

BEST OF KIN

BRUNCH

11am-2pm, Saturday + Sunday

SNACKS

Mama Kwan + Parmesan Popcorn \$5

Black Bean, Chili, Garlic
GF, Vg with no parmesan

Marinated Olives \$6

GF, Vg

Peanuts \$6

Sweet, Salty, Spicy
GF, Vg

Triple Cooked Kennebec Fries \$6

Mama Kwan Aioli or Malt Vinegar Aioli
GF, Vg with no aioli

APPIES + SHARES

Seasonal Greens Full \$17 / Half \$10

Galimax Hot House Greens, Cherry Tomatoes,
Mini Cucumbers, Marinated Olives, Pickled Red
Onions, Fairwinds Goat Feta, Red Wine and
Herb Vinaigrette
GF, V

Dumplings (6) \$16

Choice of Pork or Vegetarian
Mama Kwan, Lime, Ginger, Soy Dipping Sauce

Chef Inspired Soup of The Day Sm \$5 / Lg \$8

Ask your kin for today's selection

Kale "Caesar" \$17 Full \$17 / Half \$10

Preserved Tomatoes, Roasted Grapes, Spent Grain
Garlic Croutons, Bacon Lardons, Basil, Lemon and
Roasted Garlic Vinaigrette, Parmesan
GF (No Croutons), V (No Bacon)

Smoked Chicken Wings \$18

Dry Rub, Louisiana Hot, Korean Gochujang Hot, or Big
Hat BBQ, All Wings Served With Pickled Jalapeno Aioli
GF

House Mozzarella Stuffed Arancini \$15

Tomato Passata, Basil, Parmesan, Mama Kwan Chili Oil
V

SANDWICHES

*Served with Triple Cooked Kennebec Fries
Substitute to side Kale "Caesar" or Winter Greens Salad +1
GF Buns are available to make any Sandwich GF*

Smoked Brisket Sandwich \$19

Big Hat BBQ, Pickled Jalapenos, Beer
Mustard, Arugula, Aged Cheddar, Brioche Bun

Smoked Korean BBQ Chicken Sandwich \$18

Kewpie Mayo, Pickled Jalapenos, Kimchee Slaw

Best of Kin Grilled Cheese \$17

Aged Cheddar, Aged Gouda, House Mozzarella,
Sourdough
V
Add – Smoked Brisket +3 / Double Smoked Bacon +2

BRUNCH CLASSICS

Egg In a Hole \$18

Toasted Sourdough, Free Run Egg, Arugula, Galimax
Tomatoes, Pickled Red Onions, Red Wine Shallot
Vinaigrette
V

Kale Benedict \$18

English Muffin, Sauteed Kale, Sliced Tomato, Poached
Free Run Eggs, Brown Butter Hollandaise, BoK
Breakfast Potatoes
V

Steak and Chips \$30

8oz AAA Alberta Top Sirloin Steak, Triple Cooked
Kennebec Fries, Chimichurri
GF
Add 2 Poached Eggs + Toast \$6

Double Smoked Bacon Benedict \$19

English Muffin, Thick Cut Double Smoked Bacon, Poached
Free Run Eggs, Brown Butter Hollandaise, BoK Breakfast
Potatoes

Smoked Brisket Hash \$22

House Smoked Brisket, Big Hat BBQ, BoK Breakfast
Potatoes, Poached Free Run Eggs, Sour Cream Hollandaise
Pickled Jalapenos, Grilled Sourdough

French Toast \$18

Griddled Sourdough, Brandy Seasonal Berry Compote
Vanilla Whipped Cream, Maple Syrup, Icing Sugar
V

FEATURE COCKTAILS

BoK Caesar – 2oz \$12

Gin or Vodka, Clamato, Horseradish, Worcestershire
Tobasco, Pickled Beans

Mimosa – 5oz \$12

Mionetto Prosecco & Orange Juice

Beermosa – 16oz \$10

Summer Crush Tangerine and Blood Orange Radler
Mionetto Prosecco

YOUNG KIN BRUNCH

For the young kin under 12

Egg In a Hole \$10

Toasted Sourdough, Free Run Egg, Cheddar Cheese

French Toast \$10

Griddled Sourdough, Vanilla Whipped Cream
Maple Syrup, Icing Sugar

SWEETS

Ice Cream Sandwich \$8

Cookie Occasion Chocolate Chunk or
Chewy Ginger Cookies, Salted Caramel
or Vanilla Gelato, Rolled in Toffee Crunch

