

# Bar Kismet

bread & oil	<b>7</b>
oysters	<b>3.5</b>
marinated olives	<b>8</b>
raw scallop, salted blueberry, almond	<b>14</b>
jenner's salad	<b>18</b>
radicchio & bagna cauda	<b>18</b>
tonnato melt on sourdough & chili oil	<b>16</b>
chicken liver toast, beets & vincotto	<b>19</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 & endive	<b>32</b>
cod, pommes paillasson & salsa verde	<b>32</b>
swiss chard & ricotta ravioli	<b>30</b>
pappardelle & porcini ragu bianco	<b>32</b>
rotating cheese selection	<b>7 each</b>
chocolate earl grey mousse, amaranth meringue	<b>13</b>
tarte tatin & aged gouda	<b>13</b>

## 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, *passionesentimento 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 barbera*; USA **98**  
Château le puy, 2022, *marie cécile, sémillon*, Bordeaux; France **165**

### Skin Contact & Rose

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**  
▪  
Lammidia, 2021, *panda, moscato rose del trentino*, Abruzzo; Italy **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 & blaufränkisch*, Austria **13/70**  
Testament, 2021, *the dalmation dog, babić*, 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**  
Guiseppe cortese, 2021, *nebbiolo*, Barbaresco; Italy **165**  
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

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

### 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

**atlas operation • 17 •**  
bourbon & lemongrass, ambre vermouthe, spiced elderflower, charred persimmon

### swizzles & flips

**incognito alligator • 19 •**  
mezcal & chocolate malt, branca menta, cold brew, avocado oil, sherry

**undercover crocodile • 18 •**  
cachaça & chamomile, banana marzipan cream, ginger madeira, gentian

### martini & old fashioned

**hotel loire • 18 •**  
gin, sherry vermouthe & cheddar, geneva crabapple, overproof rum

**siamese cat • 19 •**  
cognac, mezcal & pickled mango, blanc vermouthe, red chartreuse

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