

BEGINNING

Tuna Tartare

Ahi tuna, sesame seeds, yuzu aioli, crisp wonton
23

Miso Glazed Grilled Octopus & Calamari

carrot-ginger puree, black rice, miso vinaigrette
22

House Made Game Terrine

apple mostarda, triple crunch mustard, toast
18

Roasted Beet & Kale Salad

maple vinaigrette, goat cheese, julienne apple,
crisp garlic
18

Classic Steak Tartare

white anchovy, quail egg, herb salad, grilled toast
21

"Blue Crab" Crab Cakes

shaved brussel sprout salad, cajun remoulade, lemon
20

Ontario Burrata

warm sourdough, winter squash, macerated grapes,
pumpkin seeds, vincotto
23

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli,
scented soy
23

Chopped Caesar

smoked tomato salsa, strip bacon, focaccia croutons,
grana padano
15

Arugula & Mushroom Salad

toasted sunflower seeds, pecorino cheese,
balsamic vinaigrette
16

Warm Focaccia

cultured butter
6

Daily Oysters

citrus, condiments
market price

MAINS

Garganelli & House Made Spicy Sausage

fennel, rapini, parmesan, preserved lemon
30

Braised Rabbit Ravioli

butternut squash puree, gremolata, toasted walnuts
31

Moroccan Spiced Chicken

couscous, raisins, eggplant, almonds, olive tapenade
30

"1855 Black Angus" 6oz Striploin

confit potato, celeriac puree, squash,
chimichurri
33

Pan Roasted Halibut

red quinoa, chickpea, cucumber salad,
citrus salsa
32

Wild BC Sockeye Salmon

charred scallion & squash risotto, citrus crème fraiche
32

Seared Ahi Tuna

green mango & papaya salad, toasted cashews,
thai dressing, crispy garlic
30

Veal Schnitzel

arugula, lemon parmesan chili vinaigrette,
caper berry
29

Duck Confit

roasted cauliflower, northwood farm mushrooms,
pear compote
30

SANDWICHES

Classic 8oz Bymark Burger

brie de meaux, shaved truffle,
grilled porcini mushroom
40

Crispy Chicken Sandwich

heirloom tomato, lettuce, chili aioli, pickles
21

Pulled Wagyu Beef

marinated peppers, balsamic glazed onions,
arugula, mozzarella
22

Lobster Grilled Cheese

aged brie, pancetta bacon, lemon garlic aioli
33

All sandwiches are served with tempura onion rings,
green salad or crisp frites

Bymark will be delighted to cater your next event.

please inform us of any allergy

@Bymark

BYMARK

EXECUTIVE CHEF

Brooke McDougall

CHEF DE CUISINE

Bryan Ngosiok

GENERAL MANAGER

Darlien Scott

November 2018



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COCKTAILS**CLASSICS****SAZERAC** - 2oz.

Lot 40 rye, sugar, Peychaud bitters,
Absinthe rinse
19

AVIATION - 3oz.

Aviation gin, maraschino liqueur,
Crème de Violette, lemon
19

PAPER PLANE - 3oz.

Buffalo Trace bourbon, Aperol, Nonino Amaro, lemon
18

MARTELL SIDECAR - 3oz.

Martell V.S. cognac, Cointreau, lemon
22

MOSCOW MULE - 2oz.

Absolut vodka, lime, Fever Tree ginger beer
18

THE LAST WORD - 3oz.

Beefeater 24, Chartreuse, maraschino, lime juice
19

BYMARK MIXOLOGY**BLUEGRASS MARGARITA** - 2oz.

Los Altos tequila, Jim Beam bourbon, pear juice,
lime, honey, cinnamon
19

NOVEMBER RAIN - 2oz.

Absolut vodka, lime, blackberries, raspberries,
mint, sparkling wine
19

C'EST LA VIE - 2oz.

Ungava gin, maple syrup, fresh lime, cucumber, gingerbeer
19

APPLE ELIXIR - 2oz.

spiced rum, Calvados, lime, apple cider, Hellfire bitters,
cardamon bitters, gingerbread syrup
19

WINTERSPICE - 2oz.

rhubarb ginger gin, lime, cucumber, gingerbeer
19

Single Malts - 1.5 oz.

Macallan Gold (Speyside)	20.00
Bowmore 12 Year (Islay)	20.00
Auchentoshan 12 Year (Lowland)	17.00
Glenmorangie 10 Year (Highland)	19.00
Balvenie 12 Year (Speyside)	23.00
Cragganmore 12 Year (Speyside)	23.00
Talisker 10 Year (Skye)	27.00
Laphroaig 10 Year (Islay)	23.00
Dalwhinnie 15 Year (Speyside)	23.00
Oban 14 Year (Highland)	24.00
Lagavulin 16 Year (Islay)	29.00
Macallan Amber (Speyside)	31.00
Macallan Sienna (Speyside)	42.00
Highland Park 18 Year (Orkney)	44.00
Macallan Ruby (Speyside)	56.00
Macallan Rare (Speyside)	110.00

Fine Whisky - 1.5 oz.

