

Bar Kismet

bread	5
oysters	3.25
marinated olives	7
raw scallop, radish & black sesame	14
parsnip, date confit & white sesame	15
radicchio & bagna cauda	15
leeks vinaigrette, hen's egg & boquerones	16
tonnato melt on sourdough with chili oil	12
swiss chard & fontina arancini	15
squash crown, brown butter & hazelnut	20
ahi tuna tartare & allumettes fries	19
confit pork belly, lentils & cabbage	30
char, rutabaga rosti & smoked cream	30
gorgonzola gnocchi & burnt walnut	28
pappardelle al ragu bianco	29
rotating cheese selection	7 each
hazelnut galette des rois	11
malt mousse, preserved cherry & almond	11

draught taps 9oz / 18oz

lunn's mill, yard beer, light lager, 4.0 % **6/10**
trailway brewing, days done, pale ale, 5% **6/10**

bottled & canned beer

miller high life, american lager, 355ml, 4.6% **6 + aperol 5**
banished brewing, liquor sauce, lager, 473ml, 4.5% **12**
tatamagouche brewing, saltwater cowboy, gose, 355ml, 4.4% **9**
tatamagouche brewing, ersa, saison, 355ml, 4.5% **10**
north brewing, lawrencetown skate session IPA, 473ml, 4.0% **11**
bellwoods brewing, cat lady, IPA, 473ml, 7.1% **14**
tatamagouche brewing, nelson's park, APA, 473ml, 5.1% **11**
banished brewing, clockin' out, red ale, 473ml, 5.2% **12**
two crows brewing, classic dry stout, 473ml, 4.1% **11**
north x benjamin bridge, saison de pinot (2017), 750ml, 7.1% **35**
tatamagouche, nomad, non-alcoholic pilsner, 355ml, 0.4% **7**
corona, sunbrew, non-alcoholic lager, 355ml, 0.0% **5**

cider

sourwood cider, feral apple piquette, 355ml, 1.9% **8**
sourwood, wabamo, hopped cider, 355ml, 4.0% **9**
wild, boar's light, 473ml, 5.5% **11**
isastegi, euskal sardoa sidra, basque cider, 750ml, 6.0% **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

Counterpoint, NV, Brut, Chardonnay & Pinot Noir, Australia 11/66
Sassara Vini, 2020, Garbo Fizz, Trebbiano, Italy 15/91
Milan Nestarec, 2022, 380 Volts, Muller Thurgau, Czech Republic 104
Terraprava, 2021, Roverso, Chardonnay, Italy 117
Milan Nestarec, 2022, Naše, Welschriesling blend, Czech Republic 96
Kamara Pure, 2022, Blooming Mountain, Moschofilero, Greece 103
Botanica, 2022, Flower Girl, Cabernet Franc, South Africa 77

White

Le Thadee, 2022, Du Rasole, Grechetto, Italy 12/72
Lo-Fi, 2021, Chardonnay, USA 15/91
Kamara Pure, 2022, Nimbus Albus, Assyrtiko, Greece 15/91
Lammidia, 2021, Frekt, Pecorino, Italy 98
Lightfoot & Wolfville, 2022, Scheurebe, Canada 72
Zudugarai, 2022, Txakolina, Hondarrabbi Zuri, Spain 66
Famille Perrin, 2022, Cotes du Rhone, Marsanne blend, France 61

Orange

Dinamo, 2021, Nucleo X 1L, Trebbiano, Italy 12/102
Cacique Maravilla, 2022, Naranja, Moscatel de Alejandria, Chile 78
Sassara Vini, 2022, Coconar, Garganega, Italy 91
Malooof, 2022, Where Ya PJs At?, Pinot Gris & Riesling, USA 125
Bodegas Coruna del Conde, 2022, I'm Natural, Airen, Spain 138

Pink

Sassara Vini, 2021, Esotico, Corvina & Garganega blend, Italy 15/91
Turi Marino, 2022, Rosato, Syrah, Italy 110
Tentua Segattini, 2021, Profilo Rosato, Corvina blend, Italy 72
Dinamo, 2021, Nucleo 3 1L, Grenache & Sangiovese, Italy 116
Ursa Major, 2021 'एम एमजे ब्लैक', Cabernet Franc, Canada 130

Red

The Hatch, 2020, Ross O, Pinot Noir, Canada 15/91
Lo-Fi Wines, 2021, Clos Mullet, Cabernet Franc, USA 15/91
Fontefico, 2020, Monty Says Glou Glou*, Montepulciano, Italy 15/91
Turi Marino, 2022, Rosso, Nero d'Avola, Italy 110
Paradise Grapevine, 2021, Cashtown*, Dornfelder blend, Canada 92
Milan Nestarec, NV, Atyp, Portugieser blend, Czech Republic 115
Soli, 2020, Pinot Noir, Bulgaria 66
Sassara Vini, 2022, Bardolino Goto*, Corvina blend, Italy 91
Milan Nestarec, 2022, Nach 1L, Blaufrankisch, Czech Republic 116
Lo-Fi, NV, Quadrasonic*, Cabernet Franc, Gamay, Chardonnay, USA 92
Emiliana Vineyards, 2019, Coyam, Syrah & Carmenere, Chile 90
Frank Cornelissen, 2021, Munjebel, Nerello Mascalese, Italy 122
Bodegas Coruna del Conde, 2022, BCDC, Tempranillo, Spain 124

*served chilled



marching theme • 10 • winterized non-alcoholic pina colada
non-alcoholic: pineapple, pumpkin paste, coco-oat cream, cinnamon

if you cran't beat em • 10 • an alcohol free play on a cosmo
cranberry cordial, rose petal, bitter orange, juniper, ginger

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

on account of • 8/15 • softly bitter with toasted orchard fruit
vodka & herbs, aromatized wine, amari, pear & "marzipan" soda

just because • 8/15 • a bold & comforting rum tall pour
infinity rum blend, fortified wines, amari, rhubarb & spelt soda

the long face • 15 • a carrot gin sour with a ginger snap
gin, fresh ginger, amaro, sparkling wine, carrot cordial, molé

smooth criminal • 15 • elegant, floral & tropical pisco sour
pisco & rose, sherry, aperol, fermented guava, absinthe, egg white

secret admirer • 15 • a dry meyer lemon spritz
rums & spruce tip, aromatized wine, meyer lemon, piquette

oddbird • 16 • sticky rice inspired sour
bourbon & avocado oil, sake, amaro, stone fruit cordial

walkie maitake • 16 • mexican mushroom coffee mocha 'martini'
tequila & maitake, amaro wine blend, tescalate: cocoa & masa

tulip print poncho • 16 • a Kentucky classic meets Mexican tradition
mezcal & black sesame, suze, white vermouth, fermented pineapple

peas of mind • 17 • a crisp & vegetal martini
gin, basque cider, pea shell liqueur, shiso vermouth

haymaker • 16 • a comforting seasonal sipper
calvados & toasted hay, vermouth blanche, dry sherry, chartreuse

lonely hearts club • 16 • spiced agave-based vesper martini
sotol, agave distillates, poblano, aromatized wine

moon sign • 18 • hearty whiskey laced with strawberry preserve
weller reserve, strawberry, fortified wines, chocolate chartreuse