Granny's Buttermilk Tart \$5

Add a scoop of gelato to any dessert \$4

Little Kin Grilled Cheese \$9

Cheddar Cheese, Sourdough Bread
Served with triple cooked fries or mini chef salad

Cookie Occasion Chocolate Chunk or Chewy Ginger Cookies \$4 each

Two Scoops Noto Gelato \$7

Choice of Vanilla Bean or Salted Caramel

Kozluk Krunch \$6

Dark Chocolate Coated Local Honey Sponge
Toffee, Sea Salt

BEVERAGES

BEST OF KIN BEER ON TAP

Dad Beer – Lagered Ale - 4.5%

12oz \$5.25 / 16oz \$7.25 / 32oz \$14 / 64oz \$22

Big Hat – Hazy NEIPA - 6.5%

12oz \$5.75 / 16oz \$7.75 / 64oz \$25

Cheers Beer – Pale Ale - 4.8%

12oz \$5.75 / 16oz \$7.75 / 32oz \$14 / 64oz \$25

Kitchen Party – Table Beer - 4.2%

12oz \$5.75 / 16oz \$7.75 / 32oz \$14 / 64oz \$25

Summer Crush

Tangerine + Blood Orange Radler - 4.0%

12oz \$5.75 / 16oz \$7.75 / 32oz \$14 / 64oz \$25

Sailor's Delight - Nitro Coffee Kelp Stout - 5.8%

12oz \$5.75 / 16oz \$7.75

BEST OF KIN SMALL BATCH

12oz \$6 / 16oz \$8.50

Ask your kin for what's on tap!

FLIGHTS

4 x 4oz pours \$13.50

GUEST BEER + CIDER TAPS

Ask your Kin

12oz \$6 / 16oz \$8.50

WINE - 5oz / 9oz / 750ml Bottle

House Red Wine – \$10 / \$14 / \$40

House White Wine – \$10 / \$14 / \$40

House Prosecco – \$12 / \$15 / \$42

House Rose – \$10 / \$14 / \$40

COCKTAILS

House Old Fashioned – 2oz \$12

Bulleit Bourbon, Orange, Spice

Blood Orange Gin & Tonic – 2oz \$12

Confluence Gin, Mint

Saskatoon Taber Toss – 2oz \$12

Annex Saskatoon Lemonade Soda, Bridgeland
Taber Corn "Berbon", Basil

Best of Kin Ranch Water - 2oz \$12

Limeade Soda, Tequila, Tahin

Cucumber Mint Gimlet - 2oz \$12

Gin, Lime

Shaft - 2oz \$12

Calgary Heritage Roasting Co. Nitro Cold Brew
Confluence Vodka Khalua Irish Cream

Boozy Lemonade Stand - 2oz \$12

Vodka, House Made Strawberry Lemonade

Rotating Hard Kombucha Cider – 5% \$8

355ml (12oz) Can - Ask your Kin for selection

Wildlife Distilling Cocktails - 5% \$8

355ml (12oz) Can - Ask your Kin for selection

Gin Highball – 1oz \$8

Vodka Highball – 1oz \$8

Tequila Highball – 1oz \$8

Bridgeland Distillery Single Malt Whisky – 1oz \$10

NON-ALCOHOLIC

Annex Craft Sodas \$6

Root Beer, Saskatoon Berry Lemonade

Confluence Gin & Tonic – 0.5% \$8

Non Alcoholic Beer \$8 - Ask your Kin for selection

WildFolk Vermouth Spritz – 0% \$8

Rotating Kombucha \$8 - Ask your Kin for selection

Calgary Heritage Roasting Co. Coffee \$3

Calgary Heritage Roasting Co. Nitro Cold Brew \$3

English Breakfast Tea \$3

Juice, Milk, Pop \$3

Love some of our ingredients?

Ask your Kin about BoK Provisions to go!