

bread	<b>5</b>
oysters	<b>3.25</b>
marinated olives	<b>7</b>
raw scallop, radish & black sesame	<b>14</b>
celeriac, pear, hazelnut & beemster	<b>16</b>
beet, endive & tahini yogurt	<b>16</b>
radicchio & bagna cauda	<b>15</b>
tonnato melt on sourdough with chili oil	<b>12</b>
carrots, crab & bearnaise	<b>19</b>
squash crown, brown butter & hazelnut	<b>20</b>
ahi tuna tartare & allumettes fries	<b>19</b>
striped bass, purple broccoli & mustard hollandaise	<b>30</b>
grilled mackerel, borlotti beans & dandelion	<b>31</b>
cavatelli, kale sauce & stracciatella	<b>28</b>
pappardelle, chicken & olive ragu	<b>30</b>
brie de portneuf, pasteurized, cow, soft, st raymond de portneuf, QC	<b>7</b>
tomme de monsieur séguin, pasteurized, cow & goat, semi-firm, noyan, QC	<b>7</b>
tête dure, pasteurized, cow, semi-firm, noyan, QC	<b>7</b>
poached pear & ginger pavlova	<b>11</b>
tiramisu	<b>12</b>

## **draught beer 9oz / 18oz**

tatamagouche brewing, saucy cerveza, mexican lager, 4.9% **6/10**  
 trailway brewing, phantasmagoria, IPA, 5.6% **6/10**

## **bottled & canned beer**

blood brothers, fall of thebes, wild ale, 7.5% **6/24**  
 north brewing, BLMG, light beer, 473ml, 3.8% **10**  
 tatamagouche & bishop's, cellar slammer, session IPA, 355ml, 4.4% **9**  
 godspeed brewing, yuzu saison, 355ml, 4.1% **9**  
 blood brothers, paradise lost, spiced cherry sour, 473ml, 6% **14**  
 dunham x twin sails, le quench de soif, wild IPA, 750ml, 7.1% **22**  
 bellwoods brewing, ghost orchid, IPA, 473ml, 6.3% **12**  
 bellwoods brewing, ratclops, pale ale, 473ml, 5.6% **12**  
 two crows, classic dry stout, 473ml, 4.1% **10**  
 rally, de-alcoholized pale ale, 355ml, 0.3% **6**

## **cider & seltzers & others**

revel cider, time & place, wild ferment cider, 355ml, 6.5% **10**  
 sourwood, field blend pet nat, 375ml, 5.3% **18**  
 revel cider, cosmos, gewurtzraminer & cider, 750ml, 8.3% **24**

bar kismet, revival 75, gin & lillet highball, 250ml, 7.5% **13**  
 bar kismet, deragon, campari & cider highball, 250ml, 5.7% **14**

carte blanche, beachcomber, lemon verbena kombucha, 330ml **10**  
 carte blanche, oxford, blueberry & rooibos kombucha, 330ml **10**

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

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



## Wine - 4oz / Bottle

### Sparkling

Counterpoint, NV, *Chardonnay & Pinot Noir*, Victoria, Australia **9/59**  
Bouvet Brut, NV, *Chenin Blanc*, Loire Valley, France **70**  
Botanica Wines, 2021, *Flower Girl, Cabernet Franc*, South Africa **84**  
Cacique Maravilla, 2021, *Pet Nat Rosé, Pais*, Chile **74**  
Neon Eon, 2020, *Pet Nat, Zweigelt*, BC, Canada **98**

### White

Doniene Gorrondona, 2020, *Txakolina, Txakoli*, Bakio, Spain **12/72**  
Judith Beck, 2020, *Koreaa, Grüner Veltliner & Scheurebe*, Austria **14/84**  
Thalia, 2021, *Sauvignon Blanc*, Crete, Greece **58**  
Gut Oggau, 2021, *Maskerade Weiss 1L, Grüner & Weissburgunder*, Austria **119**  
Pinard & Filles, 2019, *A Ciel Ouvert, Frontenac Blanc*, Canada **114**  
Neon Eon, 2021, *Primitif Unfiltered, Gewurztraminer*, Canada **102**  
Rosewood, 2019, *Patience, Viognier*, Canada **82**  
Milan Nestarec, 2021, *Bel 1L, Grüner & Müller-Thurgau*, Czech Republic **98**

