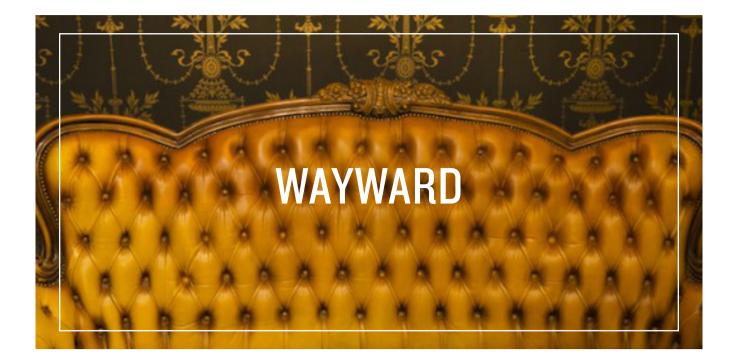




Handsome Brut: Out on the town in Toronto!

Looking to make your night on the town more handsome? Check out these great restaurants and bars that are among Toronto's first to serve Handsome Brut.

HandsomeBrut



1096 Queen Street West

This hotly anticipated bar, which opened its doors at the end of September, is the little brother of popular Queen West restaurant The Good Son. You know those nights when you finish dinner with friends, but aren't quite ready to call it a night? Wayward, with its laid-back, 1940s speakeasy charm, is the perfect place to keep the evening rolling—in the company of a Handsome Brut, of course.



94 Ossington Avenue

Seafood is the name of the game at this family-run Malaysian restaurant in the heart of the trendy Ossington strip. Their specials change regularly, but what doesn't change is how delicious they are! They recommend pairing HB with the Lobster Kunyit—lobster tail in a fragrant coconut curry sauce and turmeric-scented sticky rice—or the Salmon Sashimi Slaw, which features over 20 fresh ingredients tossed in a yuzu plum glaze.



581 Mount Pleasant Road

Let Mogette help you channel your inner joie de vivre during the frosty months with a bowl of French onion soup—after all, it was voted one of Toronto's top 10 soups by Post City magazine earlier this year. Handsome Brut is perfectly paired with the entire menu of traditional French fare, which also features tastebud-tantalizing dishes such as hearty duck cassoulet and delicate crème brûlée. Bon appétit!



488 Wellington Street West

Canadian–Mediterranean gastropub Marben serves up mouth-watering fare from Iberian bruschetta to Yucatan Style Braised Beef—as well as some top tipples. We recommend popping by for a weekend brunch: try pairing Handsome Brut with the Burrough Market Duck Hash (two poached organic duck eggs on duck confit hash and baby spinach). Yum!



2 Broadway Avenue

A glass of Handsome Brut is the perfect way to posh up your pizza at this modern trattoria. The chef hails from Naples, making it no surprise that authentic, flash-baked—not to mention, incredibly delicious—pizzas are at the heart of the menu. Try the Pizza SIP: this half-calzone, half-pizza is topped with fior de latte, mushrooms, olives and huge basil leaves, and features a folded corner stuffed with ricotta and prosciutto cotto.



1915 Yonge Street

Our mouths are already watering at the thought of the Prince Edward Wrap at Kramer's. Pork belly braised in Waupoos cider with Waldorf salad, crisp greens and maple cheddar—all this dish needs is a glass of Handsome Brut to finish it off.



553 Church Street

One look at Smith's brunch menu and it's obvious why this place gets busy on the weekends: homemade espresso caramel doughnuts, eggs benedict with parmesan–leek fondue and banana bread French toast... oh my! The dinner menu is equally sophisticated; you'll have a hard time deciding between a substantial main course or a medley of small sharing plates. Our advice? Get both, and toast your good fortune with a glass of HB.



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