

kendall's

B R A S S E R I E

appetizers

FRENCH ONION SOUP 15.0

CARAMELIZED 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
TRUFFLE 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, CARAMELIZED 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

**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

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

BRAISED SHORT RIB 44.0

WHIPPED POTATO PUREE, BABY ROOT VEGETABLES, BORDELAISE

SEARED CHICKEN BREAST 34.0

CRISPY POTATOES, ROASTED MUSHROOMS, BABY CARROTS, MORNAY SAUCE, CHICKEN JUS

SALMON BEURRE BLANC 38.0

ATLANTIC SALMON FILET, CRISPY CAULIFLOWER, ASPARAGUS, FRISEE SALAD, BASIL OIL, BEURRE BLANC

LE BURGER 24.0

BEEF & SHORT RIB PATTY, GRUYÈRE CHEESE, BIB LETTUCE, TOMATO, CARAMELIZED ONION, DIJONNAISE
TRUFFLE FRIES +10
MORNAY CHEESE SAUCE +4

CLAM & MUSSEL LINGUINE 38.0

WHITE WINE & GARLIC BUTTER, PARMESAN, FINE HERBS, BAGUETTE

VEGAN PASTA 32.0

MARINARA, ASPARAGUS, MUSHROOMS, HERBS

PEPPER CRUSTED FLAT IRON STEAK FRITES 46.0

PEPPER SEARED 8OZ FLAT IRON STEAK, FRENCH FRIES, BORDELAISE, HERB BUTTER
MORNAY CHEESE SAUCE +4

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

CRISPY FRIES 10.0

CHOPPED PARSLEY, DIJONNAISE
TRUFFLE +2
MORNAY CHEESE SAUCE +4

ROASTED MUSHROOMS 12.0

SHALLOTS, GARLIC, PARSLEY

BREAD BASKET 5.0

BAGUETTE, CRANBERRY WALNUT ROLLS, HERB GARLIC BUTTER

FRENCH GREEN BEANS 12.0

ONIONS, GARLIC, SHALLOTS, WHITE WINE

RATATOUILLE 12.0

EGGPLANT, RED ONIONS, SQUASH, TOMATOES, BASIL OIL

BUERRE BLANC ASPARAGUS 12.0

WHITE WINE, BUTTER

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

UNIBROUE LA FIN DU MONDE

BOTTLED | TRIPEL | QUEBEC

9.0

BELLS AMBER ALE

BOTTLED | BELLS BREWERY | MICHIGAN

9.0