

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, salted blueberry, almond	14
jenner's salad	18
citrus salad & salsa matcha	17
tonnato melt on sourdough & chili oil	16
fried cabbage, green goddess, dried char	16
parsnip, date confit, sesame butter	18
ahi tuna tartare & allumettes fries	21
lorighittas & octopus	24
perch, tardivo, mustard beurre blanc	32
cod, pommes paillason, salsa verde	32
gnocchi alla bava	31
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, *tax holiday, ipa*, 7% 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

tatamagouche, *square one, saison*, 355ml, 6.1% 9

north x b.b, *saison de chardonnay, saison wine hybrid*, 750ml, 6.0% 28

church brewing, *saltwater joys, gose*, 473ml, 4.4% 11

tatamagouche, *sunrise trail, session ipa*, 473ml, 4.1% 10

burdock brewing, *docklife, saison*, 375ml, 5.1% 14

stillwell brewing, *pale ale, west coast style*, 473ml, 5.3% 10

north brewing, *dishoom dishoom, mosaic & amarillo ipa*, 473ml, 5.1% 10

bellwoods brewing, *positively banging, ipa*, 473ml, 6.0% 14

2 crows brewing, *what in tarnation, new england ipa*, 473ml, 6.1% 11

tatamagouche brewing, *fish hawke, double ipa*, 473ml, 8.4% 10

2 crows brewing, *classic, stout*, 473ml, 4.1% 10

lone oak brewing, *noble, non-alcoholic ipa*, 355ml, 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*, 473 ml, 7.0% 10

sourwood x grape witches, *bluenat, blueberry pet nat*, 750ml, 7.0% 42

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*, Nova scotia; Canada **14/79**
Terra prava, 2021, *roverso, chardonnay & sauvignier gris*, Veneto; Italy **125**
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*, Veneto; Italy **13/70**
Barbadillo, 2022, *blanco de albariz, palomino fino*, Spain **13/70**
Black island, 2021, *the dalmation dog, pošip*, Croatia **15/92**
Gruber röschitz, 2023, *grüner veltliner*, Weinviertel; Austria **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 & Rose

Sassara vini, 2022, *coconar, garganega*, Veneto; Italy **14/85**
Milan nestarec, NV, OKR, *chardonnay & grüner veltliner*, Czech Republic **115**
Benjamin bridge, 2015, *geishenheim*, Nova scotia; Canada **120**
Lammidia, NV, *miscela, field blend*, Abruzzo; Italy **96**
Dinamo, NV, *nucleo x 1L, trebbiano*, Barbolino; Italy **106**
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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

Milan nestarec, 2023, *nach, pinot Noir, blaüfrankish*, Czech Republic **15/110**
Jean-luc colombo, 2022, *les collines de laure, syrah*, Rhone; France **14/80**
Avamposti, 2021, *cerchi, slarina*, Piemonte; Italy **15/98**
Milan nestarec, NV, *postmoderna, blaüfrankish*, Czech Republic **115***
Benjamin bridge, 2021, *gamay*, Nova scotia; Canada **120**
Guisepe 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

ah shucks • 18 •
sherry & pandan, mulled cherry, white port, dry curaçao, limestone soda

fancy walking • 18 •
tequila & spicy maitake, smoked herbal liqueur, fortified wines, tepache

cold snap • 17 •
armagnac & sage, acqua di cedro, snap pea aperitif, clementine cream soda

sours & daisies

bean here before • 17 •
vodka, red bean, pineapple sake & green tea, lemon

final frondtier • 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 vermouht, 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 vermouht & cheddar, geneva crabapple, overproof rum

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

swing and a miso • 21 •
weller bourbon, miso butter, cranberry, vermouht, underbrush, whiskey plu