

BAR MENU

Classic Bymark Mini Burger

brie de meaux
8.50

Southern Fried & Corn Meal Crusted Chicken

bacon, dill cream fraiche
12.00

Bymark Charcuterie Board

cured meats, house made terrine & cheese
21.00

Jerk Rubbed Lamb Chops

parsley & roasted garlic verde
19.00

Albacore Tuna Tartare

rhubarb salsa, clay pepper in a sesame cup
14.00

Sake Braised Beef Pot Stickers

ginger-scallion
14.00

Grilled Prawns

chipotle citrus aioli
3.65 pc

Kimchee Steak Tartare

yuzu aioli, taro chips
13.00

Crisp Panko Crusted Calamari

citrus garlic aioli
14.00

Pan Fried Pork Belly Dumplings

chili oyster sauce
10.00

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
15.00

Foie Gras Profiteroles

rhubarb compote, spiced nutella
16.00

House Made Flat Bread

chorizo, asparagus, basil, buffalo mozzarella
15.00

Fries & Chipotle Aioli

6.50

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

COCKTAILS

BYMARK - 3 oz

Chilled Absolut Citron, pink grapefruit juice, sparkling wine
18.00

HONEY BADGER - 2 oz

Citrus tea infused Jack Daniels Honey, lemon juice,
lemon syrup, ginger, clove
17.00

AFTER EDEN - 2 oz

Boodles gin, Elderflower liqueur, lime, basil, lavender bitters
17.00

LIPSTICK - 3 oz

Raspberry infused Absolut vodka, muddled fresh raspberries,
simple syrup, sparkling wine
18.00

AVOCADO MARGARITA - 2 oz

Altos tequila, avocado lemonade, agave syrup, lime
17.00

WHIZBANGER - 2.5 oz.

Havana 7 year rum, Amaro Nonino, Bacardi spiced rum, lime juice,
mint, Angostura bitters, Fever Tree ginger beer
18.00

OLD MAN - 2 oz

Bulliet Bourbon, cigar infused bourbon, caramelized vanilla syrup,
Psychuad's bitters, Angostura bitters
18.00

SOME LIKE IT HOT - 2 oz

Jalapeno infused Tromba Blanco, lemon, lime, agave, ginger,
jalapeno, Sriracha chili sea salt
17.00

BYMARK SANGRIA - 2 oz

Hennessy Black, McGuinness Cherry Brandy, fresh fruit, fruit juices,
red wine or white wine.
Pitcher - 50.00
Glass - 18.00

Champagne and Sparkling By The Glass

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|------------------------------------|-------|-------|
| Poema Cava Brut, Spain | 6 oz. | 11.50 |
| Zardetto Prosecco Brut 2015, Italy | | 15.00 |
| Chandon Brut Classic, California | | 19.00 |
| Perrier-Jouet Grand Brut | | 36.00 |

White Wine By The Glass

| | 6 oz. | 9 oz. |
|---|-------|-------|
| Bymark Sauvignon Blanc 2015 | | |
| Vineland Estate, Niagara | 12.00 | 18.00 |
| Tawse Chardonnay, 2013, Niagara | 13.00 | 19.50 |
| Matto Pinot Grigio 2015, Veneto | 13.00 | 19.50 |
| Cave Spring "Dolomite" Riesling 2014, Niagara | 13.00 | 19.50 |
| Montresor 'Capitel Alto' Soave Classico 2013, Italy | 13.00 | 19.50 |
| Stoneleigh Sauvignon Blanc 2014, Marlborough | 15.00 | 22.50 |
| Blue Mountain Pinot Gris 2014, Okanagan | 16.00 | 24.00 |
| Pearce Predhomme Chenin Blanc 2015, South Africa | 16.00 | 24.00 |
| Five Rows Chardonnay 2015, California | 16.50 | 24.75 |
| Chablis 2014 "Carre de Cesar" Chateau de Maligny | 18.50 | 27.75 |
| Churton Sauvignon Blanc 2014, Marlborough | 18.50 | 27.75 |

Rose Wine By The Glass

| | 6 oz. | 9 oz. |
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| Hidden Bench Bistro Rose 2013, Niagara | 11.00 | 16.50 |
| Vina Bujanda Rosado 2015, Rioja | 12.00 | 18.00 |
| Cotes du Rhone Rose 2014, Chateau du Trignon | 13.00 | 20.00 |

Red Wine By The Glass

| | 6 oz. | 9 oz. |
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| Seven Peaks Merlot 2014, California | 12.00 | 18.00 |
| Comenge "Biberius" Tempranillo 2014, Ribera del Duero | 12.00 | 18.00 |
| Andeluna Malbec 2014, Argentina | 12.00 | 18.00 |
| Bymark Cabernet / Merlot 2014, Vineland Estate, Niagara | 13.00 | 19.50 |
| Dei Rosso di Montepulciano 2014, Tuscany | 14.00 | 21.00 |
| DogRidge "The Pup" Shiraz 2014, Australia | 16.00 | 24.00 |
| Five Rows Cabernet Sauvignon 2014, California | 16.50 | 24.75 |
| Carmel Road Pinot Noir 2014, Monterey | 19.00 | 28.50 |
| Pio Cesare Barbera d'Alba 2014 Piemonte | 19.00 | 28.50 |
| Volpaia Chianti Classico 2013, Tuscany | 19.00 | 28.50 |
| Martin Ray Cabernet Sauvignon 2012, Sonoma | 22.00 | 33.00 |

Beer On Tap - 20 oz.

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|----------------------------|------|
| Mill St. Organic | 8.75 |
| Alexander Keith's IPA | 8.75 |
| Beau's Lug-Tread | 8.75 |
| Bymark Beer by Brock St. | 9.25 |
| Mill St. Tankhouse | 9.75 |
| Stella Artois | 9.75 |
| Mill St. Cobblestone Stout | 9.75 |
| Brock St. Irish Red | 9.75 |
| Goose Island "Honkers" Ale | 9.75 |
| Goose Island IPA | 9.75 |
| Shocktop Belgian Wheat Ale | 9.75 |
| KW Craft Thai Ginger Cider | 9.75 |

Bottle Beers & Ciders

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|------------------------------|------|
| Coors Light - 341ml | 7.00 |
| Bud Lite - 341ml | 7.00 |
| Budweiser - 341ml | 8.00 |
| Mad Tom IPA -341ml | 8.25 |
| Corona - 330ml | 8.25 |
| Heineken - 330ml | 8.25 |
| Birra Peroni - 330ml | 8.25 |
| Stella Artois - 330ml | 8.25 |
| Hogtown Ale - 473ml | 8.50 |
| Lost Craft "Revivale" -473ml | 8.50 |
| Magners Cider - 568ml | 8.00 |
| KW Craft Cider - 330ml | 8.50 |
| Pommies Cider - 355ml | 8.50 |
| Strongbow Cider - 500ml | 8.50 |
| Blanche de Chambly - 341ml | 8.50 |
| Ace Hill Pilsner -473ml | 8.50 |

BEER