

# INDUSTRY SNACK BAR

594 BLOOR ST W, TORONTO, ON M6G 1K4

## LATE NIGHT

MON - WED 4:00PM TO 12:00AM

THU - SUN 4:00PM TO 2:00AM

LOCATED BETWEEN KOREATOWN AND THE ANNEX, OUR FOCUS IS INTERNATIONAL TAPAS, MOTIVATED BY TORONTO AND ITS UNIQUE MULTICULTURALISM. WITH COCKTAILS INSPIRED BY THE STREETS AND PEOPLE AROUND US.

## SHAREABLE

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### **CHAMPAGNE SAFFRON MUSSELS** 14

Mussels coated in a Champagne broth, loaded with crispy caramelized Garlic and Cilantro.

### **HOUSE PATATAS** 16

Triple blanched Potatoes seasoned with Truffle dust, stacked high on a bed of homemade Bravas sauce, topped with Shishito aioli and Iberico Sobrasada.

### **JAPANESE GRILLED OCTOPUS** 24

Braised in Chinese master stock, grilled Octopus drizzled with Octopus Teriyaki and served with Doenjang Mayo and Kale "Seaweed" Chips.

### **KOREAN CRISPY CALAMARI** 14

Calamari marinated in Sriracha and buttermilk, homemade Kimchi rub, topped with Crispy Garlic, Korean Chili Flakes and Spring Onions. Served with a side of Doenjang Mayo.

### **MOROCCAN BAKED CAULIFLOWER** 14

Oven baked Cauliflower towering above a spread of Roasted Red Pepper Hummus and Sumac Crema, topped with toasted Pistachios, Pomegranate and baked Pita Chips.

### **MUSSELS ESCABECHE** 14

Mussels steamed in their own juices, and then preserved in our house-made pickling liquid. Served alongside our smokey and buttery Shrimp Pate.

### **PATA NEGRA IBERICO HAM** 20

Acorn fed black pigs from Portugal, aged for 24 months and cured in Montijo. Served with house marinated Olives.

# HOUSE SPECIALS

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## **BRAZILIAN STEAK FRITES** 24

6oz marinated Picanha Steak served with Chimichurri and house made Kettle Chips.

## **CHICKEN 'N' WAFFLES** 24

Southern Fried Chicken perched on a throne of Buttermilk Waffles, topped with whipped Smokey Honey Butter. Served with a side of beer infused Country Gravy and Maple Syrup.

## **PAN CON TOMATE** 8

House preserved Sardines with fresh marinated Tomatoes, Garlic and Olive Oil. Served on a slice of grilled house Bread.

## **PIRI-PIRI GRILLED SHRIMP** 8

Jumbo Prawn marinated in Sweet Pimento, Smokey Paprika and Lemon Juice. Char-grilled then drizzled with house Piri-Piri sauce.

## **SMOKED BRISKET TACO** 7

Ontario prime Brisket smoked in-house for 15 hours using organic cherry wood. Garnished with Pico De Gallo, Cotija Cheese and house made Jack Daniel's BBQ sauce.

## **VENISON & BEEF SLIDER** 8

Ontario Venison and Beef patty, with Panko crusted Brie, Blackberry, Bourbon, Bacon Jam, Chimichurri, and Shishito aioli. Served on a bao style steamed Bun.

## **TENNESSEE SMOKED CHEESECAKE** 9

Smoked in-house for two hours, our cheesecake rests on a pool of Salted Caramel and is topped with Jack Daniel's Candied Apples.

# COCKTAILS

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## **WINTER WARMER (3oz) 14**

Apple Infused Jack Rye, Amaro Nonino, Butter Ripple, Autumn Syrup, Dry Ontario Apple Cider, Nutmeg.

## **STONE TEMPLE DOOM (2.5oz) 14**

Plum Infused Marquis De Villard V.S.O.P. Brandy, House Red Wine, Creme De Cassis, Blueberry & Sage Syrup, Plum and Rhubarb Bitters, Fresh Lemon.

## **SPICE UP YOUR NIGHT (3oz) 14**

Jalapeno Infused El Jimador Tequila, Dry Curacao, Blood Orange Syrup, fresh Lime.

