

# 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>
jenner's salad	<b>18</b>
radicchio & bagna cauda	<b>18</b>
tonnato melt on sourdough with chili oil	<b>16</b>
squash caramelle, parmesan broth & fried rosemary	<b>21</b>
carrots, crab & béarnaise	<b>21</b>
ahi tuna tartare & allumettes fries	<b>21</b>
perch, mustard beurre blanc & puntarelle	<b>32</b>
arctic char, bisque & brassicas	<b>32</b>
swiss chard & ricotta ravioli	<b>30</b>
spaghetti alla chitarra, red pepper & clams	<b>32</b>
rotating cheese selection	<b>7 each</b>
pavlova, poached pears & ginger curd	<b>13</b>
tarte tatin & aged gouda	<b>13</b>

## 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 x bishops, *cellar slammer, session ipa*, 355ml, 4.4% **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**  
north x b.b, *saison de chardonnay, saison wine hybrid*, 750ml, 6% **28**  
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 **10/66**  
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 1L, *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 1L, *Trebbiano*, Italy **106**

### Pink

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

### Red

Fontefico, 2022, Monty says glou glou glou, *Montepulciano*, Italy **14/92\***  
Testament, 2021, The Dalmation Dog, *Babić*, Croatia **14/92**  
Château du Petit Thouars, 2021, Les Georges, *Cabernet franc*, France **13/85**  
Milan Nestarec, NV, Postmoderna, *Blaufrankish*, Czech Rep. **115\***  
Ochota Barrels, 2022, The Green Room, *Grenache & Shiraz*, Australia **90**  
Dinamo, NV, Nucleo 1 1L, *Sangiovese*, Italy **104**

*\*served chilled*

### alcohol-free

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

**bluebones • 12 •**  
blueberry & chamomile, orange, parsnip, scawled oats

### highball & spritz

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

**working title • 16 •**  
gin, botanical liqueur, aperitif wines, tepache

### sours & daisies

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

**intergalactic uppercut • 18 • clarified milk punch •**  
rye, crab apple & vanilla, chinato, sherry, whey, lambrusco

**clappback • 18 •**  
mezcal, clapp pear, chartreuse & chili crisp, cassis, lager

### swizzles & flips

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

**moonline • 18 •**  
pisco & mint, matcha pepita cream, melon aperitif, absinthe

### martini & old fashioned

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

**forked tongue • 19 •**  
mezcal & ginger, tequila, apricot, shiso sherry

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