

CROCKS OF SOUP

French Onion:

caramelized onions in a savory beef broth, topped with baby Swiss cheese, melted over a garlic crusted crouton 9

Lobster Corn Chowder:

cold water lobster and local sweet corn in a sherry-infused cream chowder 12

PICKINGS

Monkey Garlic Bread:

pillow-like dough pieces tossed with garlic, butter, Parmesan, mozzarella, provolone and Asiago cheeses, baked to a bubbly brown and served with classic red sauce 19

Calamari Fritto:

fresh, never frozen, cornmeal-crusting rings, paired with smoked jalapeño aioli for dipping and accompanied by chunky marinara 20 **GF**

Furdock's Mexican Corn Elote Dip:

house prepared warm dip made with roasted poblanos, chipotle, corn, cotija, red peppers and crema. Accompanied by handmade tortilla chips. 18 **GF**

Poke Tuna Wonton Nachos:

crispy wontons topped with fresh, never frozen, Ahi Tuna Poke, edamame, cilantro salsa, shaved lettuce and pickled red onions, topped with wasabi peas, Sriracha aioli, Unagi Sauce and sesame seeds 20

Cauliflower Wings:

cauliflower bites coated with your choice of sauce 18 **GF**

➤ Truffle Buffalo

➤ Old Sam's Honey Barbecue

SAMMICHES

KiX Burger:

8oz. of grind of chuck, brisket and sirloin, topped with lettuce, tomato, pickled onions and American cheddar, finished with a side of Xan's special sauce, on a sesame roll 22

Buttermilk Chicken & Slaw:

juicy chicken breast soaked in buttermilk then dredged in house batter and fried to a golden brown, layered with sweet and spicy slaw, spicy aioli and melted pepper jack, over a bed of lettuce on a sesame roll 19

Chicken & Waffles:

in-house made waffle topped with fried chicken & hot honey maple syrup, finished with pimento & scallion cream cheese 20

Haddock Sandwich:

12 oz. Yuengling battered Haddock on a bulky, sesame roll with lettuce and American cheddar, served with a side of dill tartar sauce and house-made sweet and spicy slaw 22

SALADS

Arugula Caesar Salad:

baby arugula and crisp romaine tossed in house-made Caesar dressing and sprinkled with garlic croutons and shaved Parmesan 15

Add bacon 2

Bruschetta Wedge:

crisp half of iceberg topped with bruschetta tomatoes, Smokeman Crumbly Bacon and creamy Gorgonzola, topped with garlic croutons 15

Warm Bacon Spinach Salad:

a bed of spinach topped with hard boiled egg, portobello mushrooms, shallots and walnuts, accompanied by warm Smokey Bacon-Habanero Dressing 17

Proteins: Additional Charges:

Warm Chicken 8 Cajun Chicken 9

Seared Ahi Tuna 9 Salmon 9

Burger 10

Dressings: All Prepared In-House:

Ranch, Caesar, Creamy Gorgonzola, Heron Hill Tomato-Basil Vinaigrette, Black Cherry Balsamic Vinaigrette, Special Dressing

Alex's Own:

8oz. shaved ribeye steak dipped in beef au jus, placed on a Asiago crusted ciabatta-style hoagie with baby Swiss & garlic butter. Choice of side 24

Canandaigua Cajun Chicken

10 oz. Cajun dusted breast, cast iron blackened & topped with red grilled onions, American cheddar cheese, shredded lettuce, Hellman's mayonnaise, served on toasted garlic ciabatta bread 21

Substitute a gluten free roll for any above sandwich. Additional charge: 2

All sammiches come with a choice of side:

- Skin-On French Fries **GF**
- Side Salad **GF**
- Macaroni Salad
- Coleslaw
- Yukon Gold Mashed Potatoes **GF**

Plate Sharing Fee 5

We are happy to split your bill equally between parties but will not itemize checks.

We have a no-substitution policy in order to protect the integrity of our dishes and efficiency of our kitchen.

Customer Pricing Notice: We offer customers both a card price and a discounted cash price. Thank you for supporting a local business!

If you have a food allergy, please notify your server.

