

BEGINNING

Cod & Argentinian Shrimp Ceviche

coconut, lime, cilantro, plantain & taro chips
23

Grilled Octopus & Calamari

fennel, orange, black olive, romesco, hickory sticks
22

Asparagus & Prosciutto

sweet pea hummus, rye crisp, poached egg,
tarragon crème fraiche
20

Harissa Steak Tartare

quail egg, baba ganoush, lavash,
pickled shaved mushroom
21

"Blue Crab" Crab Cakes

tomatillo salad, dill crème fraiche,
roasted red pepper puree
20

Roasted Bone Marrow

caramelized onion, chimichurri, toast
19

Ontario Burrata

artichokes, heirloom tomato, dried blood orange, basil
23

Chopped Caesar

smoked tomato salsa, strip bacon,
focaccia croutons, grana padano
15

Mixed Greens

pomegranate, endive, fennel, red wine
shallot vinaigrette
15

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
23

Warm Focaccia

cultured butter
6

Daily Oysters

citrus, condiments
market price

MAINS

House Made Pappardelle

veal ragout, mushrooms, olives, basil
30

Buffalo Ricotta & Sweet Pea Caramelle Pasta

fogo island shrimp, pea vine, preserved chili
31

Fennel & Chili Grilled Chicken

orzo, sundried tomato, artichoke, olives, oregano,
minted yogurt
29

"1855 Black Angus" 6oz Striploin"

confit potato, mushrooms, roasted onion,
mustard crème fraiche
33

Pan Roasted Halibut

red quinoa, chickpea, cucumber salad,
blood orange salsa
32

Seared Coho Salmon

saffron fumet, sweet peas, radish, asparagus
32

Icelandic Cod "Tempura"

malt vinegar aioli, red cabbage slaw,
mustard vinaigrette
30

Veal Schnitzel

arugula, lemon parmesan chili vinaigrette,
caper berry
29

Duck Confit

green bean, mushroom, radish salad,
rhubarb compote
30

SANDWICHES

Classic 8oz Bymark Burger

brie de meaux, shaved truffle,
grilled porcini mushroom
40

Cajun Crusted Ahi Tuna

avocado, cucumber, pickled red onion,
caper aioli
21

Pulled Wagyu Beef

marinated peppers, balsamic glazed onions,
arugula, mozzarella
21

Lobster Grilled Cheese

aged brie, pancetta, lemon garlic aioli
33

All sandwiches are served with tempura onion rings,
green salad or crisp frites

please inform us of any allergy

@Bymark

BYMARK

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

April 2018



Bymark will be delighted to cater your next event.

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

Single Malts - 1.5 oz.

Macallan Gold (Speyside)	17.50
Bowmore 12 Year (Islay)	18.00
Auchentoshan 12 Year (Lowland)	18.00
Glenmorangie 10 Year (Highland)	19.00
Balvenie 12 Year (Speyside)	21.00
Cragganmore 12 Year (Speyside)	21.00
Talisker 10 Year (Skye)	23.00
Laphroaig 10 Year (Islay)	23.00
Dalwhinnie 15 Year (Speyside)	23.00
Oban 14 Year (Highland)	24.00
Lagavulin 16 Year (Islay)	29.00
Macallan Amber (Speyside)	31.00
Macallan Sienna (Speyside)	42.00
Highland Park 18 Year (Orkney)	44.00
Macallan Ruby (Speyside)	56.00
Macallan Rare (Speyside)	117.00

Fine Whisky - 1.5 oz.

Lot 40 (Cdn)	14.50
Pike Creek (Cdn)	14.50
Wiser's Legacy (Cdn)	17.00
Bulleit Rye	17.00
Bulleit (Bourbon)	17.00
Maker's Mark (Bourbon)	17.00
Woodford Reserve (Bourbon)	20.00
Knob Creek (Bourbon)	20.00
Blanton's (Bourbon)	22.00
Chivas 18 Year (Scotch)	24.50
Johnnie Walker Blue (Scotch)	56.00

Cognacs - 1.5 oz.

