

Bar St. Lo

HAPPY HOUR

TUESDAY - SUNDAY
[3PM 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 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

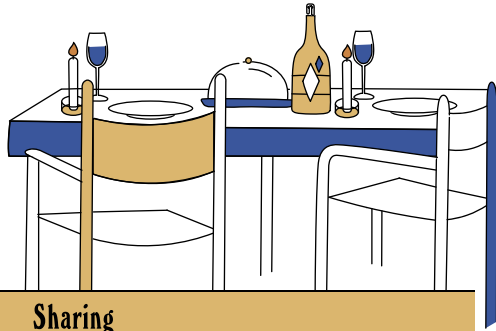
cipollini, wild mushroom,
peppercorn sauce

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

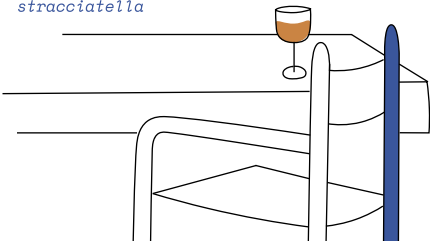
Chocolate 14

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 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 25

*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

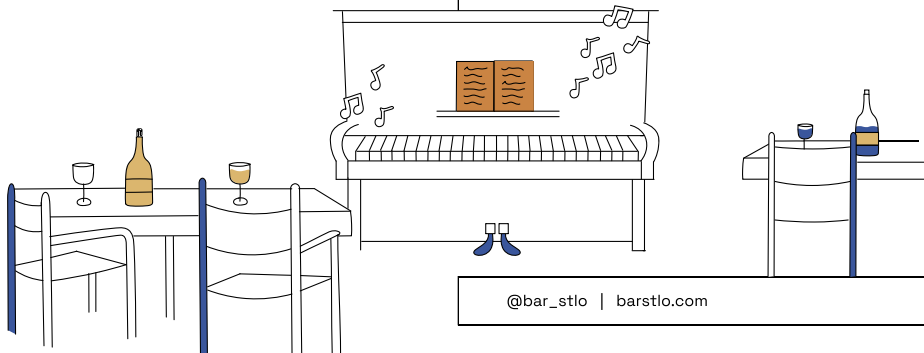
*bottle of sparkling served
with a variety of freshly
squeezed juices*

Caesar 13

*choice of spirit,
house caesar mix*

St. Lo Espresso Martini 19

*northern keep vodka, kahlua,
montenegro, mezcal, espresso*



LIBATIONS

Seasonal Feature Cocktails

Dog Days 17

cardamom infused espolon blanco, lychee, mezcail, lemon, grapefruit-pear cordial

For Emma, Seville 17

thyme infused maker's mark, amaro averna, olive brine, lemon, simple, soda

Cool Pace 18

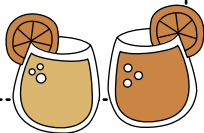
plantation 3 star white rum, aged wray & nephew, cantaloupe juice, mint, lime, pineapple habanero

Lemon Calroy 18

maker's mark, peach liqueur, aperol, cinnamon, poppy seed, absinthe, lemon [clarified with dairy]

**SEASONAL
SPRITZ \$15**

With your choice of
aperol, campari, cynar.



St. Lo Classic Cocktails

St. Lo Espresso Martini 19

northern keep vodka, kahlua, montenegro, mezcail, espresso

Perfect Storm 15

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

TBD 17

grilled pineapple infused appletons, forty creek rye, grand marnier, lime, orgeat

Strawberry Hubris 18

strawberry infused northern keep, amaro averna, lemon, lavender peach shrub, cava

Medic No.7 17

bombay sapphire, fernet, lemon, cucumber syrup, roasted dandelion bitters, ginger beer

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

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. 10

Progreston Falls

[473ml, 6.5%]

Jelly King, Bellwoods Brewery 15

[500ml, 5.6%]

Cidre Brut du Pays de 32

Broceliande, Bertrand Monnerie

[750ml, 6%]

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

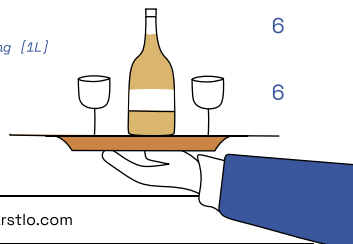
[355ml]

Lark Water 6

still or sparkling [1L]

Red Bull 6

[355ml]



Bar St. Lo

WINE

Natural

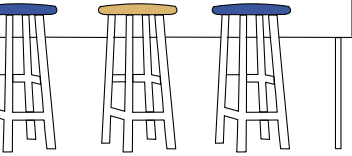
Organic

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</p> <p>2022 L'Oranget de Montmell, Amor per la Terra <i>[Catalunya, Spain] ~ Moscatel, Carinyena Negra, Macabeo</i> 18 83</p> <p>2022 Astro Bunny, Wildman Wines <i>[Adelaide Hills, Australia] ~ Vermentino, Zibibbo, Grüner Veltliner, Nero d'Avola, Verdejo</i> 18 83</p>	
Red	gl bt	Rosé	gl bt
<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</p> <p>2021 Pablo Claro, Dominio de Punctum <i>[Castilla-La Mancha, Spain] ~ Cabernet Sauvignon</i> 17 78</p> <p>2022 Carambouille, D'Estezargues, <i>[Provence, France] ~ Cinsault, Carignan, Grenache</i> 17 78</p> <p>2022 Buvons des Fruits, Domaine Fouet <i>[Loire, France] ~ Cabernet Franc</i> 17 78</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>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</p> <p>2022 Prosa, Meinklang <i>[Burgenland, Austria] ~ Zweigelt, Pinot Noir, Blaufrankisch</i> 17 78</p>	
		White	gl bt
		<p>NV Veneto Bianco, Fidora <i>[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay</i> 15 70</p> <p>2020 Grüner Veltliner Vom Löss, Diwald <i>[Wagram, Austria] ~ Grüner</i> 16 74</p> <p>2020 Festival White, Korenika & Moškon <i>[Istria, Slovenia] ~ Malvazija, Pinot Blanc</i> 17 78</p> <p>2021 Spourtiko, Makarounas <i>[Pafos, Cyprus] ~ Spourtiko</i> 18 83</p> <p>2021 Wilder Satz, Brand Bros <i>[Pfalz, Germany] ~ Chardonnay, Müller Thurgau, Pinot Blanc, Riesling, Kerner</i> - 83</p>	



DAILY LISTINGS



Tuesday

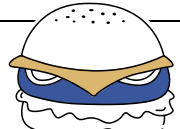
CRISPY COMBO

Bring a Friend!

\$25 Fried Chicken with 2 Beers.

Wednesday

BURGERS, BEERS, BEERS & BURGERS



"The Best Burger in Toronto"

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

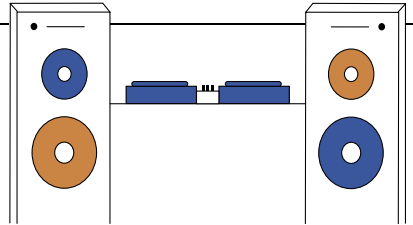
Thursday, Friday & Saturday

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 weekends from 11 am to 3 pm.



GET IN TOUCH

CONTACT US
416 519 1909
INFO@BARSTLO.COM

HOURS
TUESDAY - FRIDAY
3PM - LATE
SATURDAY - SUNDAY
11AM - LATE

26 MARKET ST, TORONTO, ON M5E 1M6

Sunday

50% OFF SELECT BOTTLES OF WINE.

Plus, \$12 glasses of all open bottles.

