

The Kettle



Locally World Famous Since 1973

OPEN ALL NIGHT

WWW.THEKETTLE.NET

FOLLOW US 

SATISFACTION GUARANTEED
WE ARE HAPPY TO SUGGEST GLUTEN-FREE ITEMS FROM OUR MENU, PLEASE ASK YOUR SERVER
PLEASE NOTIFY US OF ANY FOOD ALLERGIES
(V) VEGAN

APPETIZERS

GARLIC STEAK-CUT FRIES	10.95
crispy thick cut fries tossed with fresh garlic, topped with our roasted garlic aioli & a sprinkle of grated parmesan cheese	
BUTTERMILK ONION RINGS	12.95
thick slices of onion are dipped in buttermilk, hand-breaded, & fried crispy, served with our avocado buttermilk ranch dressing	
CLASSIC RELISH TRAY	14.95
served with our avocado buttermilk ranch, celery, carrots, cucumber, radish, sugar snap peas, cherry tomatoes, pickles and pepperoncini	
PANKO CHICKEN TENDERS (7)	14.95
fresh boneless fillets are hand-breaded & fried, served with your choice of dipping sauce	
WITH SEASONED FRIES	17.95
CALIFORNIA TATER TOTS	13.50
topped with jack & cheddar cheese sauce, crispy bacon, chopped tomatoes, scallions & avocado buttermilk ranch	
SPICY CAULIFLOWER BITES (V)	12.95
fried crispy & tossed in sweet chili buffalo sauce then topped with scallions	
ZUCCHINI PARMESAN	14.95
zucchini sticks are seasoned, breaded & fried, then sprinkled with parmesan & served with your choice of dipping sauce	
HOT SPINACH & ARTICHOKE DIP	15.95
sun-dried tomatoes, swiss, jack & parmesan cheeses, served with warm pita bread	
BBQ POT ROAST QUESADILLA	16.50
a flour tortilla loaded with braised pot roast, bbq sauce, jack & tillamook cheddar, caramelized onion jam, avocado, & chopped tomatoes served with sour cream & fire roasted salsa	
FRIED PICKLE CHIPS	12.95
hand-cut, dredged and fried, served with honey mustard dressing	
BUFFALO TENDERS (7)	16.50
our panko chicken tenders tossed in spicy buffalo sauce, topped with blue cheese crumbles served with celery & carrot sticks & our housemade bleu cheese & avocado buttermilk ranch	
HOUSE CRAB CAKES	20.95
made by hand with lump blue crab meat, served over tartar sauce & topped with our fresh mango salsa & fresh scallions	

SOUPS

FRENCH MARKET ONION SOUP	13.95
topped with a thick layer of melted mozzarella & swiss served with parmesan garlic toast	
CHICKEN TORTILLA	13.95
topped with grated monterey jack, fresh cilantro & crispy tortilla strips	
TURKEY VEGETABLE	13.50
topped with fresh parsley	

ALL SOUPS COME WITH CHOICE OF
MUFFIN OR GARLIC TOAST

SALADS

WE SERVE ALL SALADS WITH A HONEY BRAN, CARROT RAISIN, BLUEBERRY CRUMB, ORANGE ZEST, COFFEE CAKE OR BANANA NUT MUFFIN	
DRESSINGS: avocado buttermilk ranch, 1000 island, balsamic vinaigrette (V), bleu cheese, honey mustard or olive oil & balsamic vinegar (V)	
PETITE SOUP & SALAD	17.95
a cup of any of our soups with a small caesar, chinese chicken or pulled chicken cobb salad	
SOUP & SALAD cup/bowl	19.95/20.95
a small crock of baked onion soup or a cup or bowl of the soup du jour & caesar, chinese chicken or pulled chicken cobb	
THE WEDGE	15.50
a crisp wedge of iceberg lettuce, creamy bleu cheese dressing, bleu cheese crumbles, chopped tomato, shredded carrots, red onion & scallions	
add smoked bacon	16.50
CHINESE CHICKEN SALAD	16.95
pulled chicken, scallions, chopped romaine, sweet red pepper, snap peas, toasted wontons & rice sticks, tossed in a sesame oil & rice vinegar dressing (Make it Vegan with Crispy Tofu!)	
PULLED CHICKEN COBB	17.95
pulled chicken, smoked bacon, avocado, green onions, grape tomatoes, crumbled bleu cheese & chopped iceberg lettuce with choice of dressing	
CALIFORNIA CHOP SALAD	17.95
chopped ham, grated tillamook cheddar, crispy bacon, hard egg, tomato, summer corn, chickpeas, red onion, shredded carrots, chopped romaine, iceberg, and pepperoncini with choice of dressing	
PANKO CHICKEN SALAD	17.95
crunchy boneless tenders served over chilled greens tossed with honey mustard dressing, half an avocado, grape tomatoes, hard cooked egg, sliced cucumber & radish sprouts	
BBQ PULLED CHICKEN SALAD	17.95
pulled bbq chicken, avocado, black beans, chopped tomato, shredded carrots, shaved radish, crispy tortilla strips, romaine & our cilantro buttermilk ranch	
CAESAR SALAD	15.95
with PULLED CHICKEN	18.95
with BLACKENED SALMON	19.95

