

Kevin's

Bistro

TO EAT —————

DESSERT

Chocolate Cake ✓ Vegan \$11

Double-stacked dark chocolate cake frosted with chocolate icing.

Beignets \$11

Flaky puff pastry layered with pecans, served warm with praline sauce and dashed powder sugar.

Cheesecake \$11

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

Carrot Cake \$11

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

Proudly Serving

STELLA'S

BARISTA MENU

Brewed Coffee	\$4
Tea	\$4
London Fog	\$5
Hot Chocolate	\$5
Chocolate Cortado	\$5
Chai Latte	\$6

Espresso	\$3.5
Caffè Americano	\$4
Cappuccino	\$5
Caffè Latte	\$5
Caffè Mocha	\$5

Proudly Serving

De Luca's 

SPECIALTY COFFEES

Baileys Latte \$11 (1 oz)

Baileys irish cream, caffè latte

Blueberry Tea \$11 (1 oz)

amaretto, Grand Marnier, earl grey tea, lemon

Chocolate Disaronno \$11 (1 oz)

amaretto, chocolate, coffee, whipped cream

Iced Baileys Macchiato \$11 (1 oz)

Baileys, double espresso & steamed milk, ice

Jump Start \$14 (2 oz)

vodka, Kahlua, cold brew, cream, ice

Oaxaca Chaka \$11 (1 oz)

tequila, hot chocolate, cinnamon, whipped cream

Cold Brew	\$5
Brewed Iced Tea	\$5
Lemonade	\$5
Juice	\$6

Milk	\$4
Soft Drinks	\$4
San Pellegrino	\$6

SOUP & SIDES

Soup of the Day \$8

Served with crostini.

Buttermilk Biscuit \$7

Bakery fresh biscuit with honey butter.

Pretzels \$7

Warm soft pretzels with mango mustard dip.

SALADS

Caesar ✓ \$16

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

Mediterranean

Quinoa \$16

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

House ✓ \$16

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

PASTA *Fresh pasta served with sourdough garlic toast.*

Pasta Carbonara \$26

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

Pasta Marinara \$23

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

Pasta Aglio e Olio with Shrimp \$28

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

Pasta Alfredo with Salmon & Peas \$29

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

MAC & CHEESE

Raffald \$21

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

Canadiana \$26

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

Nooch ✓ \$21

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

Caprese \$21

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

Crab \$29

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

Kevin's Opus \$24

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

GREAT ADD-INS

Cajun Chicken \$9 | Bacon \$6 | Salmon \$10 | Shrimp \$9 | Chorizo \$7

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

SHARE PLATES

Tacos G&F \$19

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

Mezze Plate \$19

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

Mediterranean

Lettuce Wraps \$16

Seasoned chicken, roasted vegetables, feta, balsamic and house made tzatziki. Served with iceberg lettuce.

Dip Trio V \$17

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

Crab Cakes \$26

Wild claw crab cakes, served with tarragon cream.

Steak Chimichurri \$24

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

Ginger Beef \$23

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

Cauliflower Bites V \$16

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

Sprouts V \$16

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

Add bacon \$6

Spinach Con Queso \$17

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 \$17

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

Buffalo Chicken

G&F \$18

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

Margarita G&F \$16

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

OVEN-TOASTED SANDWICHES *Served with house salad.*

French Dip \$21

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

Roasted Vegetable

V \$18

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

Baja Chicken \$19

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

V Plant Based G&F Gluten Intolerance Friendly