

# Bar Kismet

**Swansong Cabaret – 14** ~ *Chocolate & Anise, Banana & Baking Spice, Bitter Orange* ~  
Swiss Absinthe, Artichoke & Orange Liqueur, Banana Milk, Oat Orgeat,

**Disco Sign Off – 14** ~ *Bitter Chocolate, Tart Cranberry, Dry Orange Finish* ~  
London Dry Gin & Toasted Cocoa Bean, Italian Amaro Blend, Cranberry Orange Cordial,  
Lemon, Peychauds & Orange Bitters

**Rubber Lip Immunity – 14** ~ *Turmeric & Clementine, Spiced Hard Cider Cordial* ~  
Silver Tequila & Turmeric, Aperitivo Blend, Clem's Mix, Lime, Smoked Coconut Bitters

**Game Of Appearances – 14** ~ *Spicy Bourbon, Boreal, Tart Pear* ~  
High Proof Bourbon Whiskey & Spruce Tip, Ginger Wine & Dry Sherry, Araak, Pear Shrub, Lemon,  
Orange Bitters

**Hush Money – 13** ~ *Bitter Citrus, Spice & Stone Fruit, Dry Finish* ~  
Vodka, Sumac Vermouth, Calabrian Amaro, Peach & Cherrybomb Pepper, Lime

**Neon Distraction – 13** ~ *Roasted Sugar Cane, Bright Citrus & Stone Fruit* ~  
Overproof Jamaican Rum & Lemongrass, Suze, Dry Sherry, Blue Plum Cordial, Lime, Egg White

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

**Postcard Revival - 13** ~ *Rum & Bitter Rhubarb Cake* ~  
Blended White Rums, Rhubarb Aromatized Wine, Citrus Aperitif, Stewed Fruit Bitters

**Hope & Duct Tape – 17** ~ *Warm Wheated Whiskey Spice, Stone Fruit & Herbaceous* ~  
**Bottle Cocktail:** Weller Special Reserve Bourbon, Canadian Vermouth, Red Chartreuse, Bogarts  
Bitters

**Beehive Hairdo - 14** ~ *Blueberry, Juniper & Anise Driven Martinez*  
**Bottle Cocktail:** Navy Strength Gin & Fennel Pollen, Blueberry Spanish Vermouth, Absinthe  
Bitters

**Job To Say – 7** ~ *Aperitif High Ball Style \*\*Non-Alcoholic\*\**  
Bitter Italian Soda, Sunrise Cordial, Concrete

**Beau Regards – 7** ~ *A Stirred Ode to a Boulevardier \*\*Non-Alcoholic\*\**  
Non-Alcoholic Amaro, Acid League Wine, Corn Husk & Artichoke "Whisky" Cordial

Bread – 3

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

Marinated Olives – 5

Raw Scallop, Lemongrass, Daikon & Black Sesame – 13

Potato Pavé & Smoked Salmon Mousse - 12

Treviso & Bagna Cauda – 14

Tonnato Melt On Sourdough With Chili Oil – 10

Claudia's Salad – 14

Squash Crown Raviolo, Brown Butter & Hazelnuts - 16

Ahi Tuna Tartare & Allumettes Fries – 17

Charred Carrots, Crab & Bearnaise – 18

Monkfish, Charred Broccolini & Smoked Sauce Choron – 28

Pork Belly, Black Bean Sauce, Celeriac – 28

Spinach Gnuddi & Parm Butter – 27

Agrolotti del Plin & Fried Rosemary – 29

Riopelle de L'isle, Unpasteurized, Cow, Soft, Chaudière-Appalaches, QC 6

Curé Quartier, Unpasteurized, Cow, Semi-Soft, Chaudière-Appalaches, QC 6

Hublonneux, Unpasteurized, Cow, Firm, Chaudière-Appalaches, QC 6

Gâteau Marjolaine – 8

Meyer Lemon Curd & Meringue Tart – 8

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

### **Sparkling**

Marcobarba, 2019, Barbabolla, *Garganega*, Veneto, Italy **9/54**  
Milan Nestarec, 2020, Danger 380 Volts Pet Nat, *Müller-Thurgau*, Moravia, Czech Republic **82**  
Birgit Braunstein, 2019, Rosenquarz, *Zweigelt*, Burgenland, Austria **77**  
Neon Eon, 2020, Pet Nat, *Zweigelt*, BC, Canada **86**

