

BEGINNING

Seared B.C. Albacore Tuna

rhubarb salsa, gastrique, clay pepper,
preserved lemon
21

Grilled Baby Octopus & Calamari

smoked poblano, chayote, pickled potato,
sherry vinaigrette
21

Burrata & Heirloom Tomatoes

garbanzo beans, reduced white balsamic, basil
22

Heirloom Carrot & Beet Salad

avocado, pistachio praline, manchego,
cumin vinaigrette
17

Shaved Asparagus & Fennel Salad

macerated strawberries, chevre noir, walnuts,
triple crunch vinaigrette
17

Kimchee Steak Tartare

yuzu aioli, pickled mushrooms, cured egg yolk,
taro chips
19

Duck Liver Parfait

rhubarb gelee, brioche, pickled vegetables
15

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
23

Butter Braised Lobster Poutine

crisp frites, classic béarnaise
31

Mixed Greens

variegated radishes, red wine shallot vinaigrette
14

Baby Gem Lettuce Caesar

smoked tomato salsa, strip bacon, rye croutons,
grana padano
14

Daily Oysters

citrus, condiments
market price

MAINS

Linguine

basil pesto, prosciutto, parmesan, foraged mushrooms
28

Sweet Pea Ravioli & Side Stripe Shrimp

bisque, lemon, tarragon foam
29

Sous Vide Grilled Lamb Shoulder & Chop

green asparagus, thumbelina carrots,
braised pearl onions, gnocchi
39

Coriander Cumin Duck

confit croquette, spiced carrot, tokyo turnips, green chickpeas,
charred spring onion
40

Braised Pork Belly & Scallops

steamed pork dumplings, house kimchee, mushrooms,
sweet peas, black bean sauce
39

Pan Seared Halibut

fava & garbanzo bean risotto, morels, rhubarb,
reduced balsamic, crisp guanciale
39

Fogo Island Cod

beluga lentils, charred broccoli, oven cured tomatoes,
compressed sturgeon caviar, corn sauce
38

P.E.I. Center Cut Striploin & Snails

parsnip puree, king mushrooms, variegated asparagus,
parsley garlic sauce
39

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms
38

All striploins are aged 8 weeks and dry aged an additional ten days

All rib eye steaks are dry aged eight weeks.

Bymark will be delighted to cater your next event.

please inform us of any allergy

STEAKS & CHOPS

P.E.I. Tenderloin 8 oz.

45

1855 Black Angus 10 oz. Striploin

43

U.S.D.A. 16 oz. Rib Eye

65

Ontario 12oz Pork Chop

Jerk rubbed, pineapple salsa
36

14oz Veal Chop

chimichurri
42

32oz Canadian Prime Tomahawk Rib Eye for Two

green peppercorn & sweet orange sauce
and choice of 2 sides
140

VEGETABLE SIDES

Grilled Asparagus

baked parmesan, preserved lemon
12

Roasted Seasonal Vegetable

parsley & roasted garlic verde
12

Northwood Farm Mushroom

port wine, pearl onions
12

STARCH SIDES

Carnaroli Risotto

sweet peas, asparagus, lemon, mint
13

Yukon Gold Mashed Potatoes

cheese curds, scallions, veal jus
12

Roasted Bone Marrow

grilled baguette, horseradish gremolata
11

SAUCES

Classic béarnaise

5

Chimichurri

5

Green peppercorn & sweet orange

5

Horseradish crème fraiche

5

BYMARK

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

June 2016



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,
Peychud'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

Single Malts - 1.5 oz.

Macallan Gold (Speyside) 16.50
Bowmore 12 Year (Islay) 17.00
Auchentoshan 12 Year (Lowland) 17.00
Glenmorangie 10 Year (Highland) 18.00
Balvenie 12 Year (Speyside) 20.00
Cragganmore 12 Year (Speyside) 20.00
Talisker 10 Year (Skye) 22.00
Laphroaig 10 Year (Islay) 22.00
Dalwhinnie 15 Year (Speyside) 22.00
Oban 14 Year (Highland) 24.00
Lagavulin 16 Year (Islay) 28.00
Macallan Amber (Speyside) 32.00
Macallan Sienna (Speyside) 42.00
Highland Park 18 Year (Orkney) 44.00
Macallan Ruby (Speyside) 56.00

Fine Whisky - 1.5 oz.

Lot 40 (Cdn) 13.50
Pike Creek (Cdn) 13.50
Wiser's Legacy (Cdn) 16.00
Bulleit Rye 16.00
Bulleit (Bourbon) 16.00
Maker's Mark (Bourbon) 16.00
Woodford Reserve (Bourbon) 19.00
Knob Creek (Bourbon) 19.00
Blanton's (Bourbon) 21.00
Chivas 18 Year (Scotch) 23.50
Johnnie Walker Blue (Scotch) 56.00

Cognacs - 1.5 oz.

Hennessy Black 14.00
Hennessy V.S. 16.00
Hine Rare V.S.O.P. 20.00
Courvoisier V.S.O.P. 22.00
Remy V.S.O.P. 26.00
Courvoisier X.O. 29.00
Remy X.O. 36.00
Hine X.O. Premier Cru 36.00
Hennessy X.O. 36.00

Armagnacs - 1.5 oz.

Janneau V.S. 12.00
Armagnac De Montal V.S.O.P. 16.00
Samalens V.S.O.P. 19.00

Tequila - 1 oz.

Tromba Blanco 15.00
Tromba Reposado 18.00
Don Julio Blanco 18.00
Patron Silver 18.00
El Mayor Reposado 18.00
Tromba Anejo 20.00
Patron Reposado 20.00
El Mayor Anejo 20.00
Maestro Dobel 21.00
Patron Anejo 22.00
Mezcal Enmascarado 45 22.00
Mezcal Enmascarado 54 25.00
Don Julio 1942 28.00

Champagne and Sparkling By The Glass

6 oz.
Poema Cava Brut, Spain 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.
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.
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.

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

Bottle Beers

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
Hogtown Ale - 473ml 8.50
Lost Craft "Revivale" - 473ml 8.50
Magners Cider - 568ml 8.00
Pommies Cider - 355ml 8.50
KW Craft Cider - 330ml 8.50
Strongbow Cider - 500ml 8.50
Blanche de Chambly - 341ml 8.50
Ace Hill Pilsner- 473ml 8.50

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