

Bar Kismet

bread & oil	7
oysters	3.5
marinated olives	8
raw scallop, tomato water, green olive	14
black kale, feta dressing, hazelnuts	19
frisee, cucumber, coldwater shrimp & lemongrass	20
cottage ham, green beans & mint salsa verde	20
fried green onion & tonnato	18
carrots, crab & bearnaise	23
ahi tuna tartare & allumettes frites	23
arctic char, ajo blanco & grilled zucchini	35
halibut cheek, sherry sauce & chanterelle	38
ricotta cappelletti, porcini butter, peas, fried nettle	33
fazzoletti, fennel sausage & dandelion	33
cherry pavlova & wild bayberry ice cream	14
strawberry cannoli	14
mint ice cream & cucumber lime sorbet	12
miranda; pasteurized cows milk, firm, QC	8
saint albray; pasteurized cows milk, soft, FR	8
le douanier; pasteurized cows milk, semi soft, QC	8

draught ~ 9oz / 18oz

tatamagouche brewing, dinghy, berliner weisse, 3.7% 7/11
propeller brewing co, galaxy, new england ipa, 6.5% 7/11
sourwood cider, wabamo, session cider, 4.0% 8/12

bottled & canned

miller, high life, lager, USA, 355ml, 4.6% 7 + aperol 5
stillwell brewing, cream ale, Halifax; NS, 473ml, 5.1% 9
bannerman brewing, all hands, helles lager, st. johns; NL, 473ml, 5.1% 12
stillwell x dormie, tap-in lite, czech lager, Halifax; NS, 473ml, 3.9% 12
north brewing, cheeky pint, pub ale, Dartmouth; NS, 473ml, 4.9% 9
tanner brewing co, sauvage gose, gose, Chester; NS, 473ml, 4.8% 10
tatamagouche brewing, jitney, hopped sour, Tatamagouche; NS, 473ml, 4.5% 11
tanner brewing co, mango & basil, saison, Chester; NS 473ml, 5.8% 10
bellwoods brewery, bellweiser, pilsner, Toronto; ON, 355ml, 4.8% 10
candid brewing, bella, italian pilsner, Antigonish; NS, 355ml, 5.5% 8
tilmans biere, der weizen, german wheat beer, Munich; Germany, 500ml, 6.0% 14
flying boats brewing, liberator, american pale ale, Dieppe; NB, 473ml, 5.6% 10
north brewing, surf session, session ale, Dartmouth; NS, 355ml, 4.5% 8
trailway brewing, seeing citra, citra ipa, Fredericton; NB, 473ml, 6.0% 11
2 crows brewing, what in tarnation, ipa, Halifax; NS, 473ml, 6.1% 12
boréale, IPA des côtes, coastal ipa, Montréal; QC, 473ml, 6.1% 12
banished brewing, jim time, double ipa, Paradise; NL, 473ml, 8.0% 12

cider

wild, boar, barrel aged cider, Kingston; NS, 473ml, 7.0% 12
mauzy, ruby, rhubarb cider, St. Johns; NL, 355ml, 7.0% 12
mauzy, pomme d'espoir, basque style cider, St. Johns; NL, 355ml, 6.5% 12
revel cidery, soif, strawberry & cherry hybrid, Guelph; ON, 750ml, 6.2% 42
margaree, stonehouse trio, pet-nat hybrid, Margaree; NS, 750ml, 6.5% 38

n.a

north brewing, designated surfer, non-alcoholic session ale, 0.5% 9
bellwoods brewing, stay classy, non-alcoholic ipa, 473ml, 0.5% 11
corona, sunbrew, non-alcoholic cerveza, 330ml, 0.0% 6
benjamin bridge, piquette zero, non-alcoholic wine, 250ml, 0.0% 8

proudly pouring coffee from roastery 46 and tea from world tea house

wine ~ 4oz / Bottle

Sparkling

blomidon, NV, crémant, white blend, NS; Canada **13/79**
tomato wheels, NV, lambrusco, lambrusco salomino, Emilia-Romagna; Italy **14/85***
mureda alimentación, NV, burbuja brut, chardonnay, Castilla; Spain **75**
parlan wines, 2021, supernatural, seyval & l'acadie blanc, Annapolis; NS **90**
domaine lagille, NV, l'inattendue brut, pinot meunier, Champagne; France **160**

