

SNACKS

Mama Kwan + Parmesan Popcorn \$6

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

Marinated Olives \$7

GF, Va

BoK Kettle Chips \$7

Choice of Sea Salt or Ketchup Seasoning Served with Caramelized Onion Dip GF, V, Vg With No Dip

Triple Cooked Kennebec Fries \$7

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

Add Gravy + \$2.50

APPIES + SHARES

House Mozzarella Stuffed Arancini \$16

Tomato Passata, Basil, Parmesan, Mama Kwan Chili Oil

Add an extra Arancini + \$5 each

Best of Kin Meze \$19

Smoked Red Lentil Hummus, House Cultured Cheese Spread, Marinated Olives, Pickles + Preserves, House Flat Bread, Spent Grain Crostini GF with GF Crackers, V Add Spicy Calabrese Salami + \$5

Smoked Chicken Wings \$18

Dry Rub, Louisiana Hot, Korean Gochujang "Buffalo", Maple Horseradish Mustard, or Big Hat BBQ, All Wings Served With Pickled Jalapeno Aioli GF

Poutine \$12

Triple Cooked Kennebec Fries, Cheddar Curds, Gravy Add ons: Malt Vinegar Aioli + \$1.50, Mama Kwan Aioli + \$1.50, Double Smoked Bacon Lardons + \$4 Smoked Brisket + \$5

Add Smoked Brisket (4oz) to any Salad + \$7 Add 8oz AAA Alberta Top Sirloin + \$14

Seasonal Greens Full \$17 / Half \$10

Galimax Hot House Greens, Whipped Fairwinds Goat Feta, Roasted & Pickled Beets, Dill, Spiced Hazelnuts, Pickled Onions, Okanagan Cabernet Vinaigrette GF, V, Vg with no Goat Cheese

Kale "Caesar" 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)

Dumplings (6) \$16 Choice of Pork or Vegetarian Mama Kwan, Lime, Ginger, Soy Dipping Sauce

Chef Inspired Soup of The Day Sm \$7 / Lg \$11

Ask your kin for today's selection

BoK Jalapeno Poppers \$15

Bacon Wrapped Jalapenos with Smoked Brisket, Cream Cheese, and Cheddar, Big Hat BBQ Glaze, Horseradish Mustard and Sour

Spiced Alberta Steak Tartare \$21

Chopped AAA Top Sirloin, Capers, Shallots, Parsley, Louisiana Hot Sauce, Mustard, Confit Garlic Puree Herb Salad, Ketchup Kettle Chips

SANDWICHES

Served with Triple Cooked Kennebec Fries or Soup of The Day Substitute to side Kale "Caesar" or Seasonal Greens Salad + \$1 Substitute Poutine + \$4, Add Gravy + \$2.50 GF Buns and Bread are available to make any Sandwich GF

Best Of Kin Burger \$20

Two Griddled Patties of Ground Chuck, Aged Cheddar, Lettuce, House Pickles, Secret Sauce Brioche Bun Add - Double Smoked Bacon + \$3

Beer Battered Fish on a Bun \$20

Tartar Sauce, House Pickles, Slaw, Brioche Bun

BoK BoK Club \$19

Shaved Sous Vide Turkey Breast, Smoked Bacon, Lettuce, Sliced Tomato, Lemon Basil Aioli, Toasted Sourdough

Smoked Brisket Sandwich \$20

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

Best of Kin Grilled Cheese \$18

Aged Cheddar, Aged Gouda, House Mozzarella, Sourdough

Add - Smoked Brisket + \$4 / Double Smoked Bacon + \$3

PETE - ZA!

Sometimes you just gotta call your buddy Pete! Our cold fermented house dough paired with our house made mozzarella, these pies are rrrreal niiice!

Margherita \$16

Passata, House Mozzarella, Basil

Smoked Brisket \$18

Mama Kwan, Caramelized Onion, Slow Cooked Tomatoes, House Mozzarella, Shaved Sylvan Star Gouda

Calabrese Salami \$18

Tomato Passata, House Mozzarella, Calabrese Salami, Pickled Jalapenos, Hot Honey Drizzle, Shaved Sylvan Star Gouda

BEST OF KIN FAMILY FAVES

Smoked Ribs \$28

Smoked Pork Side Ribs Tossed in Big Hat BBQ Sauce, Louisiana Hot Sauce, Maple Horseradish Mustard, Korean Gochujang "Buffalo", or Dry Rub, Served with Triple Cooked Kennebec Fries and Coleslaw Sub Poutine + \$4, Seasonal Greens or Kale Caesar + \$1, Soup of the Day + \$1 GF (Not with Big Hat BBQ Sauce)

Steak and Chips \$30

8oz AAA Alberta Top Sirloin Steak, Triple Cooked Kennebec Fries, Chimichurri

Add - Gravy + \$2.50

Fish + Chips \$23Seasonal Day Boat Fish, Triple Cooked Kennebec Fries, Lemon, Tartar, Slaw Add - Malt Vinegar Aioli + \$1.50, Gravy + \$2.50

