

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
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
27

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

JYU`GW\bJhY`
arugula, lemon, caperberry, parmesan chili vinaigrette
(%)

G\UKUf aU`F i VVYX`7 \JW_Yb
israeli couscous, spiced carrot,
lemon confit, tahini yogurt sauce
(\$)

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 red 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
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
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 Fraiche
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

Champagne and Sparkling By The Glass

Parés Balta Cava Brut, Spain	6 oz.	14.75
Belstar Rose NV, Italy		16.00
Zardetto Prosecco Brut 2019, Italy		17.50
Mumm Cuvée Brut Prestige, Napa		22.00
Laurent Perrier La Cuvee Brut, Champagne		48.00

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		13.75		20.50
Pecorino 'Tara' 2022, Cocci Grifoni		15.25		22.75
Gruner Veltliner 'Federspiel' 2022, Domaine Wachau,		17.50		26.25
Hanging Vine Chardonnay 2021, 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
Two Sisters Unoaked Chardonnay 2019, Niagara Peninsula		22.00		33.00
Chablis 2022, Domaine Fourrey, Burgundy		25.00		37.50

Red Wine By The Glass

Bymark Cabernet / Merlot 2021 Vineland Estates, Niagara	6oz.	13.75	9oz.	20.65
Donna Laura 'Ali' 2021, Toscana IGT		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, Tenuta Garetto, Piemonte		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
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

Bench Session IPA	20 oz.	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
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