

# Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, pear, buckwheat	14
kohlrabi caesar salad	16
citrus salad & salsa matcha	17
tonnato melt on sourdough & chili oil	16
fried cabbage, green goddess, dried char	16
beet, endive, tahini yogurt & candied cumin	17
ahi tuna tartare & allumettes fries	21
lorighittas & octopus	24
halibut cheek, snow pea leaves & shallot butter	29
cod, pommes paillason, salsa verde	32
gnocchi alla bava	31
pacherri & venetian duck ragu	34
chocolate earl grey mousse, amaranth meringue	13
coconut panna cotta	11
bois de grandmont; pasteurized cow milk, soft	7
chemin du brûlé ; unpasteurized cow milk, semi soft	7
le chèvre-vache; pasteurized cow & goat milk, firm	7

## draught taps ~ 9oz / 18oz

tatamagouche x two crows, biere d'amis, french pilsner, 4.9% 7/11  
north brewing, surf session, ipa, 4.0% 7/11

## bottled & canned beer

miller high life, lager, 355ml, 4.6% 6 + aperol 5  
2 crows x Yeah Yeah's, SAL, pilsner, 473ml, 5.1% 10  
north brewing, fool moon, witbier, 473ml, 4.3%, 10  
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, roman candle, ipa, 473ml, 6.8% 14  
burdock brewing, ducks, ipa, 355ml, 6.3% 12  
tatamagouche brewing, mussed up, double ipa, 473ml, 8.0% 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  
benjamin bridge, piquette zero, non-alcoholic wine, 250ml, 0.0% 8

## cider

sourwood x grape witches, bluenat, blueberry pet nat, 750ml, 7.0% 10/40  
sourwood cider, wabamo, hopped session cider, 355 ml, 4.0% 7  
wild, boar, barrel aged cider, 473 ml, 7.0% 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**  
J. laurens, NV, blanquette de limoux, *mauzac & chardonnay*, France **90**  
Terra prava, 2021, roverso, *chardonnay & sauvignier gris*, Veneto; Italy **125**  
Benjamin bridge, 2021, methode ancestrale, *sauvignon blanc*, NS; Canada **104**  
Vincent couche, NV, éclipsia, *champagne blend*, Champagne; France **154**  
Gimonnet brut, NV, 1er cru blanc de blanc, *chardonnay*, Champagne; France **177**

### 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**  
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*, France **75**  
Château le puy, 2022, marie cécile, *sémillon*, Bordeaux; France **165**

### Skin Contact & Rosé

Sassara vini, 2022, coconar, *garganega*, Veneto; Italy **14/85**  
Milan nestarec, NV, OKR, *chardonnay & grüner veltliner*, Czech Republic **115**  
Benjamin bridge, 2015, *geishenheim*, NS; 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**  
Milan nestarec, NV, transcendant #3, *pinot & blaüfrankish*, Czech Rep. **130**

### Red

Gruber röschitz, 2020, ried lauschen, *rotburger*, Weinviertel; Austria **14/80**  
Avamposti, 2021, cerchi, *slarina*, Piemonte; Italy **15/98**  
Domaine du petit clocher, 2022, anjou rouge, *cabernet franc*, France **13/65**  
Andrea bender, 2022, pinot noir, Pfalz; Germany **78**  
Milan nestarec, 2023, nach, *pinot noir & blaüfrankish*, Czech Rep. **110**  
Benjamin bridge, 2021, *gamay*, NS; Canada **120**  
The hatch, 2020, ross-o, *merlot & pinot noir*, BC; Canada **75**  
Guiseppe cortese, 2021, *nebbiolo*, Barbaresco; Italy **165**

**\*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

**shadow cast** • 18 •  
bourbon & herb oil, bitter red berry, orange sake, tepache

### sours & daisies

**bend and snap** • 16 •  
mint & gin, cucumber & pea leaf, sparkling wine, tamarillo foam

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

**needle nose** • 19 • ~ **clarified soy milk punch** ~  
tequila, pomelo, toasted hay, makrut honey, orange vermouth, soy

**carrot-te class** • 17 •  
rye, carrot & apple, off dry sherry, smoked coconut

### swizzles & flips

**pod bay doors** • 18 •  
armagnac & wasabi pea, blood orange & red clay, rose vermut, fernet

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

### martini & old fashioned

**harlequin novel** • 19 •  
gin & corn nut, shiro plum, carciofo vermuth, smoked vanilla, wax berry

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

**stock option** • 19 •  
canadian whisky & sunflower seed, blackberry wine, rhubarb amaro, mole