

# Bar Kismet

bread	4
oysters	3
marinated olives	6
raw scallop, snap pea & black sesame	13
cucumber & shrimp aguachile	16
raw albacore, brown butter & cherry	16
big green salad	14
tonnato melt on sourdough with chili oil	11
carrots, crab & bearnaise	18
ahi tuna tartare & allumettes fries	18
grilled perch, green beans & green sauce	29
cod, chanterelles & beef broth	32
tomato butter gnocchi	28
spaghetti al limone & summer squash	27
bleu l'ermite, pasteurized, cow, semi-firm, st-benoît-du-lac, QC	6
le douanier, pasteurized, cow, semi-firm, noyan, QC	6
tomme du haute richelieu, pasteurized, goat, semi-firm, richelieu, QC	6
blueberry cobbler & brown sugar miso ice cream	10
tiramisu	11

## draught beer 9oz / 18oz

north brewing, B.Y.O.B, blonde ale, 3.5% **6/10**  
tatamagouche x bishops, cellar slammer, session IPA, 4.4% **6/10**  
2 crows brewing, mystic incantation, NEIPA, 6.1% **6/10**

## bottled & canned beer

2 crows brewing, ac light lager, 355ml, 4.0% **7**  
miller, high life, american lager, 355ml, 4.6% **5**  
trailway brewing, rype, american pale ale, 473ml, 5% **10**  
blood brothers, paradise lost, spiced cherry sour, 473ml, 6% **14**  
tatamagouche guava heist, berliner weiss, 473ml, 3.6% **10**  
blood brothers, autopop, berliner weiss, 473ml, 4% **14**  
stillwell brewing, make 1,2, farmhouse ale, 500ml, 5% **15**  
bellwoods brewing, monogamy, single hop IPA, 473ml, 6.4% **13**  
tatamagouche brewing, saltwater cowboy, tequila gose, 355ml, 4.4% **9**  
bellwoods brewing, vines no. 1, wild ale gamay, 500ml, 9.2% **26**  
burdock brewery, best fruits, riesling sour, 375ml, 8.1% **16**  
3 fonteinens, 2018 oude geuze, lambic, 750ml, 6.1% **49**  
sober carpenter, organic session IPA, 473ml, 0.5% **8**

## cider & seltzers

sourwood, denim cider & perry with blueberry, 330ml, 6.1% **9**  
revel cider, time & place, farmhouse cider, 355ml, 6.5% **10**  
anxo cider, district dry, 355ml, 6.9% **11**  
revel cider, estrella, basque-style cider, 750ml, 6.5% **24**

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

**Proudly pouring coffee from  
Roastery 46 and tea from World Tea House**

**Wine - 4oz / Bottle**

**Sparkling**

- Bouvet Brut, NV, *Chenin Blanc*, Loire Valley, France **11/66**
- Botanica Wines, 2021, *Flower Girl*, *Cabernet Franc*, South Africa **12/76**
- Weingut Judith Beck, 2020, *BAMBULE!* Pet Nat, *Weissburgunder*, Austria **80**
- Benjamin Bridge, 2020, *Ancestral Method*, *Ortega*, Nova Scotia, Canada **70**
- Neon Eon, 2020, Pet Nat, *Zweigelt*, BC, Canada **86**
- Neon Eon, 2021, Pet Nat, *Zweigelt*, BC, Canada **94**

**White**

- Lammdia, 2021, *Frekt Unfiltered*, *Pecorino*, Abruzzo, Italy **12/76**
- Gomariz X, 2021, *Albariño*, Galicia, Spain **11/66**
- Weingut Judith Beck, 2021, *Weissburgunder*, Gols, Austria **68**
- The Hatch, 2020, B Yanco, *Chardonnay & Roussanne Blend*, Canada **70**
- Pinard & Filles, 2019, *A Ciel Ouvert*, *Frontenac Blanc*, Canada **92**
- Neon Eon, 2021, *Primitif*, *Gewurztraminer*, Canada **81**

