

# 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
chicken liver mousse, pearl onions & vincotto	15
carrots, crab & bearnaise	19
spinach gnudi, brown butter & sage	17
ahi tuna tartare & allumettes fries	19
halibut cheek, snow pea leaves & shallot butter	30
cod, pommes paillason & jalapeño salsa verde	30
gorgonzola gnocchi & burnt walnut	28
paccheri, 'nduja & black kale	30
brise du matin, pasteurized, cow, soft, saint-raymond, QC	7
noyan, pasteurized, cow, semi-firm, noyan, QC	7
comté, unpasteurized, cow, semi-firm, france	7
orange & poppyseed semolina cake	11
chocolate & sesame tart	11

## **draught taps 9oz / 18oz**

2 crows brewing, AC lager, light lager, 4% **6/10**  
north brewing, surf session, IPA, 4.4% **6/10**

## **bottled & canned beer**

2 crows & woodcutters, lonely land, pilsner, 473ml, 5.4% **10**  
tatamagouche brewing, butcher block, red ale, 6%, 473ml **11**  
blood brothers, ajji majji, peach & vanilla sour, 355ml, 5% **11**  
dieu du ciel, moralité, american IPA, 473ml, 6.9% **11**  
bellwoods brewing, jutsu, pale ale, 473ml, 5.6% **12**  
2 crows, classic dry stout, 473ml, 4.1% **10**  
tatamagouche brewing, old fangled, english ale, 355ml, 6.0% **9**  
blood brothers, bear worship, nectarine fruit sour, 6.5% **24**  
brasserie de blaugies, la moneuse, saison, 750ml, 6% **26**  
sober carpenter, non-alcoholic session IPA, 473ml, 0.5% **8**

## **cider & canned cocktails**

wild, boar, blended vintage cider, 473ml, 7.0% **11**  
anxo, district dry, heirloom cider, 355ml, 6.9% **9**  
sourwood, field blend pet nat, 375ml, 5.3% **18**  
revel cider, soif, zweigelt & cherry cider, 750ml, 6.1% **24**  
bar kismet, revive 75, bitter french 75, 250ml, 7.5% **13**  
bar kismet, silent j, lime leaf mojito, 250ml, 10% **13**  
bar kismet, deragon, campari & apple spritz, 250ml, 5.7% **14**  
bar kismet, ain't got jack, whisky & bitter cola, 250ml, 10% **14**

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

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

**Wine - 4oz / Bottle**



**Sparkling**

- Hungaria, NV, Grande Cuvée Brut, *Chardonnay & Pinot Noir*, Hungary **10/61**
- Cacique Maravilla, 2021, Pet Nat Rosé, *Pais*, Chile **12/72**
- Ausonia, 2021, Bruco Pet Nat, *Trebbiano*, Italy **78**
- Nevio Scala, 2021, Gargante, *Garganega*, Italy **72**
- Terraprava, 2021, Rovorso, *Chardonnay*, Italy **117**
- Abbeveratoia, 2021, Maschio Dominante, *Barbera*, Italy **74**

**White**

- The Hatch, 2020, Screaming Frenzy, *Pinot Gris*, Canada **14/84**
- Rosewood Estates, 2020, Follow the White Rabbit, *Chardonnay*, Canada **10/61**
- Terraprava, 2020, Ad Occhi Chiusi, *Souvignier Gris*, Italy **139**
- Torre de Giano, 2021, Bianco di Torgiano, *Vermentino, Trebbiano*, Italy **67**
- Neon Eon, 2021, Primitif Unfiltered, *Gewurztraminer*, Canada **102**
- Salvatore Marino, 2021, Bianco, *Catarratto*, Italy **70**

**Amber**

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

**Pink**

- Chateau Ksara, 2021, Sunset, *Cabernet Franc & Syrah*, Lebanon **12/72**
- Ausonia, 2021, Apollo Inox, *Montepulciano*, Italy **78**
- Tentua Segattini, 2021, Profilo Rosato, *Corvina blend*, Italy **75**
- Lammdia, 2021, Flamingo, *Field Blend*, Italy **88**
- Milan Nestarec, 2020, Transcendent, *Neuburger Blend*, Czech Republic **112**
- Lammdia, 2021, Miscela, *Trebbiano & Montepulciano*, Italy **79**
- Ursa Major, 2021 'उम मरुत कान', *Cabernet Franc*, Canada **130**

**Red**

- Soli, 2019, *Pinot Noir*, Bulgaria **11/66**
- Longview Vineyards, 2020, Vista, *Shiraz & Barbera*, Australia **12/72**
- Chakana, 2021, Sobrenatural, *Bonarda*, Argentina **10/61**
- Pinard & Filles, 2020, Frangin, *Petite Perle, Black Frontenac Blend*, Canada **104**
- Therianthropy, 2021, Le Maillot (\*chilled), *Cabernet Franc*, Canada **90**
- Cacique Maravilla, 2021, Pipeño 1L, *Pais*, Chile **75**
- Ausonia, 2018, Apollo Concrete Red, *Montepulciano*, Italy **80**
- The Hatch, 2020, Ross O, *Pinot Noir*, Canada **94**
- Cantina Ripoli, 2018, Classico, *Sangiovese*, Italy **96**
- Emiliana Vineyards, 2019, Coyam Organic, *Syrah & Carmenere*, Chile **90**
- Salvatore Marino, 2021, Rosso, *Pachino & Nero D'Avola*, Italy **67**
- Lammdia, 2021, Rosh, *Montepulciano & Trebbiano*, Italy **79**
- Rosewood, 2020, Nightmoves, *Gamay*, Canada **78**

**treasonous bout** • 9 • *warming spice, bright citrus*  
*non-alcoholic: honey shrub & wild pepper, juniper, mint, lime*

**high voltage dance floor** • 9 • *a toasty & wintery colada*  
*non-alcoholic: burnt corn husk, toasted sesame, turmeric & coconut*

**utility belt** • 7/12 • *draught cocktail*  
*bourbon, amaro vermouth, cardamom-clementine soda*

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

**walking papers** • 15 • *a very tropical vodka gimlet*  
*vodka & pineapple husk, blood orange aperitif, lime, bitters*

**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*

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

**gucci knock-off** • 16 • *candied orange and coffee whiskey sour*  
*bourbon, amaro, tangelo & coffee*

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

**charm bracelet** • 15 • *dry, velvety & tropical*  
*irish whiskey & mint, almond fernet, pandan, count chocula bitters*

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

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

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