

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
<i>cabbage, cucumber, taro, chili garlic dressing</i>	
Gnocchi	38
<i>wild mushroom, truffle cream, spinach, black truffle</i>	
Burrata	22
<i>red onion, truffle honey, hazelnut, sourdough</i>	
Carrots	17
<i>tofu cream, honey, espresso</i>	

Seafood

Smoked Trout	21
<i>smoked trout, buffalo yoghurt, caviar</i>	
Tuna	23
<i>black garlic, eggplant, chili, crispy shallots</i>	
Octopus	26
<i>marcona, paprika, tomato, grapes</i>	
Black Cod	40
<i>miso aioli, broccolini, shiitake, xo sauce</i>	
Mussels	19
<i>chorizo, tomato, baguette</i>	

5à7 Snacks

2-Bucks-a-Shuck	2
<i>lemon, mignonette, hot sauce [minimum 6 pieces]</i>	
Bone Marrow	12
<i>hollandaise brûlée, sage, black pepper, sourdough</i>	
Cauliflower Tartare	12
<i>brown butter, apple, parsley, soubise, bread crumb</i>	

Meat

Steak Tartare	25
<i>tenderloin, caper, yolk, tarragon, sourdough</i>	
Foie Gras	25
<i>toast, berries, syrup, cinnamon crunch</i>	
Pork Chop	34
<i>apple, spaetzle, cabbage, thyme</i>	
Striploin	64
<i>parsnip puree, acorn squash, saskatoon berry jus</i>	
Duck Confit	36
<i>gnocchi, mushrooms, spinach, jus</i>	

Dessert

Burnt Basque Cheesecake	14
<i>crème anglaise, raspberries</i>	
Chocolate Sticky Toffee	14
<i>description</i>	

CHEF'S TASTING MENU

STARTING AT \$90/PERSON
FOR 5 COURSES.

ASK YOUR SERVER FOR MORE INFO

Bar St. Lo

LIBATIONS

Seasonal Feature Cocktails

Herbal Remedy 17

szechuan peppercorn infused tequila, pinot grigio, grand marnier, lime, darjeeling tea syrup, ginger beer

Quality Street 18

butter washed northern keep, frangelico, white cacao, fernet, grapefruit, simple

Terajuma 17

gosling's black seal rum, campari, balsamic pineapple glaze, lime, tajin

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, mezoal, espresso

Perfect Storm 15

verde mezoal, chilli liqueur, orange, lime, hibiscus tea [clarified with dairy]

Chef's Kiss 17

maker's mark, luxardo maraschino, campari, lemon, cinnamon, orange bitters

Figure It Out 18

st.remy signature, amaro averna, chambord, fig infused cinzano, walnut bitters

Blueberry Wise 17

bombay sapphire, dry white wine, lemon, blueberry sage syrup, egg whites

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

Inspirit 7

raspberry, thai basil, cranberry, lime, soda

Scarlett 7

peach tea, pineapple habanero shrub, citrus, ginger ale

Partake Pale Ale 7

[355ml]

Partake IPA 7

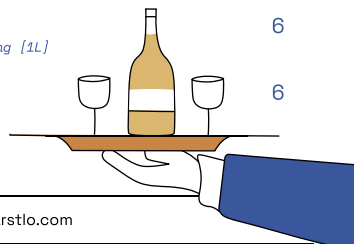
[355ml]

Lark Water 6

still or sparkling [1L]

Red Bull 6

[355ml]



