



THE  
MONK'S  
KETTLE

**Deschutes Brewery  
Beer Dinner**

Mixed Greens

Mixed Greens with Mirror Pond Strawberry Vinaigrette, fresh Strawberries, Shaved Red Onion,  
Maytag Blue Cheese Crumbles and Candied Walnuts

Beer pairing: Mirror Pond Pale (American Pale - 5.5% ABV)

Roasted Tomato Basil Bisque

Local Roma Tomatoes roasted in Cinder Cone Red, Fresh Organic Basil, Yukon Gold Potatoes,  
Onion and natural Cream, topped with Crispy Basil Croutons

Beer pairing: Cinder Cone Red (American Red - 5.4% ABV)

Roasted Game Hen

Rosemary Roasted Game Hen, Roasted Baby Red Potatoes, Fresh Delta Asparagus,  
Red Chair IPA Jus de Poulet

Beer pairing: Red Chair IPA (American IPA - 6.4% ABV)

Chateaubriand

Hand-cut Chateaubriand cooked mid-rare, Yukon Gold Potato & Parsnip Puree, Wilted Escarole,  
Maytag Blue Cheese Butter, Mirror Mirror Barleywine Demi-glace

Beer pairing: Mirror Mirror (Barleywine - 11.0% ABV)

Chocolate Fondant Cake

Maraschino Cherry stuffed Chocolate Fondant Cake with Black Butte XX Chocolate Sauce

Beer pairing: Black Butte XX (Whiskey-Aged Porter with Cocoa Nibs & Coffee Beans - 11.0% ABV)

We here at the Kettle take great pride in using only the freshest and highest quality ingredients whenever possible - from locally and organically farmed produce, to "never-ever" meats, air-chilled poultry, sustainable seafood, and artisan breads and cheeses. Preserving our local farms and businesses is vitally important. We'll do that. You can help.

Executive Chef Kevin Kroger

Sous Chef Adam Milo

\*We're required by law to inform you that consuming raw or uncooked food can increase your chances of acquiring a foodborne illness