Bar Kismet

bread & oil	**7**
oysters	**3.5**
marinated olives	**8**
raw scallop, daikon, lemongrass & black sesame	**14**
radicchio, hazelnuts, gorgonzola & pickled raisins	**18**
smoked salmon mousse & endive	**18**
duck, pork & black olive terrine	**22**
fried cabbage, black lime honey & feta	**19**
celeriac agnolotti, fried kale & chicken jus	**23**
carrot, crab & bearnaise	**24**
ahi tuna tartare & allumettes frites	**23**
rosemary & white wine sausage, polenta & puntarelle	**35**
halibut cheek, griled maitake & sunchoke sauce	**34**
potato gnocchi alla bava	**31**
pappardelle, eggplant ragu & smoked ricotta	**31**

earl grey chocolate mousse cake	**14**
invisible apple cake, amaro caramel & creme fraiche	**14**

camembert; *pasteurized cows milk, soft*, FRA	**8**
fol épi; *pasteurized cows milk, semi-firm, FRA*	**8**
comté; *unpasteurized cows milk, firm, FRA*	**8**

draught ~ 9oz / 18oz

north brewing, little beast, *lagered ale*, 4.0% **7/11**
propeller brewing co, galaxy, *new england ipa*, 6.5% **7/11**
sourwood, wabamo, *hopped cider*, 4.0% **8/12**

bottled & canned

miller, high life, *lager*, USA, 355ml, 4.6% **7** + *aperol* **5**
bellwoods brewing, *dortmunder lager*, Toronto; ON, 473ml, 5.2% **13**
north brewing, surf session, *session ale*, Dartmouth; NS, 355ml, 4.5% **8**
stillwell brewing, *cream ale*, Halifax; NS, 355ml, 4.8% **8**
trailway brewing, fetch, *lager*, Fredericton; NB, 473ml, 5.0% **12**
tanner brewing co, festbier, *german malt ale*, Chester; NS, 473ml, 5.9% **10**
north brewing, cheeky pint, *pub ale*, Dartmouth; NS, 473ml, 4.9% **9**
tanner brewing co, helles, lager, Chester; NS, 473ml, 5.2% **9**
tatamagouche brewing, jitney, *hopped sour*, Tatamagouche; NS,473ml, 4.5% **10**
bellwoods brewery, bellweiser, *pilsner*, Toronto; ON, 355ml, 4.8% **10**
candid brewing, bella, *italian pilsner*, Antigonish; NS, 355ml, 5.5% **8**
lunns mill, charming molly, *blonde ale*, Lawrencetown; NS, 473ml, **10**
tatamagouche brewing, dolce vita, *saison*, Tatamagouche; NS, 355ml, 6.6% **8**
candid brewing, little rippa, *aussie pale ale*, Antigonish; NS, 355ml, 5.2% **8**
flying boats brewing, liberator, *american pale ale*, Dieppe; NB, 473ml, 5.6% **10**
boréale, double blanche du lac, *belgian witbier*, Montreal; QC, 473ml, 6.1% **13**
collective arts, life in the clouds, *neipa*, Hamilton; ON, 473ml, 6.1% **11**
willibald, chomp, *west coast ipa*, Cambridge; ON, 473ml, 6.6% **12**
foghorn brewing, tabula rasa, *hazy ipa*, Rothesay; NL, 473ml, 5.5% **12**
north brewing, cozy, *oatmeal stout*, Dartmouth; NS, 473ml, 5.0% **9**

cider

annapolis cider co, crisp & dry, *dry cider*, Wolfville; NS 355ml, 7.7% **9**
sourwood cider, *wild blueberry cider*, West Dublin; NS, 473ml, 6.0% **12**
mauzy, barn hooch, hopped cider, St. Johns; NL, 355ml, 6.5% **11**
mauzy, devil's acid, *crabapple cider*, St. Johns; NL, 355ml, 6.3% **11**
revel cidery, soif, *strawberry & cherry hybrid*, Guelph; ON, 750ml, 6.2% **40**
sourwood, l'acadie russet, *pét-nat cider*, West Dublin; NS, 750ml, 6.5% **36**

n.a

north brewing, designated surfer, *non-alcoholic session ale*, 355ml, 0.5% **8**
tatamagouche brewing, nomad, *non-alcoholic ipa*, 355ml, 0.5% **8**
corona, sunbrew, *non-alcoholic cerveza*, 330ml, 0.0% **7**
benjamin bridge, piquette zero, *non-alcoholic wine*, 250ml, 0.0% **9**

