

Bar Kismet

Cocktails - 2oz

Aspiring Nancy Drew - 14 ~ *Smoke & Vanilla, Tart Blackberry, Mineral* ~
Mezcal & Vanilla Bean, Italian Fortified Wine, Blackberry & Concrete, Lime, Green
Chartreuse

Shiso High Above Me - 13 ~ *Tart, Dry, Cleansing & To The Point* ~
London Dry Gin, Shiso Amaro, Yellow Plum & Yuzu Cordial

Kale-ifornia Love - 14 ~ *Refreshing & Herbaceous, Subtle Spice* ~
Silver Tequila & Mint, French Digestif & Spicy Amaro, Kale & Poblano Pepper Cordial, Dry Sherry,
Lemon, Absinthe

Hush Money - 13 ~ *Tangy Stone Fruit with A Spicy Finish* ~
Vodka, Bianco Vermouth & Sumac, Calabrian Amaro, Peach & Cherry Bomb Pepper Shrub, Lime

Sports Reference - 14 ~ *Spicy Bourbon, Tangy & Gripping Cherry* ~
High Proof Bourbon Whiskey & Coconut Oil, Dry Vermouth Blend, Cherry Shrub, Lemon, Smoked
Coconut Angostura Bitters

Burning Cane Field - 13 ~ *Roasted Sugar Cane, Smoke, Grapefruit & Lime Zest* ~
Rhum Agricole, Pandan & Peat, Artichoke Amaro, Grapefruit & Lime Leaf Cordial

Oversized Tiger Suit - 14 ~ *Agave Driven, Bitter & A Hint Of The Tropics* ~
Bottle Cocktail: Silver Sotol & Tequila, Hibiscus, French Aperitif Wines, Molé Bitters

Jean Jacket Weather - 16 ~ *Rich Charred Oak, Nuttiness, Strength & Bitter* ~
Bottle Cocktail: High Proof Bourbon, Italian Vermouth & Brown Butter, Italian Amaro, Almond
Fernet, Chocolate Orange Bitters

Muddled Disposition - 12 ~ *Mint & Coconut, Ginger & Bitter Citrus* ~
Keg Cocktail: Ginger Wine, Dry Sherry, Mint Fernet, Orange Bitters, Coconut Water

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, Daikon & Black Sesame - 13

Fried Green Tomato & Smoked Mackerel - 12

Cured Trout Amandine & Grilled Beans - 16

Tonnato Melt On Sourdough With Chili Oil - 10

Radicchio, Peach & Manchego Salad - 14

Ahi Tuna Tartare & Allumettes Fries - 17

Charred Carrots, Crab & Bearnaise - 18

Halibut, Corn, Pickled Chanterelles & Sorrel - 35

Grilled Branzino, Tomatoes, Olives & Dandelion - 34

Tomato Butter Gnocchi - 27

Pappardelle Verde, Pork & Fennel Ragu - 28

Riopelle, Unpasteurized, Cow, Soft, Appalaches, QC 6

Curé Quartier De L'isle, Unpasteurized, Cow, Semi-Soft, Appalaches, QC 6

Le Menestrel, Pasteurized, Cow, Firm, Laurentians, QC 6

Cranberry Cake & Crème Anglaise - 8

Maple & Peanut Tart - 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**
Suoli Cataldi, NV, Pet Nat, *Malvasia*, Reggio Emilia, Italy **9/54**
Birgit Braunstein, 2019, Rosenquarz, *Zweigelt*, Burgenland, Austria **77**
Neon Eon, 2020, Pet Nat, *Zweigelt*, BC, Canada **86**

Rosé & Amber

Gustave Lorentz, 2020, Qui L'Eut Cru, *Pinot Gris & Blanc*, Alsace, France **11/65**
Somontes, 2020, Encruzado Dao, *Encruzado*, Dão, Portugal **61**
Menti Monte del Cuca, 2019, *Garganega*, Veneto, Italy **72**
Neon Eon, 2020, Ultraviolet, *Riesling & Zweigelt*, BC, Canada **84**
Pinard & Filles, 2020, Verre de Gris, *Frontenac Gris*, QC, Canada **89**
Acid League, 2021, Zephyr, *Non-Alcoholic**, Ontario, Canada **48**

