

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.

FEATURED

BEAUSOLEIL OYSTERS

Served with house cocktail sauce and mignonette.

6PC 12PC

22 44

SHAREABLE

CHAMPAGNE SAFFRON MUSSELS

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

16

HOUSE PATATAS

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

16

JAPANESE GRILLED OCTOPUS

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

24

KOREAN CRISPY CALAMARI

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.

14

MOROCCAN BAKED CAULIFLOWER

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

14

MUSSELS ESCABECHE

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

14

PATA NEGRA IBERICO HAM

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

20

HOUSE SPECIALS

BRAZILIAN STEAK FRITES **24**

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

CHICKEN 'N' WAFFLES **14**

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

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

Gosling Dark Rum, Fresh Lime, 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 Luksusowa Vodka, El Jimador Silver Tequila, Old Forester, Lime Juice, Simple Syrup, Ginger Beer, Mint.

HOUSE SPECIALS

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

BEERS

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

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

REDS

	9OZ BOTTLE	
RADIO BOKA TEMPRANILLO (SPAIN)	9	30
Floral aromas of red plum, toast and berries - dark cherries and strawberries with hints of sweet spice. Dry, medium bodied.		
J. LOHR CABERNET SAUVIGNON (CALIFORNIA)	14	42
Aromas of blackberries, boysenberries and hints of vanilla. Full bodied with a hint of oak.		
NEDERBURG SHIRAZ 2018 (SOUTH AFRICA)	9	30
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

	9OZ BOTTLE	
FISH WIVES SAUVIGNON BLANC (SOUTH AFRICA)	11	32
This sauvignon bursts with ripe kiwi and gooseberry fruit.		
GAZELA VINHO VERDE (PORTUGAL)	9	30
Floral aromas with nuts, fresh herbs and green pear notes. Dry, medium bodied, bright and refreshing with a spritzzy finish.		
RUFFINO PINOT GRIGIO (ITALY)	9	30
Pronounced aromas of fresh-cut lemon, gooseberry and a touch of herbs. Vibrant and fresh. Light bodied.		