Lot 40 (Cdn)	14.50
Pike Creek (Cdn)	14.50
Maker's Mark (Bourbon)	15.00
Woodford Reserve (Bourbon)	20.00
Basil Hayden (Bourbon)	20.00
Knob Creek (Bourbon)	20.00
Blanton's (Bourbon)	22.00
Chivas 18 Year (Scotch)	24.50
Johnnie Walker Blue (Scotch)	60.00

Cognacs - 1.5 oz.

Martell V.S.	20.00
Hennessy Black	23.00
Hine Rare V.S.O.P.	28.00
Martell V.S.O.P.	28.00
Courvoisier V.S.O.P.	29.00
Remy V.S.O.P.	30.00
Remy X.O.	55.00
Courvoisier X.O.	53.00
Hine X.O. Premier Cru	55.00
Hennessy X.O.	55.00

Armagnacs - 1.5 oz.

Armagnac De Montal V.S.O.P.	17.00
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Tequila - 1.5 oz.

Tromba Blanco	16.00
Tromba Reposado	19.00
Astral	20.00
Don Julio Blanco	23.00
Maestro Dobel	23.00
Tromba Anejo	26.00
Don Julio 1942	45.00

Champagne and Sparkling By The Glass

Poema Cava Brut, Spain	6 oz. 12.25
Belstar Rose NV, Italy	12.75
Zardetto Prosecco Brut 2017, Italy	15.75
Mumm Cuvee Brut Prestige, Napa	19.00
Perrier-Jouet Grand Brut	38.00

White Wine By The Glass

Collevento Friulano 2016, Friuli	6 oz. 11.00	9 oz. 16.50
Matto Pinot Grigio 2016, Veneto	11.75	17.65
Bymark Sauvignon Blanc 2016		
Vineland Estate, Niagara	12.75	18.50
Tawse Chardonnay, 2016, Niagara	13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara	13.75	20.65
Stoneleigh Sauvignon Blanc 2017, Marlborough	15.75	23.65
Feudi di San Gregorio Greco di Tufo 2017,		
Campania	17.50	26.25
Hanging Vine Chardonnay 2016, California	17.50	26.25
Blue Mountain Pinot Gris 2017, Okanagan	18.00	27.00
Hidden Bench Fume Blanc 'Rosomel Vineyard'		
2016, Beamsville Bench	18.50	27.75
Fourrey Chablis 2017, Burgundy	20.50	30.75

Rose Wine By The Glass

Famille Cros-Pujol 'Le Vignes' Rose 2017,	6 oz. 11.00	9 oz. 16.55
Pay d'Oc	12.75	19.00
Masciarelli Colline Teatine Rosato 2017, Abruzzo	24.00	36.00
Chotard Sancerre Rose 2017, Loire Valley		

Red Wine By The Glass

Seven Peaks Merlot 2015, California	6 oz. 12.75	9 oz. 18.50
Andeluna Malbec 2017, Argentina	13.25	19.90
Fosso Corno 'Aires' 2016,		
Montepulciano d'Abruzzo	13.50	20.25
Bymark Cabernet / Merlot 2017,		
Vineland Estate, Niagara	13.75	20.65
Dei Rosso di Montepulciano 2017, Tuscany	16.50	24.75
Hanging Vine Cabernet Sauvignon 2017, California	17.50	26.25
Volpaia Chianti Classico 2016, Tuscany	19.00	28.50
Planeta Cerasuolo di Vittoria, 2016, Sicily	20.50	30.75
Pio Cesare Barbera d'Alba 2016, Piemonte	21.00	31.50
Pearce Predhomme Pinot Noir 2016,		
Willamette Valley	21.00	31.50
Martin Ray Cabernet Sauvignon 2016, Sonoma	23.50	35.25

Beer On Tap - 20 oz.

Beer On Tap	20 oz.
Bench Session IPA - 17oz	8.00
Mill St. Organic	10.00
Alexander Keith's IPA	10.00
Beau's Lug-Tread	10.00
Mill St. White Space Wheat Ale	10.00
Guinness Stout	10.00
Goose Island Midway ISA	10.00
Goose Island IPA	10.00
Stella Artois	10.00
Henderson's Pale Ale	10.00

Bottle Beers & Ciders

Coors Light - 341ml	8.00
Bud Light - 341ml	8.00
Budweiser - 341ml	9.00
Mad Tom IPA -341ml	9.50
Corona - 330ml	9.50
Heineken - 330ml	9.50
Birra Peroni - 330ml	9.50
Bench Session Pale Ale - 473ml	9.50
Ace Hill - 473ml	9.50
Hogtown Ale - 473ml	9.50
Lost Craft "Revivale" - 473ml	9.50
Collingwood "Rockwell" Pilsner - 473ml	9.50
Collingwood "Downhill" APA - 473ml	9.50
Magners Cider - 568ml	9.50
Pommies Cider - 355ml	9.50
Strongbow Cider - 500ml	9.50
Blanche de Chambly - 341ml	9.50

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