

# Kevin's

## Bistro

TO EAT —————

## DESSERT

### Chocolate Cake <sup>✓</sup> Vegan \$8

Double-stacked dark chocolate cake frosted with chocolate icing.

### Carrot Cake \$8

Two layers of delicious coconut carrot cake with vanilla cream cheese icing.

### Beignets \$8

Flaky puff pastry layered with pecans, served warm with butter cream sauce and dashed powder sugar

*Proudly Serving*

STELLA'S

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## BARISTA MENU

<b>Brewed Coffee</b>	<b>\$2.95</b>
<b>Tea</b>	<b>\$2.95</b>
<b>London Fog</b>	<b>\$4.25</b>
<b>Hot Chocolate</b>	<b>\$4</b>

<b>Espresso</b>	<b>\$2.75</b>
<b>Caffè Americano</b>	<b>\$3.25</b>
<b>Cappuccino</b>	<b>\$4.25</b>
<b>Caffè Latte</b>	<b>\$4.25</b>
<b>Caffè Mocha</b>	<b>\$4.25</b>

*Proudly Serving*

De Luca's 

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## SPECIALTY COFFEES

### Baileys Latte \$7 (1 oz)

Baileys irish cream, caffè latte

### Blueberry Tea \$7 (1 oz)

amaretto, Grand Marnier, earl grey tea, lemon

### Chocolate Disaronno \$7 (1 oz)

amaretto, chocolate, coffee, whipped cream

### Iced Baileys Macchiato \$7 (1 oz)

Baileys, double espresso & steamed milk, ice

### Jump Start \$9 (2 oz)

vodka, Kahlua, cold brew, cream, ice

### Oaxaca Chaka \$7 (1 oz)

tequila, hot chocolate, cinnamon, whipped cream

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### Soft Drinks \$3.5

**Pellegrino, Flavoured** \$3.5

**Pellegrino, Plain** \$4.5 (500ml)

## SOUP & SIDES

### Tomato Soup \$6

Classic, creamy tomato soup, saltines.

### Buttermilk

### Biscuit \$3

With honey butter.

### Pretzels \$6

Warm soft pretzels, mango mustard dip.

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## SALADS

### Caesar √ \$11

Romaine, garlic dressing, toasted pine nuts, croutons, and lemon

### Mediterranean Quinoa Salad \$11

Romaine, quinoa, peppers, cucumbers, tomatoes, olives, feta, onion, and vinaigrette.

### Pasta Salad G&F \$11

Red lentil pasta, feta, roasted peppers, fresh vegetables tossed in lemon balsamic vinaigrette. Finished with basil and toasted pine nuts.

### Arugula Salad √ \$12

Arugula, grape tomatoes, and crispy chickpeas in lemon balsamic vinaigrette.

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## MAC & CHEESE

### Raffald \$14

The original, ultimate comfort dish. Aged cheddar, provolone, gruyère, and garlic breadcrumbs. Perfect with add-ins.

### Canadiana \$16

The Raffald with maple syrup, and bacon. Baked with cheddar, and topped with Old Dutch S & V chips.

### Nooch √ \$15

Kevin's creamy plant based cashew sauce, caramelized onion, spiralli noodles, and garlic breadcrumbs.

### Caprese \$15

Provolone, mozzarella, marinara, bocconcini, cherry tomatoes, basil, and balsamic reduction.

### Lobster \$23

Gruyère, aged cheddar, lobster, bacon, tarragon, breadcrumbs, lemon zest, and garlic oil. Served with garlic baguette.

### el Mejor \$16

Jack cheese, roasted poblano peppers & corn, smoked chorizo, yucután seasoning, fresh cilantro, and lime.

### Kevin's Opus \$17

Smoked gouda, havarti, cajun chicken, bacon, red onion, and breadcrumbs. With house-made ranch dressing.

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## GREAT ADD-INS

Blackened Chicken \$5 | Spicy Chorizo \$3 | Bacon \$3

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**Made with Nature's Farm elbow macaroni.**

*\*Substitute pasta for roasted cauliflower or red lentil gluten free pasta add \$2*

## SHARE PLATES

### **Tacos** G&F \$13

Three fresh corn tortillas, pickled vegetables, jack cheese, Pico de gallo, arugula, and poblano aioli with your choice of roasted cauliflower, pork, or chicken.

### **Dip Trio** V \$12

House made hummus, savoury pea, and baba ghanoush. Served with toasted sourdough crostini.

### **Mezze Plate** \$13

Balsamic grilled vegetables, hummus, olive tapenade, feta cheese, & cucumber salad. Served with toasted sourdough crostini.

### **Gravlax Plate** \$16

Traditional Scandinavian cured salmon, pickled red cabbage, and cucumber salad. Served with fresh Danish rye, and mustard dill sauce.

### **Sprouts** V \$11

Roasted brussels sprouts, apple cider vinaigrette, balsamic reduction.  
*With bacon add \$3*

### **Cauliflower Bites** \$12

Panko crusted cauliflower florettes tossed in spicy buffalo sauce. With your choice of ranch or blue cheese.

### **Mediterranean Lettuce Wraps** \$13

Seasoned chicken, roasted vegetables, feta, balsamic and house made tzatziki. Served with romaine hearts.

