

Bar Kismet

Cocktails ~ 2oz

Keepin' The Wolves At Bay – 14 ~ *Smoke, Apple & Stone Fruit* ~
Mezcal, Italian Amaro & Dry Sherry, Geneva Crabapple, Lemon, Angostura Bitters

Technological Ineptitude – 13 ~ *Lush & Dry Finish, Earth, Citrus* ~
Vodka & Beet, Rosé French Aperitif Wine, Italian Amaro, Curaçao, Lime

As The Roots Undo – 13 ~ *Cleansing, Earth & Herbal Tones* ~
Silver Sotol & Fig, Honey & Ginger, Lemon, Amaro Fernet, Smoked Angostura Bitters

Crime Of Convenience – 13 ~ *Citrus, Refreshing & Lively* ~
London Dry Gin & Roasted Corn Husk, Cranberry & Grapefruit Cordial, Lime, Peated Scotch Whisky

Tough Ghost – 14 ~ *Pear & Vanilla, Rum Funk, Effervescent* ~
Aged Rum Blend, Aromatized Wine & Génépy, Pear & Vanilla Shrub, Lime, Pet Nat

Protect Ya Nectarine – 14 ~ *Herbal & Whiskey Spice, Tart* ~
Bourbon Whiskey, Nectarine Shrub, Vanilla & Chartreuse, Artichoke Amaro, Lemon & Absinthe

Seed Of Memory – 13 ~ *Botanical Heavy, Layers Of Flavor & Toasted Pumpkin* ~
Pumpkin Seed & Aquavit, Italian Amaro, Dry Sherry, Peychaud's Bitters

Sorry For The Late Message – 14 ~ *Smoke & Coffee, Subtle Stone Fruit* ~
Mezcal & Reposado Tequila, Coffee & Date, Mint Fernet & Banana

Incurable Optimism – 13 ~ *Rum Funk & Banana Bread, Cleansing Finish* ~
Brown Butter & Haitian Rum, Vermouth De Chambéry, Dry Sherry, Citrus Aperitif, Orange & Coconut Bitters

Indirect Motives – 14 ~ *Rye Spice, Toasted Oak, Bitter Chocolate & Stone Fruit* ~
Bottle Cocktail: High Proof Rye Whiskey, Torino Red Vermouth, Chinato Aromatized Wine, Italian Amaro, Bogart's Bitters

Woke Up Laughing – 6 ~ *Non-Alcoholic* ~
Stone Fruit Shrub, Mint, Lime

Shapeshift At The Flip Of A Switch – 6 ~ *Non-Alcoholic* ~
Geneva Crabapple, Grapefruit, Lemon, Ginger Beer

Bread – 3

Oysters – **3/pc** * *varieties change daily*

Marinated Olives – 6

Raw Scallop, Lemongrass & Black Sesame – 13

Leeks Vinaigrette, Hens Egg & Boquerones - 14

Beets, Stracciatella & Pistachio – 14

Tonnato Melt On Sourdough With Chili Oil – 10

Bel Fiore Radicchio & Bagna Cauda - 13

Ahi Tuna Tartare & Allumettes Fries – 17

Charred Carrots, Crab & Béarnaise – 17

Roasted Bone Marrow, Snails & Grilled Bread - 16

Fried Chicken Sandwich – 15

Whole Turbot & Garlic Mushrooms - 28

Cod, Pomme Paillason & Salsa Verde – 25

Pappardelle Verde, Pork & Fennel Sugo - 27

Parsnip Caramelle & Porcini Butter - 26

Potato Gnocchi Cacio e Pepe – 26

Bleu D'Elizabeth, Unpasteurized Cow, Blue, Centre-du-Québec, QC 8

L'Angélique-à-Marc, Unpasteurized Cow, Soft, Chaudière-Appalaches, QC 8

Chemin Hatley, Unpasteurized Cow, Firm, Eastern Townships, QC 8

Profiterole, Coffee Ice Cream & Bitter Chocolate – 8

Caramel, Walnut & Date Tart - 8

Wine – 4 oz / Bottle *Full Bottle List Available Upon Request

Sparkling

Pares Balta, NV, Cava, *Xarel-lo / Parellada*, Barcelona, Spain **8/49**
Am Stein, 2019, Pure & Naked Pet Nat, *Cab. & Sauvignon Blanc*, Franconia, GER **12/73**
The Hatch, 2019, Gobsmacked Bobbly, *Pinot Gris & Viognier*, Okanagan, BC, Canada **65**
Benjamin Bridge, 2019, Pet Nat, *Geisenheim*, Annapolis Valley, NS, Canada **68**

