

# Kevin's

## Bistro

TO EAT —————

## DESSERT

### Chocolate Cake <sup>✓</sup> \$12

Double-stacked dark chocolate cake frosted with chocolate icing.

### Beignets \$12

Flaky puff pastry layered with pecans, served warm with praline sauce and dash of powdered sugar.

### Cheesecake \$12

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

### Carrot Cake \$12

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	\$6
Chai Latte	\$6

Espresso	\$3.5
Caffè Americano	\$4.5
Cappuccino	\$5.5
Caffè Latte	\$5.5
Caffè Mocha	\$6

*Proudly Serving*

De Luca's 

## SPECIALTY COFFEES

### Baileys Latte \$11 (1 oz)

Baileys, espresso & steamed milk

### 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, over ice

### Jump Start \$14 (2 oz)

vodka, Kahlua, espresso, cream, ice

### Oaxaca Chaka \$11 (1 oz)

tequila, hot chocolate, cinnamon, whipped cream

Brewed Iced Tea	\$6
Lemonade	\$6
Juice	\$6

Milk	\$4
Soft Drinks	\$5
San Pellegrino	\$6

<sup>✓</sup> Vegan

## SOUP & SIDES

### Soup of the Day \$9

Served with crostini.

### Cheese Toast \$13

Toasted sourdough garlic baguette, cheddar, mozza & parmesan with marinara sauce.

### Pretzels \$8

Warm soft pretzels with mango mustard dip.

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## SALADS

### Caesar V \$17 / \$11

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

### Mediterranean

### Quinoa GF \$17 / \$11

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

### House GF V \$17 / \$11

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

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**PASTA** *Fresh linguine served with sourdough garlic toast. (Penne substitute available)*

### Pasta Carbonara \$27

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

### Pasta Marinara \$24

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

**add chorizo \$7**

### Pasta Aglio e Olio \$24

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

**add tiger shrimp \$10**

### Pasta Alfredo \$24

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

**add salmon \$11**

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## MAC & CHEESE

### Caprese \$23

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

### Canadiana \$26

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

### Nooch V \$23

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

### Kevin's Opus \$25

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

### Raffald \$23

The original comfort dish. Aged cheddar, provolone, gruyère cheese with seasoned breadcrumbs.

### GREAT ADDITIONS

Cajun Chicken \$9 | Bacon \$6 | Salmon \$11 | Tiger Shrimp \$10 | Chorizo \$7

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

## SHARE PLATES

### Chicken Tacos (✓) G#F \$20

Three fresh corn tortillas, cajun chicken, topped with pico de gallo, pickled vegetables, arugula and poblano aioli.

### Shrimp Tacos G#F \$22

Three fresh corn tortillas, tiger shrimp, topped with pico de gallo, pickled vegetables, arugula and poblano aioli.

### Mezze Plate (✓) \$20

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

### Mediterranean

#### Lettuce Wraps G#F \$17

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

#### Dip Trio ✓ \$17

House made hummus, olive tapenade, and baba ghanoush. Served with toasted sourdough crostini.

### Steak Chimichurri G#F \$25

Tender grass-fed striploin steak, medium rare to medium, sliced and topped with chimichurri.

### Ginger Beef \$24

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

### Cauliflower Bites (✓) \$17

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

### Sprouts ✓ G#F \$17

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

### Spinach Con Queso G#F \$18

Fresh made spinach dip, baked with four cheeses served hot with pico de gallo and fresh cut corn tortilla chips.

### Mussels (when available) \$25

Fresh mussels, marinara, white Vermouth, Thai peppers, shallots, garlic, tomatoes. Served with sourdough garlic toast.

### Nachos \$19

Tortilla chips, monterey jack, tomatoes, green onions, kalamata olives, jalapenos, pico de gallo and side of sour cream

### Garlic Butter Shrimp \$21

Tiger shrimp, butter, garlic, lemon, chilies, parsley. Served with sourdough garlic toast.

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## CAULIFLOWER CRUST FLATBREADS

### Roasted Vegetable

✓ 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.

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

### French Dip \$22

Tender grass-fed beef, crackling, dijon, mayonnaise, caramelized onions on a brioche bun au jus.

### Roasted Vegetable

✓ \$19

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

### Baja Chicken \$20

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

✓ Plant Based (✓) Plant Based Option Available G#F Gluten Intolerance Friendly