

FOOD & DRINKS

The Début menu.

Browse food, cocktails and more from Début Bar & Restaurant in downtown Barrie.



SCAN TO SEE
EVERY DISH

DÉBUT
ON THE TABLE

Appetizers

START HERE

BUTTER CHICKEN POUTINE

\$15

Crispy golden fries layered with tender butter chicken in a rich tomato-cream sauce and finished with melting cheese curds. Our most-ordered starter, made for sharing.

CHEF'S CHOICE

CHICKEN QUESADILLA

\$18.5

Griddled flour tortilla filled with seasoned grilled chicken, sauteed red and green peppers, red onion and a three-cheese melt. Served with house salsa and sour cream.

NASHVILLE CHICKEN SLIDERS

\$18.5

Three soft slider buns stacked with crispy Nashville hot chicken, cool slaw, sliced pickles and our house special sauce. Spicy, crunchy and built to share.

SPICY

CRISPY STEAK BITES

\$18

Bite-size steak morsels marinated in Kerala spices and flash-fried until crisp at the edges. Served with a lemon-garlic dip.

CHEF'S CHOICE

COCONUT SHRIMP

\$20

Plump shrimp coated in golden coconut crumbs and fried crisp. Served with sweet chilli sauce for dipping.

GARLIC BUTTER SHRIMP

\$20

Juicy shrimp sauteed in garlic butter with fresh herbs and a squeeze of lemon. Served with toasted bread to soak up the sauce.

Shares

FOR THE TABLE

BRUSCHETTA

\$16.5

Your choice of grilled flatbread or toasted baguette topped with marinated tomatoes, mixed cheeses, creamy goat cheese and fresh mozzarella, finished with balsamic glaze. Light, fresh and made for the table.

VEGETARIAN

TEMPURA SHRIMP

\$16.5

Light, crisp tempura-battered shrimp fried golden. Served with cocktail sauce and sweet chilli sauce.

DÉBUT SPECIAL PLATTER

\$17.5

The full spread: crispy jalapeno poppers, beer-battered onion rings, saucy chicken wings and breaded chicken fingers. Served with an assortment of house dips.

CHEF'S CHOICE SPICY

WARM SPINACH DIP

\$18.5

Creamy baked spinach dip blended with feta and cheddar, served bubbling hot with toasted naan points. Rich, cheesy and made for scooping.

VEGETARIAN

CHICKEN WINGS

\$19

A full pound of breaded wings tossed in your choice of honey garlic, BBQ, garlic parmesan, buffalo or hot sauce. Served with ranch and celery sticks.

DRUMS OF HEAVEN

\$19

Four marinated frenched chicken drumettes fried crisp and glazed, served over golden French fries. Sticky, crunchy finger food.

SPICY MUSSELS

\$23

Fresh mussels steamed with minced garlic, basil oil, crushed chilli flakes, jalapeno and burst cherry tomatoes. Served with grilled bread for the flavourful broth.

SPICY

FLORENTINE MUSSELS

\$23

Fresh mussels simmered in a creamy garlic sauce with wilted spinach and basil oil. Mellow and rich, served with grilled bread.

Salads & Bowls

FRESH & FULL

CAESAR SALAD BOWL

\$15.5

Crisp romaine tossed in creamy Caesar dressing with smoky bacon, garlic croutons and shaved parmesan. A classic, done right.

MEDITERRANEAN SALAD

\$15.5

Crisp romaine with red onion, cherry tomatoes, cucumber, black olives and green peppers in a herbed Mediterranean dressing. Fresh and bright.

VEGETARIAN

CHICKEN BBQ COBB SALAD

\$23

Loaded Cobb-style salad with grilled BBQ chicken, avocado, goat cheese, boiled egg, bacon, cherry tomatoes and cucumber over romaine. Served with BBQ drizzle and Italian dressing on the side.

TERIYAKI SALMON SALAD

\$25.5

Fresh grilled salmon fillet over romaine with cucumber, cherry tomatoes, mushrooms and broccoli. Finished with Italian dressing.

BURRITO BOWL

\$16

Seasoned rice bowls with black beans, fresh salsa, crisp greens and creamy guacamole. Fresh, filling and fully plant-based.

VEGETARIAN

GLUTEN FREE

CHICKEN TERIYAKI BOWL

\$17

Grilled chicken over pineapple-herbed rice with house teriyaki sauce, garlic, basil and mixed vegetables. Sweet, savoury and satisfying.

CHILLI CHICKEN BOWL

\$18

Crispy fried chicken tossed in a fiery soy-garlic glaze with peppers and chillies. Served over rice with cooling herbs.

