

NIGHTHAWK

AFTER 5PM

Shareables

CLASSIC EDAMAME  VEGAN 12.5

Sesame oil sauté with volcanic sea salt

New! EDAMAME SUPREME  VEGAN 13.5

Spicy ginger-soy, sesame seeds, and scallions

BAKED BRIE 16

Homemade confiture, pralines, served with fresh bread. Make it  VEGAN +2

ESCARGOT 20

Beurre à l'ail tartines topped with Burgundy snails, white truffle cheddar and micro greens

REUBEN SPRINGROLLS 20

Sesame fried rolls, generously filled with our KH smoked beef, kölsch mustard, sauerkraut. Served with house remoulade

BEEF CARPACCIO 26.5

Premium shaved tenderloin, pickled shallot, crispy onion, parmesan, truffle aioli, greens and crostini

Add Fresh Baked Bread + 4

SHARABLE GRAZING PLATTER

Homemade confiture, premium charcuterie, artisan cheeses, pickling and crostini.

*Gluten Free or  VEGAN options available

Medium (SERVES 2-4) 35

Large (SERVES 4-6) 49

Large Plates

New! K | H PREMIUM HAMBURGER 24

Ground beef tenderloin, onion jam, mustard aioli, aged cheddar, lettuce and pickles. Served on brioche with frites and house ketchup

New! CAULIFLOWER STEAK  VEGAN 22.5

Charred cauliflower, romesco, persillade vinaigrette, toasted pumpkin seeds, pomegranate and grana padano

WEEKLY FEATURE MP

Ask us about Chef Hamish's evening feature

Oysters

WITH MIGNONETTE, COCKTAIL SAUCE, GRATED HORSE RADISH & LEMON!



1/2 DOZEN 24

DOZEN 44

Half Price on Sundays!

IRISH POINT

PEI, Canada: Small/Medium, plump & briny

SHINY SEA

PEI, Canada: Medium, perfectly salty, colourful, clean

TODAY'S CATCH

MP

Weekly selection of premium Canadian oysters that just arrived from the East Coast!

OYSTER SHOOTER

8

Refreshing mix of celery, vodka and lemon in a shot glass with a shucked oyster on top

New! BAKED OYSTERS AU GRATIN 25

6 Baked Oysters in the half shell with butternut squash velouté, parmesan, herbs and chili crisp

Seafood

New! CALABRIAN SHRIMP 22.5

Jumbo shrimp with n'duja, shallot butter, white wine, scallions and grana padano

SCALLOP CEVICHE 24

Sea Scallops, marinated in fresh cilantro, lime juice, minced red pepper & jalapeno. Served with puffed rice crisps

New! TUNA TARTARE 26

Saku Tuna with gochujang - ginger soy, scallions, wasabi cream and crispy nori bits. Served with puffed rice crisps

Small Plates

WARMED OLIVES  VEGAN 10

FRITES + TRUFFLE AIOLI  VEGAN 14.5

JUMBO TIGER SHRIMP COCKTAIL 16.5

Taxes + gratuities are in addition. Please notify your server of any allergies