

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
potato pavé & smoked salmon mousse	19
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
stuffed haddock, shrimp & olive rilette, fennel soubise	31
gnocchi alla bava	31
pacherri & venetian duck ragu	34
caramelized white chocolate crémeux, poached rhubarb	13
coconut panna cotta	11
fromager d'affinois; pasteurized cow milk, soft	7
le pacte des brasseurs; pasteurized cow milk, semi firm	7
allegretto; unpasteurized sheep milk, firm	7

draught taps ~ 9oz / 18oz

tanner brewing, helles, *German style lager*, 5% 7/11
tatamagouche brewing, yolande, *session ipa*, 4.6% 7/11

bottled & canned beer

milller high life, *lager*, 355ml, 4.6% 6 + aperol 5
stillwell, *cream ale*, 355ml, 5.1% 7
2 crows, amber horizons, *vienna lager*, 473ml, 4.9% 10
north brewing, fool moon, *witbier*, 473ml, 4.3%, 10
church brewing, saltwater joys, *gose*, 473ml, 4.4% 11
bellwoods brewing, jelly king, *sour ale*, 473ml, 5.6% 10
propeller brewing, anytime, *session ipa*, 355ml, 4.5% 10
burdock brewing, docklife, *saison*, 375ml, 5.1% 14
willibald, fluff, *pale ale*, 473ml, 5.5% 13
lone oak brewing, yankee gale, *american pale ale*, 355ml, 5.7% 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 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 & souvignier gris*, Veneto; Italy **125**
vincent couche, NV, éclipsia, *champagne blend*, Champagne; France **154**
gimonnet brut, NV, 1er cru blanc de blanc, *chardonnay*, Champagne; France **177**

White

barbadillo, 2022, blanco de albariz, *palomino fino*, Spain **13/70**
black island, 2021, the dalmation dog, *pošip*, Dalmatia; Croatia **15/92**
funkstille, 2022, *riesling*, Kremstal; Austria **14/85**
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**
Judith beck, 2023, *chardonnay*, Burgenland; Austria **85**
château le puy, 2022, marie cécile, *sémillon*, Bordeaux; France **165**

Skin Contact & Rosé

cacique maravilla, 2022, vino naranja, *moscatel de alejandria*, Chile **13/75**
milan nestarec, NV, OKR, *chardonnay & grüner veltliner*, Czech Republic **115**
sassara vini, 2022, coconar, *garganega*, Veneto; Italy **85**
benjamin bridge, 2015, *geishenheim*, NS; Canada **120**
lammidia, NV, miscela, *field blend*, Abruzzo; Italy **96**
dario prinčič, 2017, jakot, *friulano*, Venezia Giulia; Italy **130**
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calvet, 2023, rosé d'anjou, *cabernet franc & gamay*, anjou; france **13/65**
lammidia, 2021, panda, *moscato rose del trentino*, Abruzzo; Italy **94**
milan nestarec, NV, transcendant #3, *pinot & blaüfrankish*, Czech Rep. **130**

Red

judith beck, 2022, *blaufränkisch*, Burgenland; Austria **15/85**
domaine du petit clocher, 2022, anjou rouge, *cabernet franc*, France **13/65**
telmo rodriguez, 2022, al-muevedre, *monastrell*, Alicante; Spain **13/75**
gruber röschitz, 2020, ried lauschen, *rotburger*, Weinvierte; Austria **80**
jean-paul brun, 2023, beaujolais l'ancien, *Gamay*, Beaujolais; France **90**
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**

highball & spritz

good grief • 17 •
dry vermouth & sherry, limestone soda, acqua de cedro, mint, shiso

iguana impersonator • 17 •
cachaca & pollen, tepache, toasted ginger Madeira, gentian

rabbits paw • 18 •
irish whisky, galaxy hop soda, ginger aperitif, underbrush

sours & daisies

bend and snap • 17 •
mint & gin, cucumber & pea leaf, sparkling wine, tamarillo foam

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

pink mousse • 18 •
cardamom vodka, fermented rhubarb, amaro, salted grapefruit, yogurt

pinstripe pasttime • 18 •
tequila & after eight, lime & coconut, white port, lambrusco salamino

swizzles & flips

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

bangarang • 19 •
white rum & torched dill, mango coconut, blanc vermut, poblano liqueur

martini & old fashioned

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

perfect days • 21 •
japanese whisky & chamomile, geneva crabapple, tropic aperitif

cellar aged • 20 •
carefully rested serves from former menus

alcohol-free

stiff competition • 13 •
pineapple & sesame oil, donn's mix, non-alcoholic piquette, pandan

australian open • 13 •
kiwi, coconut, matcha, mint, vanilla