

Classic Bymark Mini Burger

brie de meaux, porcini mushroom
9

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
23

Fried Chicken Tacos

red cabbage slaw, lemon garlic aioli
16

Fried Cauliflower Tacos

red cabbage slaw, chili aioli, smoked tomato salsa
14

Spiced Lamb Kofta

warm naan bread, tzatziki
16

Crisp Cajun Calamari

lemon garlic aioli
15

Fries & Chipotle Aioli

7

Mixed Marinated Olives & Pickled Vegetables

6

Charcuterie Board

cured meats, house made terrine & artisanal cheese
22

Bymark Hand Stretched Pizza

house salumi, seasonal mushrooms, buffalo mozzarella,
13

Bymark Hand Stretched Vegetarian Pizza

sundried tomato, asparagus, seasonal mushrooms,
buffalo mozzarella
13

Pan Fried Shrimp Dumplings

chili oyster sauce
14

Goats Cheese & Jalapeno Poppers

green goddess dip
8

Harissa Steak Tartare Crostini

baba ganoush
14

Seared Cajun Ahi Tuna On A Chip

potato chip, avocado, caper aioli
14

Chicken Potstickers

gochujong bbq sauce, sweet pickled daikon
14

Bone Marrow & Escargot

caramelized onion, chimichurri
11

Cod & Argentinian Shrimp Ceviche

coconut, lime, cilantro, plantain & taro chips
14

"Blue Crab" Crab Cakes

tomatillo salsa, dill crème fraiche
15

BAR MENU

CHEF/PROPRIETOR
Mark McEwan

EXECUTIVE CHEF
Brooke McDougall

GENERAL MANAGER
Darlien Scott

The logo for Bymark, featuring the word "Bymark" in a stylized, cursive script font. The letter "B" is significantly larger and more ornate than the other letters, which are in a smaller, simpler script.

COCKTAILS

CLASSICS

SAZERAC - 2oz.

Sazerac rye, sugar, Peychaud bitters,
Absinthe rinse
19

AVIATION - 3oz.

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

PAPER AIRPLANE - 3oz.

Bulliet 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

LA CHUMBERA - 2oz.

Los Altos tequila, prickly pear liqueur, lemon,
cactus juice, egg white, bitters
19

HAVANA OOH NA-NA - 2oz.

Havana rum, charred pineapple lime syrup,
lime juice, pineapple juice, whisky bitters
19

HELLO NEUMAN - 2oz.

Jameson, vanilla syrup, smoke & ash bitters
19

MR. PINK - 2oz.

Beefeater 24, maple syrup, David's tea,
lemon juice, grapefruit bitters
19

Champagne and Sparkling By The Glass

Poema Cava Brut, Spain	12.25	6 oz.
Belstar Rose NV, Italy	12.75	
Zardetto Prosecco Brut 2016, 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	11.00	6 oz. 9 oz.
Matto Pinot Grigio 2016, Veneto	11.75	16.50
Bymark Sauvignon Blanc 2016		
Vineland Estate, Niagara	12.75	18.50
Tawse Chardonnay, 2014, Niagara	13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara	13.75	20.65
Stoneleigh Sauvignon Blanc 2017, Marlborough	15.75	23.65
Blue Mountain Pinot Gris 2016, Okanagan	16.75	25.00
Feudi di San Gregorio Greco di Tufo 2017,		
Campania	17.50	26.25
Hanging Vine Chardonnay 2016, California	17.50	26.25
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

Masciarelli Colline Teatine Rosato 2017, Abruzzo	12.75	6 oz. 9 oz.
Château Roubine 'La Vie en Rose' 2016,		
Côte de Provence	18.00	27.00
Chotard Sancerre Rose 2017, Loire Valley	24.00	36.00

Red Wine By The Glass

Seven Peaks Merlot 2015, California	12.75	6 oz. 9 oz.
Andeluna Malbec 2016, Argentina	13.25	18.50
Fosso Corno 'Aires' 2016,		
Montepulciano d'Abruzzo	13.50	20.25
Bymark Cabernet / Merlot 2016,		
Vineland Estate, Niagara	13.75	20.65
Dei Rosso di Montepulciano 2016, Tuscany	16.50	24.75
Hanging Vine Cabernet Sauvignon 2016, California	17.50	26.25
Volpaia Chianti Classico 2014, Tuscany	19.00	28.50
Pio Cesare Barbera d'Alba 2016, Piemonte	21.00	31.50
Pearce Predhomme Pinot Noir 2015,		
Willamette Valley	21.00	31.50
Planeta Cerasuolo di Vittoria, 2016, Sicily	20.50	30.75
Martin Ray Cabernet Sauvignon 2015, Sonoma	23.50	35.25

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
Mill St. Cobblestone 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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