
Bymark Mixology

Twisted Thai – 2oz **25**
Absolut vanilla, Cointreau, thai iced tea,
half & half, brown sugar syrup,
peach bitters

Innerbloom – 2oz **26**
Lillet Blanc, Malfy grapefruit, lemon,
grapefruit simple syrup, thyme

Dad Joke – 2.5oz **26**
Del Maguey Vida mezcal, chocolate bitters,
toasted marshmallow syrup

Midnight Oil – 3oz **26**
Altos tequila, Chartreuse, Cointreau,
lemon, olive oil, egg white

Incider Trading – 2oz **25**
Frangelico, apple cider,
prosecco

Lunchbox Sour – 2oz **26**
Sheep Dog peanut butter whiskey, lemon,
raspberry jam, egg white

The Classics

The Last Word – 3oz **25**
Aviation gin, Chartreuse,
maraschino liqueur, lime juice

Aperol Spritz – 2oz **22**
Prosecco, Aperol, Soda

Paper Plane – 3oz **25**
Jim Beam, Aperol, Nonino Amaro, lemon juice

Mule – 2oz **24**
Absolut vodka, lime juice, ginger beer

Vesper Martini – 3oz **25**
Beefeater gin, Absolut vodka,
Lillet Blanc, lemon twist

Pisco Sour – 2oz **24**
Pisco, lemon juice, simple syrup, egg white

Beginning

Gem Lettuce Caesar

bacon, focaccia crouton,
grana padano, caesar vinaigrette
19

Boston Bibb Salad

radiccio, endive,
wildflower honey chili vinaigrette
19

Sweet Pickled Beets & Fennel Salad

cara cara orange, whipped feta,
spiced candied almonds
23

Burrata on Toast

roasted carrot purée, current salsa,
chili honey, grilled rustic bread
29

Wagyu Beef Dumplings

sweet & spicy hoisin sauce
25

Steak Tartare & Bone Marrow

soft egg yolk, crisp potato chips,
grated horseradish
28

Warm House Made Focaccia

cultured butter
6

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli,
scented soy
25

Grilled Octopus & Calamari

cucumber, chickpea, mint,
hummus, dukka, lemon vinaigrette
29

Spicy Tuna Tartare Bomb

panko crusted rice cake,
wasabi avocado purée
28

Chilean Snow Crab Cakes

roasted poblano crème fraiche, chayote slaw,
ancho vinaigrette
28

Hamachi Crudo

pickled pineapple, 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

Please inform of us of any allergies or dietary restrictions

Executive Chef
Brooke McDougall

Chef De Cuisine
John Nepomuceno

General Manager
Darlien Scott

Mains

Veal Schnitzel

arugula, lemon, caperberry,
parmesan chili vinaigrette

42

Shawarma Rubbed Chicken

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

40

Peking Style Duck Breast

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

48

Bone Marrow Butter & Foie Gras Beef Tenderloin

ratatouille, baby king mushroom,
borderlaise sauce, shaved truffle

75

Spaghetti & Ricotta Meatballs

cacio e pepe, buffalo stracciatella,
grana padano, basil

36

Classic 6oz Bymark Burger

brie du meaux, shaved truffle, porcini duxelle

40

Wild B.C. Halibut & Clam Chowder

crisp potato cake, buttered spinach,
pickled chanterelle

54

Cascade Mountains Glacier Fed Steelhead Salmon

coconut creamed beluga lentils, swiss chard, miso braised
eggplant, spiced fermented daikon

47

Grilled Seabream

rapini, preserved chili, herb gnocchi,
pickles, dill brown butter

54

Day Boat Digby Scallops

pork belly lardon, sweet pea & corn risotto,
spiced heirloom tomato relish

50

Gnocchetti Sardi Pasta

gulf shrimp, digby scallops, baby spinach, soft leeks,
calabrian chili, white wine, miso butter

