

# Bar St. Lo

## HAPPY HOUR

TUESDAY - SUNDAY  
[5PM TO 6PM]

### Happy Hour Snacks & Beverages

- |                 |    |
|-----------------|----|
| House Red       | 12 |
| House White     | 12 |
| 2-Bucks-a-Shuck | 2  |
- lemon, mignonette, hot sauce  
(minimum 6 pieces)*



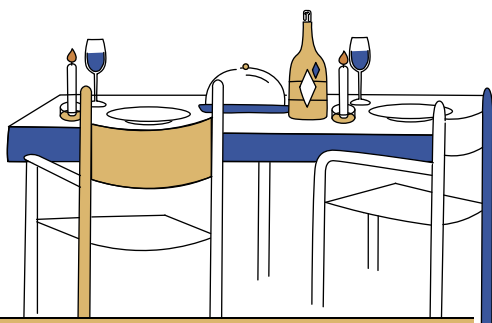
## DINNER

### Starters

- |               |    |
|---------------|----|
| Steak Tartare | 26 |
|---------------|----|
- tenderloin, caper, yolk, tarragon, crostini*
- |         |    |
|---------|----|
| Burrata | 24 |
|---------|----|
- hazelnut, red onion, truffle honey, basil, sourdough*
- |            |    |
|------------|----|
| Pork Belly | 26 |
|------------|----|
- 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, yogurt*
- |           |    |
|-----------|----|
| 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*

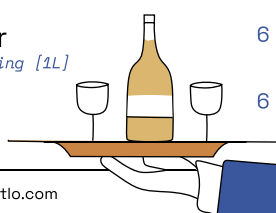
## CHEF'S FAMILY STYLE MENU

STARTING AT \$65/PERSON  
FOR 5 COURSES.

ASK YOUR SERVER FOR MORE INFO

## LIBATIONS

Signature Cocktails	Beer & Cider
<b>Poire de Vie</b> 17 <i>maker's mark, eau de vie, veneto bianco, lemon, fennel, bitters, soda</i>	<b>St. Lo Lager</b> 7 <i>[TAP 12oz, 5.0%]</i>
<b>Dunder Pit</b> 18 <i>grilled pineapple infused appletons, amaro averna, benedictine, saline, citric acid, tobacco bitters</i>	<b>Anderson Cream Ale</b> 8 <i>[355ml, 5.0%]</i>
<b>The Gadabout</b> 18 <i>cynar, lustau sherry, disaronno, peach, apple cider reduction, lime, cinnamon</i>	<b>Rodenbach Grand Cru</b> 10 <i>[330ml, 6.0%]</i>
<b>Late Affection</b> 18 <i>canvas gin, crème de violette, veneto bianco, peach tea, lemon, simple, egg whites, laphroaig</i>	<b>Mascot Juicy J IPA</b> 9 <i>[473ml, 6.1%]</i>
<b>Over Fall</b> 17 <i>espolon blanco, tawny port, pomegranate, lime, rosemary, gingerbeer</i>	<b>Guinness</b> 10 <i>[500ml, 4.2%]</i>
<b>St. Lo Espresso Martini</b> 19 <i>true theory vodka, kahlua, montenegro, mezcail, espresso</i>	<b>Sapporo</b> 8 <i>[355ml, 5.0%]</i>
<b>Perfect Storm</b> 15 <i>verde mezcail, chilli liqueur, orange, lime, hibiscus tea [clarified with dairy]</i>	<b>Stock and Row Cold Tea</b> 9 <i>[355ml, 4%]</i>
<b>Nudibranch</b> 18 <i>espolon reposado, sake, lime, cucumber, sesame rosewater, tamari, simple</i>	<b>The Carlisle Cider Co. Progreston Falls</b> 10 <i>[473ml, 6.5%]</i>
<b>Quality Street</b> 18 <i>true theory vodka, cacao, frangelico, fernet, grapefruit, simple, bitters</i>	<b>Jelly King, Bellwoods Brewery</b> 15 <i>[500ml, 5.6%]</i>
<b>Figure It Out</b> 19 <i>st remy signature, fig infused cinzano, amaro averna, chambord, black walnut bitters</i>	<b>Blaubeer, Burdock Brewery</b> 36 <i>[750ml, 7.3%]</i>
<b>Table Set Cocktails</b> SERVES UP TO 6	<b>Non-Alc</b>
<b>Grey Goose Martini Set</b> 120 <i>batched carafe of grey goose martini, brine, olives</i>	<b>Inspirit</b> 7 <i>raspberry, thai basil, cranberry, lime, soda</i>
<b>Aged Botanist Negroni Set</b> 120 <i>batched carafe of oak aged botanist negroni, orange oils</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>