SPICY

Hand-helds

BURGERS, WRAPS & MORE

SWISS AND MUSHROOM BURGER

\$21.5

Your choice of beef, Beyond Meat or grilled chicken with sauteed mushrooms, bacon, white onion, lettuce, pickles and melted Swiss on a toasted brioche bun. Served with fries or side salad.

DÉBUT DOUBLE STACKED CHEDDAR BURGER

\$23

Two house patties stacked with double cheddar, homemade burger sauce, onion, lettuce, tomato and pickles on a toasted brioche bun. Our signature burger, served with fries.

CHEF'S CHOICE

CHICKEN CALIFORNIAN SANDWICH

\$21.5

Grilled chicken breast with white onion, tomato, lettuce, pickles and spicy mayo on a toasted brioche bun. Served with fries or side salad.

SPICY

CHICKEN BACON CLUB

\$21.5

Grilled chicken, crisp romaine, tomato, smoky bacon and garlic aioli on a toasted ciabatta bun. Served with fries or side salad.

DÉBUT VEGGIE WRAP

\$17.5

Soft tortilla wrapped with shredded lettuce, slaw, roasted spinach, guacamole, goat cheese, seasoned beans and cool tzatziki. Served with fries.

VEGETARIAN

CHEF'S CHOICE

TACOS

\$20.5

Three corn tortillas with shredded lettuce, slaw and fresh salsa, with your choice of chicken, beef, shrimp or Beyond Meat. Served with lime and house hot sauce.

SPICY

Grills & Mains

FROM THE KITCHEN

2-PIECE FISH AND CHIPS**\$21.5**

Two pieces of crispy breaded haddock with golden fries, creamy coleslaw and house tartar sauce. A pub classic.

QUARTER CHICKEN LEG**\$23**

Tender boneless chicken leg served with fragrant herbed rice, fresh salad and a ladle of butter chicken gravy. Comforting and generous.

TERIYAKI GRILLED SALMON**\$26.5**

Fresh salmon fillet grilled and glazed with teriyaki, served with roasted potatoes, broccoli and carrots. Light yet hearty.

ANGUS BEEF POT ROAST**\$26.5**

Slow-cooked Angus pot roast, tender and deeply savoury, served with roasted potatoes, broccoli and carrots with pan gravy.

GRILLED CHICKEN WITH MUSHROOM SAUCE**\$26.5**

Premium grilled chicken breast with a creamy mushroom sauce, served with roasted potatoes, broccoli and carrots.

2 HALF RACKS OF BBQ SPARE RIBS**\$33**

Two half racks of pork spare ribs brushed with house BBQ sauce, served with roasted potatoes, broccoli, carrots and coleslaw. Made for big appetites.

CHEF'S CHOICE

NEW YORK STEAK WITH MUSHROOM SAUCE**\$33.5**

Prime 9.5 oz New York steak cooked to your preference with a creamy mushroom sauce. Served with roasted potatoes, broccoli and carrots.

SPICY BRAISED LAMB SHANK**\$33.5**

Slow-braised lamb shank in warming spices until falling off the bone, served with basmati rice and seasonal roasted vegetables. Weekends or by preorder only.

SPICY CHEF'S CHOICE



Flavours from the East

SPICE & COMFORT

CHICKEN 65**\$15**

South Indian-style fried chicken tossed with curry leaves, chillies and garlic. Crisp, fiery and deeply savoury.

SPICY

TIKKA WRAP**\$18**

Spiced chicken or marinated paneer with sauteed vegetables and mint yogurt sauce, wrapped in a soft tortilla. Served with fries.

VEGETARIAN OPTION

VEGGIE PAD THAI**\$19**

Stir-fried rice noodles with sauteed vegetables in a savoury-sweet Thai sauce, with your choice of chicken, shrimp, beef or Beyond Meat. Topped with crushed peanuts and lime.

VEGETARIAN OPTION SPICY

SHAHI PANEER**\$20**

Soft paneer simmered in a rich tomato-cream sauce with warm spices. Served on basmati rice with warm naan.

VEGETARIAN

SPRING ROLLS**\$13**

Eight golden vegetable spring rolls fried crisp. Served with sweet chilli dipping sauce.

SPICY VEGETARIAN

CHICKEN AL FARM**\$16**

Chicken thigh marinated in spices, lemon and curry leaves, then fried golden. Served with naan or house salad.

SPICY

CHICKEN SAMOSA**\$16**

Five crisp Indian-style chicken samosas served with a rich butter chicken gravy for dipping. A guest favourite.

