



**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, Pale Ale  
 Salad of frisee, roasted beets, grapefruit, pickled red onion, candied pecans ..... 9  
 Beer Pairings: Hefeweizen, IPA, Belgian Pale  
 House smoked ham and cheese, toasted acme baguette, tomato soup shot ..... 12  
 Beer Pairings: Belgian Tripel, Flanders Sour  
 Roasted mushroom risotto, aged white cheddar ..... 15  
 Beer Pairings: Scottish Ale, Belgian Strong Pale Ale  
 Braised beef cheeks, polenta, melted leeks, horseradish cream..... 13  
 Beer Pairings: Black IPA, Dark Lager, Brown Ale  
 Toad in the hole with housemade fennel sausage, braised cabbage..... 10  
 Beer Pairings: Belgian Dubbel, Doppelbock  
 Buttermilk fried rabbit, house sauerkraut, apple mostarda..... 15  
 Beer Pairings: Hefeweizen, Belgian Pale, ESB  
 Braised pork belly, burnt ends hash ..... 11  
 Beer Pairings: Stout, Imperial IPA, Dark Lager  
 Mussels, Belgian ale, garlic, basil, toasted acme levain ..... 13  
 Beer pairing: Belgian Witbier

**The Monk's Kettle welcomes Sean Clark from Steamwork's Brewing Company  
 Durango, CO**

Fromage Blanc empanadas, candied pecans, huckleberry ..... 9  
 Beer Pairings: IPA, Kölsch  
 Durango Style prime tri-tip, Yucca frites, chimichurri ..... 24  
 Beer Pairings: Altbier, Lager, Belgian Dark Ale

**Large Plates**

Fresh ground burger, onion jam, aged white cheddar, acme pain de mie, fries .. 13  
 add house cured pepper bacon ..... 2  
 Beer Pairings: Strong Ale, Dark Lager  
 Chicken paillard, bacon jam, frisee, acme focaccia, fries..... 13  
 Beer Pairings: IPA, Belgian Strong Pale, Pilsner  
 House made meatloaf grinder, preserved tomato relish, acme torpedo, fries ..... 12  
 Beer Pairings: Porter, Belgian Strong Dark  
 Butter bean cassoulet, heirloom carrots, sourdough bread crumbs ..... 18  
 Beer Pairings: Belgian Tripel, Doppelbock, ESB  
 Grilled pacific tombo tuna, cauliflower puree, turnips, pickled pepper, lemon... 23  
 Beer Pairings: Hefeweizen, Saison, Czeck Pilsner  
 Three day ale bricked chicken, cranberry beans, harissa..... 19  
 Beer Pairings: Brown Ale, Dry Stout, Belgian Dark  
 Grilled tri-tip, duck fat potatoes, braised greens, salsa verde..... 24  
 Beer Pairings: Lager, Black Ale, Altbier  
 Toasted farro, foraged mushrooms, winter squash, red onion..... 17  
 Beer Pairings: Czeck Pilsner, English Pale / Bitter  
 Crispy duck confit with sweetbreads, foraged mushrooms, sage, marsala..... 25  
 Beer Pairings: Bière de Garde, Imperial IPA, Scotch Ale  
 Seared diver scallops, crisp potato, braised greens, lobster butter..... 27  
 Beer Pairings: Belgian Tripel, American Wild Ale

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.