

Bar Kismet

Swan Song Cabaret – 14 ~ *Chocolate & Anise, Banana & Baking Spice* ~ **ABV 17.25%**
Swiss Absinthe, Artichoke & Orange Liqueur, Banana Milk, Lime, Oat Orgeat

Shorthand Love Letter – 14 ~ *Botanical, Tangy Ginger, Bitter Cocoa* ~ **ABV 19.25%**
London Dry Gin, Calabrian Amaro, Solera Sherry, Bitter Ginger Cordial, Cocoa Bean

Winning Streak – 15 ~ *Tropical Funk, Nutty & Dry, Whiskey Spice* ~ **ABV 19%**
High Proof Bourbon Whiskey & Shiso, French Aperitif Wine, Ube & Pineapple, Lemon, German Bitters

Midnight Marauder – 15 ~ *Bright Acidity, Smoke & Tropical Fruit* ~ **ABV 10.5%**
Mezcal & Silver Tequila, Spanish Red Vermut, Dry Sherry, Salted Guava, Lime, Molé Bitters

The Vine Intervention – 14 ~ *Dry Citrus, Baking Spice, Velvet Texture* ~ **ABV 17%**
Armagnac & Sunflower Seed, Italian Amaro, French Alpine Liqueur, Pomelo & Lemon, Egg White

Famously Suspicious – 15 ~ *Menthol, Stewed Fruit, Bold Whisky & Butter* ~ **ABV 15.75%**
Single Malt Scotch & Popcorn, Crème de Framboise, Mint Fernet, Eucalyptus, Lemon

Quicksand Escape Plan – 15 ~ *Agave Driven & Toasted Cocoa, Boreal* ~ **ABV 28.5%**
Bottle Cocktail: Fortaleza Blanco Tequila, Bitter Vermouth, Preserved Lemon, Marzipan, Spruce

The Avid Pedestrian - 14 ~ *Lucious, Subtle Malt, Bitter Chocolate & Herbaceous* ~ **ABV 25%**
Genever & Avocado Oil, Portuguese Fortified Wine, Artichoke Amaro, Cider Cordial, Chocolate Bitters

Hope & Duct Tape – 17 ~ *Wheated Whiskey Spice, Stone Fruit & Herbaceous* ~ **ABV 31%**
Bottle Cocktail: Weller Special Reserve Bourbon, Canadian Vermouth, Red Chartreuse, Bogarts Bitters

Beehive Hairdo - 14 ~ *Gin Driven, Subtle Blueberry, Juniper & Anise* ~ **ABV 35%**
Bottle Cocktail: Navy Strength Gin & Fennel Pollen, Blueberry Spanish Vermouth, Absinthe Bitters

Job To Say – 9 ~ *Aperitif High Ball Style* ~ **ABV 0.0%**
Bitter Italian Soda, Sunrise Cordial, Concrete

Queen Of Leisure – 9 ~ *A Rum-less Mai Tai riff* ~ **ABV 0.0%**
Non-Alcoholic Rum, Oat Orgeat, Lemon, Orange & Lime Oleo, Egg White

Bread – 3

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

Marinated Olives – 5

Raw Scallop, Lemongrass, Daikon & Black Sesame – 13

Celeriac, Pear, Hazelnut & Beemster - 12

Brussel Sprout Caesar Salad – 14

Tonnato Melt On Sourdough With Chili Oil – 10

Beets, Endive, Candied Cumin & Tahini Yogurt – 14

Onion Tarte Tatin & Avonlea Cheddar - 12

Beef Carpaccio, Charred Cipollini & Guindilla Peppers – 15

Ahi Tuna Tartare & Allumettes Fries – 17

Grilled Branzino, Zhoug & Fennel - 35

Mussels, Grilled Cabbage & Sherry Beurre Blanc – 28

Fazzoletti, Walnut & Dandelion – 26

Spicy Lamb Sugo & Cavatelli - 28

Magie de Madawaska, Pasteurized, Cow, Soft, Bas-Saint-Laurent, QC 6

Roubine de Noyan, Pasteurized, Cow, Soft, Noyan, QC 6

Chemin Hatley, Unpasteurized, Cow, Firm Paste, Estrie, QC 6

Chicory Coffee Flan – 8

Crostoli di Carnevale – 8

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

Sparkling

- Suoli Cataldi, NV, Pet Nat, *Malvasia*, Emilia Romagna, Italy **11/66**
Milan Nestarec, 2020, Danger 380 Volts Pet Nat, *Müller-Thurgau*, Moravia, Czech Republic **82**
Neon Eon, 2020, Pet Nat, *Zweigelt*, BC, Canada **86**
Birgit Braunstein, 2019, Rosenquarz, *Zweigelt*, Burgenland, Austria **77**

