

## BEGINNING

### Ceviche

tuna, scallop, shrimp, coconut, lime, cilantro,  
plantain & taro chips  
23

### Grilled Octopus & Calamari

ricotta, dill, oven cured tomato,  
chili vinaigrette  
22

### House Made Game Terrine

peach mostarda, triple crunch mustard, toast  
18

### Harissa Steak Tartare

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

### "Blue Crab" Crab Cakes

corn & cucumber salsa, tarragon yogurt,  
shaved radish  
20

### Ontario Burrata

tomato consommé, heirloom tomato,  
grilled endive, pistachio  
23

### Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli,  
scented soy  
23

### Chopped Caesar

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

### Mixed Greens

pomegranate, endive, fennel, red wine shallot  
vinaigrette  
15

### Warm Focaccia

cultured butter  
6

### Daily Oysters

citrus, condiments  
market price

## MAINS

### Garganelli & House Made Spicy Sausage

fennel, rapini, parmesan, preserved lemon  
30

### Braised Rabbit Ravioli

carrot puree, toasted walnuts, fried sage  
31

### Za'atar Rubbed Chicken

israeli cous cous, almonds, eggplant,  
smoked yogurt  
29

### "1855 Black Angus" 6oz Striploin"

confit potato, celeriac puree, summer squash,  
chimichurri  
33

### Pan Roasted Halibut

red quinoa, chickpea, cucumber salad,  
citrus salsa  
32

### Seared B.C. Ling Cod

corn & chanterelle risotto, salsa verde  
32

### Yellow Perch "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,  
stone fruit compote  
30

## SANDWICHES

### Classic 8oz Bymark Burger

brie de meaux, shaved truffle,  
grilled porcini mushroom  
40

### Jerked Ahi Tuna

pickled red onion, creamy coleslaw, cilantro,  
papaya hot sauce  
21

### Pulled Wagyu Beef

marinated peppers, balsamic glazed onions,  
arugula, mozzarella  
21

### Lobster Grilled Cheese

aged brie, pancetta bacon, lemon garlic aioli  
33

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

Bymark will be delighted to cater your next event.

\*\*please inform us of any allergy\*\*

*@Bymark*

BYMARK

### EXECUTIVE CHEF

Brooke McDougall

### CHEF DE CUISINE

Bryan Ngosiok

### GENERAL MANAGER

Darlien Scott

August 2018



BYMARK  
1000 10th Street, Vancouver, BC V6Z 1Y1

**COCKTAILS****CLASSICS****SAZERAC** - 2oz.

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

**AVIATION** - 3oz.

Beefeater gin, maraschino liqueur,  
Crème de Violette, lemon  
19

**PAPER AIRPLANE** - 3oz.

Maker's Mark 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
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

**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
Astral	20.00
Casa Maestri Blanco	21.00
Don Julio Blanco	23.00
Maestro Dobel	23.00
Tromba Anejo	26.00
Don Julio 1942	38.00

**Champagne and Sparkling By The Glass**

Poema Cava Brut, Spain	6 oz. 12.25
Belstar Rose NV, Italy	12.75
Zardetto Prosecco Brut 2016, Italy	15.75
Mumm Cuvee Brut Prestige, Napa	19.00
Perrier-Jouet Grand Brut	38.00

**White Wine By The Glass**

Collevento Friulano 2016, Friuli	6 oz. 11.00	9 oz. 16.50
Matto Pinot Grigio 2016, Veneto	11.75	17.65
Bymark Sauvignon Blanc 2016	12.75	18.50
Vineland Estate, Niagara	13.75	20.65
Tawse Chardonnay, 2015, Niagara	13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara	15.75	23.65
Stoneleigh Sauvignon Blanc 2017, Marlborough	16.75	25.00
Blue Mountain Pinot Gris 2016, Okanagan	17.50	26.25
Feudi di San Gregorio Greco di Tufo 2017, Campania	17.50	26.25
Hanging Vine Chardonnay 2016, California	18.50	27.75
Hidden Bench Fume Blanc 'Rosomel Vineyard' 2016, Beamsville Bench	20.50	30.75
Fourrey Chablis 2017, Burgundy		

**Rose Wine By The Glass**

Famille Cros-Pujol 'Les Vignes' Rose' 2017	6 oz. 11.00	9 oz. 16.50
Pays d'Oc	12.75	19.00
Masciarelli Colline Teatine Rosato 2017, Abruzzo	24.00	36.00
Chotard Sancerre Rose 2017, Loire Valley		

**Red Wine By The Glass**

Seven Peaks Merlot 2015, California	6 oz. 12.75	9 oz. 18.50
Andeluna Malbec 2017, Argentina	13.25	19.90
Fosso Corno 'Aires' 2016, Montepulciano d'Abruzzo	13.50	20.25
Bymark Cabernet / Merlot 2016, Vineland Estate, Niagara	13.75	20.65
Dei Rosso di Montepulciano 2016, Tuscany	16.50	24.75
Hanging Vine Cabernet Sauvignon 2016, California	17.50	26.25
Volpaia Chianti Classico 2014, Tuscany	19.00	28.50
Pio Cesare Barbera d'Alba 2016, Piemonte	21.00	31.50
Pearce Predhomme Pinot Noir 2015, Willamette Valley	21.00	31.50
Planeta Cerasuolo di Vittoria, 2016, Sicily	20.50	30.75
Martin Ray Cabernet Sauvignon 2016, Sonoma	23.50	35.25

**Beer On Tap - 20 oz.**

<b>Beer On Tap</b>	<b>20 oz.</b>
Bench Session IPA - 17oz	8.00
Mill St. Organic	10.00
Alexander Keith's IPA	10.00
Beau's Lug-Tread	10.00
Mill St. White Space Wheat Ale	10.00
Mill St. Cobblestone Stout	10.00
Goose Island Midway ISA	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 Light - 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" 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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