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Signature Cocktails

Garden Party	Tanqueray gin, Lillet, lime, hot agave syrup, fresh cucumber, kiwi sumac bitters	2oz	13
Matcha Tea Latte	Smirnoff vodka, matcha, coconut cream, fresh pineapple, chamomile syrup	2oz	13
Ranch Hand	Pisco El Gobernador, Aperol, lime, honey, lime leaf bitters	1.75oz	13
El Chapo	Sauza gold tequila, fresh avocado, cilantro chili syrup, lime, ginger beer	2oz	14
The Florist	Plymouth gin, St-Germain elderflower, Chambord, honey, lemon, fruit bitters, edible flower	1.75oz	16
Kombucha Crush	Hayman's sloe gin, Campari, lemon, kombucha	1.5oz	13
Cool Breeze	Smirnoff vodka, mint syrup, fresh pomegranate + lime, soda	1.5oz	12
Peachy at the Beachy	El Dorado rum, apricot brandy, peach schnapps, Prosecco, peach, mango, lemon, Peychaud bitters	2.5oz	12
Watermelon Julep	Maker's Mark bourbon, peach schnapps, watermelon, mint	1.5oz	13

Mocktails

Grapefruit Smash	pink grapefruit, ginger beer, chili syrup, lemon		6
Neo Juicery	daily selections of green + cold-pressed juices + nut mylks		7
Daily Smoothie	ask your server about our daily creation		6

Beer

Blue Moon Belgian Wheat Beer		16oz	9
Coors 'Banquet' Lager			9
Granville Island 'English Bay' Pale Ale			9

Wines by the Glass

Sparkling		5oz	btl
Cava Brut, Codorniu, Penedès, ES		12	60
Rosé, Evolve 'Pink Effervescence' Okanagan Valley, BC		14	70
Rosé		5oz	8oz
Maison Idiart 'La Muse', Languedoc-Roussillon, FR		13	21
Fabre en Provence, FR		14	22 <sup>50</sup>
White			
Pinot Grigio, La Vite, Veneto, IT		13	21
Sauvignon Blanc, Intrigo, Veneto, IT		13	21
Bordeaux Blanc, Ducourt, FR		15	24
Chardonnay, William Hill, Central Coast, CA		15	24
Red			
Malbec, Susana Balbo, Mendoza, AR		12	19
Merlot, La Vite, Veneto, IT		13	21
Grenache Blend, Roncière, Côtes-du-Rhône, FR		14	22 <sup>50</sup>
Pinot Noir, Wayne Gretzky, Niagara Peninsula, ON		16	26

Wines by the Bottle

White			btl
Sauvignon Blanc, Ara Pathway, Marlborough, AU			60
Pinot Blanc, Lake Breeze, Naramata Bench, BC			61
Chardonnay, Ballard Lane, Central Coast, CA			61
Noble Blend, JoieFarm, Naramata Bench, BC			85
Domaine Servin 1er Cru, Chablis, FR			95
Riesling, Cave Springs 'CSV', Niagara, ON			115
Red			
Tempranillo, Finca de los Arandinos, Malacapa, Rioja, ES			60
Pinot Noir, Mission Hill 'Estate Series', Okanagan Valley, BC			62
Sangiovese, Caparzo, Tuscany, IT			64
Chianti Classico, Fattoria Rodano, IT			66
Malbec, Catena Zapata, Mendoza, AR			72
Château La Nerthe 'Les Cassagnes', Côtes-du-Rhône, FR			85

All bottles are 750ml unless otherwise noted

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Starters

Soup of the Day	10
Mushroom Empanadas <b>v</b> <i>two pieces, chiminasty sauce</i>	14
Steamed Edamame <b>v</b> <i>Newfoundland sea salt</i>	10
Pierogies <i>cottage cheese, bacon bits, sour cream</i>	15
Chicken Wings <i>honey garlic sauce</i>	18
Fried Calamari <i>garlic + lemon aioli</i>	15
Crispy Cauliflower <b>v</b> <i>caramelized honey, chili + citrus dip</i>	13
Tuna Tartare <i>charred jalapeño, miso, taro chips</i>	19
Kindred Poutine <i>Quebec curds, chicken gravy, fried rosemary</i>	15

Rice + Grain Bowls

Mixed Grain + Black Bean Bowl <b>v</b> <i>charred greens, pico de gallo relish</i> add steak, chicken, salmon or tofu	9
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Salads

Green Bean Caesar <i>romaine lettuce, roasted garlic dressing, Parmesan, bannock croutons</i>	15
Iceberg <b>v</b> <i>blue cheese dressing, crispy shallots, tomato cucumber relish</i>	15
<b>✕ ADD TO YOUR SALAD ✕</b>	
8oz Chicken Breast	9
4oz Salmon	9
4oz Marinated Tofu	9
4oz Flat Iron Steak	9

Burgers, Sandwiches + Bannock Pizza

Beyond Meat Burger <b>v</b> <i>tomato, lettuce, Dijonnaise, fries</i>	19
Beef Burger <i>tomato, lettuce, processed cheese, Dijonnaise, fries</i>	19
Turkey Burger <i>dill pickle mayo, avocado, onion ring, lettuce, tomato, fries</i>	19
Fish Tacos <i>two soft bannocos, crunchy pickled cabbage, seared white fish, tomatillo sauce, fries</i>	18
Margherita Bannock Pizza <b>v</b> <i>San Marzano tomatoes, basil, fresh mozzarella</i>	16
Meat Head Bannock Pizza <i>pepperoni, smoked brisket, bacon, cheddar, mushrooms</i>	22

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Entrées

Kindred Cobb Salad <i>roast chicken, tomato, egg, avocado, bacon, old cheddar</i>	26
Baked Atlantic Haddock + Shrimp Cake <i>celery root slaw, grain mustard, parsley</i>	22
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<b>Steak Frites</b> <i>served with fries, red-eye gravy + charred broccolini</i>	
8oz Flat Iron	32
10oz Strip Loin	46
5oz Tenderloin Filet	38
10oz Tenderloin Filet	58

Pastas

Spicy Pad Thai Bowl <b>v</b> <i>butternut squash, rice noodles, tofu, egg, bean sprouts, cilantro, Thai basil, almonds</i>	18
Spaghetti + Meat Sauce <i>beef Bolognese, Parmesan</i>	17

Sides

Wild Mushrooms	11
Sweet Potato Fries	9
Yukon Gold Fries	8

Desserts

Housemade Ice Creams + Sorbets	9	Warm Toffee Pudding <i>toffee sauce, vanilla ice cream, pecans</i>	9
Chocolate Cake Sundae <i>caramel corn, bananas, chocolate sauce, milk chocolate ice cream</i>	12	Oliver's Carrot Cake <i>cream cheese icing, walnuts</i>	10

x x \$32 PRIX FIXE x x

*choice of app, main + a sweet ending*

Spring Rolls v  
*chili lime dip*

Hummus Salad Bowl v  
*crunchy raw vegetables + bannock crisp*

Smoked Brisket Bites  
*Thousand Island dip*

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The Chicken Pot Pie  
*whipped buttermilk mash, old-fashioned chicken gravy*

Fish + Chips  
*5oz haddock loin, celeriac + carrot slaw, tartar sauce*

Mixed Grain + Black Bean Bowl v  
*avocado, black beans, pico de gallo*

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Carrot Cupcake v  
*cream cheese icing*

Cookies to Go

**V VEGETARIAN**

*Please make us aware of any food allergies, as there may be ingredients that are not listed.*