## **AROUND THE WORLD SOUR (2oz) 15**

Pitu Cachaca, Amaro Montenegro, Chartreuse, Dry Curacao, Fresh Lemon, Simple Syrup, Egg Whites, Skull Smoke Bitters.

## **BLOOR STREET BOUJEE (2.5oz) 13**

Dillon's Rose Gin, St. Germain Elderflower, Fresh Lemon, Simple Syrup, Rhubarb Bitters, Prosecco.

## **INDUSTRY PUNCH (2.5oz) 13**

Plantation Reserve Rum, Disaronno Amaretto, Chambord, Orange & Pineapple Juice, Club Soda.

## **AFTER WORK OLD FASHIONED (2oz) 13.50**

Woodford Reserve Bourbon, Sugar Cube, Angostura and Smoke & Oak Bitters.

## **THE TORONTO (2oz) 13**

Monkey Shoulder, Scotch Whiskey, Sweet Vermouth, Angostura Bitters, Amarena Cherries.

## **APEROL SPRITZ (2oz) 12**

Aperol, Prosecco, Club Soda, Oranges.

## **DARK 'N' STORMY (2oz) 13**

Lukusowa Vodka, El Jimador Silver Tequila, Old Forester, Lime Juice, Simple Syrup, Ginger Beer, Mint.

## **PALOMA (2oz) 14**

El Jimador Silver Tequila, Grapefruit Juice, Lime Juice, Simple Syrup, Club Soda.

## **MOJITO (2oz) 13**

Flor De Cana Rum, Lime Juice, Simple Syrup, Club Soda, Mint.

## **WHISKEY SOUR (2oz) 13**

Jack Daniel's Rye, Lemon Juice, Simple Syrup, Egg Whites, Flamed Orange Peel.

## **HOSPITALITY MULE (2oz) 13**

Choice of Lukusowa Vodka, El Jimador Silver Tequila, Old Forester, Lime Juice, Simple Syrup, Ginger Beer, Mint.

## HOUSE SPECIALS

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RED STRIPE & JACK DANIEL'S (1oz)	10
JACK DANIEL'S (1oz)	5

## BEERS

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RED STRIPE (330ML)	6.64
CORONA (341ML)	6.64
HEINEKEN (341ML)	6.64
SAPPORO (341ML)	6.64
BRICKWORKS BATCH:1904 (473ML)	6.64
BUDWEISER (341ML)	5.31

## FEATURED

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<b>MEAGHAN'S MULLED WINE (TEAPOT)</b>	<b>35</b>
Blend of House Red Wine, Brandy, Whiskey, Rum, Secret Spices, Winter Syrup, served hot.	

## REDS

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	<b>9OZ BOTTLE</b>
<b>RADIO BOKA TEMPRANILLO (SPAIN)</b>	<b>9 30</b>
Floral aromas of red plum, toast and berries - dark cherries and strawberries with hints of sweet spice. Dry, medium bodied.	

<b>J. LOHR CABERNET SAUVIGNON (CALIFORNIA)</b>	<b>14</b>	<b>42</b>
Aromas of blackberries, boysenberries and hints of vanilla. Full bodied with a hint of oak.		

<b>NEDERBURG SHIRAZ 2018 (SOUTH AFRICA)</b>	<b>9</b>	<b>30</b>
Aroma of spicy bacon and dark berries. A rich, full bodied wine with ripe plum. Lemony with a touch of guava. Dry, medium bodied.		

## WHITES

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	<b>9OZ BOTTLE</b>	
<b>FISH WIVES SAUVIGNON BLANC (SOUTH AFRICA)</b>	<b>11</b>	<b>32</b>
This sauvignon bursts with ripe kiwi and gooseberry fruit.		

<b>GAZELA VINHO VERDE (PORTUGAL)</b>	<b>9</b>	<b>30</b>
Floral aromas with nuts, fresh herbs and green pear notes. Dry, medium bodied, bright and refreshing with a spritzy finish.		

<b>RUFFINO PINOT GRIGIO (ITALY)</b>	<b>9</b>	<b>30</b>
Pronounced aromas of fresh-cut lemon, gooseberry and a touch of herbs. Vibrant and fresh. Light bodied.		