



**Classic Bymark Mini Burger**

brie de meaux, truffle, grilled porcini mushroom  
9

**Wagyu Beef Dumplings**

sweet & spicy hoisin sauce  
16

**Chicken Potstickers**

black bean vinaigrette  
14

**Spicy Tuna Tartare**

yuzu aioli, crisp wonton chip  
22

**Crisp Cajun Calamari**

lemon garlic aioli  
18

**Classic Shrimp Tacos**

crisp beet wrap, citrus spiked aioli, scented soy  
25

**Crisp Tempura Shrimp Bites**

creamy chipotle, yuzu  
20

**Tuna Sashimi**

sesame crusted, ginger scallion, spiced pineapple, ponzu  
26

**Fried Chicken Drumettes**

house hot sauce, blue cheese aioli  
24

**Hand Stretched Pepperoni Pizza**

san marzano tomato sauce, buffalo mozzarella, cracked  
olives, and preserved chili  
16

**Hand Stretched Mushroom Pizza**

fresh mozzarella, buffalo mozzarella,  
grana padano, cracked pepper, sea salt  
16

**Charcuterie Board Selection of Cured Meats**

mixed olives, pickled vegetables  
30

**Artisanal Cheese Board**

wild flower honey, warm toast  
40

**Heirloom Tomato & Buffalo Mozzarella Skewers**

green goddess vinaigrette,  
toasted bread crumble  
22

**Woodland Mushroom Arancini**

truffle aioli, basil  
16

**Fried Buffalo Style Cauliflower**

blue cheese sauce  
11

**Fries & Chipotle Aioli**

8

**Truffle Parmesan Fries**

14

**BAR MENU**

**EXECUTIVE CHEF**

Brooke McDougall

**CHEF DE CUISINE**

John Nepomuceno

**GENERAL MANAGER**

Darlien Scott

### Cocktails

#### Twisted Thai – 2oz

Absolut vanilla, Cointreau, thai iced tea,  
half & half, brown sugar syrup, peach  
bitters  
25

#### Innerbloom – 2oz

Lillet Blanc, Malfy grapefruit gin, lemon,  
grapefruit, simple syrup, thyme  
26

#### Dad Joke – 2.5oz

Del Maguey Vida mezcal, chocolate bitters,  
toasted marshmallow syrup  
26

#### Midnight Oil – 3oz

Altos tequila, Chartreuse, Cointreau,  
lemon, olive oil, egg white  
26

#### Incider Trading – 2oz

Frangelico, apple cider, prosecco  
25

#### Lunchbox Sour – 2oz

Sheep Dog peanut butter whiskey, lemon,  
raspberry jam, egg white  
26

#### The Last Word – 3oz

Aviation gin, Chartreuse,  
maraschino liqueur, lime  
25

#### Paper Plane – 3oz

Jim Beam, Aperol, Nonino Amaro, lemon  
25

#### Pisco Sour – 2oz

Pisco, lemon, simple syrup, egg white  
24

#### Mule – 2oz

Absolut vodka, lime, ginger beer  
24

### Champagne and Sparkling By The Glass

	6 oz.
Parés Balta Cavà Brut, Cava	14.75
Belstar Rosé NV, Veneto	16.00
Zardetto Prosecco Brut 2019, Veneto	17.50
Mumm Cuvée Brut Prestige, Napa	22.00
Laurent Perrier La Cuvée Brut, Champagne	48.00

### White Wine By The Glass

	6 oz.	9oz.
Verdicchio 'Villa Bianchi' 2022,	13.50	20.25
Umani Ronchi, Le Marche		
Bymark Semi Dry Riesling 2021,	13.75	20.50
Vineland Estates, Niagara		
Pecorino 'Tara' 2022, Tenuta Cocci Grifoni	15.25	22.75
Gruner Veltliner 'Federspiel' 2022,	17.50	26.25
Domaine Wachau, Wachau		
Hanging Vine Chardonnay 2021, California	18.00	27.00
Albarin 2022, Pardevalles, Tierra De Leon	18.50	27.75
Stoneleigh 'Latitude' Sauvignon Blanc 2022,	18.50	27.75
Marlborough		
Two Sisters Unoaked Chardonnay 2019,	22.00	33.00
Niagara Penninsula		
Chablis 2022, Domaine Fourrey, Burgundy	25.00	37.50

### Red Wine By The Glass

Bymark Cabernet / Merlot 2021,	13.75	20.50
Vineland Estates, Niagara		
Donna Laura 'Ali' 2021, Toscana IGT	14.25	21.50
Estiba Malbec 2022, Mendoza	15.50	23.25
Nero D'Avola 2021, Tenuta Regaleali	16.00	24.00
Barbera D'asti 'Rosina' 2020,	17.25	26.00
Tenuta Garetto, Piemonte		
Hanging Vine Cabernet Sauvignon 2022, California	18.00	27.00
Cotes Du Rhone 'Mistral' 2021,	19.50	29.25
Domaine De Ferrand		
Stratus Merlot 2019, Niagara	21.00	31.50
Pearce Predhomme Pinot Noir 2021,		
Willamette Valley	23.50	35.25
Chianti Classico 2020, Caparsa	30.00	45.00
Gratavinum 2021, Priorat	31.50	47.25

### Beer On Tap

	20 oz.
Bench Session IPA	11.00
Mill St. Organic	11.00
Alexander Keith's IPA	11.00
Beau's Lug-Tread Lagered Ale	11.00
Guinness Stout	11.00
Goose Island IPA	11.00
Stella Artois	11.00
Henderson's Best Amber Ale	11.00
Henderson's Figo Italian Pilsner	11.00
Steam Whistle Pilsner	11.00

### Bottle/Cans of Beers & Ciders

Coors Light - 341ml	9.00
Corona - 330ml	10.00
Heineken - 330ml	10.00
Birra Peroni - 330ml	10.00
Brickworks Ciderhouse Batch 1904 Cider - 473ml	11.50
Collingwood 'Downhill' APA - 473ml Collingwood	11.50
'Sunset Point' Lager - 473ml Collingwood	11.50
'Kingspost' English Pale Ale - 473ml Collingwood	11.50
'Rockwell' Pilsner - 473m	11.50