**Amber**

- Bonnet Huteau, 2020, *Pinot Gris*, Loire Valley, France **11/66**
- Eschenhof Holzer, 2020, *Taste Invaders*, *Müller-Thurgau*, Austria **10/60**
- Eschenhof Holzer, 2020, *Natural Orange 1L*, *Gruener Veltliner*, Austria **64**

**Pink**

- Rosewood Estates, 2021, *Flora*, *Cabernet Franc & Gamay*, Canada **11/66**
- Bernard Ott, 2021, *Rosalie*, *Zweigelt*, Wagram, Germany **11/66**
- Weingut Am Stein, 2021, *Rosamunde*, *Pinot Noir*, Germany **60**
- Fontsainte, 2021, *Gris de Gris*, *Carignan & Cinsault*, Corbieres, France **55**
- Milan Nestarec, 2019, *Forks & Knives*, *Cab Franc & Zweigelt*, Czech Republic **70**
- Neon Eon, 2020, *Ultraviolet*, *Riesling & Zweigelt*, Canada **84**

**Red**

- Soli, 2019, *Pinot Noir*, Thracian Valley, Bulgaria **11/66**
- Weingut Judith Beck, 2020, *Beck Ink*, *Zweigelt & St Laurent*, Austria **11/66**
- Foradori, 2021, *Lezer (\*chilled)*, *Teroldego*, Trentino-Alto Adige, Italy **12/76**
- Pinard & Filles, 2020, *Frangin*, *Petite Perle*, *Black Frontenac Blend*, Canada **88**
- El Esteco, 2020, *Old Vines*, *Criolla*, Argentina **63**
- Rosewood Estates, 2019, *Low Fidelity*, *Pinot Noir*, Canada **80**
- Rigour & Whimsy, 2019, *Gamay Noir*, Canada **68**
- The Hatch, 2020, *Ross O*, *Pinot Noir*, Canada **75**
- Domaine Gayda, 2020, *En Passant*, *Syrah & Carignan*, France **54**

\*We also offer 0.0% ABV wines from Acid League\*



**some kind of shadow 9** ▪ *baking spice, wood smoke, candied citrus non-alcoholic cocktail: smoked non-alcoholic amaro, mulberry & orange, lemon*

**disguised greeting 9** ▪ *fresh summer greens, bitter finish non-alcoholic cocktail: juniper & coconut, non-alcoholic vermouth, pea husk, lime*

**king of impracticality 14** ▪ *orchard fruit, coconut, tangy citrus calvados, dry sherry, raspberry, coconut curd*

**electric relaxation 14** ▪ *tart seasonal fruit gin, amaro, raspberry & orange*

**a spritz 13** ▪ *a classic canned: aperol, aromatized wine, sparkling water*

**off-season payout 15** ▪ *tropical fruits, blackberry, baking spice bourbon whiskey, blackberry vermouth, grapefruit & pilsner, absinthe bitters*

**pinkshinyultrablaster 15** ▪ *vegetal funk, ripe berries cachaça, aperol, strawberry coconut, absinthe, lime*

**second rodeo 13** ▪ *bitter citrus, tart rhubarb, herbaceous amaro, absinthe, grapefruit, rhubarb, soda*

**badge of honour 15** ▪ *savoury herbs, smoky finish mezcal & dill, bitter elderflower, lemon, honey*

**mint condition 14** ▪ *crisp mint, tangy pineapple rum & mint, aperitif, pineapple & fennel*

**queen's directory 14** ▪ *refreshing, botanical, dry gin & pineapple husk, canadian vermouth, aperitif, sparkling wine*

**the bitter optimist 17** ▪ *smooth and strong, bitter tart cherry bottle cocktail: weller special reserve bourbon, bitter vermouth, rhubarb amaro, sour cherry*