainder is an obsession for our team. We must thank the like minded businesses that help us in these efforts. La Capital Tacos put aside their avocado pits which we use in place of almonds in our Falernum syrup. Mandy's Salads save their aquafaba which we then use in place of egg whites. Bar Pamplemousse takes our excess pineapple pulp to create a delicious dessert. And a very special thank you to our private composting partner, Groundit, for collecting our organic waste for all these years.