

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, preserved melon & bee balm	14
melanzane sott'olio & straciatella	16
jenner's salad	18
radicchio & bagna cauda	18
tonnato melt on sourdough & chili oil	16
chicken liver toast, beets & vincotto	19
squash caramelle, parmesan broth & fried rosemary	21
carrots, crab & béarnaise	21
ahi tuna tartare & allumettes fries	21
perch, mustard beurre blanc & puntarelle	32
arctic char, snow crab bisque & brassicas	32
swiss chard & ricotta ravioli	30
cavatelli, fennel sausage & 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 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**
willibald brewing, *city slicker, ipa*, 473ml, 6.8% **12**
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**
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**
Vincent couche, NV, *Eclipsia*, *Champagne*, France **154**
Berlucchi, '61 Extra Brut, *Franciacorta*, Italy **110**

White

La griffe bernard chéreau, 2022, *Melon de bourgogne*, Muscadet France **12/65**
Barbadillo, 2022, Blanco de Albariz, *Palomino fino*, Spain **13/85**
Black island, 2021, The Dalmation Dog, *Pošip*, Croatia **14/92**
Domaine de pré semelé, 2022, *Sancerre*, France **110**
Domaine albert de conti, 2023, Cuvée de Conti, *Semillon*, France **75**
Lofi, NV, *Chardonnay*, California USA **98**

Skin Contact

Sassara vini, 2021, *Esotica*, *Field blend*, Italy **14/82**
Bouchon, 2021, *Skin*, *Sémillon*, Chile **82**
Occhipinti, 2023, sp68, *Zbibbo & Albanello*, Italy **99**
Lammidia, NV, *Miscela*, *Field blend*, Italy **96**
Dinamo, NV, Nucleo X 1L, *Trebbiano*, Italy **106**

Pink

Vivere la vita, 2023, *Pastello*, *Nerello mascalese*, Italy **12/65**
Lammidia, 2021, *Panda*, *Moscato rose del trentino*, Italy **83**
Milan nestarec, NV, Transcendant #3, *Pinot & blaüfrankish*, Czech Rep. **130**

Red

Longavi, 2021, *Glup!*, *Pais*, Chile **14/85***
Testament, 2021, The dalmation dog, *Babić*, Croatia **15/98**
Avamposti, 2021, *Cerchi*, *Slarina*, Italy **15/98**
Milan nestarec, NV, Postmoderna, *Blaüfrankish*, Czech Rep. **115***
Ochota barrels, 2022, The green room, *Grenache & shiraz*, Australia **90**

**served chilled*

alcohol-free

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

bluebones • 12 •
hibiscus & mint, orange, beet, scawled oats

highball & spritz

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

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

appeachiation post • 17 •
peated scotch, shiso & summer peach soda, aperitivi, dry vermouth

sours & daisies

final frondtier • 17 •
gin & lime leaf, clarified coconut & fennel cordial, aperitif wine

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

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

swizzles & flips

lost lake • 17 •
rum, passionfruit, sesame & pineapple cordial, campari, maraschino

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

martini & old fashioned

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

swing and a miso • 21 •
Michter's whiskey & miso, cranberry, vermouth, underbrush, whiskey plum