Bar St. Lo

CINQ À SEPT

TUESDAY - SUNDAY
[5PM TO 7PM]

5à7 Beverages

House Red	12	Bubbles	12
House White	12	Lager	7

DINNER

Veggie

Slaw 16
cabbage, cucumber, taro, chili garlic dressing

Gnocchi 38
wild mushroom, truffle cream, spinach, black truffle

Burrata 22
red onion, truffle honey, hazelnut, sourdough

Carrots 17
tofu cream, honey, espresso

Seafood

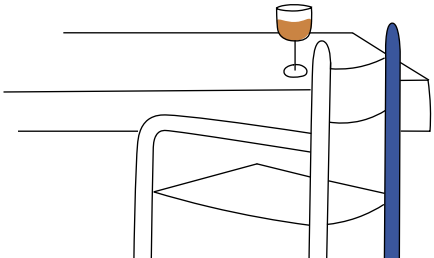
Smoked Trout 21
smoked trout, buffalo yoghurt, caviar

Tuna 23
black garlic, eggplant, chili, crispy shallots

Octopus 26
marcona, paprika, tomato, grapes

Black Cod 40
miso aioli, broccolini, shiitake, xo sauce

Mussels 19
chorizo, tomato, baguette



5à7 Snacks

2-Bucks-a-Shuck 2
lemon, mignonette, hot sauce
[minimum 6 pieces]

Bone Marrow 12
hollandaise brûlée, sage, black pepper, sourdough

Cauliflower Tartare 12
brown butter, apple, parsley, soubise, bread crumb

Meat

Steak Tartare 25
tenderloin, caper, yolk, tarragon, sourdough

Foie Gras 25
toast, berries, syrup, cinnamon crunch

Pork Chop 34
apple, spaetzle, cabbage, thyme

Striploin 64
parsnip puree, acorn squash, saskatoon berry jus

Duck Confit 36
gnocchi, mushrooms, spinach, jus

Dessert

Chocolate Flan 14
chocolate custard, caramelized white chocolate, rum

Carrot Cake 14
pecan streusel, cream cheese frosting, espresso ice cream

CHEF'S TASTING MENU

STARTING AT $90/PERSON
FOR 5 COURSES.

ASK YOUR SERVER FOR MORE INFO

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Bar St. Lo

LIBATIONS

Seasonal Feature Cocktails

Carrot Crimes 18
habanero infused espolon blanco, house gentian liqueur, maraschino liqueur, carrot, apple, ginger, radish, lemon, cinnamon

Badgermole 17
shiitake and thyme infused maker's mark bourbon, lustau sherry, cinzano sweet vermouth, pomegranate, cumin, lime, truffle salt

Hungry Loop 17
cachaca, brown butter washed aquavit, raspberry and peach shrub, lemon, egg whites, nectarine dust

The Write Up 15
plantation 3 star rum, st.remy signature, pineapple, lemon, spices [clarified with dairy]

St. Lo Classic Cocktails

St. Lo Espresso Martini 19
northern keep vodka, kahlua, montenegro, mezcal, espresso

Perfect Storm 15
verde mezcal, chilli liqueur, orange, lime, hibiscus tea [clarified with dairy]

Cruel Intent 16
espolon blanco, peach liqueur, st germain, mint, absinthe, rosewater, lime

Figure It Out 16
st-remy signature, amaro averna, chambord, fig infused cinzano, walnut bitters

La Main 16
bombay sapphire, lemon, grapefruit, orgeat, soda, aperol

Table Set Cocktails SERVES UP TO 6

Grey Goose Martini Set 120
batched carafe of grey goose martini, brine, olives

Aged Botanist Negroni Set 120
batched carafe of oak aged botanist negroni, orange oils

WANT A CLOSER LOOK?
Scan to zoom into our menu.

Beer & Cider

St. Lo Lager 7
[TAP 12oz, 5.0%]

Burdock Tuesday Saison 9
[355ml, 5.3%]

Anderson Cream Ale 8
[355ml, 5.0%]

Rodenbach Grand Cru 10
[330ml, 6.0%]

Mascot Juicy J IPA 9
[473ml, 6.1%]

Guinness 10
[500ml, 4.2%]

Sapporo 8
[355ml, 5.0%]

Stock and Row Cold Tea 9
[355ml, 4%]

The Carlisle Cider Co. Progreston Falls 10
[473ml, 6.5%]

Cidre Brut du Pays de Broceliande, Bertrand Monnerie 32
[750ml, 6%]

Burdock, Cosmo 35
[750ml, 7.5%]

Non-Alc

Viva Juice 7
carrot, ginger, radish, apple, grapefruit pear shrub, lime

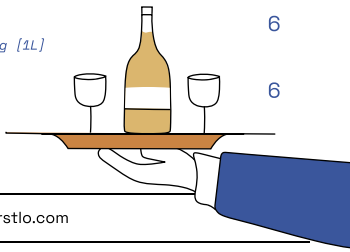
Scarlett 7
peach tea, pineapple habanero shrub, citrus, ginger ale

Partake Pale Ale 7
[355ml]

Partake IPA 7
[355ml]

Lark Water 6
still or sparkling [1L]

