

# 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

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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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<b>Soft Drinks</b>	<b>\$3.5</b>
<b>Pellegrino, Flavoured</b>	<b>\$3.5</b>
<b>Pellegrino, Plain</b>	<b>\$4.5 (500ml)</b>

## SOUP & SIDES

### Soup of the Day \$6

Served with crostini.

### Buttermilk Biscuit \$4

Bakery fresh biscuit with honey butter.

### Pretzels \$6

Warm soft pretzels with mango mustard dip.

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## SALADS

### Caesar ✓ \$14

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

### Mediterranean

#### Quinoa \$13

Romaine, quinoa, peppers, cucumbers, tomatoes, olives, feta, onion with lemon garlic vinaigrette.

### House ✓ \$13

Romaine, arugula, red cabbage, savoury house dressing, daikon, carrot, red onion & toasted sunflower seeds.

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**PASTA** *Fresh pasta served with sourdough garlic toast.*

### Pasta Carbonara \$18

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

### Pasta Marinara \$16

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.

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## MAC & CHEESE

### Raffald \$15

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

### Canadiana \$17

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 \$16

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

### Crab \$23

Wild claw crab meat, smoked gouda, havarti cheese with seasoned breadcrumbs.

### Kevin's Opus \$18

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

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#### GREAT ADD-INS

Cajun Chicken \$6 | Bacon \$4 | Salmon \$8 | Shrimp \$7 | Chorizo \$4

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

## SHARE PLATES

### **Tacos** <sup>G#F</sup> \$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** <sup>V</sup> \$11

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

*With bacon add \$3*

### **Dip Trio** <sup>V</sup> \$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.

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## CAULIFLOWER CRUST FLATBREADS

### **Roasted Vegetable**

<sup>V G#F</sup> \$14

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

### **Buffalo Chicken**

<sup>G#F</sup> \$15

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

### **Margarita** <sup>G#F</sup> \$14

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

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## OVEN-TOASTED SANDWICHES

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

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

### **Roasted Vegetable Sandwich** <sup>V</sup> \$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.