Rosé

Sepp Moser, 2019, *Zweigelt*, Kremstal, Austria **10/64**
Fontsainte, 2019, Gris de Gris, *Grenache Gris & Noir*, Corbières, France **12/73**

Maceration

Zoinos Winery, 2015 Respect Orange Wine, *Debina*, Epirus, Greece **9/52**
the Hatch, 2019, Orange Order, *Chardonnay*, Okanagan, BC, Canada **64**
Alpamanta, 2018, Breva, *Sauvignon Blanc*, Mendoza, Argentina **77**

White

El Esteco, 2019, Old Vines, *Torrontes*, Mendoza, Argentina, **10/58**
Chateau de Fesles, 2017, Chenin Sec, *Chenin Blanc*, Loire, France **10/59**
Comte Leloup, 2016, Muscadet Sèvre et Maine, *Muscadet*, Loire Valley, France **11/64**
Gut Oggau, 2018, Timotheus, *Gruner Veltliner & Weissburgunder*, Burgenland, Austria **88**
Tantalus, 2018, *Riesling*, Okanagan, BC, Canada **70**
Foradori Fontanasanta, 2019, *Manzoni Bianco*, Trentino Alto Adige, Italy **78**

Red

Lost Poet, 2018, *Cabernet Sauvignon / Merlot*, California, USA **9/52**
Vom Kalkstein, 2017, *Pinot Noir*, Pfalz, Germany, **10/61**
Monemvasia Winery, 2013, *Agiorgitiko & Mavroudi*, Lakonia, Greece **11/67**
F. Cornelissen, 2017, Munjebel Rosso, *Nerello Mascalese*, Sicily, Italy **98**
Gut Oggau, 2018, Atanasius, *Zweigelt & Blaufrankisch*, Burgenland, Austria **76**
Bec Hardy Wines, 2019, *Shiraz*, McLaren Vale, Australia **52**

→ All wine & beer available for purchase to go ←

Draught Beer 9oz / 18oz

North Brewing, Strollin' Down Baldwin Street, Grisette 3.0% **5/9**
Trailway Brewing, Seeing Citra, American IPA, 6.7% **6/10**

Bottled & Canned Beer

Burdock Brewing, Black Ruby, Barrel Aged Saison, 375ml, 7.8% **19**
Tatamagouche Brewing, Muse, Sour Red Ale*, 500ml, 6.5%, **13**
Miller High Life, American Lager, 375ml, 4.6% **5**
Brasserie Dunham, Assemblage #9, Table Beer, 750ml, 5.5% **21**
2 Crows Brewing, Dos Cuervos, Mexican Lager, 355ml, 4.0% **6**
Trailway Brewing, Dump Run Saves, Fruited Ale, 473ml, 4.0% **10**
Stillwell Brewing, Sook, Grisette, 750ml, 4.1% **21**
Stillwell Brewing, **2018** Glou #2, Aged Farmhouse, 500ml, 6.3% **15**
Tatamagouche Brewing, Rooted, Rye Saison, 750ml, 6.6% **22**
Bellwoods, 2018 Skeleton Key, Imperial Stout, 500ml, 10.9% **27**
North Brewing, Reverb, American Pale Wheat, 750ml, 5.9% **22**
North Brewing, Priority, Pale Ale, 473ml, 5.0% **8**
Unfiltered Brewing, Hoppy Fingers, APA, 473ml, 4.8% **8**
Tatamagouche Brewing, Butcher Block Red Ale, 473ml, 6.0% **8**
2 Crows Brewing, Lil Miguel Stout, 355ml, 6.0% **7**
Bad Apple Brewhouse, Mosaic, DIPA, 8.0% 473ml **9**

Cider

Sourwood Cider, Micro, Single Barrel Cider, 330 ml, 6.0% **7**
ANXO Cider, District Dry, Wine & Native Yeast, 355 ml, 6.9% **10**
Revel Cider, Cursive, *Cider & Perry*, 750ml, 6.5% **26**
Revel Cider, Revdock, Sourdough Culture Cider, 750ml, 5.8% **33**