FEATURE COCKTAILS

CHIEN CAESAR
peppercorn, garlic & chili infused top shelf vodka, artisan clamato, lemon, pickle juice, lime tajin

BOURBON BLANC
makers mark bourbon, crème de cacao, frangelico, simple syrup, sea salt, cream

CHAI FASHION
captain morgan’s spiced rum, house chai-spice syrup, angostura bitters

DEF’S FIG FIZZ
drambuie, lemoncello, house honey-fig syrup, prosecco

BENT BISTRO
scotch, ice wine, lemon, simple syrup, grapefruit bitters

ORCHARDS MULE
top shelf vodka, butterscotch schnapps, apple cider, ginger beer

(2 oz. 12)

HOUSE 30 DAY
BARREL-AGED MANHATTAN
12 barrels whiskey, sweet vermouth, angostura bitters

MAISON MARTINI
top shelf vodka, st. germaine, lemon, lemongrass simple syrup, pineapple, mint

TEQUILA SOUR
tromba tequila, brandy, red wine, lemon, orange, house grapefruit simple syrup

SAZERAC
cognac, amaretto, absinthe, peychaud’s bitters

LEVEN’S ROSE WATER
levenwater gin, lillet blanc, house honey-rosewater simple syrup, lemon, grapefruit, cardamom bitters

SANGRIA (16oz. glass 11. 64oz. pitcher 38.)
RED cabernet/merlot, orange brandy, honey simple syrup, fresh fruit, orange juice
WHITE chardonnay, peach schnapps, orange brandy, pineapple juice, ginger ale, fresh fruit

SOUP DU JOUR
p/a
FRENCH ONION
caramelized onions, beef broth, sourdough crouton, gruyère cheese, fresh herbs 11.

CHARCUTERIE
AND CHEESE
selection of local & house-made charcuterie & artisan cheese / please see daily list
three 16. five 28. seven 38.

FRESH OYSTERS
mignonette, freshly grated horseradish, house cocktail sauce, lemon p/a

SALADS

YELLOWFIN TUNA NiÇOISE
artisan romaine, baby potatoes, green beans, sun-dried tomatoes, niçoise olives, soft boiled egg, herb vinaigrette 23.

MAISON
mixed heritage greens, shaved carrots & radish, toasted pumpkin seeds, crispy shallots, miso-lotu vinaigrette 12.

ROASTED BEEF
roasted red beets, highland blue cheese, spiced walnuts, spinach chifflonade, maple-chardonnay vinaigrette 14.

HEARTS OF ROMAINE
artisan romaines leaves, thick-sliced house bacon, shaved parmesan, lemon-garlic-caper vinaigrette, sourdough croutons 16.

ADD to above:
Grilled Marinated Chicken Breast 7.
8 oz. Flat Iron Steak 15.
Grilled Garlic Shrimp 9.
Pan-Seared Rare Yellowfin Tuna 12.

SMALL PLATES

MUSHROOM-CHESTNUT PÂTÉ
crèmini mushrooms, roasted chestnuts, tarragon, pickled cranberries 12.

ESCARGOT
garlic sautéed snails, roasted ‘earight cattle co.’ bone marrow, crispy capers, baby kale salad 16.

SHRIMP PERNOD
lemon, garlic, chilies, pernod, white wine, cherry tomatoes, grilled baguette 17.

PEROGIES
mushroom & caramelized onion, shaved Brussels sprouts, shallot & brown butter sauce, pickled enoki 15.

TARTE FLAMBÉE
crispy house bacon, crème frâiche, shallot confit, melted gruyère 14.

POUTINE
duck confit, triple cream Brie, frites, green peppercorn-cognac jus 19.

CRISPY FRIED SMELTS
rice flour-dusted, lemon-horseradish aioli 16.

CONFIT DUCK WINGS
pinot noir-honey reduction, diced green apple 15.

TARTARE
Beef
capers, cornichons, shallots, chives, dijon mustard, beef fat-fried potato chips 16.
Tuna
sesame, scallions, soy, sambal oelek, avocado, wonton chips 17.
w/frites or saladé maison add 6.

plant-based
Citéen Noir is an Ocean Wise seafood partner recommended by the Vancouver Aquarium. We are members of Sustainable Kingston and are a Certified Taste of Ontario establishment.

Kingston’s Friendly Neighbourhood BISTRO | BRASSERIE
LARGE PLATES

STEAKS
8 oz AAA Alberta flat iron 32.
House-Cut 38 Day Aged Black Angus Beef
10 oz striploin 38.
8 oz tenderloin 44.

SIDES
(choose two)
pomme purée
frites
seasonal vegetables
sautéed mushrooms

SAUCES
(choose one, additional sauce 3.)
green peppercorn-cognac demi-glace
salsa verde
à la diable
bordelaise
béarnaise

ROASTED CHICKEN SUPREME
baby potatoes, seasonal vegetables, shallot confit, apple-brandy cream, black currants 27.

ROASTED STUFFED SQUASH
quinoa, mushrooms, walnuts, baby kale, walnut ‘cream’, balsamic reduction 21.

LIVER & ONIONS
‘enright cattle co.’ beef liver, potato purée, house bacon, shallot confit, seasonal vegetables, caramelized onion jus 23.

‘KELLY’S GOURMET’ MUSHROOM RISOTTO
roasted shiitake, oyster & pickled honey mushrooms, green peas, parmesan, toasted pine nuts 21. without parmesan

PAN-ROASTED ARCTIC CHAR FILET
cauliflower purée, sherry-braised du puy lentils, roasted heirloom beets, white wine-garlic sauce 29.

LAMB NAVARIN
tomato & red wine-braised lamb shank, baby potatoes, green peas, baby carrots & turnips 32.

CASSOULET
confit duck leg, braised pork belly, Toulouse sausage, tomato & navy bean ragout, duck fat-toasted bread crumb crust 29.

GRILLED 12OZ VEAL CHOP
fondant mini potatoes, green beans almandine, dijon & cornichon sauce Robert 37.

MUSSELS
Provençal tomato broth, leeks, shallots, cherry tomatoes, grilled baguette 21. w/frites 27.

BISTRO BURGER
daily house-ground, naturally raised ‘enright cattle co.’ beef brisket, manchego, house bacon, artisan romaine, zuni pickles, shallots, special sauce, brioche bun, frites or salade maison 21.

HOUSE VEGGIE BURGER
quinoa, beet & black bean patty, ‘zuni’ pickles, tomatoes, artisan romaine, avocado mayo, vegan bun, frites or salade maison 16.

PRIX FIXE
45.

FIRST COURSE
French Onion Soup
or
Salade Maison
or
Mushroom-Chestnut Pâté

MAIN COURSE
Chicken Supreme
or
Mussels & Frites

or
8 oz. ‘Flat Iron’ Steak Frites
10 oz. Striploin (add 6.)
8 oz. Tenderloin (add 12.)
or
Roasted Squash (39.)
or
Nightly Bistro Feature
(Côte de Boeuf for Two add 12. pp)

DESSERT
Crème Brûlée
or
Lemon Meringue Napoleon
or
Flourless Chocolate Torte
or
Ice Cream Sandwich

EST. 2000
Chien Noir

Applicable taxes not included. Please inform your server of any allergies. An automatic 18% gratuity will be added to groups of 8 or more.