

SAVOURY STARTERS

BRIGHT & LIGHT

Soup Of The Day

ask your server for details 11.95

Summer Spinach Salad

baby spinach, cherry tomatoes, cucumber, pickled onion, pickled carrot, fresh radish, toasted seeds, red wine vinaigrette

VG·GF full 14.95 half 9.95

Caesar Salad

crisp romaine, smoked bacon bits, croutons, grana padano, creamy house-made dressing

GP full 14.95 half 9.95

Soup & Salad Combo

your choice of soup and salad 16.95

Charcuterie Board For Two

regionally sourced cherry chorizo prosciutto, manchego, cambozola, tickler aged cheddar, marinated olives, pickled red onion, crostini

GP 23.95

New England Clam Chowder

arctic surf clams, smoked bacon bits, potatoes, celery, cream, green onions

GP 12.95

Ahi Tuna Tataki

seared rare tuna, crispy rice, wasabi aioli, edamame beans, avocado, fresh radish, sesame seeds, ponzu sauce

GF 18.95

Seared Hokkaido Scallops

three pan-seared scallops paired with braised pork belly, red pepper gastrique, saffron, pickled apple

GF 23.95

Humboldt Squid

hand-breaded, lemon pepper, chimichurri aioli 16.95



SIGNATURE SELECTIONS

Italian Burrata

creamy burrata with cherry tomato bruschetta, fresh arugula, balsamic glaze, grilled focaccia

V·GP 25.95

Beef Carpaccio

thinly sliced wagyu eye of round, pickled red onion, maple dijon aioli, fried capers, grilled focaccia

GP 21.95

Al Pastor Pork Tacos

black al pastor pulled pork, pickled red onion, chipotle aioli, grilled pineapple salsa, cilantro, warm corn tortillas

substitute jackfruit VG·GF no charge

GF 17.95

Nachos

melted monterey jack topped with pickled jalapeños, scallions, black bean pico de gallo , sour cream, tomato salsa

nacho beef or chicken 1.95

guacamole 2.95

V·GF 15.95

CROWD PLEASERS

Coconut Prawns

mango jalapeño aioli, hot honey, chili threads, scallions, toasted coconut 20.95

Baby Back Ribs

one lb crispy and tender pork ribs with your choice of: sweet chili, salt & pepper or bbq sauce

GP 22.50

Chicken Wings

one lb brined, crispy wings, with your choice of: jalapeño bbq, salt & pepper, maple chili, lemon pepper or classic hot

GP 17.95

V • Vegetarian VG • Vegan VP • Vegan Possible GF • Gluten Free GP • Gluten Free Possible

🌟 New / Updated Menu Item

TIMELESS FAVOURITES

CLASSIC COMFORTS

KYC Crispy Chicken Sandwich

marinated chicken thigh, hot honey drizzle, bbq honey mustard, house-made pickles, lettuce, tomato, toasted black sesame seed brioche bun
includes your choice of side
GP 22.95

Grilled Flat Iron & Chorizo Hash

six oz certified angus flat iron steak, chorizo sausage, kale, tri-coloured potatoes, tickler aged cheddar, chimichurri
GF 29.95

Falafel Burger

chickpea and fresh herb patty, vegan tzatziki sauce, sprouts, tomato, cucumber, toasted black sesame seed brioche bun
includes your choice of side
VG·GP 19.95

SIDES

Choice of:

- | | |
|------------------|------------------|
| Spinach Salad | French Fries |
| Caesar Salad | Daily Soup |
| Upgrade for 3.00 | Upgrade for 4.00 |
| Clam Chowder | Half & Half |
| Yam Fries | Onion Rings |
| | Truffle Fries |

Bacon Jam Burger

fresh ground chuck burger, bacon jam, garlic aioli, lettuce, house-made pickles, tomato, toasted black sesame seed brioche bun
includes your choice of side
smoked cheddar 1.95
sautéed mushrooms 2.95
GP 22.95

Grilled Steak Sandwich

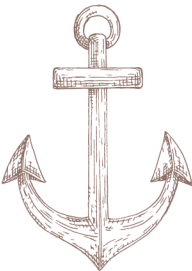
five oz certified angus striploin, roasted garlic aioli, arugula, cowboy butter, toasted garlic ciabatta
includes your choice of side
GP 26.95

