

# Moe's Bar & Grill West Island continues to achieve success three decades later

## MtlRestoRap

MIKE COHEN



For more years than I can remember I would drive to Pointe Claire just to enjoy a good smoked meat sandwich or some breakfast at *Moe's Bar & Grill*. The menu had so many tempting items, I always tempted to return.

On my way home from Ottawa recently I decided to make a pit stop and call in a large order that I could enjoy over a couple of days. When I arrived, longtime owner Johnny Cripotos was there to greet me.

There is a reason why Moe's has such a fine reputation. Johnny has been the owner since the place first opened in 1991. He attributes the success to the use



Owner Johnny Cripotos

of the highest quality of ingredients, friendly service, constant evolving menus and a 2012 remodeling which brought the seating capacity to 200.

The menu features many classic favorites such as their trademark smoked meat, a braised beef to die for, pizzas, burgers, AAA steak, paninis, salads and great desserts. They are open for lunch and dinner every day. Breakfast service will resume soon. If you need a catering job, Johnny is waiting for your call. The bar has a relaxed, fun atmosphere, with plenty of sporting events being played on multiple flat screen televisions. A seasonal outdoor patio remains popular. Oh yes, there is a kid's menu. Last summer Cripotos organized an outdoor concert in the parking lot to bring some life to the area during the pandemic.

For my order, I started off with a grilled karnatzel on toasted rye bread and some garlic cheese bread. I had the jumbo smoked meat sandwich on my mind, with fries on the side, and this selection did not disappoint me. When I got home, I enjoyed a decadent piece of chocolate cake. The following day I could not wait for lunch, and I heated up my container of Moe's spaghetti with smoked meat (there was enough left over for an additional lunch). That night I sampled the braised beef, accompanied by mashed potatoes and a potato latke. Even though it was a day old, once heated up it cut like butter. And Cripotos had included a slice of strawberry cheesecake, something he himself makes each day.

"The braised beef has become a real favorite," Cripotos said of the item that is not so easy to find on restaurant menus. "We make it fresh every day, cooking it for 4 to 4 ½ hours."

Cripotos is proud of the fact Moe's has been able to survive the pandemic. "At the very start we closed for four weeks," he recalls. "Then my wife had enough of me being home each day, so we reopened for take-out and delivery. It started off very slowly, but as time went



The trademark Moe's smoked meat sandwich

on more people realized what a good option this was. There were many repeat orders. We reopened for dining twice and closed twice due to government regulations. But all the way the community supported us. The West Island has a lot of family activities. People do not have enough time always to prepare dinner. They are always on the run and that is where we come in. Take-out for these families has become very important and convenient."

Of course, restaurants have reopened and Cripotos could not be happier!

For the complete menu log on to [www.moeswestisland.com/en/](http://www.moeswestisland.com/en/). Moe's Bar & Grill West Island is located at 940 boul. Saint-Jean. The place opens for lunch at 11:30 am each day. You can call 514-426-8247 for reservations or take-out. Home delivery is available via the standard apps.

## Mike's Resto Notes: The Works, Arahova and Chalet Bar-B-Q

By Mike Cohen

As a foodie, I love the Ottawa restaurant scene. High on my list is *The Works Craft Burgers & Beer* ([www.worksburger.com](http://www.worksburger.com)). Open since 2001, this wildly popular and award-winning full-service neighbourhood bistro is known for its more than 30 different, hand-prepared gourmet burgers, bottomless fresh hand-cut fries, cool classic shakes and ice-cold beer, which are all 100 per cent Canadian. The Works offers guests eight different patty options as well as gluten-free and vegetarian combinations to choose from.

There are 28 locations in Ontario and as of December 2, one in Cairo, Egypt. So, what about Montreal? In 2017 all the assets of The Works were acquired by the Montreal-based MTY Food Group. Marketing Director **Wendy Spence**, who "works" out of Oakville, Ontario, notes that when the company embarked upon a recent rebranding process the Stand Montréal marketing firm was hired to lead that process. As for expansion here, Spence believes The Works will likely dip its toes across the bridge from Ottawa, in Gatineau, first. However, if the right franchisee from here surfaces, who knows?

The menu features appetizers, three different poutines (Chez Guy, Tragically Poutine and Brisket Case),

chicken sandwiches, salads, the diverse selection of burgers and sides. A calorie account appears next to each item. From 11 am to 3 pm you can take advantage of the lunch menu, with prices ranging from \$12.97 to \$13.97. There is a kids' menu as well.

For more information log on to [www.worksburger.com](http://www.worksburger.com). Gift cards are available.

**Arahova continues expansion:** Arahova Souvlaki continues to expand. The Kalogrias family has recently opened new locations in Pointe Claire and St. Jerome. MtlRestorap's Tony Medeiros visited the West Island spot at the Sources Mega Centre near Brunswick Avenue and next to Les 3 Brasseurs. Founder Christos Kalogrias is in semi-retirement. His son George and daughters Tina and Bia work as a strong team in steering the company in the right direction. The restaurant can seat 70 diners and a seasonal terrace will be introduced. For more information log on to [www.arahova-souvlaki.ca](http://www.arahova-souvlaki.ca)

**Chalet in Wall Street Journal:** The prestigious Wall Street Journal recently profiled the iconic Chalet Bar-B-Q. "We spotlight a cherished restaurant, hotel or landmark that's changed remarkably little over the years. Even during the late World War II years, Canada, far from European and Pacific combat, had a relatively strong consumer economy. That helped make Chalet



A tantalizing burger from The Works

Bar-B-Q – the Montreal restaurant focused on rotisserie chicken that Swiss visionary Marcel Maunon conceived in 1944 – an instant success," writer David Shribman stated. I got so hungry reading that article that I raced over to Chalet on Sherbrooke Street West in NDG where manager David T. prepared my takeout package. I could not resist the smell of the fries, ripping the bag open in my car and feasting upon this meal fit for a king.