

kendall's

B R A S S E R I E

appetizers

FRENCH ONION SOUP 15.0
CAMELIZED ONIONS, CRISPY FRENCH BREAD, MELTED GRUYÈRE & PARMESAN CHEESE

CREAMY VEGETABLE SOUP 14.0
TOASTED FRENCH BREAD, BASIL OIL, HERBS, CRACKED BLACK PEPPER

PEI MUSSELS 26.0
WHITE WINE, SHALLOT, GARLIC, LEMON, BUTTER, BAGUETTE
FRIES +10

SMOKED SALMON DIP 26.0
CREAM CHEESE, CHIVES, SHALLOT, LEMON, EVERYTHING SEASONING, BAGUETTE

LOADED FRIES 20.0
CRISPY FRENCH FRIES, MORNAY CHEESE SAUCE, BRAISED SHORT RIB, CAMELIZED ONION, CHIVE, DIJONNAISE, KETCHUP

TOMATO AND BASIL CLAMS 26.0
WHITE WINE TOMATO BROTH, BASIL, TOASTED BAGUETTE

BALSAMIC GLAZED BRUSSELS 12.0
APRICOTS, LAURA CHENEL GOAT CHEESE

SHRIMP COCKTAIL 21.0
BLACK TIGER SHRIMP, LEMON, COCKTAIL SAUCE

FRUIT & BERRY BOWL
12.0

salads

ADD 4OZ STEAK +16 | 6OZ CHICKEN +11 | 4OZ SHRIMP +12 | 4OZ SALMON +15
2OZ ANCHOVY +6

CAESAR SALAD 17.0
ROMAINE, SHAVED SHALLOTS, AGED PARMESAN, CAESAR DRESSING, PARMESAN CROUTONS

BEET SALAD 16.0
LOCAL SPRING GREENS MIX, ROASTED BEETS, CANDIED WALNUTS, GOAT CHEESE, BASIL OIL, BUTTERMILK DRESSING

LITTLE GEM SALAD 16.0
LOCAL GEM LETTUCE, RADISH, CUCUMBER, CHERRY TOMATO, SHAVED CARROT, CHAMPAGNE VINAIGRETTE

entrées

FRENCH TOAST 17.0
BRIOCHE, MAPLE SYRUP, WHIPPED BUTTER, BERRY COMPOTE

BREAKFAST SCRAMBLE 17.0
SCRAMBLED EGGS, BACON, CRISPY POTATOES, KETCHUP, DIJONNAISE

KENDALL'S BREAKFAST SANDWICH 17.0
SCRAMBLED EGGS, BACON, GRUYÈRE CHEESE, DIJONNAISE, TOASTED BRIOCHE BUN, CRISPY BREAKFAST POTATOES

CHICKEN BLT 22.0
PAN SEARED CHICKEN BREAST, BACON, LETTUCE, TOMATO, DIJONNAISE, BRIOCHE BUN
FRIES +10 MORNAY CHEESE SAUCE +4

LE BURGER 24.0
BEEF & SHORT RIB PATTY, GRUYÈRE CHEESE, BIB LETTUCE, TOMATO, CAMELIZED ONION, DIJONNAISE
FRIES +10 MORNAY CHEESE SAUCE +4

PEPPER CRUSTED 6 OZ FLAT IRON STEAK & EGGS 34.0
SCRAMBLED EGGS, CRISPY POTATOES, BORDELAISE, HERB BUTTER
MORNAY CHEESE SAUCE +4

