



# COFFEE

local | organic | clean label

<b>COFFEE</b>	ESPRESSO	3.5/4	<b>SPECIALTY</b>	FREDDO ESPRESSO	5	
	MACCHIATO	4.5/5		FREDDO FLAT WHITE	6.25	
	AMERICANO	4.5		FREDDO CAPPUCINO	6.25	
	CORTADO	5.5		FREDDO MOCHA	7	
	FLAT WHITE	5.75		BULLETPROOF	8.5	
	CAPPUCINNO	5.75		COLD BREW MOCHA	7.5	
	LATTE	6.5		ESPRESSO LEMONADE	8.5	
	MOCHA	6.75		<b>PROTEIN SHAKE</b>	SUPREME BEEF PROTEIN CHOCOLATE/VANILLA	10.5
	DRIP	3.5			GRASS-FED WHEY CHOCOLATE/VANILLA	10.5
	JAPANESE COLD BREW	4.5			<b>ADD ONS</b>	
		• MILK BASE				
		◦ ORGANIC 2%	+ 2.5			
		◦ ALMOND MILK	+ 3			
		◦ OAT MILK	+ 3			
		• RAW CASHEW NUTS	+ 2			
		• RAW ALMOND NUTS	+ 2			
		• ESPRESSO SHOT	+ 2			
<b>TEA LATTE</b>	CHAI LATTE	6.5				
	LONDON FOG	6.75				
	MATCHA LATTE	6.5				
	TURMERIC LATTE	6.75				
<b>ADD ON</b>	LARGE	1/1.25				
	ALMOND/OAT MILK	2				
	EXTRA SHOT	2				
	CREAM OR MILK	0.25/0.5				
	VANILLA	2				
			<b>TEA</b>	CREAM OF EARL GREY	<b>HOT</b> 4.25	
				IMPERIAL JASMINE	<b>ICED</b> 6	
				ELDERBERRY HIBISCUS		
				MASALA CHAI		
				CHAMOMILE LEMONGRASS		
				ASSAM BREAKFAST		
				LEMON GINGER ROOIBOS		
				MORINGA MINT		
				SENCHA KYOTO		

<b>RESTORATIVE</b>	FARMA-C	9
	GATSBY	9
	GINGER DEFENCE SHOT	5
	POWER-UP MUSHROOM SHOT	5
	KOMBUCHA	6.5
<b>WATER</b>	FLOW 500ML	3.5
	SAN-BENEDETTO MINERAL STILL 750ML	7
	SAN-BENEDETTO SPARKLING 750ML	7
<b>BAKED GOODS</b>	BUTTER CROISSANT	3.5
	PAIN AU CHOCOLAT	5.25
	DOUBLE-BAKED ALMOND CROISSANT	5.5
	CINNAMON ROLL	5.25
	TOASTED SOURDOUGH WITH GRASS-FED BUTTER	4.25
<b>SANDWICH</b>	SMOKED SALMON SANDWICH	15
	TOASTED BLACKBIRD SOURDOUGH, SMOKED SALMON, IN-HOUSE DILL + CHIVE CREAM CHEESE, RED ONIONS, CAPERS OR FERMENTED PICKLE	
	<i>SUBT. FOR BUTTER CROISSANT</i>	+1.5



# IT'S A LIFESTYLE

ASK YOUR SERVER ABOUT OUR  
12 WEEK EXERCISE &  
LIFESTYLE PROGRAM

[kxyorkville.com](http://kxyorkville.com)



# WINE

organic | natural | biodynamic

## RED

### L'AMANDIER CINSAULT

Domaine Des Homes, 2021 67  
Minervois, France

### PABLO CLARO CAB SAUV BLEND

Dominio De Punctum, 2021 14/64  
La Mancha, Spain

### NAT'COOL, TINTO, 1L

Niepoort, 2021 15/69  
Bairrada, Portugal

## WHITE

### GRILLO GIARDINELLO DOC

Vino Lauria, 2021 15/68  
Sicilia, Italy

### ALBARIÑO VAL DO SALNÉS

Bodegas Zárata, 2022 17/79  
Pontevedra, Spain

### WILDER SATZ

Brand Bros, 2020 69  
Plfaz, Germany

### LEITHABERG CHARDONNAY DOC

Weingut Heinrich, 2021 88  
Burgenland, Austria

### POUILLY FUMÉ

Marc Deschamps, 2022 16/73  
Loire Valley, France

## ROSE

### ROSÉ

Tinhof, 2022 15/69  
Burgenland, Austria

## SPARKLING

### PÉT-NAT

Hajszan Neumann, 2021 77  
Wein, Vienna



# SPRITZER

local | natural | bee-friendly

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<b>CHERRY</b>	9
Wilda Farmhouse	
<b>BLUEBERRY + LAVENDER</b>	9
Wilda Farmhouse	



# FOOD

local | farm to table | organic | natural ingredients | grass fed | raw | unpasteurized

## BOARDS

### CHEESE

35

3 cheeses

### MEAT

40

3 meats

### MIXED

55

3 cheeses, 3 meats

served with sourdough and any 2 essentials

## ESSENTIALS

### SOURDOUGH

Blackbird, toasted with grass-fed butter or organic EV00

5

### NUTS

Spanish almonds, Brazilian cashews

### OLIVES

mixed, EV00, warm

### HONEY

Beamsville, wildflower honey

### KIMCHI

Prince Edward County, raw + fermented

### PICKLES

Prince Edward County, small batch fermented, garlic + dill

### MACKEREL\*

Portugal, pickled in olive oil, carrot, cucumber, piri-piri

8

### SMOKED EGGPLANT + GARLIC DIP

tahini, garlic, mint

### CHILI LABNEH

hung yogurt, chili, garlic

### TURMERIC HUMMUS

tahini, lemon, garlic

## RAW CHEESE

### VELA

Portugal, sheep, semi-firm, sharp

7

### STILTON

UK, cow, creamy blue

### MONTANA INTENSO

Holland, cow, firm, slightly sweet

### CAPRA AL VINO

Spain, goat, creamy, distinct, grape must rind

## CURED MEAT

### PROSCIUTTO

Niagara Falls, pork

8

### SALAMI AL PROSCIUTTO

Niagara Falls, pork

### SOPPRESSATA

Niagara Falls, pork, spicy

### BRESAOLA

Belleville, beef

### PEPPERONI

Flesherton, lamb

### SALAMI

Flesherton, lamb

### CACCIATORE

Woodbridge, wild boar, pork