

Parmesan Potato Chips

chives & lime yogurt

4

Mixed Marinated Olives & Pickled Vegetables

6

Goats Cheese & Jalapeno Poppers

green goddess dip

7

Harissa Steak Tartare Crostini

baba ganoush

14

Tuna Tartare

compressed pineapple, dehydrated smoked chili & passion fruit, rice cracker

14

Lobster Pogo Sticks

cornmeal battered lobster, house ranch dip

24

Chicken Potstickers

gochujong bbq sauce, sweet pickled daikon

14

Bone Marrow & Escargot

gremolata, yuzu horseradish crumble

11

Charcuterie Board

cured meats, house made terrine & artisanal cheese

21

Bymark Hand Stretched Flat Bread

house salumi, seasonal mushrooms, smoked buffalo mozzarella, truffle

12

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy

23

Spiced Lamb Kofta

warm naan bread, tzatziki sauce

16

Pan Fried Pork Dumplings

chili oyster sauce

11

Classic Bymark Mini Burger

brie de meaux, porcini mushroom

9

Crisp Cajun Calamari

lemon garlic aioli

14

Fries & Chipotle Aioli

7

BAR MENU

CHEF/PROPRIETOR
Mark McEwan

EXECUTIVE CHEF
Brooke McDougall

GENERAL MANAGER
Darlien Scott



COCKTAILS

CLASSICS

SAZERAC - 3oz

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

AVIATION - 3oz

Aviation gin, Maraschino liqueur, Crème de Violette,
Lemon
19

PAPER PLANE - 3oz

Bulleit 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

MOTHER'S MILK - 3oz

Black cow vodka, Black cow cheese stuffed olives
22

BYMARK MIXOLOGY

WHISKEY PAPA - 2oz

Lot 40 Rye, Pear puree, Apple pie syrup,
Lemon, Egg white
19

OLD MAN - 2oz

Bulleit bourbon, Cigar infused bourbon bitters,
Peychauds bitter, Angostura bitters
19

BUTTER ME UP - 2oz

House spiced Havana 7yr rum, Ginger liqueur,
Cinnamon butter syrup, Sarsaparilla bitters,
coconut water
19

WHIZBANGER - 3oz

Havana 7yr rum, Amaro nonino, Captain Morgan spiced
rum, Lime, Mint, bitters, Fever Tree ginger beer
19

PINKY AND THE BRAIN - 2oz

Plymouth gin, St. Germain, Muddled Blueberries,
Lemon, Sparkling wine
19

Champagne and Sparkling By The Glass

Poema Cava Brut, Spain	6 oz.	12.25
Zardetto Prosecco Brut 2016, Italy		15.75
Mumm Cuvee Brut Prestige, Napa		19.00
Chandon Brut Classic, California		20.00
Perrier-Jouet Grand Brut		38.00

White Wine By The Glass

Trebbiano d'Abruzzo "Baldovino" 2014, Tenuta I Fauri	6 oz.	9 oz.	12.00	18.00
Bymark Sauvignon Blanc 2016 Vineland Estate, Niagara			12.75	18.50
Tawse Chardonnay, 2013, Niagara			13.75	20.65
Matto Pinot Grigio 2016, Veneto			13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara			13.75	20.65
Stoneleigh Sauvignon Blanc 2016, Marlborough			15.75	23.65
Blue Mountain Pinot Gris 2015, Okanagan			16.75	25.00
Hanging Vine Chardonnay 2015, California			17.50	26.25
Joan Gine Blanc, 2015, Priorat			21.00	31.50
Chablis 2015 Chateau Maligny			22.00	33.00

Rose Wine By The Glass

Hidden Bench Bistro Rose 2016, Niagara	6 oz.	9 oz.	11.50	17.25
Rockford Alicante Bouchet Rose 2016, Barossa			25.00	37.00

Red Wine By The Glass

Seven Peaks Merlot 2015, California	6 oz.	9 oz.	12.75	18.50
Andeluna Malbec 2016, Argentina			13.25	19.90
Bymark Cabernet / Merlot 2015, Vineland Estate, Niagara			13.75	20.65
Dei Rosso di Montepulciano 2015, Tuscany			14.75	22.15
Vina Bujanda Reserva 2011, Rioja			16.75	25.00
Hanging Vine Cabernet Sauvignon 2016, California			17.50	26.25
Volpaia Chianti Classico 2014, Tuscany			19.00	28.50
Pio Cesare Barbera d'Alba 2014, Piemonte			20.00	30.00
Pearce Predhomme Pinot Noir 2015, Williamette Valley			20.00	30.00
Etna Rosso 2015, Planeta, Sicily			21.00	31.50
Martin Ray Cabernet Sauvignon 2014, Sonoma			22.50	33.00

Beer On Tap

Bench Session IPA - 18oz	20 oz.	8.00
Mill St. Organic		9.75
Alexander Keith's IPA		9.75
Beau's Lug-Tread		9.75
Mill St. Tankhouse		10.00
Mill St. Cobblestone Stout		10.00
Mill St. West Coast IPA		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 Lite - 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
Bench Session IPA - 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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