



**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

<b>Cocktails</b>	
<b>Twisted Thai</b> – 2oz	
Absolut vanilla, Cointreau, thai iced tea, half & half, brown sugar syrup, peach bitters	25
<b>Innerbloom</b> – 2oz	
Lillet Blanc, Malfy grapefruit gin, lemon, grapefruit, simple syrup, thyme	26
<b>Dad Joke</b> – 2.5oz	
Del Maguey Vida mezcal, chocolate bitters, toasted marshmallow syrup	26
<b>Midnight Oil</b> – 3oz	
Altos tequila, Chartreuse, Cointreau, lemon, olive oil, egg white	26
<b>Incider Trading</b> – 2oz	
Frangelico, apple cider, prosecco	25
<b>Lunchbox Sour</b> – 2oz	
Sheep Dog peanut butter whiskey, lemon, raspberry jam, egg white	26
<b>The Last Word</b> – 3oz	
Aviation gin, Chartreuse, maraschino liqueur, lime	25
<b>Paper Plane</b> – 3oz	
Jim Beam, Aperol, Nonino Amaro, lemon	25
<b>Pisco Sour</b> – 2oz	
Pisco, lemon, simple syrup, egg white	24
<b>Mule</b> – 2oz	
Absolut vodka, lime, ginger beer	24

<b>Champagne and Sparkling By The Glass</b>		<b>6 oz.</b>
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		51.50
<b>White Wine By The Glass</b>		<b>6 oz. 9oz.</b>
Verdicchio 'Villa Bianchi' 2022,		13.50 20.25
Umani Ronchi, Le Marche		
Bymark Semi Dry Riesling 2021,		13.75 20.50
Niagara Peninsula		
Pecorino 'Tara' 2022, Tenuta Cocci Grifoni		15.25 22.75
Gruner Veltliner 'Federspiel' 2022,		17.50 26.25
Domaine Wachau		
Hanging Vine Chardonnay 2022, 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		
Marsanne/Roussanne 'Le Bruit Des Vagues' 2021,		23.00 34.50
Julien Pilon		
Le Clos Jordanne 'Claystone Terrace' Chardonnay		24.25 36.50
2020, Twenty Mile Bench		
Chablis 2022, Domaine Fourrey, Burgundy		25.00 37.50
<b>Red Wine By The Glass</b>		
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		
Le Clos Jordanne 'Claystone Terrace' Pinot Noir		24.25 36.50
2020, Twenty Mile Bench		
Chianti Classico 2020, Caparsa		30.00 45.00
Gratavinum 2021, Priorat		31.50 47.25
<b>Beer On Tap</b>		<b>20 oz.</b>
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
<b>Bottle/Cans of Beers &amp; Ciders</b>		
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		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