### **Rosé & Amber**

Jumping Juice, 2020, Sunset Rosé, *Sauvignon Blanc Blend*, Collingwood, Australia **13/77**  
Neon Eon, 2020, Ultraviolet, *Riesling & Zweigelt*, BC, Canada **84**  
Scout, 2020, Riesling et al., *Dry Riesling Blend*, BC, Canada **81**  
Pinard & Filles, 2020, Verre de Gris, *Frontenac Gris*, QC, Canada **89**  
Scout, 2020, Syrah Co-Ferment, *Syrah & Riesling*, BC, Canada **84**  
Acid League, 2021, Zephyr, *Non-Alcoholic\**, Ontario, Canada **48**

### **White**

Doniene Gorrondona, 2019, *Txakoli*, Bakio, Spain **11/66**  
Milan Nestarec, 2020, Bêl, *Grüner Veltliner*, *Müller-Thurgau*, Moravia, Czech Republic **13/77**  
Broadside, 2018, Wild Fermented, *Chardonnay*, CA, USA **12/72**  
Milan Nesterac, 2018, TRBLMKR, *Neuburger*, Moravia, Czech Republic **89**  
Pinard et Filles, 2019, A Ciel Ouvert, *Frontenac Blanc*, QC, Canada **92**  
Acid League, 2021, Sauvage, *Non-Alcoholic\**, Ontario, Canada **49**

### **Red**

Lammidia, 2020, Rosh, *Montepulciano*, Abruzzo, Italy **12/72**  
Longavi, 2019, Glup!, *Pais*, Malue Valley, Chile **10/61**  
Neon Eon, 2020, *Unfiltered Merlot*, BC, Canada **13/77**  
Ochota Barrels, 2020, Fugazi, *Grenache*, McLaren Vale, Australia **89**  
Sandhill, 2021, Small Lot, *Barbera*, BC, Canada **64**  
Barouillet, 2020, Bergecrac, *Cab. Franc*, *Malbec*, *Merlot*, Pomport, France **68**  
Acid League, 2021, Nightshade, *Non-Alcoholic\**, Ontario, Canada **47**

**All wine & beer available for purchase to go**

## **Draught Beer 9oz / 18oz**

North Brewing, Little Beast, Lagered Ale, 4.0% **5/9**  
Trailway Brewing, Fetch, American Pale Ale, 5.0% **5/9**  
Trailway Brewing, All Can Phil, American IPA, 6.5% **5/9**

### **Bottled & Canned Beer**

2 Crows & Bellwoods, Birds & The Bells, NZ Pilsner, 355ml 4.4% **7**  
Miller, High Life, American Lager, 355ml, 4.6% **5**  
Merit Brewing, Roses Are Red, Gewurztraminer Gose, 750ml, 7.5% **22**  
Unfiltered Brewing, Gazoo, Key Lime Sour, 473ml, 4.5% **9**  
Merit Brewing, SVP, French Table Beer, 355ml, 3.0% **6**  
Slake Brewing, Super Sunset, Pale Ale, 4.6% **6**  
Dunham Brewing, Funk Drupe, BA Apricot Grisette, 750ml, 5.5% **22**  
Burdock Brewing, ERO III, BA Cherry & Grape Saison, 375ml, 8.3% **18**  
Bellwoods Brewing, Dragonfruit & Pineapple Jelly King, 500ml, 5.6% **18**  
Stillwell Brewing, **2018** Deluxe, Apricot Farmhouse, 500ml, 4.9% **16**  
North Brewing, Malternate Reality, Wild NEIPA, 473ml, 6.3% **10**  
Tatamagouche Brewing, Butcher Block, Red Ale, 473ml 6.0% **9**  
Tusket Falls Brewing, Woke Up Quick, Coffee Porter, 473ml, 7.5% **9**

### **Cider & Seltzers**

Sourwood Cider, Piquette, 330ml, 3.0% **10**  
ANXO Cider, Nevertheless, US & English Apple Blend, 355ml, 6.9% **12**  
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**  
Revel Cider, Soif, Fruit & Zweigelt Skins, 750ml, 6.1% **28**  
Side Project, Tequila Jalapeño & Lime Flizz, 355ml, 4.8% **10**

*\*Proudly pouring drip coffee from Roastery 46 & tea from World Tea House\**