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

*Proudly Serving*

STELLA'S

## BARISTA MENU

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| **Brewed Coffee** | **$4** |
| **Tea** | **$4** |
| **London Fog** | **$5** |
| **Hot Chocolate** | **$5** |
| **Chocolate Cortado** | **$6** |
| **Chai Latte** | **$6** |
| **Matcha Latte** | **$6** |

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| **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

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| **Brewed Iced Tea** | **$6** |
| **Lemonade** | **$6** |
| **Juice** | **$6** |

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| **Milk** | **$4** |
| **Soft Drinks** | **$5** |
| **San Pellegrino** | **$6** |

V *Vegan* *Vegan Option Available* GF *Gluten Intolerance Friendly*

## SOUP & SIDES

**Soup of the Day $10**
Served with crostini.

**Cheese Toast $13**
Toasted garlic baguette, cheddar, mozza & parmesan with marinara sauce.

**Pretzels $8**
Warm soft pretzels with mango mustard dip.

## SALADS

**Caesar $13 / $19** V
Romaine, garlic dressing, toasted pine nuts, croutons, and lemon.

**Mediterranean Quinoa $12 / $18**
VO GF
Romaine, quinoa, peppers, cucumbers, tomatoes, olives, feta, onion with lemon garlic vinaigrette.

**House $12 / $18**
V GF
Romaine, arugula, red cabbage, savoury house dressing, daikon, carrot, red onion & toasted sunflower seeds.

## PASTA *Fresh linguine served with 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 $25**
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 $25**
Linguine, cream, parmesan, peas, white pepper, nutmeg and lemon.
***add salmon* $11**

## MAC & CHEESE

**Caprese $24**
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** V
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 $24**
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**

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## SHARE PLATES

**Chicken Tacos $22** GF
Three fresh corn tortillas, cajun chicken, Monterey Jack, topped with pico de gallo, pickled vegetables, arugula and poblano aioli.

**Shrimp Tacos $23** GF
Three fresh corn tortillas, cajun tiger shrimp, topped with pico de gallo, pickled vegetables, arugula & poblano aioli.

**Tofu Tacos $21** V GF
Three fresh tortillas, marinated tofu, topped with pico de gallo, pickled vegetables, arugula & poblano aioli.

**Mezze Plate $21** VO
Balsamic grilled vegetables, hummus, olive tapenade, feta cheese and cucumber salad. Served with toasted crostini.

**Mediterranean Lettuce Wraps $19** GF
Seasoned chicken, roasted vegetables, feta, balsamic and house made tzatziki. Served with iceberg lettuce.

**Dip Trio $19** V
House made hummus, olive tapenade, and baba ghanoush. Served with toasted crostini.

**Steak Chimichurri $27** GF
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** VO
Panko crusted cauliflower florets tossed in spicy buffalo sauce. Served with your choice of ranch, blue cheese or our vegan caesar dressing.

**Sprouts $18** VO GF
Seasoned roasted brussels sprouts, apple cider vinaigrette and drizzled with balsamic reduction.

**Spinach Con Queso $20** GF
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 garlic toast.

**Jambalaya $27**
Chorizo sausage, shrimp, chicken, onion, tomato, garlic, peppers, celery, rice & creole seasoning blend. Served with garlic toast.

**Garlic Butter Shrimp $22**
Tiger shrimp, butter, garlic, lemon, chilies, parsley. Served with garlic toast.

## CAULIFLOWER CRUST FLATBREADS

**Roasted Vegetable $17** GF
Roasted eggplant, red pepper, arugula, and pesto. Finished with fresh basil and poblano aioli.

**Buffalo Chicken $18** GF
Cajun chicken, spicy buffalo sauce, red onion and jack cheese. Finished with blue cheese dressing and chopped cilantro.

**Margarita $17** GF
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 baguette.

**Roasted Vegetable $20** VO
Roasted eggplant, red pepper, pesto, tomato and red onion on a toasted baguette.

**Salmon Fillet $24**
4 oz baked salmon fillet with lemon & fresh parsley with lettuce, tomato, rémoulade & crispy onions on a toasted brioche bun.

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