White

- The Hatch, 2020, B Yanco, *Chardonnay & Roussanne Blend*, BC, Canada **12/75**
Bodegas Coruña del Conde, 2018, I'm Natural Don't Panic, *Airen*, Burgos, Spain **13/78**
db Schmitt, 2019, Kultur Weiss **1L**, *Pinot Gris Blend / Huzelrebe*, Rheinhessen, Germany **12/72**
Sous le Végétal, 2018, Livia, *Muscat à Petits Grains*, Samos, Greece **82**
Pinard et Filles, 2019, A Ciel Ouvert, *Frontenac Blanc*, QC, Canada **92**
Lammidia, 2021, Frekt, *Pecorino*, Abruzzo, Italy **89**

Amber

- Scout, 2020, Riesling et al., *Dry Riesling Blend*, BC, Canada **81**
Milan Nestarec, 2018, JuicyFruit, *Pinot Gris Blend*, Moravia, Czech Republic **89**

Pink

- Maison Traminer, NV, Roncier, *Gamay & Pinot Noir*, Burgundy, France **9/54**
Weingut Judith Beck, 2020, Hunny Bunny, *Blaifränkisch*, Gols, Austria **72**
Pinard & Filles, 2020, Verre de Gris, *Frontenac Gris*, QC, Canada **89**
Neon Eon, 2020, Ultraviolet, *Riesling & Zweigelt*, BC, Canada **84**
Scout, 2020, Syrah Co-Ferment, *Syrah & Riesling*, BC, Canada **84**

Red

- Longavi, 2019, Glup!, *Cinsault*, Malue Valley, Chile **10/61**
Neon Eon, 2020, *Unfiltered Merlot*, BC, Canada **13/77**
The Hatch, 2018, Screaming Frenzy Meritage, *Cab. Franc / Malbec*, Okanagan, Canada **12/75**
Frank Cornelissen, 2020, Susucaru Rosso, *Insolia, Nerello Mascalese Blend*, Sicily, Italy **80**
Pinard & Filles, 2020, Frangin, *Petite Perle, Black Frontenac blend*, QC, Canada **88**
Sandhill, 2011, Small Lot, *Barbera*, BC, Canada **60**
Rigour & Whimsy, 2020, Thus Spoke Veruca, *Syrah & Viognier*, BC, Canada **97**
db Schmitt, 2019, Kultur Rot **1L**, *Merlot, St Laurent Blend*, Rheinhessen, Germany **84**

We also offer 0.0% ABV wines from Acid League

Draught Beer 9oz / 18oz

- Tatamagouche Brewing, Dekorum, American Light Lager, 2.9% **5/9**
Stillwell Brewing, Sook, Farmhouse Ale - Grisette, 4.1% **5/9**
2 Crows Brewing, Quiet Contemplation, New England IPA, 6.1% **5/9**

Bottled & Canned Beer

- Miller, High Life, American Lager, 355ml, 4.6% **5**
Merit Brewing, Roses Are Red, Gewurztraminer Gose, 750ml, 7.5% **22**
2 Crows Brewing, AC, American Light Lager, 355ml 4.0% **6**
Trou de Diable, Perroquet, Session IPA, 600ml, 3.5% **12**
2 Crows Brewing, Zap, Raspberry Berliner Weisse, 375ml, 3.2% **9**
Dunham Brewing, Saison Du Pinnacle, Farmhouse Ale, 750ml, 6.5% **22**
Burdock Brewing, ERO III, BA Cherry & Grape Saison, 375ml, 8.3% **18**
Bellwoods Brewing, Cranberry Jelly King, 500ml, 5.6% **18**
Stillwell Brewing, POSY, Wine Hybrid / Farmhouse, 500ml, 7.5% **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

- ANXO Cider, Transcontinental Apple Blend, 355ml, 6.9% **11**
Comet Year, N.S Single Orchard Cider, Wild Ferment, 750ml, 6.9% **24**
Oliver's Cider, Gold Rush RAW #2, Barrel Aged, 750ml, 6.8% **21**
Revel Cider, Soif, Fruit & Zweigelt Skins, 750ml, 6.1% **28**
Side Project, Tequila Jalapeño & Lime Flizz, 355ml, 4.8% **10**
Bière Sans Alcool, Tropical Sour, *Non-Alcoholic*, 0.5% **7**

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

All wine & beer available for purchase to go