White

denis meunier, 2023, expression de silex, chenin blanc, Vouvray; France **14/80**
lightfoot & wolfville, 2025, flora, white blend, NS; Canada **13/70**
zudugarai, 2023, getariako txakolina, hondarabbi-zuri, Basque; Spain **14/100**
chateau picoron, 2023, no lemon no melon, merlot, Bordeaux; France **90**
turi marino, 2024, bianco, catarratto, Sicily; Italy **96**
parlan wines, 2024, nadurra, l'acadie blanc, Annapolis; NS **85**
dinamo, NV, nucleo 2, trebbiano toscano, Umbria; Italy **105**
benjamin bridge, 2017, concrete egg riesling, riesling, Wolfville; NS **132**
domaine la meulière, 2023, chablis, chardonnay, Burgundy; France **142**

Skin Contact

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

Rosé

dinamo, NV, nucleo 3, sangiovese, Umbria; Italy **15/105**
domaine albert de conti, 2024, odette, cabernet sauvignon, Bergerac; France **82**
malooof, 2021, where ya pj's at, pinot gris & riesling, Oregon; USA **110**
lammidia, NV, paisley, aleatico, Abruzzo; Italy **104**

Red

turi marino, 2024, turi rosso, nero d'avolo, Sicily; Italy **15/96**
fontefico, NV, monty says glou glou glou, montepulciano, Abruzzo; Italy **13/82***
santa julia, 2025, el burro, malbec, Mendoza; Argentina **14/90**
malooof, 2021, wax on wax soif, red blend, Oregon; USA **110**
domaine des ouled thaleb, 2023, syrocco, syrah, Casablanca; Morocco **92**
therianthropy, 2025, passe tout grains, gamay & pinot noir, Niagara; Ontario **84**
jean paul brun, 2024, le ronsay, gamay, Beaujolais; France **105**
clos de l'oratoire, 2020, g.s.m.c, Chateaufeuf-du-Pape; France **185**

served chilled*

cocktails

highballs & sours

- **lucy goosey** • 17 • 2.0oz
umeshu plum, dry sherry, bee pollen soda, bitters
- **two scoop tuesday** • 19 • 2.00oz **clarified**
vodka & waffle cone, rhubarb, cinnamon, lemon, bitters
- **spruce or dare** • 18 • 2.0oz
white rum, dry cider, cedar & spruce, lime, bitters
- **conversation pace** • 18 • 2.50oz
cachaça, cardamom, french & italian aperitif, strawberry
- **side eye** • 17 • 2.0oz
gin & cascade hops, fortified wine, elderflower, mint, lime
- **penalty minutes** • 18 • 2.25oz
whisky & bayberry leaf, cherry, aperitivo blend, lemon

stirred & spirit forward

- **momotaro negroni** • 18 • 3.00oz
navy strength gin, aromatized wine, bitter aperitif, japanese peach
- **atrani police** • 17 • 2.50oz
sake & lemongrass, amalfi lemon, vodka, sherry
- **sidewalk spirits** • 19 • 3.00oz
american whiskey, spanish vermouth, pineapple weed, peychaids
- **cloud ten** • 18 • 2.75oz
blanc vermouth, mezcal, salt, pineapple ube foam

alcohol-free

- **easy breezy** • 13 •
pineapple, lime, jalapeño, mint, cilantro
- **spanish steps** • 13 •
non-alcoholic aperitivo, orange & fig cordial