BUTTER CHICKEN**\$22**

Tender chicken simmered in a rich, creamy North Indian tomato-butter sauce with warm spices. Served with basmati rice and naan. Mild heat, full flavour.

SPICY

MOMOS**\$15**

Eight soft Indo-Nepali dumplings with a savoury chicken or paneer filling, steamed or fried. Served with spicy chutney.

SPICY VEGETARIAN OPTION

Pasta

SERVED WITH GARLIC BREAD

CHOW-MEIN NOODLES**\$16**

Wok-tossed egg noodles with soy and oyster sauce, mixed vegetables and your choice of chicken or paneer. Smoky and satisfying, served with garlic bread.

CHICKEN PARMESAN PASTA**\$19**

Fettuccine with rich marinara, crispy breaded chicken breast and melted mozzarella. Served with garlic bread.

CREAMY GARLIC SHRIMP PASTA**\$24**

Penne in a rich creamy garlic sauce with plump garlic-marinated shrimp. Served with garlic bread.

CHEF'S CHOICE

FETTUCCINE ALFREDO**\$19**

Fettuccine in a creamy house Alfredo sauce with mushrooms, garlic and basil oil. Served with garlic bread.

VEGETARIAN

SEAFOOD PASTA**\$24**

Fettuccine with mussels, salmon and shrimp in a marinara and white wine cream sauce. Our seafood showpiece, served with garlic bread.

08 / 12

Soups

SERVED WITH GARLIC BREAD

TUSCAN BEAN SOUP

\$10

Hearty tomato-based soup with celery, carrots, mixed beans, zucchini and spinach. Served with garlic bread.

VEGETARIAN

GLUTEN FREE

BROCCOLI CHEDDAR SOUP

\$10

Velvety soup of broccoli, cheddar and parmesan finished with cream. Served with garlic bread.

VEGETARIAN

DUMPLING SOUP

\$15

Clear Asian-inspired broth with soft chicken dumplings, ginger and savoury spices. Comforting and aromatic.

09 / 12

Add-ons & Sides

MAKE IT YOURS

PROTEIN ADD-ON

\$4

Add grilled chicken, beef, shrimp or Beyond Meat to any salad, bowl or pasta. A simple way to make it yours.

SIDE ADD-ON

\$2

Add a side salad or seasoned rice to round out your meal.

EXTRA ADD-ON

\$4

Swap in sweet potato fries, crispy onion rings or a mini poutine on the side.

INCLUDED SIDE CHOICES

Every hand-held comes with your choice of golden fries or a fresh side salad at no extra charge.

10 / 12

Desserts

A SWEET FINISH

TRIPLE CHOCOLATE MOUSSE CAKE

\$12

Rich triple-layer chocolate mousse cake finished with a warm chocolate drizzle. Deeply chocolatey and made to share.

CHEESECAKE

\$12

Creamy baked cheesecake studded with chocolate cake pieces and finished with chocolate syrup.

DOUBLE SCOOP OF ICE CREAM

\$8

Two generous scoops of vanilla ice cream. Simple, cold and perfect after spice.

CHOCOLATE CAKE

\$12

Classic moist chocolate cake slice finished with chocolate syrup. A crowd-pleaser.

RAS MALAI

\$14

Soft milk-soaked cheese discs in sweetened, fragrant thickened milk with cardamom and pistachio. Served chilled.

No alcohol

WATER

Chilled still, sparkling or tap water, served with lemon on request. The easy table companion.

JUICE

Fresh orange, pineapple, cranberry or lemonade, served chilled over ice. Ask for a single flavour or a mix.

POP

Ice-cold Coke, Diet Coke, Coke Zero, Sprite, ginger ale or iced tea. Served over ice with lemon.

Reds

HIGH ROADS CAB MERLOT

10 / 13 / 34

Ontario Cabernet-Merlot with black cherry, plum and soft tannins. Smooth and food-friendly. Pours: 5 oz / 8 oz / bottle.

19 CRIMES CAB SAUVIGNON

12 / 17 / 52

South Australian Cabernet Sauvignon with dark berries, mint and a touch of oak. Bold and structured. Pours: 5 oz / 8 oz / bottle.

KIM CRAWFORD PINOT NOIR

13 / 18 / 54

Marlborough Pinot Noir with cherry, raspberry and soft spice. Silky and elegant. Pours: 5 oz / 8 oz / bottle.

JACOBS CREEK SHIRAZ

11 / 13 / 32

South Australian Shiraz with blackberry, pepper and warm spice. Full and generous. Pours: 5 oz / 8 oz / bottle.

