

# Bar St. Lo

**CINQ À SEPT**

TUESDAY - SUNDAY  
[5PM TO 7PM]

## 5à7 Snacks & Beverages

House Red 12 House White 12

2-Bucks-a-Shuck 2

lemon, mignonette, hot sauce  
[minimum 6 pieces]



## DINNER

### Sharing

Oysters 24

half dozen, mignonette, hot sauce, lemon

Bone Marrow 21

hollandaise, black pepper, sage

Slaw 17

cabbage, cucumber, taro,  
chili garlic dressing

Mussels 21

chorizo, tomato, baguette

Meatballs 24

tomato, basil, parm, focaccia

### Mains

Black Cod 40

dashi, soba, bok choy, shiitake

Pork Chop 34

apple, mustard green, fingerling, jus

Duck Confit 38

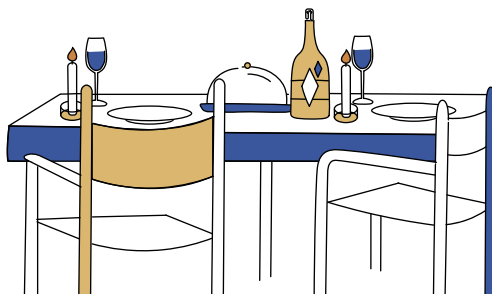
wild mushroom, j choke, spinach, jus

Striploin 54

pearl barley, short rib,  
kale, bordelaise

Agnolotti 34

duxelle, j choke, wild mushroom, cream



### Starters

Steak Tartare 26

tenderloin, caper, yolk, tarragon,  
crostini

Burrata 24

hazelnut, red onion, truffle honey,  
basil, sourdough

Tuna 25

black garlic, chili, ponzu, shallot

Foie Gras 27

toast, berry compote, syrup,  
cinnamon crunch

Roasted Squash 19

candied walnuts, honey, sage

Octopus 26

marcona almonds, purple potato,  
tomato, harissa



### Dessert

Basque Cheesecake 14

crème anglaise, raspberries

Chocolate 14

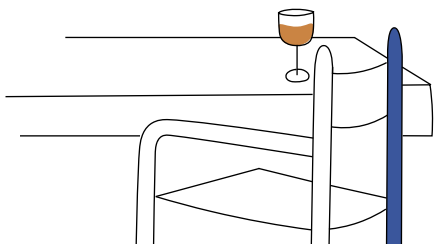
bouchon, miso caramel,  
burnt marshmallow

## CHEF'S TASTING MENU

STARTING AT \$90/PERSON  
FOR 5 COURSES.

