

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, radish & black Sesame	14
romaine, pumpkin seed dill dressing, aged cheddar	17
raw albacore, green sauce, guindilla	20
tonnato melt on sourdough & chili oil	16
grilled hakurei & anchovy sauce	17
asparagus, gribiche & chicken skin	19
ahi tuna tartare & allumettes fries	21
foglie d'ulivo, rapini & peas	21
halibut cheek, snow pea leaves & shallot butter	31
black cod, morels & caramelized turnip	35
gnocchi alla bava	31
rye pappardelle, nettle & walnut Pesto, straciatella	31
caramelized white chocolate crèmeux, poached rhubarb	13
coconut panna cotta	11
lemeric; unpasteurized cow milk, soft	7
tomme de savoie; unpasteurized cow milk, semi soft	7
richelieu; pasteurized goat milk, semi soft	7

draught taps ~ 9oz / 18oz

north brewing, sunny days, Mexican lager, 4.4% 7/11
tatamagouche brewing, yolande, session ipa, 4.6% 7/11

bottled & canned beer

miller high life, lager, 355ml, 4.6% 6 + aperol 5
stillwell, cream ale, 355ml, 5.1% 7
tanner & co brewing, pilsner, 473ml, 4.8% 10
tanner & co brewing, belgian single, 473ml, 5.2% 11
north brewing, forsythia, hopped sour ale, 473ml, 3.8% 10
bellwoods brewing, jelly king, sour ale, 473ml, 5.6% 12
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
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
revel cidery, time & place, farmhouse cider, 355ml, 7.0% 10
wild, boar, barrel aged cider, 473 ml, 7.0% 10
revel cidery, ribbon, wine, plum & blueberry hybrid, 750ml, 6.2% 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

Sparkling

blomidon, NV, crémant, *white blend*, NS; Canada **14/79**
cacique maravilla, 2021, chacoli pet-nat rosé, *pais*, Bio-Bio; Chile **15/85**
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**
kamara pure, 2023, shadow play, *assyrtiko*, Thessaloniki; Greece **15/90**
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**
black island, 2021, the dalmation dog, pošip, Dalmatia; Croatia **92**
domaine albert de conti, 2023, cuvée de conti, *white blend*, France **75**
Judith beck, 2023, *chardonnay*, Burgenland; Austria **85**

Skin Contact & Rosé

lammidia, NV, sciatto(L), *chardonnay*, Abruzzo; Italy **15/90**
milan nestarec, NV, OKR, *chardonnay & grüner veltliner*, Czech Rep. **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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lammidia, 2022, rosato, *montepulciano*, Abruzzo; Italy **16/100**
calvet, 2023, rosé d'anjou, *cabernet franc & gamay*, anjou; france **65**
lammidia, 2021, panda, *moscato rose del trentino*, Abruzzo; Italy **94**
milan nestarec, NV, transcendant #3, *pinot & blaüfrankish*, Czech Rep. **130**

Red

andreas bender, 2023, *pinot noir*, Pfalz; Germany **15/90**
judith beck, 2022, *zweigelt*, Burgenland; Austria **14/85**
telmo rodriguez, 2022, al-muevedre, *monastrell*, Alicante; Spain **13/75**
judith beck, 2021, bambule!, *pinot noir*, Burgenland; Austria **115**
gruber röschitz, 2020, ried lauschen, *rotburger*, Weinvierte; Austria **80**
jean-paul brun, 2023, beaujolais l'ancien, *gamay*, Beaujolais; France **90**
benjamin bridge, 2021, *pinot noir*, NS; Canada **120**

highball & spritz

 **good grief • 16 •**
dry vermouth & sherry, limestone soda, acqua de cedro, mint, shiso

 **okie dokie • 16 •**
cynar, bitter apricot brandy, earl grey cream soda, cacao

sours & daisies

 **barb's your uncle • 18 •**
cardamom vodka, fermented rhubarb, amaro, salted grapefruit, yogurt

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

 **pesto change-o • 18 •**
mezcal reggiano, basil & pumpkin seed, sherry, lime leaf

swizzles & flips

 **ouija board • 18 •**
tequila & pandan, marzipan horchata, minted fernet

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

stirred & spirit forward

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

 **table of contents • 20 •**
canadian whisky & pine sap, sherry, rabarbaro, smoked coconut

alcohol-free

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

 **cold shoulder • 13 •**
rhubarb & fermented plum, NOA Amaro, green tea, concrete tonic