SOUP DU JOUR

13.50 BOWL, SERVED 11 AM 'TILL GONE

MONDAY
CORN CHOWDER
TUESDAY
SPLIT PEA WITH SMOKED HAM
WEDNESDAY
PORTUGUESE SAUSAGE & BEAN
THURSDAY
BROCCOLI CHEESE
FRIDAY
NEW ENGLAND CLAM CHOWDER
SATURDAY
CREAM OF CHICKEN
SUNDAY
CREAMY TOMATO

WE PROUDLY MAKE ALL OF OUR SOUPS, DRESSINGS, MUFFINS, SAUCES AND MORE WITH RECIPES THAT HAVE BEEN DEVELOPED IN OUR KITCHEN OVER THE PAST 45 YEARS

OUR SANDWICHES & BURGERS ARE SERVED WITH A CHOICE OF
MIXED GREENS, HOMEMADE SOUP OR SEASONED FRIES & A PICKLE SPEAR

SANDWICHES

HALF A SANDWICH	12.95
half of a tuna, turkey salad or sliced turkey sandwich with fresh fruit	
GRILLED FOUR CHEESE DIP	14.95
the ultimate grilled cheese sandwich with tillamook cheddar, mozzarella, swiss & caramelized onion jam melted between two slices of parmesan crusted corn rye bread with french onion soup jus	
WALNUT TURKEY SALAD	16.95
on raisin bread with sliced tomato & iceberg lettuce	
BUFFALO CHICKEN SANDWICH	17.50
crispy boneless tenders tossed in spicy buffalo sauce with a little bleu cheese dressing & coleslaw on a brioche bun	
TUNA MANHATTAN	17.50
melted tillamook cheddar over white tuna salad, sliced avocado, vine ripe tomato & radish sprouts on a whole wheat bun	
1129 (V)	16.50
roasted garlic hummus, sliced tomato, red onion, fresh spinach, half an avocado, radish sprouts & balsamic vinaigrette on 9 grain wheat bread	
try it with swiss cheese	17.95
BRAISED POT ROAST DIP	18.50
caramelized onion jam, horseradish mayo & au jus on sweet french baguette	
try it as a melt with jack cheese on parmesan grilled sourdough	19.95
BLT & AVOCADO	17.50
thick cut bacon, crisp lettuce, sliced tomato, mayo & half an avocado on 9 grain wheat	
add a sunny side up egg	18.95
SHAVED HAM CUBANO	17.95
smoked ham & melted swiss with pickles & sweet hot beaver mustard on a toasted brioche bun	
GRILLED BBQ CHICKEN SANDWICH	17.95
basted with barbecue sauce and served on a whole wheat bun with shredded iceberg lettuce, caramelized onion jam, sliced tomato, sliced red onion & pickles	
THE ORIGINAL REUBEN (1914)	18.50
smoked ham, swiss cheese, roast turkey, cole slaw & 1000 island dressing served on hand sliced corn rye	
THE CHICKEN CLUB	18.95
grilled chicken, thick cut bacon, lettuce, tomato & scallion aioli as a triple deck sandwich on 9 grain wheat	
BLACKENED SALMON SANDWICH	20.50
dusted with cajun spices, grilled & served on a toasted brioche bun with lettuce, tomato & our scallion aioli sauce on the side	
SOUTHBAY CRAB MELT	22.95
garlic butter toasted brioche bun, lump blue crab cake covered in melted jack and cheddar cheese, sliced tomato, cucumber, red onion, scallion aioli and lemon wedge on the side	

