

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, pear, buckwheat	14
kohlrabi caesar salad	16
citrus salad & salsa macha	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
parsnip & comté raviole du dauphiné	21
halibut cheek, snow pea leaves & shallot butter	29
humboldt squid milanese, smoked tomato mayo	31
gnocchi alla bava	31
pacherri & venetian duck ragu	34
chocolate meringue cake	13
coconut panna cotta	11
brie de nangis; pasteurized cow milk, soft	7
le gedeon; pasteurized 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
bellwoods brewing, jelly king, sour ale, 473ml, 5.6% 10
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
tatamagouche brewing, nomad, non-alcoholic ipa, 355ml, 0.5% 8
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**
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

pinstripe pasttime • 21 •
tequila & after eight butter, lime & coconut, white port, blueberry pet n

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 vermouth, smoked vanilla, wax berry

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