

Kevin's

Bistro

TO EAT —————

DESSERT

Chocolate Cake [✓] 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

BARISTA MENU

Brewed Coffee	\$2.95
Tea	\$2.95
London Fog	\$4.25
Hot Chocolate	\$4

Espresso	\$2.75
Caffè Americano	\$3.25
Cappuccino	\$4.25
Caffè Latte	\$4.25
Caffè Mocha	\$4.25

Proudly Serving

De Luca's 

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

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.

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.

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.

GREAT ADD-INS

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

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.

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.

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

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

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*

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

Import | \$6.5

Stella Artois | Steigl Radler | Sol

Cider | \$7

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

C O C K T A I L S

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

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

Spirits — \$6.5 (1 oz)

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