

# 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, G n p y

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

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

**Burning Cane Field – 13** ~ *Roasted Sugar Cane, Smoke, Grapefruit & Lime Zest* ~

Rhum Agricole, Pandan & Peat, Artichoke Amaro, Grapefruit & Lime Leaf Cordial

**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

Spaghetti alla Chitarra Con Zucchine e Limone - 26

Riopelle, Unpasteurized, Cow, Soft, Chaudi re-Appalaches, QC 6

Cheval Noir, Unpasteurized, Cow, Semi-Soft, Chaudi re-Appalaches, QC 6

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

Sweet & Sour Cherry Cream Puff - 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**  
Rosewood Estates, 2020, Flora, *Cab Franc & Gamay Noir*, ON, Canada **9/53**  
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 Bianco, *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**

### 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**  
Azienda Agricola Tornatore, 2018, Etna Rosso, *Nerello Mascalese*, Sicily, Italy **66**  
Rigour & Whimsy, 2019, Single Vineyard, *Gamay Noir*, BC, Canada **72**  
Castiglioni 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

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**  
Tatamagouche Brewing, Saltwater Cowboy, Gose, 500ml, 4.4% **15**  
Brasserie Dunham, No Tahona, Wild Farmhouse, 750ml, 5.9% **21**  
2 Crows Brewing, Brettango, Mango Brett IPA, 355ml, 7.9% **9**  
Burdock Brewing, Tuesday, Saison, 355ml, 5.3% **8**  
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**  
Trailway Brewing, Ooz, DIPA, 473ml, 8.0% **10**

## Cider & Seltzers

Sourwood Cider, Piquette, 3.0%, 330ml **10**  
Sourwood Cider, Kissabel Pét Nat, 750ml, 6.0% **22**  
Revel Cider, Good Evening, Vidal x Honeycomb, 750ml, 7.8% **29**  
ibi, Skin Contact Vidal on Nectarines 355ml, 10.5% **12**  
Side Project, Tequila Jalapeño & Lime Fizz, 4.8% 355ml, **10**