

Bar Kismet

Cocktails ~ 2oz

Heart Of A Vagrant – 13 ~ *Smoke, Ginger, Light & Refreshing* ~

Mezcal & Ginger, Artichoke Amaro & Fortified Wine, Angostura Bitters, Grapefruit Shrub, Lime, Soda Water

Composition Of Necessity – 13 ~ *Tart, Dry, Cleansing* ~

London Dry Gin & Pineapple Husk, Suze, French Aperitif Wine, Lemon_balm Cordial, Orange Bitters

No Cage For A Strange Bird – 14 ~ *Tropical, Vegetal & Exotic* ~

Silver Tequila, Yellow Chartreuse, Dry Sherry, Pineapple & Yellow Pepper Cordial, Orange Coconut Bitters, Lime

General Uncertainty – 14 ~ *Spicy Bourbon, Soothing Mint, Tangy Rhubarb* ~

Bourbon Whiskey & Mint, Italian Aperitif, Dry Sherry, Rhubarb Shrub, Peychaud's Bitters, Lemon

Red Flag To A Bull – 14 ~ *Rum Funk, Scorched Earth & Refreshing* ~

Overproof Rum & Cachaça, Italian Amaro, Mint Fernet, Beet & Celery Cordial, Morita, Lime

Subtle Trapeze Landing – 12 ~ *Bitter, Refreshing, Aperitif* ~

Bitter Orange, French & Italian Vermouth, Larch Aperitif, French Aperitif Wine, Fully Carbonated

Cascade Of Gazes – 14 ~ *Dry Strawberry, Bitter Orange, Gin Driven* ~

Bottle Cocktail: London Dry Gin, Pisco & Coconut Oil, French Aperitif Wines, Summer 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

Bread – 3

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

Marinated Olives – 5

Raw Scallop, Lemongrass & Black Sesame – 13

Radish & Tonnato – 10

Tonnato Melt On Sourdough With Chili Oil – 10

Claudia's Salad – 13

Asparagus & Gribiche - 14

Cured Trout, Green Beans & Lemon Crème Fraîche – 15

Ahi Tuna Tartare & Allumettes Fries – 17

Egg Yolk Raviolo & Morels – 17

Grilled Arctic Char, Onion Soubise & Hakurei Turnip – 28

Charred Mackerel, Fingerlings & Horseradish Cream – 27

Kale Cavatelli & Stracciatella – 25

Beet Casoncei, Poppy Seeds & Beet Greens – 26

Bois De Grandmont, Pasteurized, Cow, Soft, Saguenay, QC 6

Le Cousin, Pasteurized, Cow, Soft, Saguenay, QC 6

Chemin Hatley, Unpasteurized, Cow, Firm, Eastern Townships, QC 6

Orange Flower & Rhubarb Semifreddo – 8

Coconut Cream Pie – 8

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

Sparkling

Counterpoint, NV, Brut, *Chardonnay & Pinot Noir*, Victoria, Australia **7/41**
Birgit Braunstein, 2019, Rosenquarz, *Zweigelt*, Burgenland, Austria **12/72**
Neon Eon, 2020, Pet Nat, *Zweigelt*, BC, Canada **86**
Alta Alella, 2018, Brut Nature Cava, *Xarello*, Tiana, Spain **59**

Rosé & Amber

Zpinos Winery, 2015, Respect Orange Wine, *Debina*, Epirus, Greece **9/54**
Soli, 2019, Rosé, *Syrah, Cab Franc & Melnik*, Thracian Valley, Bulgaria **8/47**
Rosewood Estates, 2020, Flora, *Cab Franc & Gamay Noir*, ON, Canada **9/53**
Koppitsch, 2020, Rozsa, *Blaufrankisch Blend*, Weinland, Austria **11/66**
Neon Eon, 2020, Ultraviolet, *Riesling & Zweigelt*, BC, Canada **84**

White

Doniene Gorrondona, 2019, *Txakoli*, Bakio, Spain **11/66**
Lo-Fi Wines, 2019, Jurassic Park Vineyard, *Chenin Blanc*, California, USA **12/72**
Heinrich, 2019, Naked White, *Chardonnay & Muskat Blend*, Burgenland, Austria **10/59**
Koppitsch, 2020, Homok, *Sauv Blanc & Weissburgunder*, Weinland, Austria **68**
Domaine Ostertag, 2018, Les Jardins, *Riesling*, Alsace, France **68**
M & A Arndorfer, 2018, *Grüner Veltliner*, Niederösterreich, Austria **89**

Red

Azienda Agricola Foradori (*chilled), 2020, Lezèr, *Teroldego*, Trentino, Italy **11/66**
Rosewood Estates, 2019, Night Moves, *Gamay Noir*, ON, Canada **11/67**
Azienda Agricola Tornatore, 2018, Etna Rosso, *Nerello Mascalese*, Sicily, Italy **10/59**
Castiglion del Bosco, 2018, Dainero Toscana, *Merlot*, Tuscany, Italy **51**
Heinrich, 2017, St Laurent Rosen, *St Laurent*, Burgenland, Austria **79**
ibi Wines, 2020, Joplin, *Maréchal Foch*, ON, Canada **56**

→ **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**

Bottled & Canned Beer

North Brewing, Sparrow, German Pilsner, 355ml, 4.8% **6**
Burdock Brewing, Black Ruby, Barrel Aged Saison, 375ml, 7.8% **16**
Unfiltered Brewing, Violet Beauregard, Fruited Sour, 473ml, 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, NULA, Dry-Hopped Sour, 355ml, 4.5% **8**
Stillwell Brewing, Sook, Grisette, 750ml, 4.1% **21**
Stillwell Brewing, **2018** Glou #2, Aged Farmhouse, 500ml, 6.3% **15**
Stillwell Brewing, **2018** Solo Batch #2, Saison, 500ml, 4.8% **16**
Tatamagouche Brewing, Rooted, Rye Saison, 750ml, 6.6% **22**
Trailway Brewing, Dunder, APA, 473ml, 4.8% **9**
Trailway Brewing, Good Weather, IPA, 473ml, 6.5% **9**

Cider

Sourwood Cider, Denim, Blueberry Aged Cider, 330ml, 6.1% **7**
Sourwood Cider, Hybrid, Wine & Cider Hybrid, 750ml, 10% **19**
Revel Cider, Good Evening, Vidal x Honeycomb, 750ml, 7.8% **29**
Revel Cider, Vermouth / Plum Cider & Perry, 355ml, 4.4% **10**