

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

Word On The Street – 13 ~ *Tart, Rum Funk, Mint Freshness* ~

Rum Blend & Mint, Dry Sherry, Italian Amaro, Lemon & Grapefruit, Cranberry Concrete Cordial

A Basket Of Red Flags – 13 ~ *Cleansing, Tart & Exotic* ~

Silver Tequila & Hibiscus, Dry Sherry, Italian Amaro, Rhubarb Root Bitters, Blood Orange, Lime, Egg White

Off The Beaten Path – 13 ~ *Pineapple, Pear & Mint, Reviving* ~

London Dry Gin & Pineapple Weed, Yellow Chartreuse, Dry Sherry, Almond Fernet, Anjou Pear & Mint Shrub, Lime

Velvet From Afar – 14 ~ *Tropical, Light Bitterness & Absinthe, Dry Sparkling Finish* ~

Cognac & Pandan Leaf, Absinthe, Artichoke Amaro, Honey Shrub, Lemon, Sparkling Wine

Long Winded Promise – 14 ~ *Boreal & Tropical, Warm Whiskey Spice* ~

High Proof Bourbon Whiskey, Larch Aperitif, Oat Orgeat, Lemon, Peychaud's Bitters

Saint Of Lost Causes – 14 ~ *Bitter, Bold & Dry* ~

High Proof Bourbon, Bitter Italian Fortified Wine, Italian Amaro, Hazelnut Angostura 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

Wild Edge Of Wanting – 14 ~ *Rye Spice & Subtle Spruce, Dry Bitter Citrus, Baking Spice* ~

Bottle Cocktail: Canadian Rye Whisky & Spruce Tip, Dry Sherry, Amaro & Curaçao, Angostura 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

Endive, Walnut, Gorgonzola & Pineapple – 14

Tonnato Melt On Sourdough With Chili Oil – 10

Octopus Aguachile - 15

Chicken Liver Mousse, Pearl Onion & Vincotto - 12

Ahi Tuna Tartare & Allumettes Fries – 17

Charred Carrots, Crab & Béarnaise – 17

Veal Milanese, Tonnato & Arugula - 27

Halibut Cheek & Fennel Cassoulet – 27

Spaghetti alla chitarra & Eggplant Ragu - 26

Orecchiette con Cime di Rapa - 26

Swiss Chard Ravioli - 27

14 Arpents, Pasteurized, Cow, Soft, Saguenay-Lac-Saint-Jean, QC 6

Petits Vieux, Pasteurized, Cow, Firm, Saguenay-Lac-Saint-Jean, 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

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

Soli, 2019, Rosé, *Syrah, Cab Franc & Melnik*, Thracian Valley, Bulgaria **9/54**
Zoinos Winery, 2015 Respect Orange Wine, *Debina*, Epius, Greece **9/52**
Arndorfer, 2018, Rosa Marie, *Zweigelt/Gruner Veltliner skins*, Niederösterreich Austria **81**
Famille Bougrier, 2019, Rosé D'Anjou, *Gamay/Grolleau*, Loire Valley, France **40**
Heinrich, 2019, Naked Rosé, *Blaufränkisch*, Burgenland, Austria **55**

White

Doniene Gorrondona, 2019, *Txakoli*, Bakio, Spain **11/67**
Murviedro Sericis, 2018, Cepas Viejas, *Merseguera*, Utiel-Requena, Spain **11/64**
Rosewood, 2019, Follow The White Rabbit, *Chardonnay*, Niagara, Canada **10/59**
Domaine Holdvolgy, 2017, *Muscat Blanc / Hárslevelû / Furmint*, Tokaj, Hungary **68**
Birgit Braunstein, 2019, *Welschriesling*, Burgenland, Austria **52**
Domaine Ostertag, 2018, Les Jardins, *Riesling*, Alsace, France **68**
M & A Arndorfer, 2018, *Grüner Veltliner*, Niederösterreich, Austria **89**
Heinrich, 2017, Naked White, *Chardonnay/Muskat Ottonel*, Burgenland, Austria **59**

Red

Domaine la Florane, 2019, Je Ne Souffre Plus, *Grenache & Syrah*, Rhône Valley, FRA **10/61**
Castiglione del Bosco, 2018, Dainero Toscana, *Merlot*, Tuscany, Italy **10/59**
Chateau Musar Jeune, 2018, *Cinsault*, Bekaa Valley, Lebanon **11/65**
Rosewood Estate, 2018, Soupair Këwl, *Gamay Noir & Cab Franc*, Niagara, Canada **62**
Pearl Morissette, 2019, Primesautier, *Lemberger*, Niagara, Canada **82**
Heinrich, 2017, St Laurent Rosen, *St Laurent*, Burgenland, Austria **85**
Koppitsch, 2019, Rèt, *Zweigelt & St. Laurent*, Burgenland, Austria **68**

→ All wine & beer available for purchase to go ←

Draught Beer 9oz / 18oz

2 Crows Brewing, Dos Cuervos, Mexican Lager, 4.0% **5/9**
Unfiltered Brewing, Hoppy Fingers, APA, 4.8% **6/10**
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 Beauregard, 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**
Burdock Brewing, Tuesday, Saison, 355ml, 5.3% **7**
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**
Trailway Brewing, Dunder, APA, 473ml, 4.8% **9**
Trailway Brewing, Goodweather, IPA, 6.5% **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**