

ENCORE

Banoffee Pie 12

Bourbon toffee, vanilla Chantilly, brûlée bananas
VG

Coconut Cream Pie 11

Toasted coconut filling, caramelized crust, Chantilly, lime
VG - NF

Bourbon Skull 3.5

Bitter chocolate, Old Forester butter ganache, pecans
Pair with an ounce of Old Forester for \$10
GF

S'more Brownie 13

Valrhona 70% chocolate brownie, Graham cracker crust
torched marshmallow, caramel sauce, vanilla ice cream
VG - NF

New York Cheesecake 12

Cream cheese, graham cracker crust, vanilla bean
blueberry compote
VG

Fresh Sorbet 8

Coconut / strawberry / mango
GF - DF - VG - V -NF

BOURBON FLIGHTS

Choose 3 from your selection

Cleveland \$25

Underground Black Cherry	47%
Undergroud Apple Wood	45%
Underground Sugar Maple Wood	46%
Underground RYE	45%
Wheat Penny Bourbon	47%

Staff Pick \$30

Eagle Rare	45%
Baker's 7y	53.5%
Weller Special Reserve	45%
Bib & Tucker	46%
Blanton's	46.5%

Knockout \$35

Jack Johnson Bourbon	46%
Rocky Marciano Bourbon	49%
Buster Douglas 42 to 1	42%
Boom Boom Bourbon	42%
Boom Boom Reserve	59.5%

Platinum \$40

Michter's Limited Released Barrel Strenght	54.7%
Shenk's Homestead Sour Mash	45.6%
Bomberger's Declaration Small Batch	54%
Michter's Limited Release Toasted Barrel Finish	43%
Michter's Small Batch Bourbon	45.7%

Dietary Indicators

DF - Dairy Free / **GF** - Gluten Free / **VG** - Vegetarian / **V** - Vegan / **NF** - Nut Free / **P** - Pescatarian
* -Can be modified to accommodate
Note "GF" does not mean Celiac friendly - please ask your server about Celiac options.

MENU

THE CARBON BAR

E X P E R I E N C E

\$79

per person

*Put the menu away,
we'll take it from here.*

SNACKS

KFC 14
Korean fried cauliflower
VG

Grilled Elotes 14
Ontario corn, tajin butter, feta
VG - GF - V* - DF*

Blistered Shishitos 14
Guajillo chili, sesame, lime
VG - V* - DF - GF

SEAFOOD

Salmon Tartare 22
Atlantic salmon, shallot, caper, avocado
smoked hot sauce, nori and puff rice scoops
GF - DF

Oysters 3.50/each *by the dozen*
Sourced from the East Coast of Canada
Red wine apple mignonette, fresh horseradish
smoked habanero hot sauce
1/2 price on Tuesdays

Creole Shrimp 26 *per dozen*
Red shrimp poached in our Creole spice
house cocktail sauce
GF* - DF*

Seafood Platter 79 *2/3 people*
Oysters, east coast mussels, littleneck clams
Creole shrimp, cured salmon, octopus escabeche
caviar pie with toast points
Red wine mignonette, fresh horseradish, cocktail sauce, lemons
GF* - DF* - P *Not available on Sundays*

STARTERS

Chef’s Salad 16
Heritage greens, cucumbers, cherry tomato, red onion
corn nuts, Alabama white BBQ dressing, cilantro cress
Add fried chicken or pulled pork \$7
Add Turkey \$10
GF - DF - VG - V*

Pulled Pork Tacos 19
White corn tortillas, smoky pulled pork, coleslaw
white cheddar, tomato salsa, cilantro, crema
Add Taco \$8
GF - DF* - VG* - V*

Smoked Bacon Caesar 19
Romaine wedges, parmesan, double smoked
bacon, white anchovies, crouton crumb, fried basil
Fried chicken \$7
Smoked turkey \$10
GF* - DF* - VG*

Peaches and Greens 19
Grilled Ontario peaches, heritage greens
fresh burrata cheese, chilli oil, toasted pistachios
charred orange, citrus vinaigrette
DF* - GF - VG - V*

Pastrami Carpaccio 22
Sliced brisket pastrami, horseradish aioli
caper berries, red onions, frisée lettuce
triple crunch mustard, Grana Padano, ciabatta lunga
GF* - DF*

Burnt Ends Kimchi Ssam 26
Smoked Brisket burnt ends, kimchi, spicy miso aioli
BBQ pork crackling, Boston leaf lettuce, lime
GF - DF

PLATES

Mango BBQ Chicken Supreme 35
Coconut rice and peas, collard greens, house
coleslaw, sous-vide chicken breast, spicy mango
BBQ sauce, pequillo pepper puree
DF* - GF

Smoked Atlantic Salmon 41
Seared and smoked salmon, grilled asparagus
cassava fries, green coconut sauce, chilli oil
P - GF - DF*

STEAK FRITES

10oz Hanger 44 *All of our steaks are accompanied with
hand-cut fries and green peppercorn
sauce*

12oz Striploin 54

12oz Ribeye 57 *Sautéed wild mushrooms \$5*

PIT SMOKED

Pitmaster Platter 48/per person

**minimum 2 people*
St. Louis Cut Pork Ribs
CAB Beef Brisket
Buttermilk Fried Chicken
Cheddar Jalapeño Sausage
Pulled Pork

*Accompanied by dill pickles, fries, and
our signature house-made sauces.*
DF* - GF*

St. Louis Cut Pork Ribs 55 *Full rack*
Half rack - 32
DF - GF

Smoked Beef Brisket 35 *served with coleslaw,
dill pickles and signature
house sauce*
Certified Angus Beef
DF - GF

Smoked Turkey Breast 30
Local, brined and seasoned
DF* - GF

ON THE SIDE

Mac N' Cheese 17
Jarlsberg cheese
VG

Pit Baked Beans 13
Pork and beef
DF - GF

Coleslaw 8
Corn nuts
DF - GF - VG

Collard Greens 9
Lemon, butter
DF* - GF - VG - V*

Rapini 12
Chilli, garlic
DF - GF - VG - V

Fries 10
Chipotle lime mayo
DF - GF - VG - V*

Jalapeño Cheddar Cornbread 13
Smoked bourbon butter
VG