ASK YOUR SERVER FOR MORE INFO

@bar\_stlo | barstlo.com

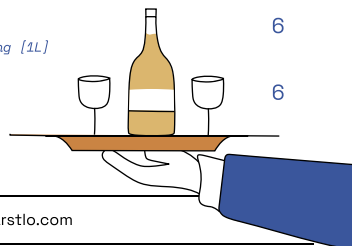


## LIBATIONS

Seasonal Feature Cocktails		Beer & Cider	
<b>Dog Days</b>	17	<b>St. Lo Lager</b>	7
<i>cardamom infused espolon blanco, lychee, mezcal, lemon, grapefruit-pear cordial</i>		<i>[TAP 12oz, 5.0%]</i>	
<b>For Emma, Seville</b>	17	<b>Burdock Tuesday Saison</b>	9
<i>thyme infused maker's mark, amaro averna, olive brine, lemon, simple, soda</i>		<i>[355ml, 5.3%]</i>	
<b>Cool Pace</b>	18	<b>Anderson Cream Ale</b>	8
<i>plantation 3 star white rum, aged wray &amp; nephew, cantaloupe juice, mint, lime, peppercorn honey</i>		<i>[355ml, 5.0%]</i>	
<b>Remy Smith</b>	18	<b>Rodenbach Grand Cru</b>	10
<i>apple pie filling washed remy signature, mezcal, peach bitters, simple</i>		<i>[330ml, 6.0%]</i>	
<b>St. Lo Classic Cocktails</b>		<b>Mascot Juicy J IPA</b>	9
<b>St. Lo Espresso Martini</b>	19	<i>[473ml, 6.1%]</i>	
<i>northern keep vodka, kahlua, montenegro, mezcal, espresso</i>		<b>Guinness</b>	10
<b>Perfect Storm</b>	15	<i>[500ml, 4.2%]</i>	
<i>verde mezcal, chilli liqueur, orange, lime, hibiscus tea [clarified with dairy]</i>		<b>Sapporo</b>	8
<b>TBD</b>	17	<i>[355ml, 5.0%]</i>	
<i>grilled pineapple infused appletons, forty creek rye, grand marnier, lime, orgeat</i>		<b>Stock and Row Cold Tea</b>	9
<b>Strawberry Hubris</b>	18	<i>[355ml, 4%]</i>	
<i>strawberry infused northern keep, amaro averna, lemon, lavender peach shrub, cava</i>		<b>The Carlisle Cider Co. Progeston Falls</b>	10
<b>Medic No.7</b>	17	<i>[473ml, 6.5%]</i>	
<i>bombay sapphire, fernet, lemon, cucumber syrup, roasted dandelion bitters, ginger beer</i>		<b>Jelly King, Bellwoods Brewery</b>	15
<b>Table Set Cocktails SERVES UP TO 6</b>		<b>Cidre Brut du Pays de Broceliande, Bertrand Monnerie</b>	32
<b>Grey Goose Martini Set</b>	120	<i>[750ml, 6%]</i>	
<i>batched carafe of grey goose martini, brine, olives</i>		<b>Non-Alc</b>	
<b>Aged Botanist Negroni Set</b>	120	<b>Inspirit</b>	7
<i>batched carafe of oak aged botanist negroni, orange oils</i>		<i>raspberry, thai basil, cranberry, lime, soda</i>	
		<b>Scarlett</b>	7
		<i>peach tea, pineapple habanero shrub, citrus, ginger ale</i>	
		<b>Partake Pale Ale</b>	7
		<i>[355ml]</i>	
		<b>Partake IPA</b>	7
		<i>[355ml]</i>	
		<b>Lark Water</b>	6
		<i>still or sparkling [1L]</i>	
		<b>Red Bull</b>	6
		<i>[355ml]</i>	

**WANT A CLOSER LOOK?**

Scan to zoom into our menu.



# Bar St. Lo

## WINE

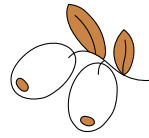
Natural

Organic

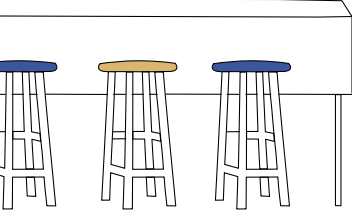
Biodynamic

Sparkling	gl   bt	Skin Contact	gl   bt
<p>NV Cava Brut Reserva, Segura Viudas <i>[Cava, Spain]</i> 12   55</p> <p>NV Brut Impérial, Moët &amp; Chandon <i>[Champagne, France]</i> -   230</p> <p>2015 Blanc de Blancs Brut, Pol Roger <i>[Champagne, France]</i> -   450</p>		<p>2021 Oliver, Kristinus <i>[Balaton, Hungary] ~ Irsai Oliver</i> 18   83 O</p> <p>2022 L'Oranget de Montmell, Amor per la Terra <i>[Catalunya, Spain] ~ Moscatel, Carinyena Negra, Macabeo</i> 18   83 O B</p> <p>2022 Astro Bunny, Wildman Wines <i>[Adelaide Hills, Australia] ~ Vermentino, Zibibbo, Grüner Veltliner, Nero d'Avola, Verdejo</i> 18   83 N O</p>	
<p>Red</p> <p>2021 Côtes du Rhône, Boutinot <i>[Vallee du Rhone, France] ~ Grenache, Syrah</i> 15   70</p> <p>2022 Odi-X, Therianthropy <i>[Ontario, Canada] ~ Zweigelt, Dornfelder</i> 18   83 N O</p> <p>2021 Pablo Claro, Dominio de Punctum <i>[Castilla-La Mancha, Spain] ~ Cabernet Sauvignon</i> 17   78 O B</p> <p>2022 Carambouille, D'Estezargues, <i>[Provence, France] ~ Cinsault, Carignan, Grenache</i> 17   78 N O B</p> <p>2022 Buvons des Fruits, Domaine Fouet <i>[Loire, France] ~ Cabernet Franc</i> 17   78 N B</p> <p>2020 Cote Rotie Coteaux de Bassenon, Martin Clerc <i>[Vallée du Rhône, France] ~ Shiraz/Syrah</i> -   250</p> <p>2019 Cabernet Sauvignon, Cakebread Cellars <i>[California, USA] ~ Cabernet Sauvignon</i> -   330</p> <p>2020 Tignanello, Antinori <i>[Tuscany, Italy] ~ Sangiovese, Cabernet Franc, Cabernet Sauvignon</i> -   400</p> <p>2016 Cerretalto Brunello di Montalcino, Casanova di Neri <i>[Toscana, Italy] ~ Sangiovese</i> -   1200</p>		<p>Rosé</p> <p>2021 Pretty Boy, Delinquente <i>[River Land, Australia] ~ Nero d'Avola</i> 15   70</p> <p>2021 Roka Rosé, Kristinus <i>[Balaton, Hungary] ~ Zweigelt</i> 16   74 O</p> <p>2022 Prosa, Meinklang <i>[Burgenland, Austria] ~ Zweigelt, Pinot Noir, Blaufrankisch</i> 17   78 O B</p>	
		<p>White</p> <p>NV Veneto Bianco, Fidora <i>[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay</i> 15   70 O B</p> <p>2020 Grüner Veltliner Vom Löss, Diwald <i>[Wagram, Austria] ~ Grüner</i> 16   74 O</p> <p>2020 Festival White, Korenika &amp; Moškon <i>[Istria, Slovenia] ~ Malvazija, Pinot Blanc</i> 17   78 O B</p> <p>2021 Spourtiko, Makarounas <i>[Pafos, Cyprus] ~ Spourtiko</i> 18   83 O</p> <p>2021 Wilder Satz, Brand Bros <i>[Pfalz, Germany] ~ Chardonnay, Müller Thurgau, Pinot Blanc, Riesling, Kerner</i> -   83 N O B</p>	





