**Feature Cocktails (2 oz. 12)**

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

**MAISON MARTINI**
dillon’s ‘method 35’ vodka, st. germaine, lemon, lemongrass simple syrup, chocolate, pineapple, mint

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

**Dee's Fig Fizz**
drambuie, lemoncello, house honey-fog syrup, prosecco

**APPLEWOOD OLD FASHIONED**
karvi, vanilla bitters, chocolate bitters

**DESERT SUN**
trouble reposado tequila, mezcal, ancho reyes, orange nectar, lemon, bittersmen’s xocolatl mole bitters, egg whites

**SOUTHERN REBEL**
maker’s mark bourbon, cocchi storico, ceylon cinnamon syrup, cardamom bitters

**SANGRIA** (16 oz. glass 11. 64 oz. pitcher 38.)
Red: cabernet/merlot, brandy, orange juice, spiced rojo syrup, fresh fruit, soda
White: chardonnay, peach schnapps, brandy, orange & pineapple juice, fresh fruit, soda

**Soup Du Jour**

**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
Choose: three 18. five 28. seven 38.

**Fresh Oysters**
mignonette, freshly grated horseradish, house cocktail sauce, lemon p/a

**Salads**

**ALBACORE TUNA NIÇOISE**
celery & romaine hearts, green beans, soft boiled egg, baby potatoes, niçoise olives, Dijon vinaigrette 23.

**Maison**
mixed heritage greens, shaved carrot & watermelon radish, sliced grapes, toasted pumpkin seeds, puffed wild rice, tolu-mimo vinaigrette 12.

**Beets by Thom**
roasted, pickled & shaved, watercress, ash rolled chèvre, banyul’s vinaigrette 15.

**Our Waldorf**
little gem lettuce, Glengarry blue cheese, bacon lardons, candied walnuts, shaved red onion, radish & apple, buttermilk-fresh herb dressing 16.

**Small Plates**

**Ratatouille**
house sourdough, cold pressed canola oil, grated Avonlea cheddar 12. *without cheddar

**Escargot**
mushroom & escargot fricassée, watercress-garlic & herb butter, grilled baguette 17.

**Shrimp Pernod**
lemon, garlic, chilis, pernod, white wine, cherry tomatoes, grilled baguette 17.

**Tarte Flambe**
crispy house bacon, crème frâiche, shallot confit, melted gruyère 14.

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

**Calamari**
piment d’esplette dusted Humboldt squid, lemon-horseradish aioli 18.

**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**
albacore tuna, bonito, furikake, kewpie mayo, shrimp chips 18.

**Add To Above:**
Grilled Marinated Chicken Breast 7.
8 oz. Flat Iron Steak 15.
Grilled Garlic Shrimp 9.
Pan-Searred Albacore Tuna 12.
Crispy Confit Duck Leg 10.

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**Kingston’s Friendly Neighbourhood Bistro | Brasserie**

[Logo for Kingston’s Friendly Neighbourhood Bistro | Brasserie]

*Citizen Nise 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.*

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**Distilled Spirit ‘Not’tails**

**Margarita**
seedlip grove 108 ‘garden’, lime, orange, demerara sugar, salt

**Garden Party**
seedlip grove 42 ‘citrus’, lemon, lemongrass syrup, mint, soda

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## 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
  - chimichurri
  - béarnaise

### BISTRO BURGER
- fresh-ground daily, naturally raised ‘enright cattle co.’ custom blend, manchego, house-smoked bacon, baby gem lettuce, zuni pickles, shallots, special sauce, brioche bun, frites or salade maison 21.

### ROASTED CRISPY HALF CHICKEN
- baby potatoes, seasonal vegetables, shallot confit, calvados cream, cassis 27.

### VEGETABLE ‘VADOUVAN’
- spiced roasted squash, baby potatoes, eggplant, spinach, cashews, crispy chickpeas, poppadum 22.

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

### ‘KELLY’S GOURMET MUSHROOMS’ RISOTTO
- mixed roasted mushrooms, porcini broth, carnaroli rice, parmesan, shaved raw button mushrooms, truffle oil 22. without parmesan

### GRILLED SEA BASS BARIGOULE
- braised fennel, celery, preserved artichokes, extra virgin olive oil, saffron, citrus & fresh herbs 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, navy bean ragout, toasted bread crumb crust 29.

### 12 OZ ‘QUINN’S’ PORK CHOP
- crispy potato cake, Brussels sprouts, grainy Dijon cream sauce 26.

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

### RIGATONI
- roasted chicken leg, mixed mushrooms, baby spinach, shaved parmesan, white wine-tarragon cream 23.

### PASTA ‘PISSALADIÈRE’
- spaghetti, olives, capers, garlic, oven dried tomatoes, evoo, herbs de Provence 15.

### ADD:
- Grilled Marinated Chicken Breast 7.
- Crispy Confit Duck Leg 10.
- Pan-Seared Albacore Tuna 12.
- Grilled Garlic Shrimp 9.

### Prix Fixe

**45.**

### FIRST COURSE
- French Onion Soup
  - or
  - Salade Maison
  - or
  - Ratatouille without cheddar

### MAIN COURSE
- Roasted Crispy Half Chicken
  - or
  - Mussels & Frites
    - or
  - Vegetable Vadouvian (39.)
    - or
  - Nightly Bistro Feature
    (Côte de Boeuf for Two add 12. pp)

### DESSERT
- Crème Brûlée
  - or
  - Eton Mess
  - or
  - Flourless Chocolate Torte
    - or
  - Ice Cream Sandwich

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