

kendall's

B R A S S E R I E

appetizers

ONION SOUP GRATINEE <i>OSSAU IRATY, GRUYÈRE, COUNTRY BREAD</i>	15.0
CREAMY BUTTERNUT SQUASH SOUP <i>CREAM, SAGE LEAVES, APPLE CREAM, TOAST</i>	12.0
PROVENCAL MOULES <i>PEI MUSSELS, WHITE WINE, MUSTARD MEUNIÈRE BROTH</i>	24.0
GLAZED DUCK <i>APPLE ONION SOUBISE, PEPPERCORN BORDELAISE, CANDIED WALNUTS</i>	17.0
CURED SALMON TARTINE <i>HOUSE CURED SALMON, CUCUMBERS, CAPERS, TARRAGON YOGURT, SOURDOUGH</i>	16.0
JAMBON TOAST <i>PROSCIUTTO, GOAT CHEESE AND SUNCHOKE PUREE, SHALLOTS, SORREL, SOURDOUGH</i>	21.0
RATATOUILLE <i>EGGPLANT, RED ONIONS, SQUASH, TOMATOES, GARLIC-BASIL PURÉE, HERB-CROUTONS</i>	12.0

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

salads

ADD 4OZ STEAK +14 | 6OZ CHICKEN +11 | 4OZ SHRIMP +11 | 5OZ SALMON +15

BAGNA CAUDA CAESAR <i>ROMAINE, KALE, TOMATOES, SHALLOTS, ANCHOVY-PARMESAN DRESSING, BRIOCHE CROUTONS</i>	17.0
FARMHAND GREENS <i>SPICY GREENS MIX, ROASTED BEETS, PICHOLINE OLIVES, MUSTARD-TARRAGON VINAIGRETTE</i>	16.0
PRAWNS & ENDIVES <i>PRAWNS, CHARRED ENDIVES, FRISSE, EGGPLANT PUREE, GOAT CHEESE, MUSTARD-TARRAGON VINAIGRETTE</i>	24.0
SEASONAL HOUSE SALAD <i>ARUGULA, SPICY GREENS, SEASONAL FRUIT, CANDIED WALNUTS, STRAWBERRY CHAMPAGNE VINAIGRETTE</i>	14.0

entrées

PAN ROASTED BARRAMUNDI <i>RAPINI, TARRAGON YOGURT, PERSILLADE, SUMAC</i>	38.0
SLOW-BRAISED BEEF BOURGUIGNON <i>RED WINE, RUTABAGA MASH, VEGETABLES, CRISPY SHALLOTS, GREENS</i>	38.0
CRISPY CHICKEN À L'ANGLAISE <i>MUSHROOMS, PEAS, FINGERLING POTATOES, SUPREME SAUCE, CILANTRO</i>	34.0
FLAT IRON STEAK WITH HERB BUTTER <i>BASIL-ARUGULA PISTOU, PEPPERCORN BORDELAISE, FRITES</i>	44.0
BUERRE BLANC SALMON <i>ATLANTIC SALMON, ARTICHOKE HEARTS, FENNEL BUERRE BLANC, SUGAR SNAP PEAS</i>	27.0
ROASTED LAMB RACK <i>NEW ZEALAND LAMB, ANCIENT GRAINS AND KALE, PISTACHIOS, MINT-GREEN PEA PURÉE</i>	42.0

accompaniments

TRUFFLE FRIES <i>HERBS DE PROVENCE, DIJONNAISE</i>	10.0
ROASTED MUSHROOMS <i>SHALLOTS, GARLIC, PARSLEY</i>	10.0
FIG BREAD <i>HERB GARLIC BUTTER</i>	7.0
VERJUS BRUSSELS <i>POMEGRANATES, APRICOTS, CRISPY BACON, LAURA CHENEL GOAT CHEESE</i>	11.0

sweets

CHOCOLATE POT DE CREME <i>VALRHONA CHOCOLATE, WHIPPED CREAM, PISTACHIO MERINGUE</i> 11.0
ORANGE CRÈME BRÛLÉE <i>BURNT ORANGE CUSTARD, ORANGE SEGMENTS</i> 11.0
FRUITS & SWEET CRÈME FRAÎCHE <i>CANDIED WALNUTS, VANILLA GLAZE, MINT</i> 12.0

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 •

draught

APPLE JASMINE HARD KOMBUCHA

BOOCHCRAFT | CALIFORNIA

9.0

STELLA ARTOIS

PILSNER | BELGIUM

7.0

PACIFICO

LAGER | MEXICO

7.0

ANGEL CITY IPA

ANGEL CITY BREWING | CALIFORNIA

9.0

PALE ALE

SIERRA NEVADA BREWING | CALIFORNIA

9.0

NITRO VANILLA CREAM ALE

MOTHER EARTH BREWING | CALIFORNIA

9.0

packaged

BUD LIGHT

LAGER

6.0

KRONENBOURG BLANC

WITBIER

9.0

KRONENBOURG 1664

PALE LAGER

9.0

BELLS AMBER

AMBER ALE

9.0

UNIBROU LA FIN DU MOND

TRIPLE

9.0

STONE DELICIOUS IPA

IPA

9.0

PACIFIC COAST APPLE

PINOT GRIGIO CIDER

9.0

• dine •

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