

# Bar Kismet

bread & oil	<b>7</b>
oysters	<b>3.5</b>
marinated olives	<b>8</b>
raw scallop, radish & black sesame	<b>14</b>
cherry tomato, shiro plum & stracciatella	<b>17</b>
shiso, cold water shrimp, lemongrass & cucumber	<b>17</b>
melon, mint & sunflower seed pesto, feta	<b>15</b>
tonnato melt on sourdough with chili oil	<b>15</b>
carrots, crab & béarnaise	<b>21</b>
ahi tuna tartare & allumettes fries	<b>21</b>
fried eggplant & confit tomatoes	<b>21</b>
fried halibut cheek, corn, pickled shishito	<b>32</b>
arctic char, whey & green beans	<b>32</b>
ricotta gnocchi & tomato butter	<b>31</b>
fazzoletti, fennel sausage & dandelion	<b>31</b>
rotating cheese selection	<b>7 each</b>
bay leaf ice cream & peaches	<b>13</b>
blueberry & walnut custard tart	<b>13</b>

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

stillwell brewing, cream ale, 4.0% **7/11**

lunn's mill, first cut, ipa, 4% **7/11**

## **bottled & canned beer**

milller high life, american lager, 355ml, 4.6% **6 + aperol 5**

bellwoods brewery, bellweiser, pilsner, 473ml, 5%, **12**

north brewing, fool moon, witbier, 473ml, 4.3%, **10**

tatamagouche brewing, saltwater cowboy, gose, 355ml, 3.5% **9**

brasserie dupont, belgian saison, 330ml, 4.9% **11**

tatamagouche brewing, sunrise trail, session ipa, 355ml, 4.2% **8**

stillwell brewing, pale ale, west coast style, 473ml, 5.3% **10**

north brewing, dishoom dishoom, mosaic & amarillo ipa, 473ml, 5.1% **10**

bellwoods brewery, roman candle, ipa, 473ml, 5.3% **14**

2 crows, what in tarnation, new england ipa, 473ml, 6.1% **11**

upstreet brewing, de novo, farmhouse saison, 750ml, 6% **32**

banished brewing, jim time, double ipa, 473ml, 8.0% **13**

bellwoods brewery, stay classy, non-alcoholic ipa, 473ml, 0.5% **9**

corona, sunbrew, non-alcoholic cerveza, 355ml, 0.0% **6**

## **cider**

sourwood cider, wabamo, hopped session cider, 355 ml, 4.0% **7**

anxo, pride cider, mixed apple, 355ml, 4%, **10**

wild, boar, barrel aged cider, 7.0%, 473 ml **10**

sourwood, l'acadie & russet, natural cider, 750ml, 6.3% **38**

wild, comet year, spontaneous ferment cider, 750ml, 6.3% **30**

**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 10/66  
Chiarli, NV, Vecchia Modena, Lambrusco Sorbara, Italy 11/72\*  
Benjamin Bridge, 2021, Methode Ancestrale, Sauv. blanc, Canada 104  
Kamara Pure, 2022, Blooming Island, Xinomavro & Assyrtiko, Greece 98  
Venturini Baldini, 2019, Montellocco, Lambrusco Salomino, Italy 72\*  
Vincent Couche, NV, Eclipsia, Champagne, France 154  
Berlucchi, '61 Extra Brut, Franciacorta, Italy 110

### White

Barbadillo, 2022, Blanco de Albariz, Palomino Fino, Spain 10/64  
Chateau Ksara, 2020, Obeidah & Merwah, Lebanon 12/79  
Black Island, 2021, The Dalmation Dog, Pošip, Croatia 14/92  
Occhipinti, 2022, sp68, Zbibbo & Albanello, Italy 99  
Lammidia, NV, Miscela, Field Blend, Italy 96  
Lofi, NV, Chardonnay, California USA 98  
Nicolas Marriotti Bindi, 2023, Zinzinu, Vermentino, France 119

### Skin Contact

Bouchon, Skin, 2021, Sémillon, Chile 12/79  
Milan Nestarec, NV, Okr 1L, Chardonnay & Grüner, Czech Rep. 14/122  
Sassara Vini, NV, Coconar, Garganega, Italy 79  
Bodegas Coruna del Conde, 2022, I'm Natural #22, Airén, Spain 116

### Pink

Ursa Major, 2021 'एह भएउ कसेउ', Cabernet Franc, BC, Canada 16/105  
Vivere La Vita, 2023, Pastello, Nerello Mascalese, Italy 11/72  
Amastuola, 2023, Ama, Aglianico, Italy 11/72  
Sassara Vini, 2021, Esotico, Corvina & Garganega blend, Italy 91  
Lammidia, 2021, Panda, Moscato Rose del Trentino, Italy 83

### Red

Marcel Lapierre, 2023, Raisins Gaultois, Gamay, France 14/85\*  
Testament, 2021, The Dalmation Dog, Babić, Croatia 14/88  
Château du Petit Thouars, 2021, Les Georges, Cabernet franc, France 13/85  
Paradise Grapevine, 2021, Cashtown, Dornfelder & Cabernet franc, Canada 90\*  
Ochota Barrels, 2022, The Green Room, Grenache & Shiraz, Australia 90  
Dinamo, NV, Nucleo 1, Sangiovese, Italy, 1L, 104

\*served chilled

### alcohol-free

when the sun shines • 12 •  
toasted hay, coconut water, apple honey, piquette 0%

monopoly money • 12 •  
sweet potato, coconut & ginger cream, black cardamom

### highball & spritz

stunt water • 17 •  
sotol & corn husk, poblano sherry, akavit, limestone soda

placeholderdonotprint #4 • 16 •  
vodka, cinnamon, passion fruit, Tepache

ground control • 16 •  
dry coconut rum, aperitifs, field tomato soda

### sours & daisies

a lover's fee • 16 •  
gin, sage & orange liqueur, campari, blackberry

sinatra blue • 17 •  
armagnac & sunflower, saffron amaro, sake, blueberry, chamomile

field goal • 16 •  
bourbon, smoked dill aperitif, strawberry & olive oil, mole

clear history • 18 •  
mezcal & Ginger, tequila, apricot, corn, shiso

### swizzles & flips

canary mind • 16 •  
rum & achiote, yellow melon, suze, nettle vermouth blanche

harmonica trouble • 18 •  
tequila & vanilla bean, peated vermouth, peach cream, hazelnut bitters

### martini & old fashioned

shoots and leaves • 18 •  
gin & pandan, vermouths, yellow chartreuse, pickled pineapple

zero to shiro • 18 •  
weller bourbon & spruce, shiro plum, white port, phosphate