KINDRED

food + drink

EVENTS MENU

Fall/Winter 2026-2027

SHAREABLES

priced per person

Italian & Domestic Cheeses 17
fresh fruit, honey, toasted nuts, artisanal bread

Charcuterie 15
cured meats, pickled vegetables, house mustard, artisanal bread

Artichoke Dip & Spread 11
raw vegetables, flatbread, focaccia

Sweet Treats 19
chef's selection of cookies, bars + squares

CANAPÉS

priced per person

Crab Cakes 4
dill remoulade

Wagyu Bites 5
tahini miso

Tomato + Olive Bruschetta 4
parmigiano-reggiano, vincotto, toasted focaccia

Beef Skewer 4.5
salsa verde

Avocado Toast 4
gluten-free cracker, oven-dried tomato, fried shallots

Olives 4
black pepper crumble

Crispy Chicken Slider 4.5
mozzarella, chili aïoli

Chicken Dipper 6
mozzarella, tomato sauce

Beef Slider 6.5
tomato pesto, cheddar

Shrimp Cocktail 6.5
poached shrimp, cocktail sauce

menus & pricing are subject to change based on seasonal availability
prices exclude tax & gratuity

PLATED DINNER

priced per person

Menu A

choice of:

1 appetizer

3 mains

1 dessert

—

freshly brewed coffee
+ selection of teas

57

Menu B

choice of:

2 appetizer

3 mains

1 dessert

—

freshly brewed coffee
+ selection of teas

64

Appetizers

Quinoa Salad
roasted squash, saffron vinaigrette, balsamic cipollini, frisée, herb breadcrumbs

Beetroot Tartare
whipped ricotta, hot honey, pickled beet, walnut praline

Winter Wedge
little gem, preserved lemon, black pepper crumble, grated parmigiano-reggiano, shaved radish

Roasted Tomato Soup
ciabatta crostini, feta

Baked Ricotta Salata
sourdough crackers, olive tapenade, vincotto

Mains

Chicken Cutlet
salsa verde mayo, verjus, frisée, chili oil

Calabrese Sandwich
soppressata, roasted bell peppers, pickled shallot, arugula, basil aïoli

Ricotta Gnocchi
truffle cream, oyster + shiitake mushrooms, lemon, pecorino, pan grattato

Duck Breast
fried polenta, sweet potato purée, roasted grape agrodolce

Beef Risotto
8oz flat iron, risotto, crispy shallot, parmigiano-reggiano

Bolognese
spaghetti, beef sugo, parmigiano-reggiano

Cavatelli
roasted squash, pickled squash, black pepper crumble, brown butter

Desserts

Ricotta Cheesecake
apple cinnamon compote, cinnamon crumble

Gelato + Sorbetto
assorted flavours by little bear gelato

Torta Caprease
gluten-free italian chocolate cake, sour cherry compote

Add additional app +14 **each** **Add additional main** +23 **each** **Add additional dessert** +10 **each**

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KIDS MENU

priced per person

Mozzarella Sticks
tomato sauce

or

Vegetable Crudités
ranch dip

or

Caesar Salad
romaine, parmigiano-reggiano, croutons

—

Chicken Tenders
french fries, plum sauce

or

Cheese Pizza

or

Penne Pasta
with butter or tomato sauce

—

Ice Cream Sundae

or

Fresh Fruit

or

Chocolate Brownie
vanilla ice cream

25

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× × × × BEVERAGES × × × ×

Wine

Sparkling

	5oz	8oz	btl
Prosecco, House Party, Veneto, IT	15	—	60
Prosecco Rosé, Paladin, Veneto, IT			60

Rosé

Rosé, Dirty Laundry 'Hush', Okanagan Valley, BC	20	30	78

White

Sauvignon Blanc, Mount Riley, Marlborough, NZ	15	22	60
Pinot Grigio, Fantini, Sicily, IT	15	22	60
Chenin Blanc, Lubanzi, Swartland, ZA	16	24	64
Grüner Veltliner, Laurenz V. 'Singing', Niederösterreich, AT	16	24	64
Chardonnay, Angeline, CA	18	26	70
Pinot Grigio, Tommasi 'Le Rosse', Veneto, IT 2023			65
Soave Classico, Pra 'Otto', Veneto, IT 2021			80
Bianco Salento, San Marzano 'Edda Lei', Puglia, IT 2021			90

Red

Primitivo, San Marzano, Puglia, IT	14	20	55
Sangiovese, Fantini, Puglia, IT	15	22	60
Morellino di Scansano, Le Pupille, Tuscany, IT	15	22	60
Malbec, Valle Las Acequias, Mendoza, AR	19	28	75
Pinot Noir, Mount Riley, Marlborough, NZ	19	28	75
Chianti Classico, Rocca delle Macìe, Toscana, IT			65
Rosso di Montalcino, Antinori 'Pian delle Vigne', IT 2022			90
Barolo, Stroppiana 'Leonardo', IT 2020			140
Brunello di Montalcino, Banfi, IT 2019			170
Brunello di Montalcino, Máté, IT 2019			210

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× × × × BEVERAGES × × × ×

priced per drink

COCKTAILS

Limoncello Sangria 3.5oz — 17
zanin limoncello, paladin pinot grigio, aperol, fresh orange juice, vanilla syrup, soda

Aperol Spritz 3oz — 17
aperol, house party prosecco, soda

The Sours 2oz — 20
choice of whisky, gin, pisco, tequila or amaretto, lemon juice, egg whites, angostura bitters

Passion Star Martini 3oz — 21
ketel one vodka, chinola passion fruit liqueur, house party prosecco, peach juice, lime juice, vanila syrup

Espresso Martini 2oz — 21
haku vodka, kahlúa, espresso

Maple Old Fashioned 2oz — 22
bearface triple oak canadian whisky, maple syrup, angostura bitters

Negroni 2.25oz — 21
empress 1908 gin, campari, carpano antica formula vermouth

Sicilian Margarita 2oz — 22
averna amaro siciliano, grand marnier, siempre tequila plata, lime

BEER

Cans

Olé Margarita — 12

No Boats on Sunday Cider — 13

Bottles

341ml

Heineken 0.0 — 9

Budweiser — 9

Bud Light — 9

Corona — 11

Heineken — 10

Peroni Nastro Azzurro — 10

Draft

16oz

Alley Kat 'Main Squeeze' Grapefruit Ale — 11

Phillips 'Electric Unicorn' White IPA — 11

SYC Italian Pilsner 'Pontificato' — 11

Campo 'Tropical Pyramid' Hazy IPA — 12

Coors Original — 12

Sapporo — 13

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