

BEGINNING

Warm House Made Focaccia

cultured butter

6

Gem Lettuce Caesar

bacon, focaccia crouton, grana padano,
caesar vinaigrette

19

Kale & Shaved Fennel Salad

pickled celery, granny smith apple,
black pepper feta crema

19

Roasted Carrot & Beet Salad

caramelized yogurt, smoked cheddar, dill chimichurri

23

Wagyu Beef Dumplings

sweet & spicy hoisin sauce

25

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy

25

Steak & Eggs Tartare

soft egg yolk, pickled mushroom, semi cured tomato,
toasted crostini

26

Stone Fruit & Prosciutto di Parma

whipped mascarpone, riesling braised peach purée,
cornbread crouton, pecan praline, wildflower honey

28

Spicy Tuna Tartare Bomb

panko crusted rice cake, wasabi avocado purée

28

Chilean Snow Crab Cakes

roasted poblano crème fraîche, grilled corn succotash

28

Grilled Octopus & Calamari

cucumber, chickpea, mint, hummus, dukka,
lemon vinaigrette

29

Hamachi Crudo

pickled mustard seed, chili, colatura di alici,
parsley oil

30

East Coast Oysters 1/2 Dozen

citrus, horseradish, mignonette, cocktail sauce

36

Butter Braised Lobster Poutine

crisp frites, classic béarnaise

42

MAINS

Spaghetti & Ricotta Meatballs

cacio e pepe, buffalo stracciatella, grana padano, basil

34

Casarecce Pasta White Tiger Prawns & 'Nduja Sausage

blistered cherry tomato, baby spinach, white wine sauce

39

Wild B.C. Halibut & Clam Chowder

crisp potato cake, buttered spinach,
pickled chanterelle

54

Peking Style Duck Breast

spiced sweet potato purée, choy, wood ear mushroom,
water chestnut, black bean vinaigrette, sweet & sour cucumber

47

Veal Schnitzel

arugula, lemon, caperberry, parmesan chili vinaigrette

40

Ontario Izumi Steelhead Salmon

romesco purée, baby heirloom tomato,
romanesco, charred scallion

47

Grilled Seabream

string beans & preserved chili, herb gnocchi,
cracked olive, orange & brown butter

52

Shawarma Rubbed Chicken

israeli couscous, spiced carrot, lemon confit,
tahini yogurt sauce

40

SANDWICHES

Classic 6oz Bymark Burger

brie du meaux, shaved truffle, porcini duxelle

40

Lobster Roll & Malt Vinegar Frites

steamed lobster, tarragon aioli, crumbled chorizo

44

Jerk Yellow Fin Tuna BLT

heirloom tomato, bacon, lemon garlic aioli

28

Roasted Garlic & Honey Glazed Turkey

bosc pear, white cheddar, arugula, jalapeño aioli

26

All sandwiches served with Kale, Gem Caesar Salad, or Frites

FROM THE GRILL

Tenderloin Canadian P.E.I. Grass Fed

6oz 53

8oz 70

Striploin Black Angus U.S.D.A. Grain Fed

6oz 38

10oz 63

Ribeye U.S.D.A. Prime Nebraska

16oz 105

Tomahawk Ribeye Canadian P.E.I.

peppercorn sauce & choice of two sides

36oz 212

SIDES

Sautéed Spinach

fried quail egg, crumbled pancetta

14

Sautéed String Beans

black bean vinaigrette, crisp garlic

14

Creamed Corn

roasted poblano, lime zest, corn nuts

14

Whipped Potato

roasted garlic, cheese curd, chives

14

Roasted King Mushrooms

aged sherry, mushroom powder

14

Herbed Gnocchi

blistered tomato, feta, preserved lemon

14

Truffle Frites

parmesan, truffle

14

House Cut Frites

chipotle aioli

8

SAUCES

Classic Béarnaise

6

Green Peppercorn & Sweet Orange

6

Horseradish Crème Fraîche

4

EXECUTIVE CHEF

Brooke McDougall

CHEF DE CUISINE

John Nepomuceno

GENERAL MANAGER

Darlien Scott

Cocktails

Surfin' Bird – 3oz

Del Maguey Vida Mezcal, Aperol, watermelon juice, lime juice, jalapeño
24

Sicilian Smash – 2oz

Malfy Limone, St. Germain elderflower, pineapple juice, honey syrup, ginger beer
23

Fill Your Boots – 2.5oz

Jim Beam bourbon, ginger liqueur, pear nectar, lemon, honey syrup, ginger beer
23

Sloe - Poke – 3oz

Captain Morgan dark rum, Sloe gin, lemon juice, berry syrup, sparkling wine
24

Cherry David – 3oz

Beefeater gin, cherry brandy, Aperol, lemon juice, simple syrup, egg white
23

Summer Daze – 2.5oz

Kettle One peach & orange blossom vodka, Alizé Gold Passion, orange juice, lemon juice, soda
23