Double Smoked Bacon Mac n Cheese \$21

Cheese Blend, Serpentini Noodles, Roasted Tomato, Pickled Jalapenos Garlic Spent Grain Crumble

V with no bacon



KIDS MENU

For the young kin under 12

Mini Chef Salad \$8

Lettuce, Seasonal Vegetables, House Vinaigrette

Young Kin Burger \$12 Ground Chuck Patty, Cheddar Cheese, Lettuce Served with Triple Cooked Kennebec Fries or Mini Chef Salad

Little Kin Grilled Cheese \$11

Cheddar Cheese, Sourdough Bread Served with Triple Cooked Kennebec Fries or Mini Chef Salad

SWEETS

Ice Cream Sandwich \$9

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

Granny's Buttertart \$6

Add a scoop of gelato to any dessert + \$4

BEVERAGES BEST OF KIN BEER ON TAP

Dad Beer - Lagered Ale - 4.5% 12oz \$5.50 / 16oz \$7.25 / 32oz \$14 / 64oz \$22

Big Hat - Hazy NEIPA - 6.5% 12oz \$6 / 16oz \$7.75 / 64oz \$25

Potluck - IPA - 5.9% 12oz \$6 / 16oz \$7.75 / 32oz \$14 / 64oz \$25

Sailor's Delight - Nitro Coffee Kelp Stout - 5.8% 12oz \$6 / 16oz \$7.75

BEST OF KIN SMALL BATCH

12oz \$6.50 / 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 - 50z / 90z / 750ml Bottle

Our House Wine Offering is Curated By Our Friendly Neighbours at Alberta Beer Exchange!

House Red Wine - \$10 / \$14 / \$40 House White Wine - \$10 / \$14 / \$40 House Rose - \$10 / \$14 / \$40 House Prosecco - \$12 / \$15 / \$42

NON-ALCOHOLIC

Annex Craft Sodas \$6

Root Beer, Saskatoon Berry Lemonade Confluence Gin & Tonic - 0.5% \$8

Non Alcoholic Beer & Cider \$8

Ask your Kin for selection

WildFolk Vermouth Spritz – 0% \$8
Rotating Kombucha \$8 - Ask your Kin for selection
Calgary Heritage Roasting Co. Coffee \$4

Calgary Heritage Roasting Co. Nitro Cold Brew \$4 Make Your Coffee Boozy – 1oz of Forty Creek Cream Whiskey, Kahlua, Bulliet Bourbon, or Álberta Premium to your coffee + \$8 each
English Breakfast Tea \$4

Juice, Milk, Pop, Iced Tea \$4

Cheese Pizza \$11

Tomato Sauce, House Made Mozzarella Add Pepperoni + \$2

Nooooodles \$9

Serpentini Noodles tossed in your choice of Tomato Sauce, Butter, or Chéese Sauce Make it Extra Cheesy with Parmesan!

Small Fish + Chips \$12 Seasonal Day Boat Fish, Triple Cooked Kennebec Fries, Lemon, Tartar, Slaw

Kids Gelato \$5

Single Scoop - Vanilla or Salted Caremal

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

Two Scoops Noto Gelato \$8

Choice of Vanilla Bean or Salted Caramel

Kozluk Krunch \$7

Dark Chocolate Coated Local Honey Sponge Toffee Sea Salt

COCKTAILS

House Old Fashioned - 2oz \$12 Bulleit Bourbon, Orange, Spice

Blood Orange Gin & Tonic - 2oz \$12

Detour 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

Confluence Distilling's "Ello Gin Soda" – 20z \$12

Detour Gin, Lime Juice, Aloe

Shaft - 2oz \$12

Calgary Heritage Roasting Co. Nitro Cold Brew Detour Vodka, Kahlua, Forty Creek Cream Whiskey

BoK Blackberry Hard Tea - 2oz \$12

Detour Vodka, Blackberry Lemon Iced Tea

Gin Mojito – 2oz \$12

Detour Gin, Mint, Lime, Soda

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

Wildlife Distilling - Let 'R Buck Vodka Mule - 5% \$8

355ml (12oz) Can

Ole Cocktail Co. - Chili Mango Tequila Cocktail - 5.2% \$8

355ml (12oz) Can

Drum Distilling Co. - Happy Trails Hoodo Yuzu Vodka Cocktail

355ml (12oz) Can

Gin Highball - 1oz \$8 Vodka Highball - 10z \$8

Tequila Highball - 1oz \$8

Rye Highball – 1oz \$8

Bridgeland Distillery Single Malt Whisky - 1oz \$10

Love some of our ingredients? Ask your Kin about BoK Provisions to go!

Love the Beer? We have that to go too! See the Offsales Cooler for yourself!