CASILLERO DEL DIABLO RESERVA MERLOT

11 / 13 / 32

Chilean Merlot Reserva with plum, chocolate and gentle tannins. Easy-drinking and versatile. Pours: 5 oz / 8 oz / bottle.

Whites

HIGH ROADS PINOT GRIGIO

9 / 13 / 32

Ontario Pinot Grigio with green apple, citrus and white flowers. Crisp and refreshing. Pours: 5 oz / 8 oz / bottle.

KIM CRAWFORD SAUVIGNON BLANC

13 / 18 / 54

Marlborough Sauvignon Blanc with passionfruit, grapefruit and fresh herbs. Bright and zesty. Pours: 5 oz / 8 oz / bottle.

KIM CRAWFORD CHARDONNAY

13 / 18 / 56

Marlborough Chardonnay with stone fruit, citrus and a creamy finish. Rounded and food-friendly. Pours: 5 oz / 8 oz / bottle.

LUMINA PINOT GRIGIO

10 / 14 / 38

Italian Pinot Grigio with pear, apple and a clean mineral finish. Light and easy. Pours: 5 oz / 8 oz / bottle.

KIM CRAWFORD ROSÉ

10 / 14 / 38

Marlborough rose with strawberry, watermelon and bright acidity. Fresh and perfect chilled. Pours: 5 oz / 8 oz / bottle.

RUFFINO PROSECCO DOC

13 / 18 / 54

Italian Prosecco DOC with green apple, pear and fine bubbles. Lively and celebratory. Pours: 5 oz / 8 oz / bottle.

Draft beer • 20 oz

DÉBUT LAGER

\$7

Our house blonde lager, crisp and clean with light malt sweetness. Served ice-cold in a 20 oz pint. 5.0 percent.

LINE 12

\$8

Traditional German-style Helles lager, smooth and balanced with a soft malt finish. 20 oz pint. 5.0 percent.

LAND SHARK \$8 Easy-drinking island-style pale lager with light citrus notes. Crisp and refreshing. 20 oz pint. 4.6 percent.	3 SPEED \$8 Light-bodied pale lager with gentle hops and a clean finish. An easy pint. 20 oz pint. 4.2 percent.
SHAGGIN WAGON \$9 Hazy IPA bursting with tropical fruit, citrus and soft bitterness. For hop lovers. 20 oz pint. 6.4 percent.	BUDWEISER \$10 The classic American pale lager, crisp and highly drinkable. 20 oz pint. 5.0 percent.
CANADIAN (MOLSON) \$10 Canada's iconic lager, smooth and balanced. Served ice-cold. 20 oz pint. 5.0 percent.	BUD LIGHT \$10 Light lager with fewer calories and an extra-clean finish. 20 oz pint. 4.2 percent.
STELLA \$11 Belgian-style pale lager with gentle bitterness and a refined finish. 20 oz pint. 5.0 percent.	

Bottles · 330 ml

BOTTLED DRINKS Ask your server for today's bottle selection, including Heineken, Corona, Coors Light, Michelob Ultra and Smirnoff Ice. Served chilled. 330 ml.
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12 / 12

Deals & Promos

GOOD THINGS, GOOD TIMES

9 FOR 9 9.99 Pick bruschetta, warm spinach dip, Chicken 65, butter chicken poutine, chicken samosa, spicy mussels, fettuccine Alfredo, Caesar salad bowl or nachos. Weekdays 5 to 7 pm. Dine-in only.	HAPPY HOUR 16 oz beer · 4.00 Ice-cold 16 oz pours of Debut Lager or 3 Speed at a happy price. Weekdays 12 to 3 pm and 7 to 9 pm.
WEEKEND BAR SPECIAL 16 oz beer · 4.00 / bar rail · 5.99 Late-weekend bar pricing on 16 oz beer and house bar rail pours. Weekends 9 to 11 pm.	BREW & BURGER MONDAY Burger & beer · 16.99 Any burger with a cold beer at one special price. Mondays 4 to 6 pm. Dine-in only.
WINE WEDNESDAY 50% off bottles Half price on all wine bottles by the bottle. Wednesdays 4 to 6 pm. The best night for wine lovers.	THIRSTY THURSDAY Espresso martini · 7.00 Our signature espresso martini at a Thursday-only price. Thursdays 4 to 6 pm.
LATE NIGHT BITES Hotdogs & Crown · 15.00 Late-night hotdogs with a Crown pour to close out Friday night. Fridays 11 pm to 1 am.	