BURGERS

WE PROUDLY SERVE 100% ALL NATURAL &
HORMONE FREE AMERICAN BEEF
MADE FROM FRESHLY GROUND CHUCK

KETTLE BURGER	16.95
half pound burger; lettuce, tomato, red onion pickle & 1000 island dressing	
add tillamook cheddar	18.50
THE HIGHLANDER	21.95
two half pound burger patties & tillamook cheddar X 2 along with lettuce, tomato, red onion, pickle & 1000 island dressing	
try it with our caramelized onion jam	
PATTY MELT	18.50
half pound burger with tillamook cheddar & caramelized onion jam on grilled corn rye	
QUINOA & BLACK BEAN VEGGIE BURGER	18.50
half pound housemade patty coated in crsipy fried panko, topped with melted jack cheese on a toasted whole wheat bun with sprouts, tomato, red onion, pickle & avocado buttermilk ranch	
(vegan upon request)	
FRENCH ONION BURGER	18.95
half pound burger with melted swiss cheese on a parmesan crusted brioche bun with caramelized onion jam, A-1 steak sauce and our french onion soup jus	
FRENCH QUARTER	19.95
half pound burger with melted swiss, thick cut bacon, avocado, tomato, red onion, lettuce & pickles on grilled sourdough with side of 1000 island dressing	

BURGER FEATURES

ALL BURGERS CAN BE MADE WITH BEEF, TURKEY
OR OUR HOUSEMADE VEGAN QUINOA & BLACK BEAN
VEGGIE PATTY. ADD BACON TO ANY BURGER (+\$4)

MONDAY	
GREEN GODDESS BURGER	18.95
half pound burger topped with melted swiss, half an avocado, sprouts, red onion & our avocado buttermilk ranch dressing on a toasted brioche bun	
TUESDAY & WEDNESDAY	
EL PORTO BURGER	19.50
half pound burger topped with grilled pineapple, caramelized onion jam, melted swiss, housemade teriyaki sauce, red onion, lettuce, pickles & spicy mayo on a toasted brioche bun.	
THURSDAY & FRIDAY	
PIMENTO CHEESE BURGER	19.50
half pound burger topped with Sweet pickled jalapeños, housemade pimento cheese, red onion, lettuce, tomato, & honey mustard on a toasted brioche bun	
SATURDAY & SUNDAY	
ROASTED GARLIC & BLEU BURGER	19.50
half pound burger with melted bleu cheese & roasted garlic, red onion and pickles on a toasted brioche bun	

JUICE & BUBBLY

CHILLED JUICE	5.50/6.50
orange, grapefruit, apple, guava cranberry or tomato	
MIMOSA OR GUAVAMOSA	12.50
oj or guava juice & prosecco	
BEACH FIZZ	12.50
our blackberry lemonade & prosecco	

THE BREAKFAST CLUB

SERVED WITH BREAKFAST POTATOES &
CHOICE OF CHILLED JUICE

KETTLE BREAKFAST	11.95
one egg any style, 2 strips of bacon, toast & jelly or a fresh baked muffin	
EGGS BENEDICT	17.95
poached eggs, grilled shaved ham, english muffin, hollandaise	
CRABCAKE BENEDICT	19.95
poached eggs, house crabcakes, english muffin & orange cilantro hollandaise	
BACON BENEDICT	17.95
scrambled eggs, thick-cut bacon, caramelized onions and english muffin with hollandaise	
OEUFs PAIN PERDU	17.95
two eggs, bacon or sausage, breakfast potatoes & french toast stuffed with cream cheese & orange marmalade	
HUEVOS RANCHEROS	17.95
3 fried eggs atop crispy corn tortillas, black beans, caramelized onion jam, cilantro & potatoes covered with jack & tillamook cheddar, chipotle sauce, avocado & fire roasted salsa	
POT ROAST BENEDICT	18.95
poached eggs & our slow braised pot roast on toasted parmesan garlic french bread topped with demi-glace & orange cilantro hollandaise	
SMOKED SALMON BENEDICT	19.95
poached eggs, smoked salmon, grilled tomato, sautéed spinach, english muffin & hollandaise	
BACON AVOCADO BREAKFAST BURRITO	17.95
scrambled eggs, crispy tater tots, bacon, tillamook cheddar cheese, avocado and scallions wrapped up and topped with warm chipotle sauce and fresh cilantro , served with black beans and sour cream	

