

# Bar Kismet

bread & oil	<b>7</b>
oysters	<b>3.5</b>
marinated olives	<b>8</b>
raw scallop, lemongrass, daikon & black sesame	<b>14</b>
endive, date, manchego & fried caper	<b>18</b>
tonnato melt on sourdough & chili oil	<b>16</b>
celeriac, pear, hazelnut dressing & aged gouda	<b>18</b>
trofie, sorrel & walnut pesto	<b>21</b>
fried cabbage, chermoula, apricot & almonds	<b>19</b>
citrus salad & salsa macha	<b>18</b>
ahi tuna tartare & allumettes fries	<b>22</b>
perch & guindilla grenobloise	<b>30</b>
red wine sausage, polenta & black kale	<b>34</b>
ricotta triangoli, green olive, sage & confit lemon	<b>32</b>
tagliatelle & squid bolognese	<b>31</b>
clementine posset	<b>11</b>
chocolate & sunflower seed cake	<b>13</b>
tommes de pyrénées; pasteurized cow milk, firm, FR	<b>7</b>
cantal entre-deux; pasteurized cow milk, semi firm, FR	<b>7</b>
le vieux pané; pasteurized cow milk, soft, FR	<b>7</b>

draught ~ 9oz / 18oz

stillwell x dormie, tap in lite, czech lager, 3.9% **7/11**  
good robot, creature feature, ipa, 6.4% **7/11**

## bottled & canned

miller high life, lager, 355ml, 4.6% **7** + aperol **5**  
2 crows brewing, ac light lager, lager, 355ml, 4.0% **8**  
tatamagouche brewing co, dekorum, light lager, 355ml, 2.9% **8**  
stillwell, cream ale, 355ml, 5.1% **8**  
tilmans biere, das helles, helles lager, 500ml, 5.1% **14**  
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**  
tanner brewing co, altbier, 473ml, 5.7% **12**  
2 crows brewing, spon de replay, fermented wild ale, 325ml, 6.1% **14**  
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**  
bellwoods x other half, mylarshark, double ipa, 473ml, 8.0% **14**  
banished brewing, jim time, double ipa, 473ml, 8.0% **13**  
north brewing, designated surfer, non-alcoholic session ale, 0.5% **9**  
tatamagouche brewing co, nomad, 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

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**

**wine ~ 4oz / Bottle**

**Sparkling**

blomidon, NV, crémant, *white blend*, NS; Canada **14/79**  
tomato wheels, NV, lambrusco, *lambrusco salomino*, Emilia-Romagna; Italy **85\***  
parlan wines, 2021, supernatural, *seyval & l'acadie blanc*, Annapolis; NS **100**  
vincent couche, NV, eclipsia brut, *champagne blend*, Champagne; France **132**  
domaine lagille, NV, l'inattendue brut, *pinot meunier*, Champagne; France **160**

**White**

gruber röschitz, 2019, *riesling*, Weinviertel; Austria **14/85**  
domaine albert de conti, 2024, *semillon & sauvignon*, Bergerac; France **13/75**  
agricola la portera, 2024, tardano blanco, *macabeo*, Aragon; Spain **14/85**  
colombo wines, 2024, *columbard*, Stellenbosch; South africa **101**  
parlan wines, 2024, *l'acadia blanc*, Annapolis; NS **90**  
jean-marc brocard, 2023, saint-claire chablis, *chardonnay*, Burgundy; FR **110**  
weingut heinrich, 2024, naked white, *pinot blanc & chardonnay*, Austria **94**  
lo-fi wines, NV, *chardonnay*, California; USA **100**

**Skin Contact**

domaine montrose, 2024, solis lumen, *muscat blanc à petits grains*, France **13/75**  
rosewood estates, 2023, pure imagination, *riesling*, Beamsville; Ontario **85**  
parlan wines, 2024, nadurra orange, *seyval blanc*, Annapolis; NS **75**  
colombo wines, 2024, *muscat d'alexandrie*, Stellenbosch; South africa **101**  
milan nestarec, 2023, OKR, *chardonnay & grüner veltliner*, Czech Rep. **115**

**Rosé**

domaine albert de conti, 2024, odette, *cabernet sauvignon*, France **14/82**  
rosewood estates, 2024, flora, *cabernet franc & gamay*, Niagara; Ontario **75**  
malooof, 2021, where ya pj's at, *pinot gris & riesling*, Oregon; USA **110**  
lammidia, NV, paisley, *aleatico*, Abruzzo; Italy **104**  
kamara pure, 2022, stalisma, *xinomavro*, Thessaloniki; Greece **90**

**Red**

therianthropy, 2023, ruby wolf, *pinot noir*, Beamsville; Ontario **14/80**  
rosewood estates, 2021, night moves, *gamay noir*, Niagara; Canada **15/94\***  
telmo rodriguez, 2023, al-muvedre, *monastrell*, Valencia; Spain **13/78**  
lo-fi wines, NV, quadraphonic, red blend, California; USA **105**  
marco barba, 2022, barbarossa, *merlot & cabernet sauvignon*, Veneto; Italy **95**  
therianthropy, 2025, passe tout grains, *gamay & pinot noir*, Ontario **90**  
lapierre, 2024, morgon, *gamay*, Beaujolais; France **146**

**served chilled\***

**cocktails**

sours & daisies

- olé olé • 18 • 2.25oz  
pineapple husk rye, smoked dill, overproof rum, lime, coconut
- casa carajillo • 17 • 2.0oz  
reposado tequila, citrus liqueur, cold brew espresso
- special-tea • 18 • 2.0oz  
cognac, oolong citrus tea, honey, lemon, bitters
- side eye • 17 • 2.0oz  
gin & cascade hops, fortified wine, elderflower, mint, lime
- popular demand • 17 • 2.00oz  
bourbon, italian vermouth, quince, fernet, lemon

stirred & spirit forward

- editors note • 18 • 3.00oz  
gin & mustard oil, blanc vermouth, masala chai
- duck hunt • 19 • 2.75oz  
bourbon & duck fat, italian amaro, dry sherry, bitters
- cloud nine • 18 • 2.75oz  
blanc vermouth, mezcal, salt, blood orange foam

alcohol-free

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