### **Spinach Con Queso** \$13

Fresh made spinach dip, baked with four cheeses served hot with pico de gallo, fresh cut tortilla chips and sourdough crostini.

### **Salmon Tartare** \$15

Cured salmon with dill and mustard. Served with lemon and Danish rye chips.

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## CAULIFLOWER CRUST FLATBREADS

### **Roasted Vegetable**

V G&F \$14

Roasted eggplant, red pepper, and plant-based pesto. Finished with fresh basil and poblano aioli.

### **Buffalo Chicken**

G&F \$15

Blackened chicken, spicy buffalo sauce, jack cheese, red onion. Finished with blue cheese dressing and chopped cilantro.

### **Margarita** G&F \$14

Marinara, mozzarella, provolone, bocconcini, and blistered tomatoes. Finished with fresh basil and pink salt.

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## OVEN-TOASTED SANDWICHES

### **Kevin's Lobster Roll** \$15

Lobster on fresh toasted open face sourdough crostini. Served with arugula salad.

### **Roasted Vegetable Sandwich** V \$13

Roasted eggplant, red pepper, plant-based pesto, tomato, and red onion on a fresh sourdough baguette. Served with arugula salad.

### **Baja Chicken Sandwich** \$14

Blackened chicken, jack cheese, roasted vegetables, arugula, tarragon cream, and red pepper aioli. Served on a fresh toasted sourdough baguette.

# Kevin's

## Bistro

TO DRINK —

## WINE

### Spritzer

White wine, soda, lime & lemon over ice  
4 oz – \$8

### Mimosa

Orange or grapefruit, sparkling wine  
4 oz. – \$8 / for the table – \$39

#### WHITE

##### La Vuelta Unoaked Chardonnay

5 oz – \$8 / 8.5 oz – \$12 / \$34  
Argentina

##### San Giorgio Pinot Grigio

5 oz – \$8 / 8.5 oz – \$12 / \$34  
Italy

##### Villa Maria

##### Private Bin Sauvignon Blanc

\$39 | New Zealand

##### Nuevo Mundo Sauvignon Blanc

\$34 | Chile ✓ Vegan 🍷 Organic

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#### BUBBLES

##### Villa Conchi Cava

##### Brut Seleccion

\$36 | Spain

##### Prosecco Dei Pronol *200 ml*

\$12 | Italy

##### Cecilia Beretta Spumante

\$34 | Italy

#### RED

##### The Black Shiraz

5 oz – \$9 / 8.5 oz – \$13 / \$36  
Australia

##### Circus Malbec

5 oz – \$9.5 / 8.5 oz – \$13.5 / \$38  
Argentina

##### Sterling Vintners Cabernet Sauv

\$38 | USA

##### Fonte Dei Borghi Chianti

\$34 | Italy

##### J. Lohr Seven Oaks

##### Cabernet Sauv

\$48 | USA

##### Red Rock Merlot

\$36 | USA

##### Honoro Vera Monastrell

\$34 | Spain ✓ Vegan 🍷 Organic

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#### ROSÉ

##### Quintela Rose

5 oz – \$8 / 8.5 oz – \$12 / \$34  
Portugal

## B E E R

### Local | \$7

Barn Hammer | *Lousy Beatnik*  
Barn Hammer | *Grandpa's Sweater*  
Little Brown Jug | *1919*

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### Local | \$6

Half Pints | *Bulldog Amber Ale*  
Half Pints | *St. James Pale Ale*  
Half Pints | *Little Scrapper IPA*  
Fort Garry | *Dark*

### Domestic | \$6

Coors Light | Budweiser  
Alexander Keiths

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### Import | \$6.5

Stella Artois | Steigl Radler | Sol

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### Cider | \$7

Lonetree | *Apple Pear*  
Lonetree | *Authentic Dry Apple*

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## COCKTAILS

**Classic Caesar \$8.5** (1.5 oz)  
vodka, Clamato, lime, Stella's rim spice,  
Worcestershire, tabasco

**Dark & Stormy \$8.5** (1.5 oz)  
dark rum, lime, ginger beer

**Martini \$9.5** (2 oz)  
gin or vodka, vermouth & olives

**Memphis Mule \$8.5** (1.5 oz)  
jack, lime juice, ginger beer

**Paloma \$8.5** (1.5 oz)  
tequila, grapefruit juice, lime, soda

**Long Island Iced Tea \$8.5** (1.5 oz)  
vodka, triple sec, rum, gin,  
simple syrup, cola, lemon juice

**Mojito \$9.5** (2 oz)  
white rum, muddled lime, fresh mint,  
simple syrup, soda

**Pimm's Cup \$8.5** (1.5 oz)  
Pimm's gin, soda, lemonade, cucumber,  
mint

**Tequila Sunrise \$8.5** (1.5 oz)  
tequila, orange juice, grenadine

**Whiskey Sour \$8.5** (1.5 oz)  
whiskey, lemon juice, simple syrup

**Old Fashioned \$9.5** (2 oz)  
bourbon, simple syrup, Angostura  
bitters, orange wheel

**Negroni \$9.5** (2 oz)  
gin, vermouth, Campari, orange wheel

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### Spirits — \$6.5 (1 oz)

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