

BAR twentysix

TWENTYSIXPH.CA | PORT HOPE

WINES | RED

Estiba Malbec – Bodegas Esmeralda – Argentina		
6oz 13	9oz 18	Bottle 55
Montepulciano – Masciarelli – D’Abruzzo, Italy		
6oz 15	9oz 19	Bottle 55
Cabernet Sauvignon – Parducci, California		
6oz 16	9oz 22	Bottle 65
Cotes Du Rhone – Les Coteux Boutinot – Rhone Valley, France		
6oz 16	9oz 22	Bottle 65
Rosso Riserva – Tombacco – Trebaseleghe, Italy		
		Bottle 55
Pinot Noir – Keint He – Prince Edward County		
		Bottle 60
Valpolicella Ripasso – Delibori-Bardolino, Italy		
		Bottle 70

WINES | WHITE

Pinot Grigio – Matto – Trebaseleghe, Italy		
6oz 14	9oz 18	Bottle 50
Reisling – Keint He – Prince Edward County		
6oz 16	9oz 21	Bottle 60
Sauvignon Blanc – Woolshed, Australia		
6oz 16	9oz 21	Bottle 60
Chardonnay - Keint He – Prince Edward County		
6oz 16	9oz 21	Bottle 60
Falanghina – Feudi di San Gregorio – Campania, Italy		
		Bottle 65
Gruner Vetliner – Wechau – Durnstein, Austria		
		Bottle 65
Bianco di Evro – Cantina Rallo – Sicily, Italy		
		Bottle 65

WINES | ROSE & SPARKLING

Prosecco – Serenissima – Trebaseleghe, Italy		
6oz 15		Bottle 55
Cava – Pares Balta – Espagne, Spain		
6oz 15		Bottle 55
Prosecco – Terre Gaie – Padova, Italy		
		Bottle 55
Chinon – Beaudry – Loire, France		
6oz 14	9oz 19	Bottle 55
Prosecco – Fattoria Conca d’Oro – Conegliano, Italy		
		Bottle 60

DRAUGHT

Birra del Campo, Italian Lager, 4.2%		
Midtown Brewing Co., Wellington, P.E.C.	14oz	8.5
Super Sunset, Pale Ale, 4.6%		
Slake Brewing, Picton, P.E.C.	14oz	9.5
Come Together, 4.3%		
Matron Fine Beer, Bloomfield, P.E.C.	14oz	9.5
J. Lesk British Ale, 6%		
Gillingham Brewing, Hillier, P.E.C.	14oz	9.5

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OYSTER BAR

Oysters | MP
Mignonette, horseradish, lemon

Shrimp Cocktail | 17
Red Argentinian shrimp, cocktail sauce, lemon

APPETIZERS

Warm Olives | 12
with fennel and orange

Sweet and Salty Maple Glazed Nuts | 15
Maple, steak spice

Confit Duck and Goat Cheese Croquettes | 18
with arugula and caramel orange vinaigrette

Charcuterie board | 33
with artisanal meats and cheeses with candied nuts,
dried cranberries, apple butter, tomatoes, grapes,
grainy dijon and crostini

Fresh Mussels | 23
with leeks, garlic, white wine and butter
and house cut frites

SOUPS + SALADS

Daily Soup | 12
Always vegan

Summer Salad | 21
with red onions, cucumber, radishes, grape
tomatoes, toasted pepitas, goat cheese and
lemon vinaigrette

Caesar Salad | 23
with grana padano, bacon, charred lemon
garlic croutons and house dressing

ENTRÉES

8oz Striploin Steak and Truffle Frites | 38
with demi glace and basil mayonnaise

6oz Sirloin Steak Frites | 29
with demi glace and basil mayonnaise

Lamb Sirloin | 42
peppercorn crusted with mushroom jus,
celeriac and vegetables

Mushroom Ravioli | 24
white wine, shallot, leek, cream and pesto

Duck Confit | 30
with demi glace, cherry gastrique,
fingerling potatoes and vegetables

Fried Monkfish Filet | 28
with coconut red curry, rice, vegetables,
and crispy leeks

SIDES

House Fries | 8
basil aioli

Caesar Salad | 13
bacon, garlic croutons, house dressing

DESSERTS

Crème Brule | 12
(ask your server about today's creation)

Cambozola and Port | 18
with lavender honey, crostini,
berries w/fruit compote and LBV Port