

## BEGINNING

### Hamachi & Argentinian Shrimp Ceviche

lime, cilantro, plantain chip  
23

### Grilled Octopus & Calamari

cherry tomato, chili, mint, caper, hickory stick  
22

### Ontario Buffalo Stracciatella

carrot & beet salad, champagne vinaigrette  
20

### Harissa Steak Tartare

quail egg, baba ganoush, lavash  
21

### "Blue Crab" Crab Cakes

tomatillo salad, dill crème fraiche  
20

### Salmon Gravlax

smashed avocado, soft poached egg, salmon caviar, rye  
toast, green goddess dressing  
19

### Heritage Farm Squash Salad

seasonal greens, dried fruit granola, roasted garlic &  
sherry vinaigrette  
19

### Chopped Caesar

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

### Mixed Greens

variegated radish, 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

### Squash & Buffalo Ricotta Agnolotti

kale, walnuts, bourbon maple syrup, pecorino  
30

### House Made Linguine

fogo island shrimp, rapini, lemon, shaved spicy cacciatore  
31

### Lemongrass Chicken

red quinoa, water chestnut, long bean, papaya hot sauce,  
thai dressing  
29

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

roasted root vegetable, king oyster mushroom,  
mustard crème fraiche  
33

### Steel Head Trout

squid ink spaetzle, rainbow swiss chard, squash,  
cracked olive tapenade  
32

### Ahi Tuna

stewed fennel & tomato, rapini, basil puree  
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

mushroom & leek bread pudding, braised apple  
30

## SANDWICHES

### Classic 8oz Bymark Burger

brie de meaux, shaved truffle,  
grilled porcini mushroom  
40

### Jerk Rubbed Skate Fish

pineapple salsa, avocado, pickled cucumber,  
red onion  
21

### Slow Roasted Pork Shoulder

olive pesto, marinated peppers,  
balsamic glazed onions, arugula  
21

### Lobster Grilled Cheese

aged brie, pancetta, lemon garlic aioli  
31

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

### CHEF/PROPRIETOR

Mark McEwan

### EXECUTIVE CHEF

Brooke McDougall

### GENERAL MANAGER

Darlien Scott

January 2018



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

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

**AVIATION** - 3oz

Aviation gin, Maraschino liqueur, Crème de Violette, Lemon  
19

**PAPER PLANE** - 3oz

Bulleit 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

**MOTHER'S MILK** - 3oz

Black cow vodka, Black cow cheese stuffed olives  
22

**BYMARK MIXOLOGY****WHISKEY PAPA** - 2oz

Lot 40 Rye, Pear puree, Apple pie syrup, Lemon, Egg white  
19

**OLD MAN** - 2oz

Bulleit bourbon, Cigar infused bourbon bitters,  
Peychauds bitter, Angostura bitters  
19

**BUTTER ME UP** - 2oz

House spiced Havana 7yr rum, Ginger liqueur, Cinnamon butter  
syrup, Sarsaparilla bitters, coconut water  
19

**WHIZBANGER** - 3oz

Havana 7yr rum, Amaro Nonino, Captain Morgan spiced rum,  
Lime, Mint, bitters, Fever Tree ginger beer  
19

**PINKY AND THE BRAIN** - 2oz

Plymouth gin, St. Germain, Muddled Blueberries, Lemon,  
Sparkling wine  
19

**BOTTLED WATER**

|             |                |         |
|-------------|----------------|---------|
| Acqua Panna | San Pellegrino | Perrier |
| 8.95        | 8.95           | 8.95    |

**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 V.S.O.P      | 20.25 |
| 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.**

|                             |       |
|-----------------------------|-------|
| Janneau V.S.                | 13.00 |
| Armagnac De Montal V.S.O.P. | 17.00 |
| Samalens V.S.O.P.           | 20.00 |

**Tequila - 1.5 oz.**

|                   |       |
|-------------------|-------|
| Tromba Blanco     | 16.00 |
| Tromba Reposado   | 19.00 |
| El Mayor Reposado | 19.00 |
| Astral            | 20.00 |
| Don Julio Blanco  | 23.00 |
| El Mayor Anejo    | 23.00 |
| Maestro Dobel     | 23.00 |
| Patron Silver     | 23.00 |
| Tromba Anejo      | 26.00 |
| Patron Reposado   | 26.00 |
| Patron Anejo      | 28.00 |
| Don Julio 1942    | 38.00 |

**Champagne and Sparkling By The Glass**

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

**White Wine By The Glass**

|                                                         |              |       |
|---------------------------------------------------------|--------------|-------|
| <b>6 oz.</b>                                            | <b>9 oz.</b> |       |
| Trebbiano d'Abruzzo "Baldovino" 2014,<br>Tenuta I Fauri | 12.00        | 18.00 |
| Bymark Sauvignon Blanc 2016<br>Vineland Estate, Niagara | 12.75        | 18.50 |
| Tawse Chardonnay, 2013, Niagara                         | 13.75        | 20.65 |
| Matto Pinot Grigio 2016, Veneto                         | 13.75        | 20.65 |
| Cave Spring "Dolomite" Riesling 2016, Niagara           | 13.75        | 20.65 |
| Stonleigh Sauvignon Blanc 2016, Marlborough             | 15.75        | 23.65 |
| Blue Mountain Pinot Gris 2015, Okanagan                 | 16.75        | 25.00 |
| Hanging Vine Chardonnay 2015, California                | 17.50        | 26.25 |
| Joan Gine Blanc, 2015, Priorat                          | 21.00        | 31.50 |
| Chablis 2015 Chateau Maligny                            | 22.00        | 33.00 |

**Rose Wine By The Glass**

|                                              |              |       |
|----------------------------------------------|--------------|-------|
| <b>6 oz.</b>                                 | <b>9 oz.</b> |       |
| Hidden Bench Bistro Rose 2016, Niagara       | 11.50        | 17.25 |
| Rockford Alicante Bouchet Rose 2016, Barossa | 25.00        | 37.00 |

**Red Wine By The Glass**

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