Martell V.S.	20.00
Hennessy Black	23.00
Hine Rare V.S.O.P.	28.00
Martell V.S.O.P.	28.00
Courvoisier V.S.O.P.	29.00
Remy V.S.O.P.	30.00
Remy X.O.	55.00
Courvoisier X.O.	53.00
Hine X.O. Premier Cru	55.00
Hennessy X.O.	55.00
Martell Cordon Bleu.	57.00

Armagnacs - 1.5 oz.

Armagnac De Montal V.S.O.P.	17.00
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Tequila - 1.5 oz.

Tromba Blanco	16.00
Tromba Reposado	19.00
El Mayor Reposado	19.00
Astral	20.00
Casa Maestri Blanco	21.00
Don Julio Blanco	23.00
El Mayor Anejo	23.00
Maestro Dobel	23.00
Casa Maestri Reposado	26.00
Tromba Anejo	26.00
Casa Maestri Anejo	30.00
Skelly Blanco	36.00
Don Julio 1942	38.00
Skelly Reposado	41.00
Skelly Anejo	46.00

Champagne and Sparkling By The Glass

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

White Wine By The Glass

Matto Pinot Grigio 2016, Veneto	6 oz.	9 oz.	11.75	17.65
Trebbiano d'Abruzzo "Baldovino" 2014, Tenuta I Fauri	6 oz.	9 oz.	12.00	18.00
Bymark Sauvignon Blanc 2016	6 oz.	9 oz.	12.75	18.50
Vineland Estate, Niagara	6 oz.	9 oz.	13.75	20.65
Tawse Chardonnay, 2013, Niagara	6 oz.	9 oz.	13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara	6 oz.	9 oz.	15.75	23.65
Stonleigh Sauvignon Blanc 2017, Marlborough	6 oz.	9 oz.	16.75	25.00
Blue Mountain Pinot Gris 2016, Okanagan	6 oz.	9 oz.	17.50	26.25
Hanging Vine Chardonnay 2016, California	6 oz.	9 oz.	17.50	26.25
Chablis 2016 Chateau Maligny	6 oz.	9 oz.	22.00	33.00

Rose Wine By The Glass

Rockford Alicante Bouchet Rose 2016, Barossa	6 oz.	9 oz.	16.00	24.00
Hogwash Rose 2016, California	6 oz.	9 oz.	19.00	28.50

Red Wine By The Glass

Seven Peaks Merlot 2015, California	6 oz.	9 oz.	12.75	18.50
Andeluna Malbec 2016, Argentina	6 oz.	9 oz.	13.25	19.90
Bymark Cabernet / Merlot 2016, Vineland Estate, Niagara	6 oz.	9 oz.	13.75	20.65
Dei Rosso di Montepulciano 2013, Tuscany	6 oz.	9 oz.	14.75	22.15
Vina Bujanda Reserva 2011, Rioja	6 oz.	9 oz.	16.75	25.00
Hanging Vine Cabernet Sauvignon 2016, California	6 oz.	9 oz.	17.50	26.25
Volpaia Chianti Classico 2014, Tuscany	6 oz.	9 oz.	19.00	28.50
Pio Cesare Barbera d'Alba 2016, Piemonte	6 oz.	9 oz.	20.00	30.00
Pearce Predhomme Pinot Noir 2015, Willamette Valley	6 oz.	9 oz.	20.00	30.00
Etna Rosso 2016, Planeta, Sicily	6 oz.	9 oz.	21.00	31.50
Martin Ray Cabernet Sauvignon 2015, Sonoma	6 oz.	9 oz.	22.50	33.00

Beer On Tap - 20 oz.

Bench Session IPA - 17oz	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
Henderson's Pale Ale	10.00
Goose Island IPA	10.00
Stella Artois	10.00

Bottle Beers

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
Ace Hill - 473ml	9.50
Hogtown Ale - 473ml	9.50
Lost Craft "Revivale" -473ml	9.50
Collingwood "Rockwell" Pilsner - 473ml	9.50
Collingwood "Downhill" American Pale Ale -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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