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

wine ~ 4oz / Bottle

Sparkling

blomidon, NV, crémant, *chardonnay & l'acadie blanc,* Canning; Nova Scotia **13/75**
cacique maravilla, 2024, gutiflower pet nat, *muscat d'alexandria,* Bio-Bio; Chile **80**
tomato wheels, NV, lambrusco, *lambrusco salomino,* Emilia-Romagna; Italy **95***
parlan wines, 2021, supernatural, *seyval & l'acadie blanc,* Clarence; NS **90**
vincent couche, NV, eclipsia brut, *white blend,* Champagne; France **160**

White

denis meunier, 2025, expression de silex, *chenin blanc*, Vouvray; France **15/88**
santa julia, 2025, la oveja, *torrontes*, Mendoza; Argentina **13/75**
zudugarai, 2023, getariako txakolina, *hondarabbi-zuri,* Basque; Spain **15/95**
domaine de la grande courtade, 2024, *alvarinho*, Languedoc-Roussillon; France **75**
salvatore marino, 2024, turi bianco, *catarratto*, Sicily; Italy **85**
tsimbidi, 2024, *kydonitsa*, Laconia; Greece **90**
bodegas gallegas, 2024, gran alanis, *treixadura & godello*, Ribeiro; Spain **75**
therianthropy, 2025, premiere grue, *pinot gris,* Niagara; Ontario **85**
dinamo, NV, nucleo 2, *trebbiano toscano,* 1L, Umbria; Italy **102**
therianthropy, 2024, bonnie vivant, *chardonnay sous voile,* Niagara; Ontario **85**

Skin Contact

domaine montrose, 2024, solis lumen, *grenache gris,* Languedoc; France **13/75**
parlan wines, 2025, orange, *l'acadie blanc,* Clarence; Nova Scotia **78**
colombo wines, 2024, *muscat d'alexandria,* Stellenbosch; South Africa **101**
milan nestarec, 2023, OKR, *chardonnay & grüner veltliner*, 1L, Czech Rep. **110**

Rosé

domaine albert de conti, 2024, odette, *cabernet sauvignon,* Bergerac; France **14/80**
dinamo, NV, nucleo 3, *sangiovese,* 1L, Umbria; Italy **100**
maloof, 2021, where ya pj's at, *pinot gris & riesling,* Oregon; USA **95**
lammidia, NV, paisley, *aleatico*, Abruzzo; Italy **100**

Red

jean paul brun, 2024, le ronsay, *gamay*, Beaujolais; France **15/95**
benjamin bridge x bar kismet, 2025, house red, *petite pearl,* Wolfville; NS **12/65***
chateau picoron, 2021, mon nom, *merlot,* Bordeaux; France **14/80**
rosewood estates, 2025, ptg, *gamay & pinot noir*, Niagara; ON **85***
cacique maravilla, 2022, pipeño, *pais,* 1L, Bio-Bio; Chile **110**
muller-oswald, 2023, *spatburgunder,* Rheinhessen; Germany **85**
domaine des ouled thaleb, 2023, syrocco, *syrah,* Casablanca; Morocco **88**
clos de l'oratoire, 2020, *g.s.m.c,* Chateauneuf-du-Pape; France **170**

served chilled*

cocktails

highballs & sours

lucy goosey • 17 • *2.0oz*
umeshu plum, dry sherry, bee pollen soda, bitters

streetwise hercules • 18 • 3.0oz
vodka & saffron, golden plum, sake, alpine liqueur, lemon

spin out • 18 • *2.0oz*
cocoa nib gin, banana, amaro, pumpkin seed orgeat, lemon

quince park swizzle • 18 • *2.0oz*
rum, apricot pit liqueur, mint amaro, quince, lime

bat flip • 18 • *2.25oz*
rye, ginger wine, crab apple, lime, egg white, smoked bitters

echo beach • 19 • *2.25oz*
tequila, italian aperitivo, orange and poblano, tajin

milk punch • 18 • 2.50oz
rotating clarified cocktail

stirred & spirit forward

momotaro negroni • 18 • *3.0oz*
navy strength gin, aromatized wine, bitter aperitif, japanese peach

straight shot • 20 • 3.0oz
bourbon, pineapple rum, bitter aperitivo, chartreuse, mole bitters

cloud ten • 18 • *2.75oz*
blanc vermouth, mezcal, salt, pineapple ube foam

alchohol-free

easy breezy • 14 •
pineapple, lime, jalapeño, mint, cilantro

secret service • 14 •
italian "aperitivo", house coconut hisbiscus "vermouth", orange