41

From The Grill

Tenderloin Canadian P.E.I. Grass Fed

6oz **54**

8oz **72**

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

6oz **39**

10oz **65**

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

Creamed Coconut Swiss Chard

crisp garlic

14

Roasted King Mushrooms

aged sherry,
mushroom powder

14

Truffle Frites

parmesan, truffle

14

Fried Brussels Sprouts

creamy pecorino dressing,
toasted marcona almond

14

Smashed Fingerling Potatoes

crumbled chorizo, crème fraiche,
scallions

14

Herbed Gnocchi

blistered tomato, feta,
preserved lemon

14

House Cut Frites

chipotle aioli

8

Sauces

Classic Béarnaise

6

Green Peppercorn & Sweet Orange

6

Horseradish Crème Fraîche

4

Wines By The Glass

Champagne and Sparkling	6oz	
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	
White	6oz	9oz
Verdicchio 'Villa Bianchi' 2022, Umani Ronchi, Le Marche	13.50	20.25
Bymark Semi Dry Riesling 2021, Niagara Peninsula	13.75	20.50
Falerio Pecorino 'Tara' 2022, Tenuta Cocci Grifoni,	15.25	22.75
Gruner Veltliner 'Federspiel' 2022, Domaine Wachau, Wachau	17.50	26.25
Hanging Vine Chardonnay 2022, California	18.00	27.00
Albarin 2022, Pardevalles, Tierra De Leon	18.50	27.75
Stoneleigh 'Latitude' Sauvignon Blanc 2022, Marlborough	18.50	27.75
Marsanne/Roussanne 'Le Bruit Des Vagues' 2021, Julien Pilon	23.00	34.50
Le Clos Jordanne 'Claystone Terrace' Chardonnay 2020, Twenty Mile Bench	24.25	36.50
Chablis 2022, Domaine Fourrey, Burgundy	25.00	37.50
Rosé	6oz	9oz
Donna Laura 'Ali' Rosato 2021, Toscana Igt	14.25	21.50
Faulkner 'Jules' Rosé 2021, Provence	15.25	22.75
Angels And Cowboys Rosé 2021, Sonoma	16.75	25.25
LQLC Rosé 2021, Valcluse	20.00	30.00
Red	6oz	9oz
Bymark Cabernet / Merlot 2021, Vineland Estates, Niagara	13.75	20.75
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' 2021, Tenuta Garetto	17.25	26.00
Hanging Vine Cabernet Sauvignon 2022, California	18.00	27.00
Cotes Du Rhone 'Mistral' 2021, Domaine De Ferrand	19.50	29.25
Le Clos Jordanne 'Claystone Terrace' Pinot Noir 2020, Twenty Mile Bench	24.25	36.50
Chianti Classico 2020, Caparsa	30.00	45.00
Gratavinum 2021, Priorat	31.50	47.25

Please ask for wine pairings recommendations

Beers

Draught	20oz
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

Bottles & Cans	
Coors Light - 341ml	9.00
Corona - 330ml	10.00
Heineken - 330ml	10.00
Birra Peroni - 330ml	10.00
Left Field 'Squeeze Play' Sour - 355ml	10.00
Collingwood 'Downhill' IPA - 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 Batch 1904 Cider - 473ml	11.50

Spirits

Single Malts (1.5oz)	
Macallan 12 Year (Speyside)	23.00
Bowmore 12 Year (Islay)	23.00
Aberlour 12 Year (Highland)	20.00
Auchentoshan 12 Year (Lowland)	20.00
Old Pulteney 12 Year (Highland)	21.00
Glenmorangie 10 Year (Highland)	22.00
Balvenie 12 Year (Speyside)	29.00
Cragganmore 12 Year (Speyside)	29.00
Talisker 10 Year (Skye)	32.00
Dalwhinnie 15 Year (Speyside)	29.00
Highland Park 18 Year (Orkney)	50.00

Fine Whisky (1.5oz)	
Lot 40 (Canadian)	15.00
Pike Creek (Canadian)	15.00
Maker's Mark (Bourbon)	16.50
Red Breast 12 Year (Irish)	18.00
Maker's Mark 46 (Bourbon)	20.00
Woodford Reserve (Bourbon)	22.00
Basil Hayden (Bourbon)	22.00
Knob Creek (Bourbon)	22.00
Chivas 18 Year (Scotch)	24.50
Johnnie Walker Blue (Scotch)	60.00

Cognacs (1.5oz)	
Martell V.S.	22.00
Hine Rare V.S.O.P.	33.00
Martell V.S.O.P.	33.00
Courvoisier V.S.O.P.	34.00
Remy V.S.O.P.	35.00
Remy X.O.	55.00
Courvoisier X.O.	53.00
Hine X.O. Premier Cru	55.00
Hennessy X.O.	55.00

Tequila (1.5oz)	
Casamigos Blanco	18.00
Tromba Blanco	18.00
Tromba Reposado	21.00
Don Julio Blanco	25.00
Casamigos Reposado	26.00
Don Julio Reposado	25.00
Circulo Blanco	26.00
Tromba Anejo	29.00
Clase Azul Plata	36.00
Clase Azul Reposado	50.00
Don Julio 1942	50.00

Other assorted spirits available, please ask for your selection