

Bar Kismet

bread	5
oysters	3.25
marinated olives	7
raw scallop, radish & black sesame	14
celeriac, pear, hazelnut & beemster	16
beet, endive & tahini yogurt	16
radicchio & bagna cauda	15
tonnato melt on sourdough with chili oil	12
jenner's salad	18
carrots, crab & bearnaise	19
ahi tuna tartare & allumettes fries	19
fried smelt sandwich	19
arctic char, almonds & fennel sauce	30
gorgonzola gnocchi & burnt walnut	28
cavatelli, chicken & olive ragu	29
paccheri, 'nduja & black kale	30
coulée douce, pasteurized, cow, soft, montérégie, QC	7
tête dure, pasteurized, cow, semi-firm, noyan, QC	7
louis d'or, unpasteurized, cow, firm, centre-du-quebec, QC	7
flourless chocolate cake & crème fraîche	11
cranberry cheesecake	12

draught beer 9oz / 18oz

stillwell brewing, kompakt kölsch, german lager, 4% **6/10**
 trailway brewing, seeing citra, single hop IPA, 6% **6/10**

bottled & canned beer

blood brothers, bear worship, nectarine fruit sour, 6.5% **6/24**
 tatamagouche brewing, north shore, lager, 473ml, 4.7% **10**
 tatamagouche brewing, butcher block, red ale, 6%, 473ml **11**
 blood brothers, ajji majji, peach & vanilla sour, 355ml, 5% **11**
 dunham x twin sails, le quench de soif, wild IPA, 750ml, 7.1% **22**
 north brewing, alloy, champagne IPA, 473ml, 6% **10**
 two crows brewing, permanent vacation, NEIPA, 473ml, 6.1% **10**
 two crows, classic dry stout, 473ml, 4.1% **10**
 brasserie de blaugies, la moneuse, saison, 750ml, 8% **26**
 rally, de-alcoholized pale ale, 355ml, 0.3% **6**

cider & seltzers & others

revel cider, sonata, wild cherry 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, bitter french 75, 250ml, 7.5% **13**
 bar kismet, deragon, campari & apple spritz, 250ml, 5.7% **14**

carte blanche, beachcomber, lemon verbena kombucha, 330ml **9**
 carte blanche, oxford, blueberry & rooibos kombucha, 330ml **9**

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, Australia **9/59**
Nevio Scala, 2021, Gargante, *Garganega*, Italy **72**
Terrapraava, 2021, Roverso, *Chardonnay*, Italy **117**
Cacique Maravilla, 2021, Pet Nat Rosé, *Pais*, Chile **74**
Neon Eon, 2020, Pet Nat, *Zweigelt*, Canada **98**
Ausonia, 2021, Bruco Pet Nat, *Trebbiano*, Italy **77**
Abbeveratoia, 2021, Maschio Dominante, *Barbera*, Italy **74**

White

Boedecker Cellars, 2017, *Pinot Gris*, USA **12/72**
Rosewood Estates, 2020, Follow the White Rabbit, *Chardonnay*, Canada **10/61**
Thalia, 2021, *Sauvignon Blanc*, Greece **58**
Terrapraava, 2020, Ad Occhi Chiusi, *Souvignier Gris*, Italy **139**
Torre de Giano, 2021, Bianco di Torgiano, *Vermentino*, *Trebbiano*, Italy **67**
Itinera, 2018, Prima Classico, *Sauvignon Blanc*, Italy **55**
Neon Eon, 2021, Primitif Unfiltered, *Gewurztraminer*, Canada **102**

Amber

Therianthropy, 2021, Mouflon Skin Contact, *Pinot Gris & Riesling*, Canada **94**
Trail Estate, 2021, Oh Julius, *Gewurztraminer & Riesling*, Canada **101**

Pink

Ausonia, 2021, Apollo Inox, *Montepulciano*, Italy **13/78**
Milan Nestarec, 2021, Ruž 1L, *St Laurent*, *Cabernet Sauvignon*, Czech Republic **12/98**
Tentua Segattini, 2021, Profilo Rosato, *Corvina blend*, Italy **75**
Lammidia, 2021, Flamingo, *Field Blend*, Italy **88**
Milan Nestarec, 2020, Transcendent, *Neuburger Blend*, Czech Republic **112**
Lammidia, 2021, Miscela, *Trebbiano & Montepulciano*, Italy **79**

Red

Soli, 2019, *Pinot Noir*, Bulgaria **11/66**
Longview Vineyards, 2020, Vista, *Shiraz & Barbera*, Australia **12/72**
Nevio Scala, NV, Rugo, *Cabernet Franc & Merlot*, Italy **12/72**
Cacique Maravilla, 2021, Pipeño 1L, *Pais*, Chile **75**
Pinard & Filles, 2020, Frangin, *Petite Perle*, *Black Frontenac Blend*, Canada **104**
Therianthropy, 2021, Le Maillot (*chilled), *Cabernet Franc*, Canada **90**
Ausonia, 2018, Apollo Concrete Red, *Montepulciano*, Italy **80**
The Hatch, 2020, Ross O, *Pinot Noir*, Canada **94**
Cantina Ripoli, 2018, Classico, *Sangiovese*, Italy **96**
Domaine Gayda, 2020, En Passant, *Syrah & Carignan*, France **65**
Milan Nestarec, 2021, Nach 1L, *Blaufränkisch & St Laurent*, Czech Republic **98**

reasonable doubt 9 • *warming spice, dynamic citrus*
non-alcoholic: strawberry & wild pepper, juniper, mint cordial, lime

collision course 9 • *earthy carrot-based colada*
non-alcoholic: carrot cordial, coconut milk, spiced honey, turmeric

floppy disk 12 • *from our opening menu, here to stay*
mezcal, cynar, dry curacao, grapefruit, soda

overbearing chaperone 15 • *lush citrus, vegetal & crisp*
local gin, gold vermouth, pomelo & green pepper, lemongrass bitters

honour system 16 • *roasted tropical fruit, winter spice*
sotol, chinato, aromatized wine, pineapple cake cordial

trust fall 15 • *savoury herbs, zesty citrus, crisp finish*
cognac, genever, meyer lemon, cava, sesame

ex-wedding singer 15 • *late fall around an orchard*
tequila, orchard amaro, lemon, salted honey, jerry thomas bitters

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

bloomfield park swizzle 15 • *citrus, zingy rum, playfully bitter*
rum blend, amaro, seville orange, oland's lager & eucalyptus

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

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

corner pocket 16 • *smokey & savoury old fashioned*
peated scotch, rum & chanterelles, ginger miso, bogarts bitters

cheat sheet 17 • *boreal & bitter manhattan*
weller reserve bourbon, mistelle, aromatized wine, forest bitters