

Bar Kismet

Cocktails ~ 2oz

Floppy Disk – 11 ~ *Smoke, Grapefruit & Bitter Orange* ~

Mezcal, Italian Artichoke Amaro & Dry Curaçao, Grapefruit, Soda Water

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

Bread – 3

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

Marinated Olives – 6

Boquerones & Guindilla Peppers - 8

Raw Scallop, Lemongrass & Black Sesame – 13

Leeks Vinaigrette, Hens Egg & Boquerones - 14

Beets, Stracciatella & Pistachio – 14

Tonnato Melt On Sourdough With Chili Oil – 10

Ahi Tuna Tartare & Allumettes Fries – 17

Crispy Brussel Sprouts, Spiced Honey & Taleggio Sauce - 15

Charred Carrots, Crab & Béarnaise – 17

Roasted Bone Marrow, Snails & Grilled Bread - 16

Grilled Hake, Sunchoke & Swiss Chard - 26

Cod, Pomme Paillason & Salsa Verde – 25

Cavatelli & Venetian Pork Ragu - 27

Sweet Potato Cappellacci, Hazelnut & Brown Butter - 26

Potato Gnocchi, Gorgonzola & Burnt Walnut– 26

Pied-De-Vent, Thermalized Cow's Milk, Semi-Soft, Magdalen Islands, QC 7

Madeleine, Pasteurized Sheep's Milk, Soft Paste, Eastern Townships, QC 7

Alfred Le Fermier, Raw Cow's Milk, Firm Paste, Eastern Townships, QC 7

Blood Orange & Poppy Seed Upside-Down Cake - 8

Profiterole, Coffee Ice Cream & Bitter Chocolate – 8

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

Sparkling

Murta, 2015, *Touriga Nacional*, Bucelas, Portugal **10/58**
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**
Cantina Furlani, NV, Brut Rosé, Chardonnay/Pinot Nero, Trentino Alto Adige, ITA **86**

Rosé & Maceration

Fontsainte, 2019, Gris de Gris, *Grenache Gris & Noir*, Corbières, France **12/73**
Zoinos Winery, 2015 Respect Orange Wine, *Debina*, Eprius, Greece **9/52**
Sepp Moser, 2019, *Zweigelt*, Kremstal, Austria **64**
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**
Celler Frisach, 2018, Garnaxta, Catalunya, Spain **12/72**
Comte Leloup, 2016, Muscadet Sèvre et Maine, *Muscadet*, Loire Valley, France **11/64**
Gut Oggau, 2018, Timotheus, *Gruner Veltliner & Weissburgunder*, Burgenland, Austria **88**
Birgit Braunstein, 2019, Welschriesling, Burgenland, Austria **52**
Foradori Fontanasanta, 2019, *Manzoni Bianco*, Trentino Alto Adige, Italy **78**

Red

Vom Kalkstein, 2017, *Pinot Noir*, Pfalz, Germany **10/61**
Monemvasia Winery, 2013, *Agiorgitiko & Mavroudi*, Lakonia, Greece **11/67**
Sandhill, 2011, Small Lot, Barbera, Okanagan, BC **11/68**
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**
Occhipinti, 2019, Frappato, Sicily, Italy **89**

→ 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% **9**
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**
North Brewing, Reverb, American Pale Wheat, 750ml, 5.9% **22**
North Brewing, Priority, Pale Ale, 473ml, 5.0% **8**
Trailway Brewing, Dunder, APA, 473ml, 4.8% **9**
Tatamagouche Brewing, Butcher Block, Red Ale, 473ml, 6.0% **8**
Bad Apple Brewhouse, Mosaic, DIPA, 8.0% 473ml **9**
2 Crows Brewing, Lil Miguel Stout, 355ml, 6.0% **7**
Bellwoods, 2018 Skeleton Key, Imperial Stout, 500ml, 10.9% **27**

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, Good Evening, Vidal x Honeycomb, 750ml, 7.8% **29**