

THE MONK'S KETTLE

Ice Breakers

Jude's Vegan chili

Bowl: \$8.75 Cup: \$6.00

Add Chipotle Crème Fraiche \$1.50

Beer Pairing: Altbier, Belgian Wit or Belgian Tripel

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

\$12.50 for 2 Choices:

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

Comté (cow's milk) - FRA

Rogue Smoked Blue (cow's milk) - OR

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

Yellow Buck Camembert (cow's milk) - CA

Fiscalini Cheddar (cow's milk) - CA

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

\$16.50

Beer Pairing: Amber or Pale Ale

Baked Laura Chenel goat cheese, roasted garlic, wilted organic spinach, tomato salsa and Metropolis bigio

\$12.00

Beer Pairing: Belgian Tripel or Pilsner

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

Black bean cakes with roasted corn salsa and chipotle crème fraiche

\$9.00

Beer Pairing: Pilsner or Belgian Pale Ale

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

Ruffage

Available Additions to any Salad: Grilled Salmon \$8.00 Grilled Chicken \$8.00 Grilled Steak \$9.00

Organic baby arugula, sliced organic apples, candied walnuts,
shaved asiago cheese and an apple-cider vinaigrette

\$10.50

Beer Pairing: Pilsner or Pale Ale

Organic baby spinach with caramelized red onion, french feta cheese, dried cranberries
and slivered almonds, tossed in a tahini goddess dressing

\$10.00

Beer Pairing: Dunkel Weizen, Belgian Pale or Amber Ale

Organic mixed greens, Cara Cara oranges, toasted pine nuts,
Maytag blue cheese and a champagne vinaigrette

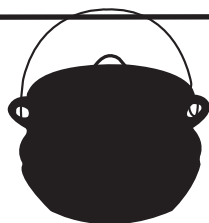
\$10.00

Beer Pairing: Hefe Weizen, Flanders Brown ale or Bier de Champagne

Wedge of iceberg lettuce, house-cured maple smoked bacon and cherry tomatoes
topped with Point Reyes blue cheese dressing

\$10.50

Beer Pairing: Scottish Ale, Sweet Stout or Belgian Dubbel



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Between Bread

All sandwiches served with Fries or substitute a Side Salad for \$2.50

Additional Topping Choices:

Blue, White Cheddar, Monterey Jack \$1.50
Mushrooms \$1.00

House-cured maple smoked bacon \$2.00
Caramelized cipolini 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

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

Beer Pairing: Pilsner, Hefeweizen or a Brown Ale

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

Fresh Turkey Burger pan seared, topped with organic tomato, lettuce and fresh red onion 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 Strong Pale, Belgian Tripel or ESB

'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 Rauchbier

'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

Center Stage

'Coleman Natural Hampshire' Beer & Cider Brined Pork Chop with cheddar scallion potato cake, caramelized brussels sprouts, house-cured maple smoked bacon, and stone-ground mustard ale sauce
\$24.50

Beer Pairing: IPA or Belgian Pale Ale

Pan Seared '38 North' Bone-in Chicken Breast with thyme roasted fingerling potatoes, fresh Blue Lake green beans and mushroom demi-glace
\$19.50

Beer Pairing: Amber, Altbier or a Belgian Strong Dark

'Nature Well Angus' Skirt Steak marinated in Pale ale, grilled to order with red wine shallot butter, demi-glace, organic mixed greens salad and fries
\$21.50

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

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

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

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