accompaniments

CRISPY FRIES 10.0
CHOPPED PARSLEY, DIJONNAISE
TRUFFLE +2 MORNAY CHEESE SAUCE +4

CRISPY POTATOES 8.0
GOLDEN BROWN FINGERLING POTATOES, HERBS, DIJONNAISE, KETCHUP
MORNAY CHEESE SAUCE +4

SOURDOUGH TOAST 4.0
HERB GARLIC BUTTER

RATATOUILLE 12.0
EGGPLANT, RED ONIONS, SQUASH, TOMATOES, BASIL OIL

CHEESE PLATE
CHEF'S SELECTION OF THREE ARTISANAL CHEESES AND SEASONAL ACCOMPANIMENTS

28.0

CHARCUTERIE PLATE
CHEF'S SELECTION OF THREE ARTISANAL MEATS AND SEASONAL ACCOMPANIMENTS

34.0

CHEESE AND CHARCUTERIE PLATE
CHEF'S SELECTION OF THREE MEATS, TWO CHEESES AND SEASONAL ACCOMPANIMENTS

38.0

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

kendall's

B R A S S E R I E

cocktails 16.0

KENDALL'S SPRITZ

WHITE WINE, LILLET BLANC, ELDERFLOWER, ROSEWATER, SODA

TREBLE MAKER

VODKA, LILLET ROSE, FRESH LEMON, GRAPEFRUIT SODA, PEYCHAUDS

LOCAL CELEBRITY

TEQUILA, FRESH LIME, MANDARIN AGAVE, COINTREAU, JALAPENO SALT

MAESTRO

RYE WHISKEY, FRESH LEMON, DRY CURACAO, APRICOT, ORANGE BLOSSOM HONEY

BOULEVARDIER

BOURBON, SWEET VERMOUTH, CAMPARI, CHOCOLATE BITTERS

MADRIGAL

COGNAC, CALVADOS, SWEET VERMOUTH, CAFE LOLITA

temperance 13.0

0% SPRITZ

NON-ALCOHOLIC ITALIAN ORANGE, GRAPEFRUIT SODA, ORANGE BITTERS

FAUX-GRONI

0% LONDON DRY GIN, BITTER, LYRE'S APERITIF ROSSO

EASTSIDE

SEEDLIP GROVE, FRESH LIME, CUCUMBER, MINT, SODA

PREACHER

ZERO PROOF WHISKEY, GINGER, MEYER LEMON, GREEN TEA, CAYENNE

wine

bubbles

glass / bottle

PROSECCO, Scarpetta, Grave del Friuli, Italy, 2020
BRUT ROSE, Pierre Sparr, Cremant d'Alsace, France, NV
CHAMPAGNE, Piper Heidsieck 1785, Champagne, France NV

14.0 / 56.0
16.0 / 64.0
25.0 / 100.0

white

GRUNER VETLINER, Domaine Wachau, Federspeil, 2020
GARGANEGA, Pieropan Soave Classico, Veneto, 2020
SAUVIGNON BLANC, Mantanzas Creek, Sonoma Cty, 2019
CHARDONNAY, Copain 'Tous Ensemble, Sonoma Cty, 2017
CHARDONNAY, Au Bon Climat, Santa Barbara Cty, 2020

13.0 / 52.0
14.0 / 56.0
15.0 / 60.0
14.0 / 56.0
16.0 / 64.0

rosé

ROSÉ, Chateau Des Demoiselles, Provence, France, 2020

15.0 / 60.0

red

PINOT NOIR, Chalone Vineyard, Monterey County, 2019
BOURGOGNE ROUGE, Domaine Faiveley, 2019 375mL
SANGIOVESE, Brancaia 'Tre Rosso', Tuscany, Italy, 2018
BORDEAUX, Medoc, Clement Saint-Jean, France, 2015
RHONE BLEND, Paul Jaboulet 'Les Cypres', Vacqueyras, 2016
CABERNET SAUVIGNON, Daou, Paso Robles, CA 2020

17.0 / 68.0
20.0 / 40.0
15.0 / 60.0
13.0 / 52.0
14.0 / 56.0
16.0 / 64.0

• INQUIRE FOR OUR FULL BOTTLE SELECTION AND RESERVE LISTS •

beer

STELLA ARTOIS

PILSNER | BELGIUM

7.0

EL SULLY MEXICAN-STYLE LAGER

21ST AMENDMENT BREWERY | CALIFORNIA

7.0

MADEWEST PALE ALE

MADEWEST BREWING COMPANY | CALIFORNIA

9.0

BROKEN SKULL IPA

EL SEGUNDO BREWING CO. | CALIFORNIA

9.0

NITRO VANILLA CREAM ALE

MOTHER EARTH BREWING | CALIFORNIA

9.0

REAL DRY APPLE CIDER

STEM CIDERS | COLORADO

9.0

UNIBROU LA FIN DU MONDE

BOTTLED | TRIPEL | QUEBEC

9.0

DELICIOUS IPA

BOTTLED | STONE BREWING | CALIFORNIA

9.0

BLOOD-ORANGE MINT HARD KOMBUCHA

BOTTLED | JUNESHINE | CALIFORNIA

10.0

HEINEKEN ALCOHOL-FREE BEER

BOTTLED | HEINEKEN | HOLLAND

8.0