

CROCKS OF SOUP

French Onion:

caramelized onions in a savory beef broth, topped with baby Swiss and Muenster 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

Grilled Cheese and Tomato-Basil Bisque:


chopped tomatoes, Parmesan cream and fresh basil bisque topped with a grilled American cheddar crostini 9

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

Clothesline Bacon:

thick-cut, pepper-crusting strips of bacon from Smokeman BBQ, painted with housemade bourbon-honey barbecue sauce 18 


Calamari Fritto:

fresh, never frozen, cornmeal-crusting rings finished with roasted red peppers, banana peppers, and black olives, paired with smoked jalapeño aioli for dipping 20 

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 

- Truffle Buffalo
- Old Sam's Honey Barbecue

SAMMICHES

KiX Burger:

10oz. 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

Napa Eggplant Melt

Golden fried Napa-sliced eggplant topped with fresh melted mozzarella, sun-dried tomato basil pesto & fresh baby arugula. Served on a rustic Italian ciabatta, with your choice of side 20

Turkey Club:

warm, in-house roasted turkey with lettuce, tomato, onion, Smokeman Bacon and Hellmann's mayonnaise, served on sourdough bread 19

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

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.

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

Sicilian:

fresh greens topped with marinated portobello mushrooms, fresh mozzarella, bruschetta tomatoes, pickled red onions, black olives and sun-dried tomatoes, drizzled with fresh basil pesto and served with your choice of dressing 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 7 Cajun Chicken 8
Seared Ahi Tuna 8 Salmon 8
Grilled Shrimp 8 Filet 9

Dressings: All Prepared In-House:

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

Smokeman Meatloaf Sammich

Thick-sliced smoked meatloaf smothered with garlic butter smashed potatoes & Sam's BBQ sauce, sprinkled with with crispy fried onions & shredded Gouda. Served on crusty ciabatta & accompanied by choice of side 22

Haddock Sandwich:

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

Alex's Own:




10oz. 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:

- Hand-Cut French Fries 
- Macaroni Salad
- Smashed Potatoes
- Side Salad 
- Cottage Cheese 

FEATURES

Ahi Tuna:

fresh, never frozen, 6oz. Ahi Tuna, grilled rare, over crispy wontons, topped with a sweet chile cilantro-lime salsa, sprinkled with toasted sesame seeds & accompanied by a side of wasabi and pickled ginger 30

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 39

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 handmade in-house fettuccine 29

12 oz. Bone-In Prime Pork Chop

rosemary grilled over a potato pancake & completed with Cabernet demi-glacé 34

Shrimp Alexander:

4 jumbo shrimp wrapped in Smokeman Bacon, crispy broiled and finished with spinach, baby Swiss and sherry-cream sauce 29 GF

Blackened Salmon:

fresh, not frozen, 8oz. 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 amazing grains mozzarella garlic bread, served with a side of ricotta cheese 27

Seafood Fra Diavolo:

shrimp, clams, mussels, calamri & sausage with sautéed peppers and onions in a sweet, yet somewhat spicy red sauce, tossed with handmade in-house fettuccine 35

Chicken & Waffles:

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

SHAREABLE SIDES

Loaded Fries

hand-cut French fries, Togarashi dusting, smoked Gouda, Cojita, green onion & bacon 12

Handmade In-House Fettuccine

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

Jammin’ Mac

radiator, bacon jam, smoked Gouda cheese sauce, scallions,

peppadew & crispy fried onions 11

Parmesan Crusted Asparagus 9 GF

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. 8

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

Sweet Solutions Cupcake:

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

Cheesecake:

cheesecake topped with fresh strawberries, whipped cream,

crumbled graham crackers, and vanilla drizzle 10

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

Smoked Cinnamon & Maple Whiskey Sour

Knob Creek Bourbon Whiskey, fresh lemon juice, Pure New York Maple Syrup, garnished with a cinnamon stick & smoked table-side 13

Pomegranate Mule

Tito’s Handmade Vodka, fresh lime & pomegranate juice, topped with ginger beer & garnished with pomegranates 13

KiX Cranberry Spritz

Empress 1908 gin, fresh lemon juice, cranberry juice, house-made simple syrup, topped with Prosecco 11

Colombian Martini

Tito’s Handmade Vodka, 3 Olives Vanilla Vodka, Bailey’s, house-made espresso & finished with three beans to represent health, wealth & happiness 16

WINE LIST

Sparkling Wines

| | Glass/Bottle |
|---|----------------|
| Vivissimo Prosecco, Italy | 9 (glass only) |
| Lady of Lakes Sparkling Moscato, Finger Lakes | 10/31 |

White Wines

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|---|---------|
| 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 |

Rose Wines

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|---------------------------------------|---------|
| Barefoot White Zinfandel, California | 8.50/28 |
| Heron Hill Eclipse Rose, Finger Lakes | 8.50/28 |

Red Wines

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| 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 |