

# kendall's

B R A S S E R I E

## appetizers

<b>FRENCH ONION SOUP</b>	<b>15.0</b>
<i>CARAMELIZED ONIONS, CRISPY FRENCH BREAD, MELTED GRUYÈRE &amp; PARMESAN CHEESE</i>	
<b>CREAMY VEGETABLE SOUP</b>	<b>14.0</b>
<i>TOASTED FRENCH BREAD, BASIL OIL, HERBS, CRACKED BLACK PEPPER</i>	
<b>PEI MUSSELS</b>	<b>26.0</b>
<i>WHITE WINE, SHALLOT, GARLIC, LEMON, BUTTER, BAGUETTE FRIES +10</i>	
<b>SMOKED SALMON DIP</b>	<b>26.0</b>
<i>CREAM CHEESE, CHIVES, SHALLOT, LEMON, EVERYTHING SEASONING, BAGUETTE</i>	
<b>LOADED FRIES</b>	<b>20.0</b>
<i>CRISPY FRENCH FRIES, MORNAY CHEESE SAUCE, BRAISED SHORT RIB, CARAMELIZED ONION, CHIVE, DIJONNAISE, KETCHUP</i>	
<b>TOMATO AND BASIL CLAMS</b>	<b>26.0</b>
<i>WHITE WINE TOMATO BROTH, BASIL, TOASTED BAGUETTE</i>	
<b>BALSAMIC GLAZED BRUSSELS</b>	<b>12.0</b>
<i>APRICOTS, LAURA CHENEL GOAT CHEESE</i>	
<b>SHRIMP COCKTAIL</b>	<b>21.0</b>
<i>BLACK TIGER SHRIMP, LEMON, COCKTAIL SAUCE</i>	

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

## salads

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

<b>CAESAR SALAD</b>	<b>17.0</b>
<i>ROMAINE, SHAVED SHALLOTS, AGED PARMESAN, CAESAR DRESSING, PARMESAN CROUTONS</i>	
<b>BEET SALAD</b>	<b>16.0</b>
<i>LOCAL SPRING GREENS MIX, ROASTED BEETS, CANDIED WALNUTS, GOAT CHEESE, BASIL OIL, BUTTERMILK DRESSING</i>	
<b>LITTLE GEM SALAD</b>	<b>16.0</b>
<i>LOCAL GEM LETTUCE, RADISH, CUCUMBER, CHERRY TOMATO, SHAVED CARROT, CHAMPAGNE VINAIGRETTE</i>	

## entrées

<b>BRAISED SHORT RIB</b>	<b>44.0</b>
<i>WHIPPED POTATO PUREE, BABY ROOT VEGETABLES, BORDELAISE</i>	
<b>SEARED CHICKEN BREAST</b>	<b>34.0</b>
<i>CRISPY POTATOES, ROASTED MUSHROOMS, BABY CARROTS, MORNAY SAUCE, CHICKEN JUS</i>	
<b>SALMON BEURRE BLANC</b>	<b>38.0</b>
<i>ATLANTIC SALMON FILET, CRISPY CAULIFLOWER, ASPARAGUS, FRISEE SALAD, BASIL OIL, BEURRE BLANC</i>	
<b>LE BURGER</b>	<b>24.0</b>
<i>BEEF &amp; SHORT RIB PATTY, GRUYÈRE CHEESE, BIB LETTUCE, TOMATO, CARAMELIZED ONION, DIJONNAISE FRIES +10 MORNAY CHEESE SAUCE +4</i>	
<b>CLAM &amp; MUSSEL LINGUINE</b>	<b>38.0</b>
<i>WHITE WINE &amp; GARLIC BUTTER, PARMESAN, FINE HERBS, BAGUETTE</i>	
<b>VEGAN PASTA</b>	<b>32.0</b>
<i>MARINARA, ASPARAGUS, MUSHROOMS, HERBS</i>	
<b>PEPPER CRUSTED FLAT IRON STEAK FRITES</b>	<b>46.0</b>
<i>PEPPER SEARED 8OZ FLAT IRON STEAK, FRENCH FRIES, BORDELAISE, HERB BUTTER MORNAY CHEESE SAUCE +4</i>	

## meats & cheeses

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

**28.0**

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

**34.0**

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

**38.0**

## accompaniments

<b>CRISPY FRIES</b>	<b>10.0</b>
<i>CHOPPED PARSLEY, DIJONNAISE TRUFFLE +2 MORNAY CHEESE SAUCE +4</i>	
<b>ROASTED MUSHROOMS</b>	<b>12.0</b>
<i>SHALLOTS, GARLIC, PARSLEY</i>	
<b>BREAD BASKET</b>	<b>5.0</b>
<i>BAGUETTE, CRANBERRY WALNUT ROLLS, HERB GARLIC BUTTER</i>	
<b>FRENCH GREEN BEANS</b>	<b>12.0</b>
<i>ONIONS, GARLIC, SHALLOTS, WHITE WINE</i>	
<b>RATATOUILLE</b>	<b>12.0</b>
<i>EGGPLANT, RED ONIONS, SQUASH, TOMATOES, BASIL OIL</i>	
<b>BUERRE BLANC ASPARAGUS</b>	<b>12.0</b>
<i>WHITE WINE, BUTTER</i>	

# 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 •

## beers & more

### 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

### UNIBROUE 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