

# Kevin's

## Bistro

TO EAT —————

## DESSERT

### **Chocolate Cake** ✓ Vegan **\$8**

Double-stacked dark chocolate cake frosted with chocolate icing.

### **Beignets** **\$8**

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

### **Carrot Cake** **\$8**

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

### **Cheesecake** **\$8**

Choice of raspberry or maple caramel sauce and a dollop of whipped cream.

*Proudly Serving*

STELLA'S

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## BARISTA MENU

**Brewed Coffee** **\$3**

**Tea** **\$3**

**London Fog** **\$4.5**

**Hot Chocolate** **\$4**

**Espresso** **\$3**

**Caffè Americano** **\$3.5**

**Cappuccino** **\$4.5**

**Caffè Latte** **\$4.5**

**Caffè Mocha** **\$4.5**

*Proudly Serving*

De Luca's 

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## SPECIALTY COFFEES

### **Baileys Latte** **\$8** (1 oz)

Baileys irish cream, caffè latte

### **Blueberry Tea** **\$8** (1 oz)

Amaretto, Grand Marnier, Earl Grey tea, lemon

### **Chocolate Disaronno** **\$8** (1 oz)

Amaretto, chocolate, coffee, whipped cream

### **Iced Baileys Macchiato** **\$8** (1 oz)

Baileys, double espresso & steamed milk, ice

### **Jump Start** **\$9.5** (2 oz)

Vodka, Kahlua, cold brew, cream, ice

### **Oaxaca Chaka** **\$8** (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

### 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** 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 cajun chicken.

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

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

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

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

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

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

### **Crab Cakes** \$16

Wild claw crab cakes, served with tarragon cream.

### **Steak Chimichurri** \$16

Sliced strips of tender sous vide grass-fed striploin steak served medium rare to medium, topped with chimichurri.

### **Ginger Beef** \$16

Marinated grass-fed beef, sweet soy glaze, carrots, green onions served on coconut rice.

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

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

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

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

*Add bacon \$4*

### **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**

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

Cajun 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.

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## OVEN-TOASTED SANDWICHES *Served with house salad.*

### **French Dip** \$16

Slow roasted striploin, crackling, dijon mayonnaise, caramelized onions on a brioche bun au jus.

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

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

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

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