

Bar Kismet

Cocktails ~ 2oz

Ex-Lion Tamer – 13 ~ *Smoke, Ginger & Bitter Blueberry* ~

Mezcal & Ginger, Blueberry & Vermouth De Chambéry, Italian Aperitif, Oat Orgeat, Lime, Egg White, Orange Bitters

A Breach Of Good Intention – 13 ~ *Lush & Dry Finish, Bitter Cocoa Bean* ~

Vodka, Bitter Chocolate & Cherry, Dry Sherry, Lemon & Grapefruit, Chartreuse

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

Invisible Orchard – 14 ~ *Cooling Mint, Rum Funk & Effervescence* ~

Traditional Jamaica Rum, Italian Amaro, Dry Sherry, Mint, Geneva Crabapple Shrub, Lime, Pet Nat

All That Glitters Is Goldenberry – 14 ~ *Mint & Whiskey Spice, Tart* ~

Bourbon Whiskey, French Herbal Digestif, Banana & Cognac, Goldenberry & Mint, Lemon, Smoked Coconut Bitter

Seed Of Memory – 13 ~ *Botanical Heavy, Layers Of Flavor & Toasted Pumpkin* ~

Pumpkin Seed & Aquavit, Italian Amaro, Dry Sherry, Peychaud's Bitters

Notes From A Smooth Talker – 14 ~ *Smoke & Bitter Grapefruit, Herbaceous*~

Mezcal, Dry French Vermouth, Chartreuse Blend, Grapefruit Shrub, Peychaud's Bitters

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 – 5

Raw Scallop, Lemongrass & Black Sesame – 13

Sicilian Citrus Salad - 12

Beets, Stracciatella & Pistachio – 14

Tonnato Melt On Sourdough With Chili Oil – 10

Dandelion & Fontina Arancini - 12

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 - 25

Halibut Cheek & Fennel Cassoulet – 27

Cavatelli & Venetian Pork Ragu - 27

Sweet Potato Cappellacci, Hazelnut & Brown Butter - 26

Potato Gnocchi, Gorgonzola & Burnt Walnut– 26

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

Blood Orange & Poppy Seed Upside-Down Cake - 8

Flourless Chocolate Cake – 8

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

Sparkling

Graham Beck, NV, Brut, *Chardonnay / Pinot Noir*, Western Cape, ZAF **10/58**
Counterpoint, NV, Brut, *Chardonnay/ Pinot Noit*, Victoria, Australia **8/49**
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

Zoinos Winery, 2015 Respect Orange Wine, *Debina*, Epirus, Greece **9/52**
Fontsainte, 2019, Gris de Gris, *Grenache Gris & Noir*, Corbières, France **73**
Arndorfer, 2018, Rosa Marie, *Zweigelt/Gruner Veltliner skins*, Niederösterreich Austria **81**
Sepp Moser, 2019, *Zweigelt*, Kremstal, Austria **64**
Heinrich, 2019, Naked Rosé, *Blaufränkisch*, Burgenland, Austria **55**

White

El Esteco, 2019, Old Vines, *Torrontes*, Mendoza, Argentina, **10/53**
Murviedro Sericis, 2018, Cepas Viejas, *Merseguera*, Utiel-Requena, Spain **10/51**
Musar Jeune, 2018, *Viognier/Chardonnay/Vermentino*, Bekaa Valley, Lebanon **12/68**
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**
Clos Mont-Blanc, 2018, Unic, *Chardonnay*, Catalunya, Spain, **59**
Pierre Sparr, 2018, Grande Reserve, *Pinot Blanc*, Alsace, France **46**

Red

Herdade Do Rocim, 2019, Fresh From Amphora, *Blend*, Alentejo, Portugal **10/64**
Gauchezco Plata, 2016, Grand Reserva, *Malbec / Cab Franc.*, Mendoza, Argentina **12/70**
Rosewood Estate, 2018, Looking Glass Red, *Cab. Sauv / Merlot*, Niagara, Canada **11/67**
Bec Hardy Wines, 2019, *Shiraz*, McLaren Vale, Australia **52**
Occhipinti, 2019, *Frappato*, Sicily, Italy **89**
Pearl Morissette, 2019, Primesautier, *Lemberger*, Niagara, Canada **82**
Longavi, 2017, Glup!, *Cinsault*, Itata, Chile **67**
Murviedro Sericis, 2016, Cepas Viejas, *Bobal*, Utiel-Requena, Spain **53**

Draught Beer 9oz / 18oz

North Brewing, Strollin' Down Baldwin Street, Grisette, 3.0% **5/9**
Tatamagouche Brewing, Nelson's Park, APA, 5.1% **5/9**
Trailway Brewing, Box Theories, Double NEIPA, 8.0% **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, 473ml, 8.0% **9**
Samuel Smith, Taddy Porter, 550ml, 5.0% **13**
Tatamagouche Brewing, Toro, BA Quad w/Brett, 500 ml, 11.2% **16**

Cider

Sourwood Cider, Denim, Blueberry Aged Cider, 330 ml, 6.1% **7**
ANXO Cider, Happy Trees, Barrel Aged, 355 ml, 6.9% **11**
Revel Cider, Cursive, *Cider & Perry*, 750ml, 6.5% **26**
Revel Cider, Good Evening, Vidal x Honeycomb, 750ml, 7.8% **29**

→ All wine & beer available for purchase to go ←