

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

ESCARCOT 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, kölsh 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

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