



THE MONK'S KETTLE

Ice Breakers

Artisan cheese plate with candied walnuts, organic Marshall's Farm honey,
balsamic reduction, fresh Bosc pear, Metropolis bigio

\$12.50 for 2 Choices:

Cypress Grove Humboldt Fog (goat's milk) - CA

Robiola (cow, sheep and goat's milk) - ITA

Comté (cow's milk) - FRA

Yellow Buck Camembert (cow's milk) - CA

Rogue Smoked Blue (cow's milk) - OR

Fiscalini Cheddar (cow's milk) - CA

Beer pairing: Ask your server for a recommendation

Charcuterie Plate with pate, house-cured magret duck prosciutto, house-made sausage,
Hobbs salami, artisan prosciutto, cornichons, stone ground mustard,
cherry tomatoes and Metropolis bigio loaf

\$16.50

Beer Pairing: Amber or Pale Ale

Barrilla elbow Macaroni, house-made cheddar ale sauce and toasted bread crumbs
presented in a mini Cast Iron Skillet

\$12.50

Add House-cured maple smoked bacon \$1.50

Beer pairing: Grandpa's Suds, IPA or Sweet Stout

Giant Pretzel with stone-ground mustard and house-made cheddar ale sauce

\$8.75

Beer Pairing: ESB or Amber Ale

Fries with chipotle ketchup, herbed aioli and curry aioli

\$5.50

Beer Pairing: Insert your favorite beer here

Between Bread

All sandwiches served with fries or substitute a salad for \$2.50

Additional Topping Choices:

Blue, White Cheddar, Monterey Jack \$1.50

House-cured maple smoked bacon \$2.00

Mushrooms \$1.00

Caramelized cipollini onions \$2.00

Fire grilled '38 North' Chicken breast with house-cured pepper crusted bacon, herb aioli, brie,
lettuce, organic tomato and fresh red onion served on a Metropolis poppyseed kaiser bun

\$13.00

Beer Pairing: Pale Ale, Dry Porter or Belgian Tripel

House-ground 'Premium Gold Natural Angus' Burger, with lettuce, organic tomatoes,
and fresh red onions on a Metropolis sesame bun

\$11.50

Beer Pairing: Dry Stout, Altbier or Pale Ale

The Monk's Kettle - 3141 16th St. - 415.865.9523 - www.monkskettle.com

An 18% gratuity will be added to all parties of 6 or more



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House made Veggie Burger, organic tomatoes,
fresh onion and lettuce, served on a Metropolis sesame bun
\$11.00

Beer Pairing: Pilsner, Hefeweizen or a Brown Ale

Fresh Turkey Burger pan seared, topped with
organic tomato, lettuce and onion and served on a Metropolis sesame bun
\$12.00

Beer Pairing: Brown Ale, IPA or Belgian Strong Dark

Fire grilled fresh Loch Duart Salmon prepared medium rare, olive tapenade aioli, fried shallots and
organic baby arugula served on a toasted Metropolis Italian baguette
\$14.50

Beer Pairing: Belgian Pale Ale, Belgian Singel or ESB

House-ground 'Premium Gold Natural' Lamb Burger with lettuce, organic tomatoes,
fresh red onions and a cucumber mint tzatziki sauce on a Metropolis sesame bun
\$13.50

Beer Pairing: ESB, Belgian Strong Pale or a Weizenbock

'Coleman Natural Hampshire' beer-braised Pulled Pork with house made Porter BBQ sauce,
served on a Metropolis poppyseed kaiser bun with jicama slaw
\$12.25

Beer Pairing: Belgian Strong Dark, Coffee Porter or Rauschbier

'Premium Gold Natural Angus' Flank Steak grilled to order and served on a Metropolis Italian baguette
with blue cheese aioli and organic baby arugula
\$13.75

Beer Pairing: Pale Ale, Dry Porter or Belgian Strong Pale

Suggested Dessert Beverages

		ABV	Price
Midas Touch Golden Elixir.....	Dogfish Head, Milton, DE	9.0.....	\$9.50
Adam.....	Hair of the Dog Brewery, Portland, OR	10.0.....	\$14.25
Mirror Mirror (22 oz).....	Deschutes Brewery, Bend, OR.....	11.0.....	\$27.00
Coffee Porter (330 ml)	Meantime Brewing Co., London, ENG	6.0.....	\$12.25
Speedway Stout (750 ml)	AleSmith Brewing, San Diego, CA.....	12.0.....	\$35.00

We here at the Kettle take great pride in using only the freshest and highest quality ingredients - 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

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

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