



LOUNGE MENU

BELVEDERE HOTEL

141 King Street East, Kingston, Ontario

ORANGE + FENNEL MARINATED OLIVES (GF/V) – 11

SWEET + SPICY SNACK MIX (GF/V) – 11

SOURDOUGH BREAD – 8

Served with sea salted butter



KALE CAESAR (GF*/V) – 19

Roasted garlic dressing, brown butter breadcrumbs, parmigiano reggiano

FARRO TABBOULEH SALAD (VG) – 19

Hummus, marinated beets, chimichurri, arugula, olive oil, flaky sea salt

MEZZE PLATTER (GF*/V) – 24

Roasted peppers, labneh, marinated feta, fresh & preserved house vegetables, marinated olives, hummus.

Served with warm pita.



BOCADILLO DE JAMON (GF*) – 22

Prosciutto, manchego, smoked paprika aioli, romesco, on sourdough. Served with Neavie Beans arugula salad

SALUMI & FORMAGGI (GF*) – 24

A selection of cured meats & cheeses served with house made pickles, preserves, seedy crackers & breads

LEMON & HERB ROASTED CHICKEN SKEWER (GF) – 22

Zucchini caponata & fresh basil

BEEF KOFTA MEATBALLS (GF) – 24

Lemon yogurt, cucumber, cilantro, za'atar, aleppo pepper oil

SEASONAL SOUP – 14

Made with local ingredients. Served with toasted sourdough.

ADD A PITA – 3

ADD CHICKEN SKEWERS (2) – 10



LOCAL GELATO – 8

(GF) Gluten free | (GF*) Gluten free with modifications | (V) Vegetarian | (VG) Vegan

WINE

Wine list curated by The Everly Restaurant & Lounge

By the glass | By the bottle

WHITE & ROSÉ

LIGHTHALL *Pinot Gris, Prince Edward County, 2022 (ABV 13%)* – 16 | 70

JASCI *Pecorino d'Abruzzo, Italy, 2023 (ABV 13%)* – 16 | 70

CHATEAU HAUT-GRELOT *Sauvignon Blanc Côtes de Blay, France, 2023* – 16 | 70

BACHELDER BENCH *Chardonnay, Niagara, 2021 (ABV 13.5%)* – 18 | 80

ST JOHN'S BEAUSOLEIL *Rose, France, 2022 (ABV 12%)* – 16 | 70

RED

LIGHTHALL *Pinot Noir, VQA Prince Edward County, 2021 (ABV 12%)* – 18 | 85

JASCI *Montepulciano, Italy, 2021 (ABV 13.5%)* – 16 | 70

ZONTE'S FOOTSTEPS *Cabernet Sauvignon, Australia, 2021 (ABV 14.5%)* – 16 | 70

SPARKLING

CONTI RICCATI *Prosecco, Italy, NV (ABV 11.5%)* – 18 | 70

RAVENTOS *Blanc de blancs, Spain (ABV 12%)* – 85



PREMIUM CRAFT BEER

Selections below by the can. Ask about our rotating tap of locally sourced draft beer.

BENE ITALIAN PILSNER (ABV 5.4%) – 11

Fine Balance Brewing Company, Kingston Ontario

8 MAN ENGLISH PALE ALE (ABV 5.8%) – 11

Mackinnon Brothers Brewing Company, Bath Ontario

JANKY IPA (ABV 6%) – 11

Matron Fine Beer, Bloomfield Ontario

COCKTAILS

OLD FASHIONED, 20z – 17

MANHATTAN, 30z – 17

NEGRONI, 30z – 17

VODKA MARTINI, 30z – 17

GIN MARTINI, 30z – 17

APEROL SPRITZ, 50z – 17

HUGO SPRITZ, 3.50z – 17

CAESAR, 1.50z – 14

ESPRESSO MARTINI, 30z – 15

MARGARITA, 30z – 15

SPICY MARGARITA, 30z – 15

WHISKEY SOUR, 30z – 15



NON-ALCOHOLIC

LOVE BITE, BARBET – 8

Tart pink grapefruit with a cheeky bite of ginger and undertones of earthy juniper

WILD CARD, BARBET – 8

Juicy blood orange, zesty calamansi, and fiery jalapeño

LIGHT WAVE, BARBET – 8

Crunchy cucumber, sun-soaked pineapple, and a subtle smooch of lavender

We're proud to showcase products from local vendors & suppliers. Ask your server for details.