FEATURES

Ahi Tuna:

fresh, never frozen, 6oz. sesame-crust Ahi Tuna, grilled rare, topped with sweet wakimi, spicy wakimi & ginger-cucumber salad, wasabi, unagi, sriracha aioli & orange Masago caviar 32

Beef Wellington:

7oz. filet sous vide then painted with Dijon mustard, topped with truffle mushroom duxelles & wrapped with prosciutto & puff pastry, accompanied by red-skin smashed potatoes, finished with Demi-glaze & a pinch of smoked Chardonnay sea salt 44

Xan's Chicken French:

egg dipped, pounded thin breast of chicken covered with a white wine, sherry, lemon butter sauce, served with asparagus 28 **GF**

Red & White Chicken Parmesan:

chicken breast pounded thin and pressed with gluten-free panko breadcrumbs then draped with a blend of cheeses over a pair of tomato and Alfredo sauces over Manfredine pasta 29

Blackened Salmon:

fresh, not frozen, 7oz. hand-cut, Faroe Island Salmon, pan-seared in Xan's blend of Cajun spices, topped with a brandy-cream sauce, over sautéed spinach 30 **GF**

KiX Some Balls:

Three giant homemade meatballs topped with marinara & sprinkled asiago over mozzarella garlic bread, served with a side of ricotta cheese 27

Osso Buco:

tender pork shank braised to perfection, served with creamy Yukon Gold mashed potatoes and finished with a rich bordelaise sauce, crispy pancetta, and bright gremolata 34

Braised Short Ribs

slow braised short ribs over Yukon gold loaded mashed potatoes accompanied by parsnip purée 34

SHAREABLE SIDES

Cannot be ordered à la carte as an entrée unless you are under the age of 12.

Loaded Mashed Potatoes

mashed potatoes with Togarashi dusting, smoked Gouda, Cojita, green onion & bacon 12

Manfredine Pasta

choice of plain, tomato sauce or Alfredo sauce 9

Green Salad with tomatoes,

cucumbers and pickled onions, served with your choice of dressing 9 **GF**

Parmesan Crusted Asparagus 9

DESSERTS

Resilience Bakery Bemis Block Blackout Torte

chocolate cake brushed with coffee, filled with layers of chocolate ganache & mousse, iced with chocolate buttercream & ganache. Finished with chocolate cookie crumbles & chocolate crunchy pearls. 10

Cast-Iron Skillet Cookie and Cream:

warm cookie baked to perfection, finished with ice cream, chocolate syrup and whipped cream with a cherry on top 10

Resilience Bakery Cupcake:

right from Downtown Canandaigua, ask your server for today's selection 9

Seasonal Crème Brûlée

Ask your server for the details 12

COCKTAIL LIST

KiX Your Dirty Blues Away:

Tito's Handmade Vodka, dry vermouth & olive juice, finished with blue cheese stuffed olives 16

PB & J Old Fashioned:

Knob Creek Bourbon Whiskey, Screwball Peanut Butter Whiskey, a splash of Amarena cherry juice & a dash of Angostura bitters, garnished with a peanut butter cup & a cherry 13

Lavender Mule:

lavender vodka, fresh lemon juice, topped with ginger beer 13

S.S. Georgia Peach

Milagro Tequila, Xicaru Mezcal, peach purée, muddled jalapeños, agave sour and finished with jalapeño citrus salt 14

KiX Spritz:

limoncello, Prosecco and club soda 12

WINE LIST

Sparkling Wines

Vivissimo Prosecco, Italy 9 (glass only)
Caposaldo Moscato, Italy 10/31

White Wines

100 (bottle only)
Rombauer Carneros Chardonnay, California 16/60
St. Francis Chardonnay, California 11/34
Salmon Run Unoaked Chardonnay, Finger Lakes 10/32
White Haven Sauvignon Blanc, New Zealand 11/38

Heron Hill Semi-Dry Riesling, Finger Lakes 8.50/32
Ecco Domani Pinot Grigio, Italy 10/33

Rosé Wines

Barefoot White Zinfandel, California 8.50/28
Whispering Angel The Beach Rosé, France 8.50/28

Red Wines

Orin Swift 8 Years In The Desert, California 19/70
Orin Swift Palermo Cabernet Sauvignon, California 22/80
Orin Swift Abstract Blend, California 17/60
Franciscan Cabernet Sauvignon, California 13/42
Louis Martini Cabernet Sauvignon, California 12/40

Heron Hill Pinot Noir, Finger Lakes 10/32

Locations Red Blend, California 12/40

Gascón Malbec, Argentina 10/32

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