

Bar Kismet

Cocktails ~ 2oz

Wrong Side Of Sunset – 13 ~ *Smoke & Strawberry, Tart, Dry With Stone Fruit*
Mezcal & Strawberry, Italian Amaro & Dry Sherry, Strawberry & Navel Orange Shrub,
Lemon, Absinthe

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 Bell Pepper Cordial,
Orange Coconut Bitters, Lime

Faded Pea-Madonna – 13 ~ *Crisp, Effervescent & Vegetal* ~
Vodka & Meadowsweet, Lemon Aperitif, Sparkling Wine, Lime, Pea & Pear Shrub,
Génépy

General Uncertainty – 14 ~ *Spicy Bourbon, Soothing Mint, Tangy Rhubarb* ~
Bourbon Whiskey & Mint, Italian Aperitif, Dry Sherry, Rhubarb Shrub, Peychaud's
Bitters, Lemon

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

Betting On Raindrops – 17 ~ *Smooth Wheated Bourbon, Baking Spice, Charred Oak* ~
Bottle Cocktail: W.L. Weller Special Reserve Bourbon Old Fashioned Cocktail with a
hint of Pineapple & Peychaud's Bitters

Knack For Dramatics – 7 ~ *Refreshing Daiquiri Style* **Non – Alcoholic**
Coconut Water Mint Tea, Lime, Orange

Within Range – 7 ~ *Vegetal, Bitter Caramelized Corn, Citrus* **Non-Alcoholic**
Pineapple & Yellow Bell Pepper Cordial, Corn Husk & Artichoke Tea, Lemon

Bread – 3

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

Marinated Olives – 5

Raw Scallop, Lemongrass & Black Sesame – 13

Tonnato Melt On Sourdough With Chili Oil – 10

Claudia's Salad – 13

Fried Green Onions, Tonnato & Chili Oil - 13

Cured Trout Amandine & Grilled Beans – 16

Ahi Tuna Tartare & Allumettes Fries – 17

Egg Yolk Raviolo & Chanterelles – 18

Charred Carrots, Crab & Bearnaise - 18

Grilled Arctic Char, Onion Soubise & Hakurei Turnip – 29

Charred Mackerel, Fingerlings & Horseradish Cream – 27

Kale Cavatelli & Stracciatella – 25

Beet Casoncei, Poppy Seeds & Beet Greens – 26

Orange Flower & Rhubarb Semifreddo – 8

Coconut Cream Pie – 8

**** Please help us keep the peace with our neighbors by being mindful of
noise later into the evening. ****

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**

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, *Blaufränkisch Blend*, Weinland, Austria **11/66**
Neon Eon, 2020, Ultraviolet, *Riesling & Zweigelt*, BC, Canada **84**
Gut Oggau, 2020, Maskerade Rosé 1L, *Blaufränkisch & Zweigelt*, Burgenland, Austria **89**

White

Doniene Gorrondona, 2019, *Txakoli*, Bakio, Spain **11/66**
Lo-Fi Wines, 2019, *Sauvignon Blanc/Chardonnay*, California, USA **12/72**
Azienda Agricola Tornatore, 2019, Etna Blanco, *Carricante*, Sicily, Italy **11/66**
Domaine Ostertag, 2018, Les Jardins, *Riesling*, Alsace, France **68**
Neon Eon, 2020, *Sauvignon Blanc*, BC, Canada **82**
M & A Arndorfer, 2018, *Grüner Veltliner*, Niederösterreich, Austria **89**
Heinrich, 2017, Neuburger Freyheit, *Neuburger*, Burgenland, Austria **89**
Jean Bourdy à Arlay, 2017, Côtes du Jura, *Chardonnay*, Jura, France **70**

Red

Azienda Agricola Foradori (*chilled), 2020, Lezèr, *Teroldego*, Trentino, Italy **11/66**
Rosewood Estates, 2019, Night Moves, *Gamay Noir*, ON, Canada **11/67**
Lo-Fi Wines, 2019, Vin-2019, *Cab Franc*, California, USA **12/70**
Rigour & Whimsy, 2019, Single Vineyard, *Gamay Noir*, BC, Canada **72**
Castiglione 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**

Draught Beer 9oz / 18oz

North Brewing, Little Beast, Lagered Ale, 4.0% **5/9**
2 Crows Brewing, Jamboree, Strawberry & Guava Sour, 4.8% **5/9**
Tatamagouche Brewing, Nelson's Park, APA, 5.1% **5/9**

Bottled & Canned Beer

North Brewing, Larewncetown Surf, Session Ale, 355ml, 4.0% **6**
Bellwoods Brewing, Jelly King, Dry Hopped Sour, 500ml, 5.6% **18**
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, Instinct, Aged Brett Pale Ale, 500ml 5.4% **11**
Burdock Brewing, Good Grapes, Fruited Sour, 355ml, 4.5% **9**
Stillwell Brewing, Sook, Grisette, 750ml, 4.1% **21**
Stillwell Brewing, **2018** Sport Batch #2, Saison, 500ml, 5.6% **15**
Stillwell Brewing, **2018** Solo Batch #2, Saison, 500ml, 4.8% **16**
Tatamagouche Brewing, Spring, Farmhouse Ale, 750ml, 6.6% **22**
Brasserie Dieu Du Ciel, Moralité, IPA, 473ml, 6.9% **10**

Cider & Seltzers

Sourwood Cider, Piquette, 3.0%, 330ml **10**
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**
Side Project, Tequila Jalapeño & Lime Fizz, 4.8% 355ml, **10**

→ All wine & beer available for purchase to go ←