

MENU

CAFÉ KITTYHAWK

Handhelds

INCLUDES SIDE OF KETTLE CHIPS AND SLAW

MONTREAL SMOKE MEAT 17

AAA beef cured + smoked in house, sandwiched between our special caraway rye bread. Fixed with homemade Kolsch beer mustard, curry turmeric mayo & a pickle

SHRIMP PO BOY 18

Creole style Blackened Shrimp, crunchy slaw, lettuce, tomato, herbs and garlic butter on fresh baked bread

REUBEN CUBAN 17

Smoked beef, mortadella and swiss melt with homemade sauerkraut, mojo mustard, Russian remoulade and crunchy pickles on homemade French baguette

PENETANG HOAGIE 15

Traditional sopressata, calabrese and mortadella, tomatoes, marinated onions, shredded lettuce, aged cheese with homemade hoagie sauce, on fresh bread

TURKEY WRAP 15

Turkey breast, cured, smoked and sliced in house, red peppers, marinated red onions, mixed greens, with a vegan pesto mayo served in a grilled wrap

VEGAN CHICKPEA SALAD SANDWICH 15

Crushed chickpeas, celery, onion, dill, mixed with vegan Dijon mayo, with sliced cucumbers, mixed green and homemade Lemon Zinger Sauce on a fresh baked bread

Kick-Starters

BREAKFAST BAGEL 14

Fresh bagel, baked from scratch, with egg, cheese, lettuce, tomato, and mayo. Add Pancetta ... 3

MÉTIS LOX BAGEL 16

Smoked Salmon, pickled onion, cucumber, capers, dill and cream cheese served on homemade bagel

PATRIES + BAKED GOODS

- COOKIE** gooey and delicious, baked fresh daily 4.25
- SCONE** sweet or savoury, baked fresh daily 5.25
- MUFFIN** sweet and delicious, baked fresh daily 5.50

Tapas

WARMED OLIVES 10

Mixed Pimento, Blue Cheese Olives, + Pickle, Warmed

EDAMAME 12

Sauteed in Sesame Oil & Sea Salt

BAKED BRIE 15

Creamy Brie, with honey, nuts + berries. Fresh baked bread

SHRIMP COCKTAIL 16

Jumbo Tiger Shrimp served with freshly made cocktail sauce

EURO LUNCH BOX 22

Personal size selection of artisan meats and cheeses, pickling, fruit and fresh bread. Pairs best with a glass or wine, or Aperol on the patio!

BURRATA 24

Grilled Mango, prosciutto, onion, honey pecan, served on a bed of arugula with chopped tomato. Served with fresh bread and olive oil+ balsamic

Rawbar

OYSTERS **Irish Point | Shiny Sea**

Fresh selection of small cup oysters that just arrived from the East Coast, served with house made mignonette, cocktail sauce, and shredded horseradish



1/2 DOZEN 24
DOZEN 36

BAKED OYSTERS BIENVILLE 22

Louisiana style baked oysters; white chardonnay sauce, bread crumbs, old cheddar, pepper, red pepper, herbs & garlic. Served hot. 6 per order.

AHI-SHRIMP CEVICHE 24

Marinated shrimp, cucumber, onion, cilantro, lime, volcanic sea salt + topped with Sashimi grade Ahi Poke and served with crispy wonton chips

Soup, Salad & Sides

SOUP DE JOUR chef's creation 10

SIDE SALAD 6

SIDE SLAW 6

BUTTERY CROISSANT 4

EXTRA BAKED BREAD 4

DRINK

CAFE KITTYHAWK

White

CHARDONNAY	5OZ / 9OZ
La Collection	8 / 14
La Chablisienne Émotions Minérales Bourgogne	13 / 21
SAUVIGNON BLANC	
Vignobles Paul Mas	8 / 14
GRENACHE BLANC	
Louis Bernard Coté du Rhone White AOC	9 / 16

Red

	5OZ / 9OZ
SYRAH GRENACHE	
M. Chapoutier Les Vignes de Bila-Haut	9 / 16
Louis Bernard Costieres De Nimes	11 / 18
CABERNET SAUVIGNON	
Vignobles Paul Mas	8 / 14
MERLOT	
Château Argadens Bordeaux Supérieur	11 / 18
MALBEC	
Luigi Bosca Malbec, Argentina	14 / 21

Sparkling + Rose

CRÉMANT	
Chateau de Montgueret Crémant de Loire	12
Veuve Ambal Crémant De Bourgogne Brut	12
ROSE	
Domaine Lafage Miraflors Rosé	12

Cocktails

MIMOSA	12
Fresh squeezed orange juice or grapefruit juice, topped with French Crémant de Loire sparkling wine	
CEASAR	14
Vodka or Gin, craft Caesar mix, Worcestershire, pickle juice, with a savory rim - Choose Spicy or Mild	
APEROL SPRITZ	14
Vibrant spritz that balances bitter + sweet	
FRENCH 75	14
Blend of gin, lemon juice, and simple syrup with French Crémant, garnished with a lemon twist	
KINGSTON NEGRONI	16
Clarified cocktail, Rum, Campari, Sweet Vermouth, + orange peel	
MOCKTAIL	
FIN SODA	14
Choose from Apperitivo, Mule Soda, or Casis	
PAL-NO-MA	16
Spirit-free Tequila, grapefruit, lime, sugar, soda	

Coffee + Tea

ESPRESSO SINGLE/DOUBLE	3.75 +
AMERICANO	4.50 +
LATTE	5.25 +
CAPPUCINO	5.25 +
TEA	3.00 +
HOT CHOCOLATE	4.50 +

Soda

SODA POP 355mL	3	ORANGE / GRAPEFRUIT JUICE	4
SAP SUCKER 355mL	4	SAN PELLAGRINO NATURALI 330mL	6
ONTARI-EAU 355mL	5	SAN PELLAGRINO 750mL	7

Dessert

CARROT CAKE 12	CREAM BRULEE 10	SPECIAL
A ten-layer carrot cake adorned with a luscious cream cheese buttercream	Crème brûlée rich custard with a top layer of torched caramelized sugar	Ask us what we baked up this week!

GRENACHE NOIR
Dessert Wine
2017
Château les Pins
Rivesaltes Primage

2OZ 10 4OZ 16