

MENU

CAFÉ KITTYHAWK

Handhelds

INCLUDES SIDE OF KETTLE CHIPS AND SLAW

MONTREAL SMOKED REUBEN 17

A smoked beef and gouda melt with homemade sauerkraut, mojo mustard, Russian remoulade and crunchy pickles on homemade Rye bread

FAMOUS PANUOZZO SANDWICH

ANTIPASTO 19

Features a delicious combination prosciutto, Genoa salami, mortadella, mozzarella, arugula, tomato, balsamic reduction, basil and sundried tomato pesto.

MORTADELLA 19

Savory mortadella, creamy Stracciatella, , spicy hot honey, tangy pickled onions, rich pistachio cream, and a touch of salt and pepper, all drizzled with extra virgin olive oil.

SMOKED TURKEY 19

Turkey breast, cured, smoked and sliced in house, roasted red peppers, pickled red onions, mixed greens, brie and sundried tomato pesto.

CAPRESE 18



Fresh tomato, basil pesto, creamy mozzarella*, arugula, and a drizzle of balsamic reduction, enhanced with salt, pepper, and extra virgin olive oil.

*Vegan: + Lettie's Nutzarella 2

GF - Gluten Free Wrap available

Brunch UNTIL 1 PM

BREAKFAST SANDWICH 8

Egg, cheese, greens, tomato, and mayo on our delicious homemade Bannock bagels. + Add Prosciutto 4

SMASH AVOCADO TOAST 10

Smashed avocado, Celtic sea salt, pickled onion, roasted red pepper and greens on toasted house made bread.

+ Add Egg 2 + Add Prosciutto 4

METIS CHOPPED LOX BAGEL 16

Bannock bagel, baked in house, with chopped smoked salmon, cucumber, dill, capers, pickled onions, lemon and cream cheese.

BURRATA 23

Prosciutto, onion, honey pecan, served on a bed of arugula with chopped tomato. Served with fresh baked bread, olive oil + balsamic.

Tapas

WARMED OLIVES 10

Variation of our mixed pimento, blue cheese + pickle olives, warmed. + Add Bread 4

EDAMAME 12

Sauteed in Sesame Oil & Sea Salt

BAKED BRIE 15

Creamy Brie*, with seasonal compote or chutney, served with fresh baked bread. *Vegan: Lettie's Brie-Free 2

SHRIMP COCKTAIL 16

Jumbo Tiger Shrimp served with homemade cocktail sauce

PERSONAL GRAZING BOARD 22

Selection of artisan meats and cheeses, pickling, fruit and crostini. Pairs best with a glass or wine, or Aperol Spritz on the patio!

Rawbar



1/2 DOZEN 24
DOZEN 36

RAW OYSTERS

Irish Point | Shiny Sea | Today's Special

Fresh selection of small cup oysters that just arrived from the East Coast!

AHI-SHRIMP CEVICHE 24

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

PISCO SCALLOP CEVICE 24

Peruvian Scallops, flame seared in pisco brandy, marinated in fresh cilantro & lime juice. Garnished with finely minced red pepper & jalapeno. Served cold with sesame baked Dan juăn

BEEF CARPACCIO 24

Thinly sliced, locally sourced beef tenderloin topped with pickled onion, capers, arugula, Parmesan, and black truffle aioli, served with a side of crostini. + Add Bread 4

Sides

SOUP DE JOUR	9	BUTTERY CROISSANT	4
HOUSE SALAD	6	EXTRA BAKED BREAD	4
SIDE SLAW	5	OYSTER SHOOTER	6

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