### Amber

Eschenhof Holzer, 2020, *Taste Invaders, Müller-Thurgau*, Austria **11/66**

### Pink

J Bouchon, 2021, *Reserva, Pais*, Chile **9/59**  
Heinrich, 2020, *Naked Rosé, Blaufränkisch*, Weinland, Austria **77**  
Bernard Ott, 2021, *Rosalie, Zweigelt*, Wagram, Germany **72**  
Rosewood Estates, 2021, *Flora, Cabernet Franc & Gamay*, Canada **76**  
Weingut Am Stein, 2021, *Rosamunde, Pinot Noir*, Germany **68**  
Milan Nestarec, 2019, *Forks & Knives, Cab Franc & Zweigelt*, Czech Republic **84**  
Lammidia, 2021, *Flamingo, Field Blend*, Abruzzo, Italy **88**  
Milan Nestarec, 2020, *Transcendent, Neuburger Blend*, Czech Republic **112**  
Lammidia, 2021, *Miscela, Trebbiano & Montepulciano*, Abruzzo, Italy **79**

### Red

Soli, 2019, *Pinot Noir*, Thracian Valley, Bulgaria **11/66**  
Longview Vineyards, 2020, *Vista, Shiraz & Barbera*, Australia **12/72**  
Foradori, 2021, *Lezer (\*chilled), Teroldego*, Trentino-Alto Adige, Italy **14/84**  
Pinard & Filles, 2020, *Frangin, Petite Perle, Black Frontenac Blend*, Canada **104**  
Rigour & Whimsy, 2019, *Gamay Noir*, Canada **82**  
Frank Cornelissen, 2020, *Susucaru (\*chilled), Nerello Mascalese*, Italy **89**  
The Hatch, 2020, *Ross O, Pinot Noir*, Canada **94**  
Domaine Gayda, 2020, *En Passant, Syrah & Carignan*, France **65**  
Milan Nestarec, 2021, *Nach 1L, Blaufränkisch & St Laurent*, Czech Republic **98**

**kitty hawk 9** • *alcohol-free take on the paper plane*  
non-alcoholic: corn husk, tree bark, non-alcoholic amaro, lemon

**standby flyer 9** • *warming spice, dynamic citrus*  
non-alcoholic: shiso & cherry, orange, non-alcoholic vermouth

**fortune favours 15** • *tart plum & floral botanicals*  
local gin & lily bud, sake, plum & sarsaparilla soda

**semester abroad 15** • *vibrant mint, crisp apples, bitter finish*  
pisco & mint, tropical amaro, pink crabapple, lemon

**spanish train 14** • *tannic rhubarb & bitter cola*  
kegged: rhubarb amaro, canadian vermouth, lambrusco, bitter cola

**gourd vibrations 15** • *nutty pumpkin & baking spice*  
bourbon, amaro vermouth, brown butter bitters, pumpkin, lemon

**stardust motel 15** • *juicy cranberry & funky rum*  
rum blend, bitter vermouth, cranberry & date cordial

**gangster's pear-adise 15** • *refined smoke, tropical zest*  
scotch blend, hibiscus vermouth, pear, lime, hazelnut

**kale-ing me softly 15** • *savoury greens, smoke, cheese funk*  
mezcal, rye, parmesan vermouth, kale cordial, savoury bitters

**mayan calendar 15** • *bitter chocolate, ripe banana, warming spice*  
cognac, mezcal & cherry bomb pepper, amaro, banana & cocoa

**carrot before the horse 14** • *bitter, autumnal, menthol finish*  
tequila & espresso, sherry, mint amaro, carrot cake cordial

**four-way tie 16** • *variation on a dry gin martini*  
bottled: blended gins, fortified wines, pineappleweed

**cheap seats 16** • *luscious whiskey, fresh coffee, tangy orange*  
bottled: bourbon, blood orange vermouth, coffee amaro, molé