

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

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

Pork Belly 21
citrus, napa, char siu

Corn Salad 19
avocado, chickpea, red onion

Shrimp 22
tempura, mango slaw, coconut curry

Mains

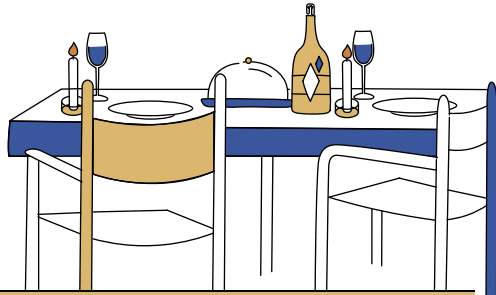
Burger 32
short rib & brisket, gouda, smoked onion aioli, lettuce, tomato, crispy potatoes, salad

Hen 34
salsa verde, fingerling, carrots, yoghurt

Pork Chop 34
cipollini, wild mushroom, peppercorn sauce

Braised Short Rib 42
asparagus, cherry tomato, crispy potato, jus

Gnocchi 32
brown butter, chanterelles, peas, truffle, stracciatella



Sharing

Oysters 24
half dozen, mignonette, hot sauce, lemon

Asparagus 17
smoked onion crema, crispy shallots

Calamari 21
citrus aioli, pickled onion

Fried Chicken 26
drums and thighs, slaw, pickles, ranch

Mac & Cheese 26
bone marrow, béchamel, smoked mozzarella, breadcrumbs

Meatballs 22
tomato, basil, parm, focaccia



Dessert

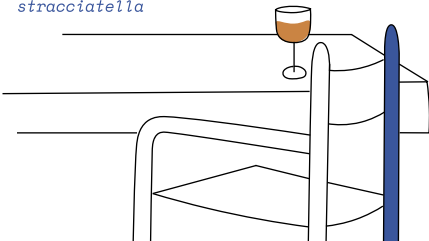
Basque Cheesecake 14
crème anglaise, raspberry, mint

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 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 19

[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

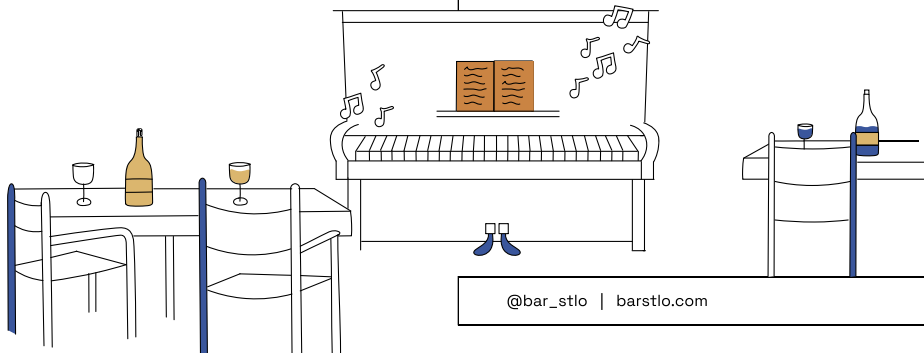
bottle of sparkling served with a variety of freshly squeezed juices

Caesar 13

choice of spirit, house caesar mix

St. Lo Espresso Martini 19

northern keep vodka, kahlua, montenegro, mezcal, espresso

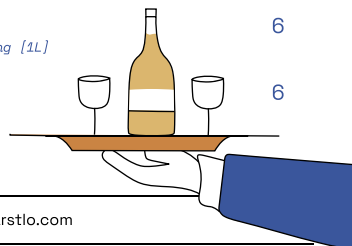


LIBATIONS

Seasonal Feature Cocktails		Beer & Cider	
Dog Days	17	St. Lo Lager	7
<i>cardamom infused espolon blanco, lychee, mezcal, lemon, grapefruit-pear cordial</i>		<i>[TAP 12oz, 5.0%]</i>	
For Emma, Seville	17	Burdock Tuesday Saison	9
<i>thyme infused maker's mark, amaro averna, olive brine, lemon, simple, soda</i>		<i>[355ml, 5.3%]</i>	
Cool Pace	18	Anderson Cream Ale	8
<i>plantation 3 star white rum, aged wray & nephew, cantaloupe juice, mint, lime, peppercorn honey</i>		<i>[355ml, 5.0%]</i>	
Remy Smith	18	Rodenbach Grand Cru	10
<i>apple pie filling washed remy signature, mezcal, peach bitters, simple</i>		<i>[330ml, 6.0%]</i>	
St. Lo Classic Cocktails		Mascot Juicy J IPA	9
St. Lo Espresso Martini	19	<i>[473ml, 6.1%]</i>	
<i>northern keep vodka, kahlua, montenegro, mezcal, espresso</i>		Guinness	10
Perfect Storm	15	<i>[500ml, 4.2%]</i>	
<i>verde mezcal, chilli liqueur, orange, lime, hibiscus tea [clarified with dairy]</i>		Sapporo	8
TBD	17	<i>[355ml, 5.0%]</i>	
<i>grilled pineapple infused appletons, forty creek rye, grand marnier, lime, orgeat</i>		Stock and Row Cold Tea	9
Strawberry Hubris	18	<i>[355ml, 4%]</i>	
<i>strawberry infused northern keep, amaro averna, lemon, lavender peach shrub, cava</i>		The Carlisle Cider Co. Progeston Falls	10
Medic No.7	17	<i>[473ml, 6.5%]</i>	
<i>bombay sapphire, fernet, lemon, cucumber syrup, roasted dandelion bitters, ginger beer</i>		Jelly King, Bellwoods Brewery	15
Table Set Cocktails SERVES UP TO 6		<i>[500ml, 5.6%]</i>	
Grey Goose Martini Set	120	Cidre Brut du Pays de Broceliande, Bertrand Monnerie	32
<i>batched carafe of grey goose martini, brine, olives</i>		<i>[750ml, 6%]</i>	
Aged Botanist Negroni Set	120	Non-Alc	
<i>batched carafe of oak aged botanist negroni, orange oils</i>		Inspirit	7
		<i>raspberry, thai basil, cranberry, lime, soda</i>	
		Scarlett	7
		<i>peach tea, pineapple habanero shrub, citrus, ginger ale</i>	
		Partake Pale Ale	7
		<i>[355ml]</i>	
		Partake IPA	7
		<i>[355ml]</i>	
		Lark Water	6
		<i>still or sparkling [1L]</i>	
		Red Bull	6
		<i>[355ml]</i>	

WANT A CLOSER LOOK?

Scan to zoom into our menu.



Bar St. Lo

WINE

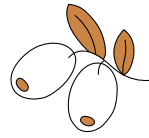
Natural

Organic

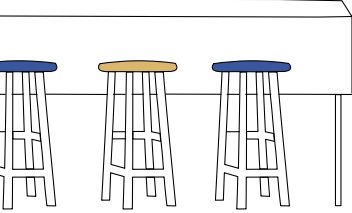
Biodynamic

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 & 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 & 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



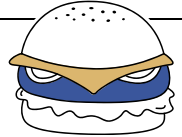
Tuesday

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

Drink Features

Wednesday

BURGERS, BEERS, BEERS & BURGERS



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

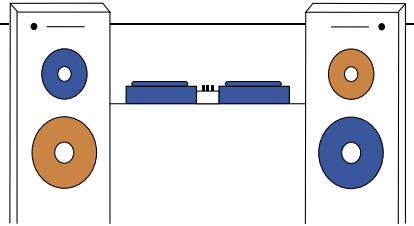
Thursday, Friday & Saturday

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.

