

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, salted blueberry, almond	14
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
cod, pommes paillason & salsa verde	32
swiss chard & ricotta ravioli	30
pappardelle & porcini ragu bianco	32
rotating cheese selection	7 each
chocolate earl grey mousse, amaranth meringue	13
tarte tatin & aged gouda	13

draught taps ~ 9oz / 18oz

stillwell brewing, *cream ale*, 4.0% **7/11**
north brewing, *brunello, session ale*, 4.5% **7/11**

bottled & canned beer

miller high life, *american lager*, 355ml, 4.6% **6** + aperol **5**
2 crows x Yeah Yeah's, *SAL, pilsner*, 473ml, 5.1% **10**
tilman's bier, *helles lager*, 500ml, 5.1% **14**
north brewing, *fool moon, witbier*, 473ml, 4.3%, **10**
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**
tatamagouche brewing, *fish hawke, double ipa*, 473ml, 8.4% **10**
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**
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

Blomidon, NV, crémant, white blend, NS; Canada **14/79**

Venturini baldini, 2019, montelocco, lambrusco salomino, Italy **72**

Benjamin bridge, 2021, methode ancestrale, sauvignon blanc, NS, Canada **104**

Vincent couche, NV, eclipsia, champagne blend, Champagne; France **154**

Berlucchi, NV, 61 extra brut, chardonnay & pinot noir, Lombardi; Italy **110**

White

Famiglia pasqua, 2022, passionessentimento bianco, garganega, Italy **13/70**

Barbadillo, 2022, blanco de albariz, palomino fino, Spain **13/70**

Black island, 2021, the dalmation dog, pošip, Croatia **15/92**

La griffe bernard chéreau, 2022, melon de bourgogne, Muscadet; France **65**

Domaine de pré semelé, 2022, sauvignon blanc, Sancerre; France **110**

Domaine albert de conti, 2023, cuvée de conti, white blend, Bergerac; France **75**

Lofi, NV, chardonnay, Santa barbara; USA **98**

Château le puy, 2022, marie cécile, sémillon, Bordeaux; France **165**

Skin Contact

Milan nestarec, NV, OKR, chardonnay & grüner veltliner, Czech Republic **15/115**

Sassara vini, 2021, esotico, field blend, Veneto; Italy **82**

Lammidia, NV, miscela, field blend, Abruzzo; Italy **96**

Dinamo, NV, nucleo x 1L, trebbiano, Barbolino; Italy **106**

Pink

Lammidia, 2021, panda, moscato rose del trentino, Abruzzo; Italy **16/94**

Vivere la vita, 2023, pastello, nerello mascalese, Etna; Italy **80**

Milan nestarec, NV, transcendant #3, pinot & blaüfrankish, Czech Rep. **130**

Red

Weingut henrich, NV, naked red, rotberger & blaüfränkisch, Austria **13/70**

Testament, 2021, the dalmation dog, babiĉ, Croatia **15/98**

Avamposti, 2021, cerchi, slarina, Piemonte; Italy **15/98**

Longavi, 2021, glup!, pais, Bío Bío; Chile **85***

Lapierre, 2023, morgon, gamay, beaujolais; France **140**

Milan nestarec, NV, postmoderna, blaüfrankish, Czech Republic **115***

Ochota barrels, 2022, the green room, grenache & shiraz, Australia **90**

Clos de l'oratoire, 2020, g.s.m, Châteauneuf-du pape; France **160**

***served chilled**

alcohol-free

stiff competition • 12 •

pineapple & sesame oil, donn's mix, non-alcoholic piquette, pandan

bluebones • 12 •

hibiscus & mint, orange, beet, scawled oats

highball & spritz

stunt water • 17 •

sotol & corn husk, poblano sherry, akavit, limestone soda

royal proxy • 17 •

tequila & vanilla mint, smoked aperitif, tepache, hazelnut bitters

apeachiation post • 17 •

peated scotch, shiso & summer peach soda, aperitivi, dry vermou

sours & daisies

final fronttier • 17 •

gin & lime leaf, clarified coconut & fennel cordial, aperitif wine

basic training • 19 • ~ **clarified milk punch** ~

tequila & espresso, spiced pumpkin, whey, amari, quinine, churro foam

triple A convenience • 17 •

bourbon & rose bud, pink ginger vermou

clappback • 18 •

mezcal, clapp pear, chartreuse & chili crisp, cassis, lager

swizzles & flips

moonline • 18 •

pisco & mint, matcha pepita cream, melon apertif, absinthe

martini & old fashioned

hotel loire • 18 •

gin, sherry vermou

siamese cat • 19 •

cognac, mezcal & pickled mango, blanc vermou

swing and a miso • 21 •

Michter's whiskey & miso, cranberry, vermou