White

Doniene Gorronadona, 2019, *Txakoli*, Bakio, Spain **11/66**
Neon Eon, 2020, Skin Contact, *Sauvignon Blanc*, BC, Canada **13/77**
Broadside, 2018, Wild Fermented, *Chardonnay*, CA, USA **12/72**
Heinrich, 2017, Neuburger Freyheit, *Neuburger*, Burgenland, Austria **89**
Pinard et Filles, 2019, A Ciel Ouvert, *Frontenac Blanc*, QC, Canada **92**
Acid League, 2021, Sauvage, *Non-Alcoholic**, Ontario, Canada **49**

Red

Azienda Agricola Foradori (*chilled), 2020, Lezèr, *Teroldego*, Trentino, Italy **11/66**
Rosewood Estates, 2019, Night Moves, *Gamay Noir*, ON, Canada **11/67**
Longavi, 2019, Glup!, *Pais*, Malue Valley, Chile **10/61**
Meinklang, 2020, Roter Mulatschak (*chilled), *St. Laurent & Zweigelt*, Burgenland, Austria **68**
Neon Eon, 2020, *Merlot*, BC, Canada **80**
ibi Wines, 2020, Joplin, *Maréchal Foch*, ON, Canada **56**
D.B Schmitt, 2019, Frei KorperKultur Rot, *St Laurent Blend*, Rheinhessen, Germany **74**
Rigour & Whimsy, 2019, Single Vineyard, *Gamay Noir*, BC, Canada **72**
Pares balta, 2017, Indigena, *Garnacha*, Penedes, Spain **54**
Acid League, 2021, Nightshade, *Non-Alcoholic**, Ontario, Canada **47**

All wine & beer available for purchase to go

Draught Beer 9oz / 18oz

ANXO Cider, Cidre Blanc, Wine Yeast Dry Cider, 6.9% **5/9 (*16oz)**
Tatamagouche Brewing, Vamoose, Fruited Sour, 3.5% **5/9**
2 Crows Brewing, Vivid Imagination, NEIPA, 6.1%, **5/9**

Bottled & Canned Beer

Stillwell Brewing, Stilly Pils, Pilsner, 473ml, 5.0% **9**
2 Crows, Dos Cuervos, Mexican Lager, 355ml, 4.0% **6**
Merit Brewing, Roses Are Red, Gewurztraminer Gose, 750ml, 7.5% **22**
Unfiltered Brewing, Gazoo, Key Lime Sour, 473ml, 4.5% **9**
North X Benjamin Bridge, BA Saison De Pinot 2016, 750ml, 6.4% **21**
2 Crows Brewing, Matinee, Tiny Pale Ale, 355ml, 3.1% **6**
Dunham Brewing, Funk Drupe, BA Apricot Grisette, 750ml, 5.5% **22**
Burdock Brewing, Orange Wine Saison III, 375ml, 6.3% **16**
Bellwoods Brewing, Donkey Venom, BA Dark Sour Ale 500ml, 9.9% **26**
Stillwell Brewing, Leon, Wine & Beer Hybrid, 750ml, 4.8% **21**
Stillwell Brewing, **2018** Deluxe, Apricot Farmhouse, 500ml, 4.9% **16**
Trailway Brewing, Ooz, DIPA, 473ml, 8.0% **10**

Cider & Seltzers

Sourwood Cider, Piquette, 330ml, 3.0% **10**
ANXO Cider, Rosé, Red Flesh Apple Blend, 355ml, 6.9% **12**
Revel Cider, Ostara: Yellow Plums & Hyssop, 750ml, 6.9% **28**
Comet Year, N.S Single Orchard Cider, Wild Ferment, 750ml, 6.9% **24**
Oliver's Cider, Gold Rush #9, Barrel Aged, 330ml, 6.8% **11**
Side Project, Tequila Jalapeño & Lime Flizz, 355ml, 4.8% **10**
Side Project, Tequila Cactus Fruit Fizz, 355ml, 4.8% **10**