

## BEGINNING

**Gem Lettuce Caesar**  
bacon, focaccia crouton,  
grana padano, caesar vinaigrette  
19

**Boston Bibb Salad**  
radicchio, 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, currant 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

**Bymark's Classic Shrimp Tacos**  
crisp beet wrap, citrus spiked aioli, scented soy  
25

**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

**Grilled Octopus & Calamari**  
cucumber, chickpea, mint, hummus,  
dukka, lemon vinaigrette  
29

**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

**Warm House Made Focaccia**  
cultured butter  
6

## 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

**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

## PASTA

**Spaghetti & Ricotta Meatballs**  
cacio e pepe, buffalo stracciatella, grana padano, basil  
36

**Gnocchetti Sardi Pasta**  
gulf shrimp, digby scallops, baby spinach, soft leeks,  
calabrian chili, white wine, miso butter  
41

## 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  
29

**Pastrami Rubbed Turkey**  
fermented red cabbage, aged cheddar, jalapeño aioli  
26

All sandwiches served with Gem Caesar, Bibb Salad or Frites

## 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

**Fried Brussels Sprouts**  
creamy pecorino dressing,  
toasted marcona almonds  
14

**Creamed Coconut Swiss Chard**  
crisp garlic  
14

**Smashed Fingerling Potatoes**  
crumbled chorizo, crème fraiche, scallions  
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

### Twisted Thai – 2oz

Absolut vanilla, Cointreau, thai iced tea,  
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  
26

### Pisco Sour – 2oz

Pisco, lemon, simple syrup, egg white  
24

### Mule – 2oz

Absolut vodka, lime, ginger beer  
24

## Spirits

### Single Malts

|                                 |       |
|---------------------------------|-------|
| 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 |

### Cognacs

|                       |       |
|-----------------------|-------|
| 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 |

### Fine Whiskey

|                              |       |
|------------------------------|-------|
| 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 |

### Tequila

|                     |       |
|---------------------|-------|
| 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    | 26.00 |
| Clase Azul Reposado | 50.00 |
| Don Julio 1942      | 50.00 |

### 1.5oz.

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## Champagne and Sparkling By The Glass

|  |       |       |
|--|-------|-------|
| Parés Balta Cava Brut, Spain             | 6 oz. | 14.75 |
| Belstar Rose NV, Italy                   | 6 oz. | 16.00 |
| Zardetto Prosecco Brut 2019, Italy       | 6 oz. | 17.50 |
| Mumm Cuvée Brut Prestige, Napa           | 6 oz. | 22.00 |
| Laurent Perrier La Cuvee Brut, Champagne | 6 oz. | 51.50 |

## White Wine By The Glass

|   |       |       |      |       |
|---|-------|-------|------|-------|
| Verdicchio 'Villa Bianchi' 2022 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 |
| Falerio Pecorino 'Tara' 2022, Tenuta Cocci Grifoni          | 6 oz. | 15.25 | 9oz. | 22.75 |
| Gruner Veltliner 'Federspiel' 2022, Domaine Wachau,         | 6 oz. | 17.50 | 9oz. | 26.25 |
| Hanging Vine Chardonnay 2022, California                    | 6 oz. | 18.00 | 9oz. | 27.00 |
| Albarin 2022, Pardevalles, Tierra De Leon                   | 6 oz. | 18.50 | 9oz. | 27.75 |
| Stoneleigh 'Latitude' Sauvignon Blanc 2022, Marlborough     | 6 oz. | 18.50 | 9oz. | 27.75 |
| Marsanne/Roussanne 'Le Bruit Des Vagues' 2021, Julien Pilon | 6 oz. | 23.00 | 9oz. | 34.50 |
| Le Clos Jordanne 'Claystone Terrace' Chardonnay 2020,       | 6 oz. | 24.25 | 9oz. | 36.50 |
| Twenty Mile Bench   | 6 oz. | 25.00 | 9oz. | 37.50 |
| Chablis 2022, Domaine Fourrey, Burgundy                     | 6 oz. | 25.00 | 9oz. | 37.50 |

## Red Wine By The Glass

|   |      |       |      |       |
|---|------|-------|------|-------|
| Bymark Cabernet / Merlot 2021 Vineland Estates, Niagara | 6oz. | 13.75 | 9oz. | 20.75 |
| Donna Laura 'Ali' 2021, Toscana IGT                     | 6oz. | 14.25 | 9oz. | 21.50 |
| Estiba Malbec 2022, Mendoza                             | 6oz. | 15.50 | 9oz. | 23.25 |
| Nero D'Avola 2021, Tenuta Regaleali                     | 6oz. | 16.00 | 9oz. | 24.00 |
| Barbera D'Asti 'Rosina' 2020, Tenuta Garetto, Piemonte  | 6oz. | 17.25 | 9oz. | 26.00 |
| Hanging Vine Cabernet Sauvignon 2022, California        | 6oz. | 18.00 | 9oz. | 27.00 |
| Cotes Du Rhone 'Mistral' 2021, Domaine De Ferrand       | 6oz. | 19.50 | 9oz. | 29.25 |
| Le Clos Jordanne 'Claystone Terrace' Pinot Noir 2020,   | 6oz. | 24.25 | 9oz. | 36.50 |
| Twenty Mile Bench                                       | 6oz. | 30.00 | 9oz. | 45.00 |
| Chianti Classico 2020, Caparsa                          | 6oz. | 31.50 | 9oz. | 47.25 |
| Gratavinum 2021, Priorat                                | 6oz. | 31.50 | 9oz. | 47.25 |

## Beer On Tap

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