Red Bull 6
[355ml]



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Bar St. Lo

WINE

Sparkling

gl | bt

NV
Cava Brut Reserva, Segura Viudas
[Cava, Spain] 12 | 55

NV
Brut Impérial, Moët & Chandon
[Champagne, France] - | 230

2015
Blanc de Blancs Brut, Pol Roger
[Champagne, France] - | 450

Red

gl | bt

2020
Cote du Rhone Villages, Boutinot
[Vallee du Rhone, France] ~ Grenache, Syrah 15 | 70

2019
Casa Conforto Chianti Superiore, Fattoria La Vialla
[Tuscany, Italy] ~ Sangiovese, Merlot, Canaiolo 15 | 70
O

2020
Pyjama, Demencia
[El Bierzo, Spain] ~ Mencia 17 | 78
O B

2021
Ruby Pet-Nat, Therianthropy
[Ontario, Canada] ~ Pinot Noir, Zweigelt 18 | 84
N O

2020
Cote Rotie Coteaux de Bassenon, Martin Clerc
[Vallée du Rhône, France] ~ Shiraz/Syrah - | 250

2019
Cabernet Sauvignon, Cakebread Cellars
[California, USA] ~ Cabernet Sauvignon - | 330

2020
Tignanello, Antinori
[Tuscany, Italy] ~ Sangiovese, Cabernet Franc, Cabernet Sauvignon - | 400

2016
Cerretalto Brunello di Montalcino, Casanova di Neri
[Toscana, Italy] ~ Sangiovese - | 1200

Skin Contact

gl | bt

2021
Oliver, Kristinus
[Balaton, Hungary] ~ Irsai Oliver 18 | 83
O

2022
Exile on Caucasus, Ori Marani
[Kakheti, Georgia] ~ Rkatsiteli 18 | 83
O

Rosé

gl | bt

2021
Pretty Boy, Delinquente
[River Land, Australia] ~ Nero d'Avola 15 | 70

2021
Roka Rosé, Kristinus
[Balaton, Hungary] ~ Zweigelt 16 | 74
O

White

gl | bt

NV
Veneto Bianco, Fidora
[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay 15 | 70
O B

2020
Grüner Veltliner Vom Löss, Diwald
[Wagram, Austria] ~ Grüner 16 | 74
O

2022
Saumur L'insolente, Domaine des Coutures
[Loire, France] ~ Chenin Blanc 16 | 74
O

2020
Estate Riesling, Dr. Burklin-Wolf
[Pfalz, Germany] ~ Riesling 17 | 78
N O

NV
Majer Blanc, Slobodne
[Trnava, Slovakia] ~ Gruner, Sauvignon, Devin, Traminer 18 | 83
N O B

2021
Wilder Satz, Brand Bros
[Pfalz, Germany] ~ Chardonnay, Müller Thurgau, Pinot Blanc, Riesling, Kerner 18 | 83
N O B

Natural Organic Biodynamic

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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

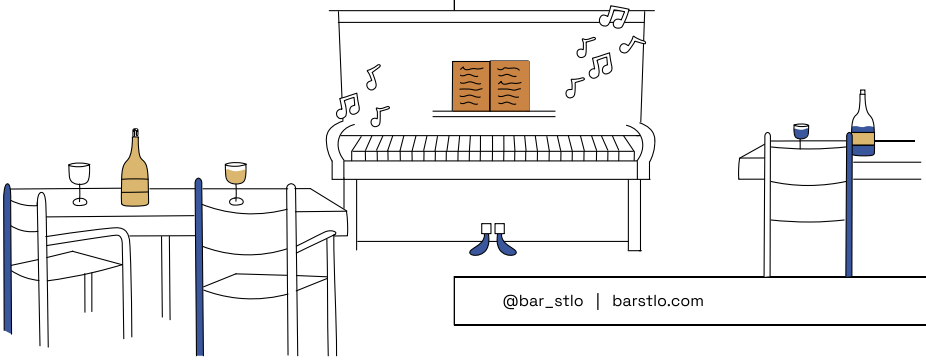
Tea 4

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



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Bar St. Lo

DAILY LISTINGS

Tuesday

ST. LO SNACKS [$9]

Snack Features

Almonds
smoked maldon, paprika

Smoked Olives
castelvetrano, citrus

Tacos [3]
new taco selection weekly

Smoked Trout
dill ranch, potato chips, apple

Chicken and Waffle
vanilla waffle, maple bourbon

SELECT CLASSICS [$12]

Drink Features

Negroni

Margarita

Old Fashioned

Daiquiri

Wednesday

BURGERS, BEERS, BEERS & BURGERS

$5 Beers
$18 Burgers *[$15 Veggie]*

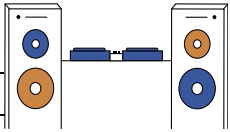
$20 Beer +
Burger Combo *[$17 Veggie]*

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.

Sunday

LIVE IN THE CAVE

50% off select bottles of wine & live music.

GET IN TOUCH

CONTACT US
416 519 1909
INFO@BARSTLO.COM

HOURS
TUESDAY TO SUNDAY
11AM - LATE

26 MARKET ST, TORONTO, ON M5E 1M6