

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, radish & black sesame	14
melon, mint & sunflower seed pesto, feta	15
tomato, cold water shrimp & shallot butter	19
tonnato melt on sourdough with chili oil	15
squash caramelle, parmesan broth & fried rosemary	21
fried eggplant & confit tomatoes	21
carrots, crab & béarnaise	21
ahi tuna tartare & allumettes fries	21
fried halibut cheek, corn, pickled shishito	32
arctic char, bisque & brassicas	32
ricotta gnocchi & tomato butter	31
spaghetti alla chitarra, red pepper & clams	32
rotating cheese selection	7 each
pavlova, poached pears & ginger curd	13
tarte tatin & aged gouda	13

draught taps ~ 9oz / 18oz

stillwell brewing, *cream ale*, 4.0% 7/11
tatamagouche brewing, *mosaic ipa*, 6.1% 7/11

bottled & canned beer

miller high life, *american lager*, 355ml, 4.6% 6 + aperol 5
2 crows x yeah yeah's, *sal, Italian 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, *2017, de novo, farmhouse saison*, 750ml, 6% 32
banished brewing, *jim time, double ipa*, 473ml, 8.0% 13
bellwoods brewing, *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, *quince cider, blended orchard fruit*, 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**
Venturini Baldini, 2019, Montelocco, *Lambrusco Salomino*, Italy **11/72**
Benjamin Bridge, 2021, Methode Ancestrale, *Sauv. blanc*, Canada **104**
Kamara Pure, 2022, Blooming Island, *Xinomavro & Assyrtiko*, Greece **98**
Vincent Couche, NV, Eclipsia, *Champagne*, France **154**
Berlucchi, '61 Extra Brut, *Franciacorta*, Italy **110**

White

Denis Meunier, 2023, Vouvray Silex, *Chenin Blanc*, France **11/68**
Barbadillo, 2022, Blanco de Albariz, *Palomino Fino*, Spain **10/64**
Black Island, 2021, The Dalmation Dog, *Pošip*, Croatia **14/92**
Occhipinti, 2022, sp68, *Zibibo & Albanello*, Italy **99**
Lammidia, NV, Miscela, *Field Blend*, Italy **96**
Lofi, NV, *Chardonnay*, California USA **98**
Domaine de Pré Semelé, 2022, Sancerre, France **110**
Nicolas Marriotti Bindi, 2023, Zinzinu, *Vermentino*, France **119**

Skin Contact

Milan Nestarec, NV, Okr 1L, *Chardonnay & Grüner*, Czech Rep. **14/122**
Bouchon, 2021, Skin, *Sémillon*, Chile **82**
Dinamo, NV, Nucleo X, *Trebbiano*, Italy **106**
Bodegas Coruna del Conde, 2022, I'm Natural #22, *Airén*, Spain **116**

Pink

Ursa Major, 2021 'एम एफ़ कॅबरेट', *Cabernet Franc*, BC, Canada **15/105**
Vivere La Vita, 2023, Pastello, *Nerello Mascalese*, Italy **11/72**
Milan Nestarec, NV, Transcendant #3, *Pinot & Blaüfrankish*, Czech Rep. **130**
Sassara Vini, 2021, Esotico, *Corvina & Garganega blend*, Italy **91**
Lammidia, 2021, Panda, *Moscato Rose del Trentino*, Italy **83**

Red

Marcel Lapierre, 2023, Raisins Gaulois, *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**
Milan Nestarec, NV, Postmoderna, *Blaüfrankish*, Czech Rep. **115***
Ochota Barrels, 2022, The Green Room, *Grenache & Shiraz*, Australia **90**
Dinamo, NV, Nucleo 1, *Sangiovese*, Italy, 1L, **104**

**served chilled*

alcohol-free

heart of glass • 12 •
strawberry, olive oil, donn's mix, ginger beer

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

highball & spritz

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

working title • 16 •
gin, coffee amaro, vermouth blanc, tepache

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

sours & daisies

second sight • 16 •
gin & sarsaparilla, fermented plum & dill, cynar, spiced hazlenut

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

intergalactic uppercut • 17 • clarified milk punch •
rye, crab apple & vanilla, chinato, sherry, whey, lambrusco

clapback • 17 •
mezcal, clapp pear, chartreuse & chili crisp, cassis, lager

swizzles & flips

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

moonlight eyeline • 18 •
pisco & mint, matcha pepita cream, melon apertif, absinthe

martini & old fashioned

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

zero to shiro • 20 •
Weller bourbon & spruce, shiro plum, white port, phosphate