DAILY LISTINGS



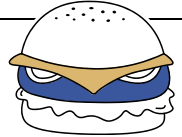
Tuesday

**SELECT CLASSICS** [\$12] Negroni, Old Fashioned, Margarita, Daiquiri

Drink Features

Wednesday

**BURGERS, BEERS, BEERS & BURGERS**



\$5 Beers, \$18 Burgers | \$20 Beer + Burger Combo

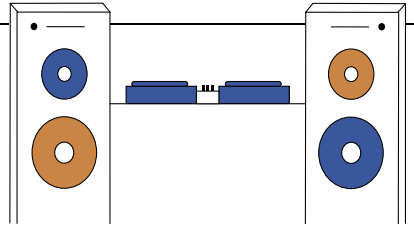
Thursday, Friday & Saturday

**SPECIAL EVENTS**



CHECK OUR INSTAGRAM [[@BAR\\_ST.LO](#)]  
OR OUR WEBSITE AT [BARSTLO.COM/EVENTS](#)  
FOR SPECIAL EVENT LISTINGS.

INCLUDING CAVE NIGHT, BAR ST. LO BOOGIE, CHEF'S CHOICE & MORE!



Saturday & Sunday

**BRUNCH**

Offered weekends from 11 am to 3 pm.



**GET IN TOUCH**

CONTACT US  
416 519 1909  
INFO@BARSTLO.COM

HOURS  
TUESDAY TO FRIDAY  
5PM - LATE  
SATURDAY TO SUNDAY  
11AM - LATE

26 MARKET ST, TORONTO, ON M5E 1M6

Sunday

**LIVE IN THE CAVE**

50% off select bottles of wine & live music.



# Bar St. Lo

## BRUNCH

SATURDAY & SUNDAY  
[11AM TO 3PM]



### Mains

- Avocado Toast 17  
*citrus guac, grilled sourdough, crispy shallots, feta*
- Chicken and Waffles 21  
*maple bourbon syrup, chantilly cream*
- Burrata 22  
*red onion, truffle honey, hazelnut, sourdough*
- Smoked Benny 21  
*choice of montréal smoked meat or house smoked salmon, brown butter hollandaise*  
*[served with home fries and salad]*

- St. Lo Burger 23  
*smoked cheddar, bacon, lettuce, tomato, garlic aioli*  
*[served with home fries and salad]*
- Daily Frittata MP  
*[served with home fries and salad]*
- Short Rib Hash 24  
*home fries, 2 poached eggs, braised short rib, avocado, smoked cheddar, pico de gallo*

### Add-ons



- Egg 2 Avocado 3 Foie Gras 18  
3oz

### Juice & Caffeine

- Freshly Squeezed Juice 7  
*ask what we have in today!*
- Drip Coffee 4
- Espresso 4
- Americano 6  
*double*
- Latte 7  
*double*
- Tea 4

### Boozy Brunch Features

- Build Your Own Mimosas 65  
*bottle of sparkling served with a variety of freshly squeezed juices*
- Caesar 13  
*choice of spirit, house caesar mix*
- St. Lo Espresso Martini 18  
*northern keep vodka, kahlua, montenegro, mezcal, espresso*