The Last Word – 3oz

Aviation gin, Chartreuse, maraschino liqueur, lime
23

Paper Plane – 3oz

Jim Beam, Aperol, Nonino Amaro, lemon
23

Pisco Sour – 2oz

Pisco, lemon, simple syrup, egg white
22

Mule – 2oz

Absolut vodka, lime, ginger beer
22

Spirits

Single Malts

Macallan 12 Year (Speyside)	21.00
Bowmore 12 Year (Islay)	21.00
Aberlour 12 Year (Highland)	18.00
Auchentoshan 12 Year (Lowland)	18.00
Old Pulteney 12 Year (Highland)	19.00
Glenmorangie 10 Year (Highland)	20.00
Balvenie 12 Year (Speyside)	24.00
Cragganmore 12 Year (Speyside)	24.00
Talisker 10 Year (Skye)	28.00
Dalwhinnie 15 Year (Speyside)	24.00
Highland Park 18 Year (Orkney)	45.00

Cognacs

Martell V.S.	20.00
Hine Rare V.S.O.P.	28.00
Martell V.S.O.P.	28.00
Courvoisier V.S.O.P.	29.00
Remy V.S.O.P.	30.00
Remy X.O.	55.00
Courvoisier X.O.	53.00
Hine X.O. Premier Cru	55.00
Hennessy X.O.	55.00

Fine Whiskey

Lot 40 (Canadian)	14.50
Pike Creek (Canadian)	14.50
Maker's Mark (Bourbon)	15.00
Red Breast 12 Year (Irish)	15.00
Maker's Mark 46 (Bourbon)	18.00
Woodford Reserve (Bourbon)	20.00
Basil Hayden (Bourbon)	20.00
Knob Creek (Bourbon)	20.00
Chivas 18 Year (Scotch)	24.50
Johnnie Walker Blue (Scotch)	60.00

Tequila

Casamigos Blanco	16.00
Tromba Blanco	16.00
Tromba Reposado	19.00
Don Julio Blanco	23.00
Casamigos Reposado	24.00
Don Julio Reposado	25.00
Circulo Blanco	25.00
Tromba Anejo	26.00
Clase Azul Plata	26.00
Clase Azul Reposado	50.00
Don Julio 1942	50.00

Champagne and Sparkling By The Glass

Parés Balta Cava Brut, Spain	6 oz.	13.50
Belstar Rose NV, Italy	6 oz.	13.50
Zardetto Prosecco Brut 2019, Italy	6 oz.	16.50
Mumm Cuvée Brut Prestige, Napa	6 oz.	21.00
Laurent Perrier La Cuvee Brut, Champagne	6 oz.	48.00

White Wine By The Glass

Verdicchio 'Villa Bianchi' 2021 Umani Rochi Le Marche	6 oz.	13.50	9oz.	20.25
Bymark Semi Dry Riesling 2021 Niagara Peninsula	6 oz.	13.75	9oz.	20.50
Pecorino 'Tara' 2021, Cocci Grifoni	6 oz.	15.50	9oz.	23.25
Gruner Veltliner 'Federspiel' 2021, Domaine Wachau, Wachau	6 oz.	17.50	9oz.	26.25
Albarin 2021, PardevellesTierra De Leon	6 oz.	17.75	9oz.	26.50
Hanging Vine Chardonnay 2021, California	6 oz.	18.00	9oz.	27.00
Stoneleigh 'Latitude' Sauvignon Blanc 2021 Marlborough	6 oz.	18.50	9oz.	27.75
Two Sisters Unoaked Chardonnay 2019 Niagara Peninsula	6 oz.	22.00	9oz.	33.00
Petit Chablis 2020, Madame Veuve	6 oz.	26.25	9oz.	39.50

Red Wine By The Glass

Bymark Cabernet / Merlot 2021 Vineland Estates, Niagara	6oz.	13.75	9oz.	20.65
Donna Laura 'Ali' 2021, Toscana IGT	6oz.	12.50	9oz.	18.75
Estiba Malbec 2019, Mendoza	6oz.	15.50	9oz.	23.25
Barbera D'Asti 'Rosina' 2020	6oz.	17.25	9oz.	25.75
Hanging Vine Cabernet Sauvignon 2021, California	6oz.	18.00	9oz.	27.00
Stratus Merlot 2019, Niagara	6oz.	20.50	9oz.	30.75
Pearce Predhomme Pinot Noir 2021, Willamette Valley	6oz.	23.50	9oz.	35.25
Mossback Cabernet Sauvignon 2019, Chalk Hill	6oz.	28.50	9oz.	42.75
Chianti Classico 2019, Caparsa	6oz.	29.50	9oz.	44.25

Beer & Cider On Tap

Bench Session IPA	20 oz.	10.50
Mill St. Organic	20 oz.	10.50
Alexander Keith's IPA	20 oz.	10.50
Beau's Lug-Tread Lagered Ale	20 oz.	10.50
Guinness Stout	20 oz.	10.50
Goose Island IPA	20 oz.	10.50
Stella Artois	20 oz.	10.50
Henderson's Best Amber Ale	20 oz.	10.50
Henderson's Figo Italian Pilsner	20 oz.	10.50
Bench Lager	20 oz.	10.50

Bottle/Cans of Beers & Ciders

Coors Light - 341ml	8.50
Corona - 330ml	10.00
Heineken - 330ml	10.00
Birra Peroni - 330ml	10.00
Collingwood 'Downhill' APA - 473ml	11.50
Collingwood 'Sunset Point' Lager - 473ml	11.50
Collingwood 'Kingspost' English Pale Ale - 473ml	11.50
Collingwood 'Rockwell' Pilsner - 473ml	11.50
Brickworks Ciderhouse - 473ml	11.50

DRINKS