Smoked Brisket Sandwich

ten hour smoked brisket, jalapeño bbq sauce, house-made pickles, crispy onions, creamy coleslaw, toasted black sesame seed brioche bun
includes your choice of side
GP 23.95

Fish & Chips

two piece beer-battered haddock, tartar sauce, dill salt, french fries, creamy coleslaw
substitute halibut 6.00
GP 23.95



PREMIUM BOWLS

Cajun Chicken Bowl

spice grilled chicken breast, black bean pico de gallo, avocado, roasted yam, tomato, pickled onion, feta cheese, romaine lettuce, chipotle lime aioli, corn tortilla chips
GF 25.95

Agedashi Tofu Bowl

marinated crispy tofu, warm sushi rice, mango, edamame beans, cucumber, pickled carrot, fresh radish, cabbage, poke sauce, sriracha mayo
VG·GF 24.95

KYC Power Bowl

five falafels, baby arugula, beet hummus, vegan tzatziki sauce, crispy chickpeas, cucumber, fresh radish, pickled red onion, kalamata olives, feta cheese, grilled pita bread, red wine vinaigrette
substitute marinated grilled chicken 26.95
substitute garlic seared prawns 29.95
VG·GP 24.95

Rainbow Poke Bowl

marinated ahi tuna, warm sushi rice, mango, edamame beans, cucumber, pickled carrot, fresh radish, cabbage, poke sauce, honey sriracha mayo
substitute marinated grilled chicken 26.95
substitute garlic seared prawns 29.95
GF 25.95

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CLASSIC ENTRÉES

Mediterranean Trottolo

tomato compote, baby spinach, zucchini ribbons, kalamata olives, cherry tomatoes, bell pepper, crispy capers, feta cheese, herbs

V · VP · GP 22.95

Bacon Wrapped Meatloaf

sweet glaze, roasted garlic mashed potatoes, charred broccolini guinness beer cheese sauce

25.95

Pappardelle Bolognese

house-made bolognese sauce, pappardelle noodles, fresh grana padano, basil oil, crispy basil

GP 25.95

DINNER ENTRÉES

AVAILABLE AFTER 5 PM

Prawn & Scallop Penne

two seared scallops, three jumbo prawns, white wine cream sauce, fresh herbs, cherry tomatoes, penne noodles

GP 36.50

Grilled Striploin

ten oz centre cut, certified angus beef, roasted garlic mashed potatoes, seasonal vegetables, caramelized shallot, syrah demi glace

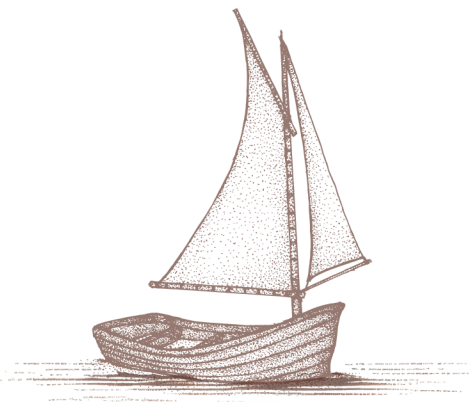
cowboy butter 1.95
blue cheese 1.95
sautéed wild mushrooms 6.95
substitute potatoes for wild mushroom risotto 4.95

GF 41.95

KYC Pork Schnitzel

house-breaded crispy pork schnitzel, dill infused spätzle, red wine braised cabbage, wild mushroom hunter sauce, fresh dill

27.95



Pan Seared Black Cod

lobster bisque, sautéed baby kale, potato medallions, blistered cherry tomatoes, olive oil, lemon juice, pea tendrils

GF 34.95

Red Wine Braised Beef

certified angus beef slow cooked chuck flat, wild mushroom risotto, pickled shimeji mushrooms, fresh grana padano, white truffle oil, fresh herbs

GF 34.95

ENHANCEMENTS & ADD-ONS

6 oz Certified Angus Flat Iron Steak	13.95	Marinated Crispy Tofu	4.95
Three Garlic Sautéed Jumbo Prawns	12.95	Toasted Garlic Ciabatta	4.95
5 oz Pan Seared Black Cod	18.95	Toasted Cheese Ciabatta	5.95
Marinated Grilled Chicken Breast	9.95		



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