

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, lemongrass, daikon & black sesame	14
endive, date, manchego & fried caper	18
tonnato melt on sourdough & chili oil	16
celeriac, pear, hazelnut dressing & beemster	18
spizzulu, chicken & carrot butter, tarragon	20
fried cabbage, chermoula, apricot & almonds	19
citrus salad & salsa macha	18
ahi tuna tartare & allumettes fries	22
swordfish, sweet potato, bonito & pickled mushroom	32
red wine sausage, polenta & black kale	34
ricotta triangoli, green olive, sage & confit lemon	30
tagliatelle & squid bolognese	31
paris-brest, pistachio praline	13
chocolate & sunflower seed cake	13
sainte-maure de touring; unpasteurized goat milk, soft, FR	7
cantal entre-deux; pasteurized cow milk, semi firm, FR	7
bel haven triple cream; pasteurized cow milk, soft, ON	7

draught ~ 9oz / 18oz

tatamagouche brewing co, north shore, *lagered ale*, 4.7% **7/11**
good robot, creature feature, ipa, 6.4% **7/11**

bottled & canned

miller high life, *lager*, 355ml, 4.6% **6** + aperol **5**
stillwell, *cream ale*, 355ml, 5.1% **7**
2 crows brewing, ac light lager, *lager*, 355ml, 4.0% **8**
tatamagouche brewing co, dekorum, *light lager*, 355ml, 2.9% **8**
2 crows brewing, sal, *italian pilsner*, 473ml, 5.1% **11**
tanner brewing co, orange gem marigold, *saison*, 473ml, 5.8% **11**
tanner brewing co, sauvage gose, *gose*, 473ml, 4.8% **11**
north brewing, brunello, *session ale*, 473ml, 4.5% **11**
tatamagouche brewing co, observe, *brett lager*, 355ml, 6.4% **8**
tanner brewing co, *altbier*, 473ml, 5.7% **12**
flying boats brewing, liberator, *american pale ale*, 471ml, 5.6% **11**
bannerman brewing, thirst trap, *american pale ale*, 471ml, 5.5% **12**
farm league brewing, birdie juice, ipa, 473ml, 4.2% **11**
collective arts, life in the clouds, *new england ipa*, 473ml, 6.1% **12**
banished brewing, jim time, *double ipa*, 473ml, 8.0% **13**
tanner brewing co, *porter*, 473ml, 5.7% **10**
tatamagouche brewing co, 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

wild, wind, *wild fermented cider*, 473ml, 6.5% **11**
mauzy, barn hooch, *hopped cider*, 355ml, 6.5% **12**
revel cidery, ribbon, *wine, plum & blueberry hybrid*, 750ml, 6.2% **42**
wild, comet year, *spontaneous ferment cider*, 750ml, 6.3% **30**
margaree, stonehouse trio, *elderberry pet nat hybrid*, 750ml, 6.5% **38**

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**
parlan wines, 2021, supernatural, *seyval & l'acadie blanc*, Annapolis; NS **100**
terra prava, 2021, roverso, *chardonnay & sauvignier gris*, Veneto; Italy **125**
domaine lagille, NV, l'inattendue brut, *pinot meunier*, Champagne; France **160**

White

gruber röschitz, 2024, *grüner veltliner*, Weinviertel; Austria **13/70**
martin vajčner, 2023, *riesling*, Moravia; Czech Republic **15/90**
agricola la portera, 2024, tardano blanco, *macabeo*, Aragon; Spain **14/83**
chateau picoron, 2024, no lemon no melon, *merlot*, Bordeaux; France **92**
albert de conti, 2024, *semillon & sauvignon*, Bergerac; France **75**
parlan wines, 2024, *l'acadia blanc*, Annapolis, NS **90**
jean-marc brocard, 2023, saint-claire chablis, *chardonnay*, Burgundy; FR **110**
judith beck, 2023, bambule!, *furmint*, Burgenland; Austria **115**
lo-fi wines, NV, *chardonnay*, California; USA **112**

Skin Contact

echevarría, 2022, orange wine drinkers, *sauvignon blanc*, Curico; Chile **13/70**
parlan wines, 2024, nadurra orange, *seyval blanc*, Annapolis; NS **75**
rosewood estates, 2023, pure imagination, *riesling*, Beamsville; Ontario **85**
milan nestarec, 2023, OKR, *chardonnay & grüner veltliner*, Czech Rep. **115**

Rosé






rosewood estates, 2024, flora, *cabernet franc & gamay*, Ontario **75**
therianthropy, 2024, endless rosé, *merlot & pinot gris*, Ontario **85**
kamara pure, 2022, stalisma, *xinomavro*, Thessaloniki; Greece **90**

Red



lo-fi wines, NV, quadraphonic, *red blend*, California; USA **15/110**
martin vajčner, 2023, *pinot noir*, Moravia; Czech Republic **14/84**
château de saint cosme, 2023, *syrah*, Côtes du Rhône; France **14/80**
therianthropy, 2023, david eagle, *gamay*, Beamsville; Ontario **85**
alberto orte, 2019, a portela, *mencia*, Galicia; Spain **110**
therianthropy, 2025, passe tout grains, *gamay & pinot noir*, Ontario **90**
lapierre, 2024, morgon, *gamay*, Beaujolais; France **146**

cocktails



sours & daisies

-  **city bird • 18 • *clarified* 2.00oz**
tequila, artichoke amaro, pineapple, burnt pandan & oat
-  **squatters rights • 17 • 1.25oz**
overproof rum, yellow chartreuse, maraschino, kumquat, absinthe
-  **bingo bango • 18 • 2.25oz**
pisco & brown butter, mango jam, dry sherry, amaro, lemon, bitters
-  **popular demand • 17 • 2.00oz**
bourbon, italian vermouth, quince, fernet, lemon
-  **cloud nine • 18 • 2.75oz**
blanc vermouth, mezcal, salt, blood orange foam



stirred & spirit forward

-  **editors note • 18 • 3.00oz**
gin & mustard oil, blanc vermouth, masala chai
-  **luigi primo • 19 • 2.5oz**
bourbon, prosecco & sour cherry, dry vermouth, campari

classic

-  **london calling • 16 • 2.00oz**
gin, dry fino sherry, lemon, grapefruit oil
-  **casa carajillo • 17 • 1.5oz**
reposado tequila, citrus liqueur, cold brew espresso

alcohol-free

-  **monkey punch • 12 • *carbonated***
coconut water, peach & ginger tea, cucumber, lemon
-  **spanish steps • 13 •**
non-alcoholic aperitivo, orange & fig cordial