

Crostini of Sweet Pea & White Anchovy

citrus zest, mint

7

Bone Marrow & Escargot

gremolata, yuzu horseradish crumble

11

Baked Oysters & Meat ball

artisanal cheese sauce, horseradish crème

10

Fennel & Pepper Ahi Tuna Sashimi

miso-ginger vinaigrette, shaved fennel, radish

12

“Daily Market” Crudo & Meyer Lemon

compressed caviar, dehydrated chili

Market Price

Tuna Tartare

yuzu kosho, lime coconut, rice cracker

14

Duck - Pork Sausage

sunchoke puree, rhubarb mostarda

11

Steak Tartare Crostini

sour crudité

13

Duck Liver Parfait

rhubarb gelee, grilled bread pickled vegetable

12

Pan Fried Pork Belly Dumplings

chili oyster sauce

10

Beef Potstickers

sriracha – ponzu sauce, pickled ramps

14

Southern Fried & Corn Meal Crusted Chicken

bacon, dill crème fraiche

12

Fried Dauphine Potatoes

taleggio, parmesan, truffle, lemon & sea salt

8.50

Goats Cheese & Jalapeno Poppers

green goddess dip

7

Panko Fried House Dill Pickles

ranch dipping sauce

7

Fries & Chipotle Aioli

6.50

Bymark Hand Stretched Flat Bread

house salumi, seasonal mushrooms,

smoked buffalo mozzarella, truffle

12

Charcuterie Board

cured meats, house made terrine & artisanal cheese

21

Bymark’s Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy

19

Jerk Rubbed Lamb Chops

parsley & roasted garlic verde

19

Classic Bymark Mini Burger

brie de meaux, porcini mushroom

8.50

Crisp Cajun Calamari

lemon garlic aioli

14

BAR MENU

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

COCKTAILS

CLASSICS

SAZERAC - 2oz

Sazerac rye, sugar, peychaud bitters, Absinth rinse
18

AVIATION - 3 oz

Beefeater gin, Maraschino liqueur,
Crème de Violette, lemon
17

PAPER PLANE - 3 oz

Bulliet bourbon, Aperol, Nonino Amaro, lemon
17

MARTELL SIDECAR

Martell vs congac, Cointreau, lemon
21

LONDON CALLING - 3 oz

Beefeater 24, Tio Pepe Palamino sherry,
lemon, sugar
18

BYMARK MIXOLOGY

LA CHUMBERA - 2 oz.

Los Altos tequila, Prickly pear liqueur, lemon,
cactus juice, egg white, bitters
18

OLD MAN - 2 oz

Bulliet Bourbon, cigar infused bourbon, caramelized
vanilla syrup, Peychud's bitters, Angostura bitters
18

TIPSY FLAMINGO

Plymouth gin, Briottet Grapefruit liqueur, Aperol,
lime, Cava
21

WHIZBANGER

Havana 7yr rum, Amaro Nonino,
Captian Morgan spiced rum, lime, mint,
bitters, Fever Tree ginger beer
18

YOU GO GLEN COCO

Captain Morgan spiced rum, dulce deleche,
coconut water, egg white
18

Champagne and Sparkling By The Glass

Poema Cava Brut, Spain	6 oz.	11.50
Zardetto Prosecco Brut 2015, Italy		15.00
Mumm Cuvee Brut Prestige, Napa		18.00
Chandon Brut Classic, California		19.00
Perrier-Jouet Grand Brut		36.00

White Wine By The Glass

Bymark Sauvignon Blanc 2015	6 oz.	9 oz.
Vineland Estate, Niagara	12.00	18.00
Tawse Chardonnay, 2013, Niagara	13.00	19.50
Matto Pinot Grigio 2016, Veneto	13.00	19.50
Cave Spring "Dolomite" Riesling 2015, Niagara	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 2016, South Africa	16.00	24.00
Hanging Vine Chardonnay 2015, California	16.50	24.75
Chablis 2015 Domaine Christian Moreau	18.50	27.75
Churton Sauvignon Blanc 2014, Marlborough	18.50	27.75

Rose Wine By The Glass

Hidden Bench Bistro Rose 2014, Niagara	6 oz.	9 oz.
Vina Bujanda Rosado 2015, Rioja	11.00	16.50
	12.00	18.00

Red Wine By The Glass

Seven Peaks Merlot 2014, California	6 oz.	9 oz.
Comenge "Biberius" Tempranillo 2015, 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
Henry of Pelham Baco Noir 2015, Ontario	13.00	19.50
Dei Rosso di Montepulciano 2014, Tuscany	14.00	21.00
DogRidge "The Pup" Shiraz 2014, Australia	16.50	24.75
Hanging Vine Cabernet Sauvignon 2015, 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 2014, Sonoma	22.50	33.75

Beer On Tap

20 oz.

Bench Session IPA	7.00
Mill St. Organic	8.75
Alexander Keith's IPA	8.75
Beau's Lug-Tread	8.75
Shocktop Belgium White	8.75
Mill St. Tankhouse	9.75
Mill St. Cobblestone Stout	9.75
Goose Island IPA	9.75
KW Seasonal Cider	9.75
Stella Artois	9.75

Bottle Beers & Ciders

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
Bench Session Pale Ale - 473ml	8.50
Bench Session IPA - 473ml	8.50
Ace Hill - 473ml	8.50
Hogtown Ale - 473ml	8.50
Lost Craft "Revivale" -473ml	8.50
Magners Cider - 568ml	8.00
Pommies Cider - 355ml	8.50
Strongbow Cider - 500ml	8.50
Blanche de Chambly - 341ml	8.50

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