

Kevin's

Bistro

TO EAT —————

DESSERT

Chocolate Cake \$12 ^V

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.

Chocolate Torte \$12 ^{G#F}

Velvety, dark chocolate flourless cake topped with raspberry sauce & whipped cream.

Proudly Serving

STELLA'S

BARISTA MENU

Brewed Coffee \$4

Tea \$4

London Fog \$5

Hot Chocolate \$5

Chocolate Cortado \$6

Chai Latte \$6

Matcha Latte \$6

Espresso \$3.5

Caffè Americano \$4.5

Cappuccino \$6

Caffè Latte \$6

Caffè Mocha \$6

Proudly Serving

De Luca's 

SPECIALTY COFFEES

Baileys Coffee \$11 (1 oz)

Baileys Latte \$13 (1 oz)

Baileys, espresso & steamed milk

Blueberry Tea \$13 (1 oz)

amaretto, Grand Marnier, Earl Grey tea, lemon

Chocolate Disaronno \$13 (1 oz)

amaretto, chocolate, coffee, whipped cream

Iced Baileys Macchiato \$13 (1 oz)

Baileys, double espresso & steamed milk, over ice

Jump Start \$14 (2 oz)

vodka, Kahlua, espresso, cream, ice

Oaxaca Chaka \$13 (1 oz)

tequila, hot chocolate, cinnamon, whipped cream

Brewed Iced Tea \$6

Lemonade \$6

Juice \$6

Milk \$4

Soft Drinks \$5

San Pellegrino \$6

^V Vegan ^{G#F} Gluten Intolerance Friendly

SOUP & SIDES

Soup of the Day \$10
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.

SALADS

Caesar \$12 / \$18 ✓
Romaine, garlic dressing,
toasted pine nuts,
croutons, and lemon.

Mediterranean
Quinoa \$12 / \$18 G&F
Romaine, quinoa, peppers,
cucumbers, tomatoes,
olives, feta, onion with
lemon garlic vinaigrette.

House \$12 / \$18 ✓ G&F
Romaine, arugula, red
cabbage, savoury house
dressing, daikon, carrot,
red onion & toasted
sunflower seeds.

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

Meat Lasagna \$27
Lasagna noodles, grass-fed beef, basil,
thyme, asiago, mozzarella, cottage
cheese & marinara sauce.

Veggie Lasagna \$25
Lasagna noodles, mushrooms, zucchini,
spinach, asiago, mozzarella, cottage
cheese, parmesan & marinara sauce.

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

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 \$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 | Marinated Tofu \$8

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

✓ Plant Based or Option Available G&F Gluten Intolerance Friendly

SHARE PLATES

Chicken Tacos \$22 G#F

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

Shrimp Tacos \$23 G#F

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

Tofu Tacos \$21 V G#F

Three fresh tortillas, marinated tofu, topped with pico de gallo, pickled vegetables, arugula & poblano aioli.

Mezze Plate \$21 V

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

Mediterranean

Lettuce Wraps \$19 G#F

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

Dip Trio \$18 V

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

Steak Chimichurri \$27 G#F

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

Ginger Beef \$25

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

Cauliflower Bites \$18 V

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

Sprouts \$18 V G#F

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

Spinach Con Queso \$19 G#F

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, chilies, red onion, garlic, tomatoes. Served with sourdough garlic toast.

Jambalaya \$27

Chorizo sausage, shrimp, chicken, onion, tomato, garlic, peppers, celery, rice & creole seasoning blend. Served with garlic toasted sourdough.

Garlic Butter Shrimp \$22

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

CAULIFLOWER CRUST FLATBREADS

Roasted Vegetable

\$17 V G#F

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

Buffalo Chicken

\$18 G#F

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

Margarita

\$17 G#F

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

OVEN-TOASTED SANDWICHES *Served with choice of soup or salad.*

French Dip \$22

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

Baja Chicken \$21

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

Roasted Vegetable \$20 V

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

Salmon Fillet \$24

4 oz baked salmon fillet with lemon & fresh parsley with lettuce, tomato, rémoulade & crispy onions on a toasted brioche bun.