



### Snacks

Chile and honey roasted hazelnuts .....	4
Daily Pickle .....	4
Elves on horseback, pale ale gastrique .....	8
Cornmeal fried oysters, house hot sauce, cucumber ketchup .....	2.75 each
Old school pretzel knot, cheddar fondue, house mustard .....	4.5 per pretzel
Fries, house mustard .....	half for 4, full for 6
Selection of cheeses (soft, hard or stinky), toasted acme bread, and accompaniments .....15 for all three or 10 for two	

### Small Plates

House salad of winter chicories, toasted hazelnuts, fromage blanc, currants.....	8
Beer Pairings: Belgian IPA, <b>Mirror Pond Pale Ale</b>	
Salad of frisee, roasted beets, grapefruit, pickled red onion, candied pecans .....	9
Beer Pairings: Hefeweizen, Belgian Pale, <b>Red Chair Northwest Pale Ale</b>	
House smoked ham and cheese, toasted acme baguette, tomato soup shot	12
Beer Pairings: Belgian Tripel, Flanders Sour, <b>The Abyss</b>	
Roasted mushroom risotto, aged white cheddar .....	15
Beer Pairings: Scottish Ale, Belgian Stong Pale, <b>Hop Henge Imperial IPA</b>	
Braised beef cheeks, polenta, melted leeks, horseradish cream.....	13
Beer Pairings: Black IPA, Dark Lager, <b>Obsidian Stout</b>	
Toad in the hole with housemade fennel sausage, braised cabbage.....	10
Beer Pairings: Belgian Dubbel, Doppelbock, <b>Red Chair Northwest Pale Ale</b>	
Buttermilk fried rabbit, house sauerkraut, apple mostarda.....	15
Beer Pairings: Hefeweizen, Belgian Pale Ale, <b>Mirror Pond Pale Ale</b>	
Braised pork belly, burnt ends hash .....	11
Beer Pairings: <b>The Abyss 2009, Hop Henge Imperial IPA, Jubel 2010,</b>	
Mussels, Belgian ale, garlic, basil, toasted acme levain	13
Beer pairing: Belgian Wit, Gose, <b>Mirror Pond Pale Ale</b>	

### Featured Specials

Created by Deschutes' Chef Matt Neltner

Brewers mustard braised pork with malted mashed potatoes and roasted beets .	21
Beer Pairings: <b>Mirror Mirror Barleywine</b>	
Preserved lemon & pale ale wort King Salmon with mushroom barley risotto ..	27
Beer Pairings: <b>Mirror Pond Pale Ale</b>	

### Large Plates

Fresh ground burger, onion jam, aged white cheddar, acme pain de mie, fries ..	13
add house cured pepper bacon .....	2
Beer Pairings: <b>Black Butte XXI Imperial Porter</b>	
Chicken paillard, bacon jam, frisee, acme focaccia, fries.....	13
Beer Pairings: <b>Red Chair Northwest Pale Ale</b>	
House made meatloaf grinder, preserved tomato relish, acme torpedo, fries .....	12
Beer Pairings: <b>The Abyss 2010</b>	
Butter bean cassoulet, heirloom carrots, sourdough breadcrumbs .....	18
Beer Pairings: <b>Obsidian Stout</b>	
Grilled pacific tombo tuna, cauliflower puree, turnips, pickled pepper, lemon...	23
Beer Pairings: <b>Mirror Pond Pale Ale</b>	
Three day ale bricked chicken, cranberry beans, harissa.....	19
Beer Pairings: <b>The Abyss 2010</b>	
Grilled tri-tip, duck fat potatoes, braised greens, salsa verde.....	24
Beer Pairings: <b>Obsidian Stout</b>	
Toasted farro, foraged mushrooms, winter squash, red onion.....	17
Beer Pairings: <b>Mirror Pond Pale Ale</b>	
Crispy duck confit with sweetbreads, foraged mushrooms, sage, marsala.....	25
Beer Pairings: <b>Jubel 2010</b>	
Seared diver scallops, crisp potato, braised greens, lobster butter.....	27
Beer Pairings: <b>Hop Henge Imperial IPA</b>	

The Monk's Kettle - 3141 16th St. - 415.865.9523 - [www.monkskettle.com](http://www.monkskettle.com)

We here at the Kettle take great pride in using only the freshest and highest quality ingredients whenever possible. Supporting farmers and producers of only the best and purest ingredients is our goal. We'll do that. You can help.

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

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