WINE

Sparkling	gl bt	Skin Contact	gl bt
NV Cava Brut Reserva, Segura Viudas <i>[Cava, Spain]</i> 12 55		2021 Oliver, Kristinus <i>[Balaton, Hungary] ~ Irsai Oliver</i> 18 83 O	
NV Brut Impérial, Moët & Chandon <i>[Champagne, France]</i> - 230		2022 Exile on Caucasus, Ori Marani <i>[Kakheti, Georgia] ~ Akatsiteti</i> 18 83 O	
2015 Blanc de Blancs Brut, Pol Roger <i>[Champagne, France]</i> - 450		2022 Astro Bunny, Wildman Wines <i>[Adelaide Hills, Australia] ~ Vermentino, Zibibbo, Grüner Veltliner, Nero d'Avola, Verdejo</i> 18 83 N O	
Red	gl bt	Rosé	gl bt
2020 Cote du Rhone Villages, Boutinot <i>[Vallee du Rhone, France] ~ Grenache, Syrah</i> 15 70		2021 Pretty Boy, Delinquente <i>[River Land, Australia] ~ Nero d'Avola</i> 15 70	
2019 Casa Conforto Chianti Superiore, Fattoria La Vialla <i>[Tuscany, Italy] ~ Sangiovese, Merlot, Canaiolo</i> 15 70 O		2021 Roka Rosé, Kristinus <i>[Balaton, Hungary] ~ Zweigelt</i> 16 74 O	
2021 Pablo Claro, Dominio de Punctum <i>[Castilla-La Mancha, Spain] ~ Cabernet Sauvignon</i> 17 78 O B		White	gl bt
2022 Reynard Rebel, Domain Milan <i>[Provence, France] ~ Merlot</i> 18 83 N O B		NV Veneto Bianco, Fidora <i>[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay</i> 15 70 O B	
2021 Ruby Pet-Nat, Therianthropy <i>[Ontario, Canada] ~ Pinot Noir, Zweigelt</i> 18 83 N O		2020 Grüner Veltliner Vom Löss, Diwald <i>[Wagram, Austria] ~ Grüner</i> 16 74 O	
2020 Cote Rotie Coteaux de Bassenon, Martin Clerc <i>[Vallée du Rhône, France] ~ Shiraz/Syrah</i> - 250		2020 Festival White, Korenika & Moškon <i>[Istria, Slovenia] ~ Malvazija, Pinot Blanc</i> 17 78 O B	
2019 Cabernet Sauvignon, Cakebread Cellars <i>[California, USA] ~ Cabernet Sauvignon</i> - 330		2022 L'Escale Sauvignon Blanc, Clos Rousselet <i>[Loire Valley, France] ~ Sauvignon Blanc</i> 17 78 O B	
2020 Tignanello, Antinori <i>[Tuscany, Italy] ~ Sangiovese, Cabernet Franc, Cabernet Sauvignon</i> - 400		NV Majer Blanc, Slobodne <i>[Trnava, Slovakia] ~ Gruner, Sauvignon, Devin, Framiner</i> 18 83 N O B	
2016 Cerretalto Brunello di Montalcino, Casanova di Neri <i>[Toscana, Italy] ~ Sangiovese</i> - 1200		2021 Wilder Satz, Brand Bros <i>[Pfalz, Germany] ~ Chardonnay, Müller Thurgau, Pinot Blanc, Riesling, Kerner</i> 18 83 N O B	

Natural

Organic

Biodynamic



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

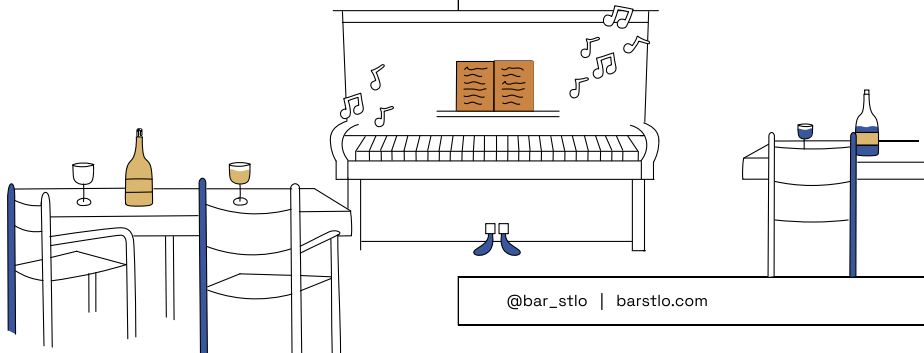
bottle of sparkling served with a variety of freshly squeezed juices

Caesar 13

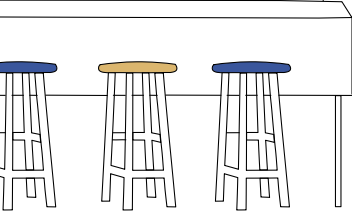
choice of spirit, house caesar mix

St. Lo Espresso Martini 18

northern keep vodka, kahlua, montenegro, mezcal, espresso



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*]



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 SUNDAY
11AM - LATE

26 MARKET ST, TORONTO, ON M5E 1M6

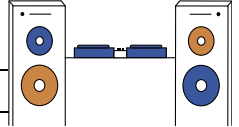
Thursday, Friday & Saturday

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!



Sunday

LIVE IN THE CAVE

50% off select bottles of wine & live music.

