

# NIGHTHAWK

AFTER 5PM


## Shareables

### CLASSIC EDAMAME VEGAN

Sesame oil sauté with volcanic sea salt

Personal	12.5
Shareable (SERVES 4+)	15

### BAKED BRIE 18

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 29.5

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

### 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

### K | H PREMIUM HAMBURGER 26

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

### CAULIFLOWER STEAK VEGAN 24.5

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 HORSERADISH & LEMON!



1/2 DOZEN 24  
DOZEN 36

Half Price on Sundays!  
(exclusions apply)

### 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

### BAKED OYSTERS AU GRATIN 25

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

## Seafood

### CALABRIAN SHRIMP 25.5

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

### SCALLOP CEVICHE 27

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

### TUNA TARTARE 29

Saku Tuna with gochujang + ginger sauce, 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