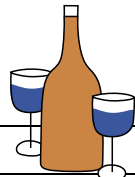
## WINE

Natural

Organic

Biodynamic

Sparkling	gl   bt	Skin Contact	gl   bt
NV Cava Brut Reserva, Segura Viudas <i>[Cava, Spain]</i>	12   55	2022 Skin-Contact Semillon, Pino Roman <i>[Itata, Chile] ~ Semillon</i>	18   83
NV Brut Impérial, Moët & Chandon <i>[Champagne, France]</i>	-   230	NV È! Orange, Poderi Cellario [1L] <i>[Piemont, Italy] ~ Nascetta Moscato, Incrocio Manzoni</i>	15   92
2015 Blanc de Blancs Brut, Pol Roger <i>[Champagne, France]</i>	-   450	2021 Liquid Sundowner, Kristinus <i>[Balaton, Hungary] ~ Chardonnay, Pinot Gris, Welschriesling, Gewurtztraminer</i>	18   83
White	gl   bt	Red	gl   bt
NV Veneto Bianco, Fidora <i>[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay</i>	15   70	2021 Côte du Rhône, Boutinot <i>[Vallee du Rhone, France] ~ Grenache, Syrah</i>	15   70
2022 Alchymiste, Scalvos <i>[Kefalonia, Greece] ~ Moschatela, Moscat, Tsausi</i>	15   70	2018 Nerello Mascalese, Luna Gaia <i>[Sicily, Italy] ~ Nerello Mascalese</i>	16   74
2023 L'insolente Saumur Blanc, Domaine des Coutures <i>[Loire, France] ~ Chenin Blanc</i>	17   78	2021 Crianza, Bodegas Jalón <i>[Rioja, Spain] ~ Tempranillo</i>	17   78
NV Pepin Blanc, Pepin <i>[Vin de France, France] ~ Riesling, Pinot Blanc, Auxerrois</i>	-   83	2020 Cote Rotie Coteaux de Bassenon, Martin Clerc <i>[Vallée du Rhône, France] ~ Syrah</i>	-   250
2021 Grüner Veltliner Ried Goldberg, Diwald <i>[Wagram, Austria] ~ Grüner</i>	-   83	2020 Tignanello, Antinori <i>[Tuscany, Italy] ~ Sangiovese, Cabernet Franc, Cabernet Sauvignon</i>	-   400
Rosé	gl   bt	2016 Cerretalto Brunello di Montalcino, Casanova di Neri <i>[Toscana, Italy] ~ Sangiovese</i>	-   1200
2021 Pretty Boy, Delinquent <i>[River Land, Australia] ~ Nero d'Avola</i>	15   70		
2021 Roka Rosé, Kristinus <i>[Balaton, Hungary] ~ Zweigelt</i>	16   74		



# Bar St. Lo

## BRUNCH

SATURDAY [11AM TO 3PM]  
SUNDAY [11AM TO 6PM]



## Mains

- Avocado Toast 17  
*citrus guac, grilled sourdough, crispy shallots, feta*
- Chicken & 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 28  
*short rib & brisket, gouda, smoked onion aioli, lettuce, tomato [served with home fries and salad]*
- Daily Frittata 19  
*[served with home fries and salad]*
- Short Rib Hash 21  
*home fries, 2 poached eggs, braised short rib, avocado, smoked cheddar, pico de gallo*

## Add-ons



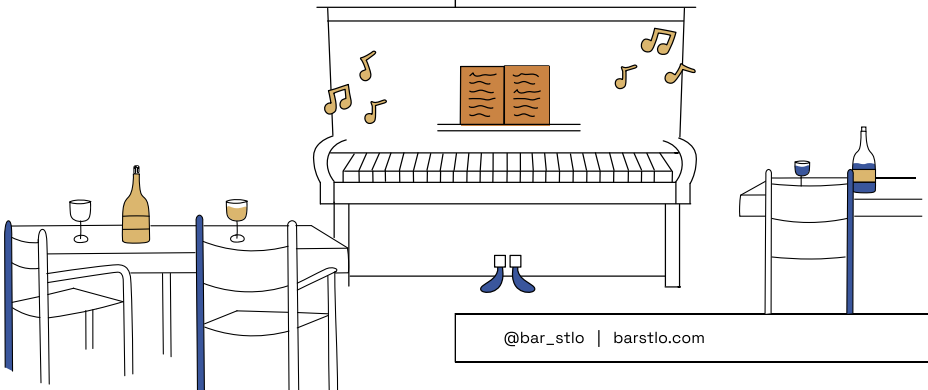
Egg 2      Avocado 3

## Juice & Caffeine

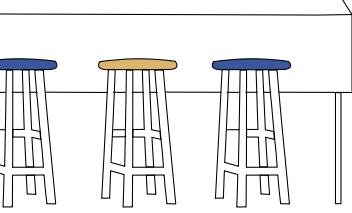
- Freshly Squeezed Juice 7  
*ask what we have in today!*
- Drip Coffee 4
- Espresso 4
- Americano 6  
*double*
- Latte 7  
*double*
- Tea 4

## 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*



DAILY LISTINGS



Tuesday

**CRISPY COMBO** \$25 Fried Chicken with 2 Beers.

Bring a Friend!



Wednesday

**BURGERS, BEERS, BEERS & BURGERS**



*"The Best Burger in Toronto"*

\$5 Beers | \$25 Beer + Burger Combo

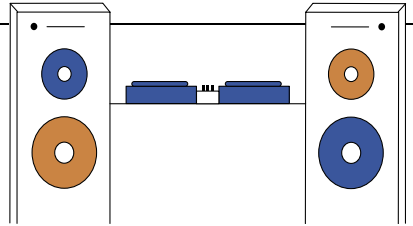
Thursday, Friday & Saturday

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 Saturday from 11 am to 3 pm and Sunday from 11 am to 6 pm.



Sunday

**\$12 GLASSES OF ALL OPEN BOTTLES OF WINES.**

Available all day! Try something fun!



GET IN TOUCH

CONTACT US  
416 519 1909  
INFO@BARSTLO.COM

26 MARKET ST,  
TORONTO, ON  
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HOURS  
TUESDAY - FRIDAY  
5PM - LATE  
SATURDAY  
11AM - LATE  
SUNDAY  
11AM - 6PM