

BEGINNING

Red Snapper & Argentinian Shrimp Ceviche

lime, cilantro, plantain chips
22

Grilled Octopus & Calamari

warm cherry tomato, pickled potato, navy bean puree,
toasted focaccia
21

Smoked Ontario Buratta & Prosciutto

olive tapenade, basil, vincotto, gaufrette potato
22

Harissa Steak Tartare

quail egg, baba ganoush, lavash
19

Crisp Pork Belly Lettuce Wraps

spiced peanuts, crackle, lime hoisin sauce,
18

Duck Liver Parfait

cherry gelee, grilled bread, pickled vegetables
16

Shaved Asparagus & Sweet Pea Salad

lemon yogurt, triple crunch mustard dressing
18

Chopped Caesar

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

Mixed Greens

variegated radishes, red wine shallot vinaigrette
14

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
19

Daily Oysters

citrus, condiments
market price

MAINS

Lamb Sausage Garganelli

chanterelles, sweet peas, manchego
28

House Made Linguine

fogo island shrimp, rapini, lemon,
shaved spicy cacciatore
29

Lemongrass Chicken

red quinoa, water chestnuts, long bean,
papaya hot sauce, thai dressing
27

"1855 Black Angus" 6oz Striploin Steak Frites

marinated field mushrooms, cherry tomato,
chimichurri
31

Pan Roasted Halibut

panzanella, carrot puree, asparagus, capers,
cherry tomato, dill vinaigrette
30

Grilled Ahi Tuna

israeli couscous, olives, tabbouleh,
sumac yogurt
30

Fogo Island Cod "Tempura"

malt vinegar aioli, cucumber slaw,
roasted lemon vinaigrette
29

Veal Schnitzel

arugula, lemon parmesan chili vinaigrette,
caper berries
27

SANDWICHES

Classic 8oz Bymark Burger

brie de meaux, shaved truffle,
grilled porcini mushrooms
38

Jerk Rubbed Mahi-Mahi

pineapple salsa, avocado, pickled cucumber,
red onion
20

Roasted Turkey Sandwich

arugula, white cheddar, roasted peppers,
rosemary waffle
20

Lobster Grilled Cheese

aged brie, pancetta, lemon garlic aioli
30

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

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

May 2017



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

Sazerac rye, sugar, peychaud bitters, Absinth rinse
18.00

AVIATION - 3 oz

Beefeater gin, Maraschino liqueur,
Crème de Violette, lemon
17.00

PAPER PLANE - 3 oz

Bulliet bourbon, Aperol, Nonino Amaro, lemon
17.00

MARTELL SIDECAR - 3 oz

Martell vs cognac, Cointreau, lemon
21.00

LONDON CALLING - 3 oz

Beefeater 24, Tio Pepe Palamino sherry,
lemon, sugar
18.00

BYMARK MIXOLOGY**LA CHUMBERA** - 2 oz.

Los Altos tequila, Prickly pear liqueur, lemon,
cactus juice, egg white, bitters
18.00

OLD MAN - 2 oz

Bulliet Bourbon, cigar infused bourbon, caramelized
vanilla syrup, Peychud's bitters, Angostura bitters
18.00

TIPSY FLAMINGO - 3 oz

Plymouth gin, Briottet Grapefruit liqueur, Aperol,
lime, Cava
21.00

WHIZBANGER - 3 oz

Havana 7yr rum, Amaro Nonino,
Captian Morgan spiced rum, lime, mint,
bitters, Fever Tree ginger beer
18.00

YOU GO GLEN COCO - 3 oz

Captain Morgan spiced rum, dulce de leche,
coconut water, egg white
18.00

BOTTLED WATER

Acqua Panna
7.95

San Pellegrino
7.95

Perrier
7.95

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

Poema Cava Brut, Spain 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

Trebbiano d'Abruzzo "Baldovino" 2014,
Tenuta I Fauri 6 oz. 9 oz.
11.50 17.20
Bymark Sauvignon Blanc 2015
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
Hanging Vine Chardonnay 2015, California 16.50 24.75
Churton Sauvignon Blanc 2014, Marlborough 18.50 27.75
Chablis 2015 "Domaine Christian Moreau 20.00 30.00
Joan Gine Blanc, 2015, Priorat 21.00 31.50

Rose Wine By The Glass

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

Red Wine By The Glass

Seven Peaks Merlot 2014, California 6 oz. 9 oz.
12.00 18.00
Andeluna Malbec 2014, Argentina 12.00 18.00
Primitivo "Verosso" 2015, Salento 12.75 19.00
Bymark Cabernet / Merlot 2015,
Vineland Estate, Niagara 13.00 19.50
Dei Rosso di Montepulciano 2015, Tuscany 14.00 21.00
DogRidge "The Pup" Shiraz 2015, 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
Etna Rosso 2014, Planeta, Sicily 21.00 31.50
Martin Ray Cabernet Sauvignon 2014, Sonoma 22.50 33.00

Beer On Tap - 20 oz.

Bench Session IPA - 18oz 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
Mill St. 100 Meridian 9.75
Goose Island IPA 9.75
KW Seasonal Cider 9.75
Stella Artois 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
Bench Session Pale Ale - 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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