

Bar Kismet

Cocktails ~ 2oz

Meaningful Pursuits In Cinema – 13 ~ *Smoke, Ginger & Light & Refreshing* ~ Mezcal & Ginger, Suze, Dry Sherry, Vermouth De Chambéry, Salted Pomelo Cordial, Lime, Soda

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

Velvet From Afar – 14 ~ *Tropical, Light Bitterness & Absinthe, Dry Sparkling Finish* ~ Cognac & Pandan Leaf, Absinthe, Artichoke Amaro, Honey Shrub, Lemon, Sparkling Wine

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

Swinging For The Fences – 14 ~ *Rye Spice, Stone Fruit, Bitter Citrus, Silky Smooth* ~ **Bottle Cocktail:** Canadian Rye Whisky, Dry Sherry, Rhubarb Root Amaro, Aromatized Wine, Mint Fernet, Yuzu & Orange Bitters

The Trees Knees - 7 ~ *Savoury, Ginger Spice, Lightly Smoked *Non-Alcoholic** ~ Woodland Cordial, Honey & Ginger, Smoked Sea Salt & Lemon

Carried By A Swallow – 7 ~ *Light, Refreshing, Cleansing & Tart *Non-Alcoholic** ~ Geneva Crabapple Shrub, Coconut Water, Grapefruit, Lime

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

Orecchiette con Cime di Rapa - 26

Potato Gnocchi, Gorgonzola & Burnt Walnut– 26

Bête-à-Séguin, Unpasteurized Cow, Soft, Chaudière-Appalaches, QC 6

Macpherson de L'isle, Unpasteurized Cow, Semi, Chaudière-Appalaches, QC 6

Menestrel, Pasteurized Cow, Firm, Laurentians, QC 6

Chocolate & Toasted Sunflower Cake - 8

Orange Curd & Caraway Tart – 8

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

Sparkling

Graham Beck, NV, Brut, *Chardonnay / Pinot Noir*, Western Cape, ZAF **10/59**
Counterpoint, NV, Brut, *Chardonnay/ Pinot Noir*, Victoria, Australia **8/49**
Birgit Braunstein, 2019, Rosenquarz, *Zweigelt*, Burgenland, Austria **79**
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

Adegamae, 2018, *Viosinho*, Lisboa, Portugal **10/59**
Murviedro Sericis, 2018, Cepas Viejas, *Merseguera*, Utiel-Requena, Spain **11/64**
Heinrich, 2019, Naked White, *Chardonnay / Pinot Blanc*, Burgenland, Austria **11/65**
Pierre Sparr, 2018, Grande Reserve, *Pinot Blanc*, Alsace, France **46**
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**
Gut Oggau, 2018, Timotheus, *Gruner Veltliner & Weissburgunder*, Burgenland, Austria **88**

Red

Herdade Do Rocim, 2019, Fresh From Amphora 1L, *Blend*, Alentejo, Portugal **10/62**
Gauchezco Plata, 2016, Grand Reserva, *Malbec / Cab Franc.*, Mendoza, Argentina **12/70**
Chateau Musar Jeune, 2018, *Cinsault*, Bekaa Valley, Lebanon **11/65**
Bec Hardy Wines, 2019, *Shiraz*, McLaren Vale, Australia **52**
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, Parallel, *Session IPA*, 4.0% **6/10**

Bottled & Canned Beer

Burdock Brewing, Black Ruby, *Barrel Aged Saison*, 375ml, 7.8% **17**
Miller High Life, *American Lager*, 375ml, 4.6% **5**
Unfiltered Brewing, *Violet Beaugard*, Fruited Sour, 473 ml 4.2% **10**
Brasserie Dunham, No Tahona, *Wild Farmhouse*, 750ml, 5.9% **21**
Tatamagouche Brewing, Foeder 2, *BA Saison*, 473ml, 6.1% **11**
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 ←