

Kevin's

Bistro

TO EAT ———

DESSERT

Chocolate Cake ✓ \$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, served with crostini.

Buttermilk Biscuit \$3

Bakery fresh biscuit with honey butter.

Pretzels \$6

Warm soft pretzels with 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 with lemon garlic vinaigrette.

Arugula Salad ✓ \$12

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

MAC & CHEESE

Raffald \$14

The original comfort dish. Aged cheddar, provolone, gruyère cheese with seasoned breadcrumbs. Perfect with add-ins.

Canadiana \$16

The Raffald with maple syrup and bacon. Topped with Old Dutch S&V Chips.

Nooch ✓ \$15

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

Caprese \$15

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

Lobster \$23

Lobster and bacon with gruyère, aged cheddar, provolone cheese, tarragon, lemon zest and olive oil. Topped with breadcrumbs and served with sourdough crostini.

Kevin's Opus \$17

Smoked gouda, havarti cheese, cajun chicken, bacon, red onion, and toasted breadcrumbs. Drizzled with house-made ranch dressing.

PASTA *Fresh pasta served with sourdough garlic toast.*

Pasta Carbonara \$16

Linguine, bacon, egg yolk, cream, black pepper, olive oil, parsley, parmesan, arugula and balsamic.

Pasta Al Pomodoro \$15

Linguine, marinara, butter, olive oil, chilies, grape tomatoes, basil and parmesan.

Pasta Aglio e Olio with Shrimp \$21

Linguine, shrimp, garlic, olive oil, chilies, parmesan and parsley.

Pasta Alfredo with Salmon & Summer Peas \$23

Linguine, buttermilk poached salmon, peas, cream, parmesan, white pepper, nutmeg, lemon and dill.

GREAT ADD-INS

Blackened Chicken \$6 | Bacon \$3.5 | Salmon \$8 | Shrimp \$6.75 | Chorizo \$5

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

SHARE PLATES

Tacos ^{G#F} \$13

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

Mezze Plate \$13

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

Sprouts ^V \$11

Seasoned roasted brussels sprouts, apple cider vinaigrette and drizzled with balsamic reduction.

With bacon add \$3

Dip Trio ^V \$12

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

Cauliflower Bites \$12

Panko crusted cauliflower florets tossed in spicy buffalo sauce. Served with your choice of ranch, blue cheese or our vegan caesar dressing.

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 and fresh cut corn tortilla chips.

CAULIFLOWER CRUST FLATBREADS

Roasted Vegetable

^{V G#F} \$14

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

Buffalo Chicken

^{G#F} \$15

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

Margarita ^{G#F} \$14

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

OVEN-TOASTED SANDWICHES

Kevin's Lobster Roll \$15

Lobster on fresh toasted sourdough baguette with melted butter. 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 toasted sourdough baguette with arugula salad.