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## For the Table

Steamed Edamame <b>v</b> <i>citrus salt, lemon</i>	10
Piri Piri Shrimp <i>lime Kewpie mayo</i>	26
Roasted Cauliflower <b>v</b> <i>tahini, radish, cold-pressed canola</i>	14
Chicken + Chive Potstickers <i>eight pieces, jalapeño ponzu</i>	20
Avocado Toasties <b>v</b> <i>hummus, toasted seeds, crostini</i>	16
Disco Fries <i>Mornay sauce, jalapeño crema, pico de gallo, pickled red onion</i>	16
Garlic Fingers <i>lemon garlic, mozzarella, bacon bits, donair sauce</i>	18
Pretzel Bites <i>sea salt, triple-smoked bacon + beer cheese dip</i>	16

## Starters

Spiced Squash Soup <b>v</b> <i>papadum, crema</i>	8
Broccoli Caesar Salad <i>romaine, garlic croutons, Parmigiano-Reggiano</i>	15
Goat Cheese Salad <b>v</b> <i>roasted parsnip, glazed carrot, pistachio, sherry vinegar, olive oil</i>	16

## Burgers + Pizzas

Beef Burger <i>tomato, lettuce, processed cheese, fries</i>	22
Bacon Cheeseburger <i>braised pork belly, aged cheddar, Mornay sauce, magic mayo, lettuce, tomato, fries</i>	26
Turkey Burger <i>dill pickle mayo, avocado, crispy onion ring, lettuce, tomato, sweet potato fries</i>	24
Margherita Pizza <b>v</b> <i>mozzarella, tomato sauce, basil</i>	18
Funghi Pizza <b>v</b> <i>goat cheese, mozzarella, mushrooms, truffle Mornay</i>	22
Salsiccia Pizza <i>tomato sauce, calabrese, mozzarella, olives</i>	22

*Please make us aware of any food allergies, as there may be ingredients that are not listed.*

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## Entrées

The Chicken Pot Pie <i>carrot, celery, peas, creamy chicken velouté</i>	25
Kindred Cobb Salad <i>chicken breast, tomato, egg, avocado, bacon, old cheddar</i>	26
Avocado Toast <b>v</b> <i>hummus, cucumber, tomato, poached eggs, toasted seeds</i>	22
Frittata <b>v</b> <i>tomato, spinach, Canadian cheddar, pico de gallo, cottage potatoes, cilantro crema</i>	20
Teriyaki Salmon Salad <i>6oz salmon, romaine, pickled ginger, cucumber, cashews, sesame soy dressing</i>	28
Salmon Bowl <b>v</b> <i>spiced salmon belly, grains, papadums, braised sultana, crunchy almond</i>	20
Al Pastor Tacos <i>three pieces, fresh corn tortilla, crispy pork belly, charred pineapple</i>	20
Spicy Shrimp Pad Thai <i>butternut squash, rice noodles, tofu, egg, bean sprouts, cilantro, almonds</i>	29
Fish + Chips <i>7oz Atlantic haddock, crispy fries, lemon dill slaw, tartar sauce</i>	20
Mac + Cheese <i>double-smoked bacon, old cheddar, crunchy breadcrumbs</i>	24

## Sides

Yukon Gold Fries	9
Sweet Potato Fries	9
Disco Fries	9
Broccolini	9

## Dessert

Oliver's Carrot Cupcake <i>sour cream ice cream, cranberry, walnuts</i>	12
Saskatoon Berry Buckle <i>cinnamon maple whisky ice cream</i>	13
Ice Cream + Sorbet	9

### **v** VEGETARIAN

*Chef de Cuisine* Jason Greene

*Corporate Executive Chef* Anthony Walsh

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## Signature Cocktails

<b>Sangria</b> 4oz	15
<i>choice of red, white or sparkling wine, Bols apricot brandy, Chambord, orange + cranberry juice</i>	
<b>Vitamin C</b> 2oz	15
<i>Smirnoff vodka, Cointreau, pomegranate + lime juice</i>	
<b>Sherbrooke Sour</b> 1.52oz	16
<i>Maker's Mark bourbon, Laphroaig whisky, lemon juice, simple syrup, egg whites</i>	
<b>Strathcona Caesar</b> 1.5oz	14
<i>Strathcona Badlands seaberry gin, Walter Craft Caesar mix, Tabasco, Worcestershire sauce, celery salt</i>	
<b>Mimosa</b> 3oz	10
<i>Prosecco, choice of mango, orange, pineapple or grapefruit juice</i>	
<b>Semenko Margarita</b> 2oz	14
<i>Sauza silver tequila, Cointreau, lime juice, charred jalapeño syrup</i>	

## Mocktails

<b>Grapefruit Smash</b>	6
<i>pink grapefruit, ginger beer, chili syrup, lemon</i>	
<b>Glow Juicery</b>	7
<i>daily selection of locally made green + cold-pressed juices</i>	
<b>Daily Smoothie</b>	6
<i>ask your server about our daily creation</i>	

## Beer

	16oz
Coors 'Original' Lager	10
Granville Island 'English Bay' Pale Ale	10
Campio 'Climate Crisis' IPA	12

## Wines by the Glass

<b>Sparkling</b>	6oz	750ml	
<i>Fiol Prosecco, Veneto, IT</i>	14	60	
<i>Taittinger, Champagne, FR</i>	27	135	
<b>Rosé</b>	6oz	9oz	750ml
<i>Maison Idiart 'La Muse', Languedoc-Roussillon, FR</i>	14	22	—
<i>Chandon Brut, CA</i>	20	—	100
<b>White</b>			
<i>Fantini Pinot Grigio, Sicily, IT</i>	12	17	55
<i>Nicolas Idiart Sauvignon-Sémillon, FR</i>	12	17	—
<i>Peregine Chardonnay, Central Otago, NZ</i>	13	18	—
<i>Quail's Gate Chenin Blanc, Okanagan Valley, BC</i>	16	23	—
<b>Red</b>			
<i>Fantini Sangiovese, Puglia, IT</i>	12	17	55
<i>Los Haroldos Estate Malbec, Mendoza, AR</i>	16	23	65
<i>Mission Hill 'Estate Series' Pinot Noir, Okanagan Valley, BC</i>	17	24	69
<i>Barrel Burner Cabernet Sauvignon, Paso Robles, CA</i>	18	26	73