THE GRIDDLE

REAL VERMONT MAPLE SYRUP 2.00

BUTTERMILK PANCAKES	10.95
FRESH BANANA NUT PANCAKES	12.50
PANCAKE OR FRENCH TOAST BREAKFAST	13.50
3 buttermilk pancakes or 2 french toast with 2 eggs any style & smoked ham, bacon or sausage	
BANANAS FOSTER FRENCH TOAST	13.95
cinnamon raisin french toast, bananas & walnuts sautéed in brown sugar cinnamon butter	

AVOCADO TOAST (V)	11.95
griddled seven grain seedy toast with olive oil, sprouts, shaved radish & chili flakes	
Add a sunny egg on top	13.95

HOUSE MADE MUFFIN	4.25
Honey bran, carrot raisin, blueberry crumb, orange zest, coffee cake or banana nut	

FRUIT & CEREAL

CHILLED SEASONAL FRESH FRUIT (V)	7.50
BOWL OF SEASONAL FRESH BERRIES (V)	10.50
STEEL-CUT OATMEAL (6 a.m. – 11 a.m.)	8.95
HOUSEMADE MAPLE GRANOLA	9.95
SARAH’S FAVORITE	13.95
fresh seasonal fruit, greek yogurt or cottage cheese, house granola & clover honey	

DIY BAGEL BOARD	18.50
smoked salmon served with avocado, red onion, pickled onion, sliced tomato, arugula, capers, hard egg, whipped cream cheese & your choice of toasted bagel	

CAGE-FREE EGGS

SERVED WITH BREAKFAST POTATOES & YOUR
CHOICE OF TOAST OR MUFFIN

TWO LARGE AA EGGS	11.95
SMOKED BACON & EGGS	13.95
MAPLE SAUSAGE LINKS & EGGS	13.95
SMOKED HAM & EGGS	14.50
APPLE CHICKEN SAUSAGE & EGGS	14.50
CHICKEN BREAST & SCRAMBLED EGG WHITES (6)	17.50

THE BREAKFAST SANDWICH	14.95
scrambled eggs, tillamook cheddar, caramelized onion jam, grilled tomato, arugula, thick cut bacon, & sriracha mayo on a toasted brioche bun, served with fruit (no toast or muffin here)	

CAGE-FREE OMELETTES

SERVED WITH BREAKFAST POTATOES
& YOUR CHOICE OF TOAST OR MUFFIN

TOP ANY OMELETTE WITH HOLLANDAISE 2.50

BACON, AVOCADO & CHEDDAR	17.95
smoked bacon & tillamook cheddar topped with half an avocado	
THE WEEKENDER	18.95
smoked ham, bacon, sausage, mushrooms, tomato, tillamook cheddar	
CARAMELIZED ONION & MUSHROOM OMELETTE	16.95
with jack cheese, topped with wild arugula	
ALL THE GREENS	16.95
spinach, scallions, zucchini, & jack cheese, topped with warm chipotle sauce	
HANGOVER SCRAMBLE	17.95
3 eggs scrambled with Ortega chilis, crispy bacon, scallions, & jack & tillamook cheddar, topped with half a fresh avocado, served with sour cream, fire roasted salsa, & warm corn tortillas (no muffin here)	

SIDES

TOAST & JELLY OR ENGLISH MUFFIN	4.25
BREAKFAST POTATOES OR TATER TOTS	5.95
SHORT STACK OF PANCAKES (3)	6.95
HAMBURGER PATTY OR HAM STEAK	8.95
SAUSAGE LINKS OR THICK CUT BACON	7.95
BAGEL WITH CREAM CHEESE	5.95
APPLE CHICKEN SAUSAGE	7.95

SUPPERS

(Served 11am to Midnight Daily)

WE SERVE DINNER WITH ONE OF OUR 4 DAILY SOUPS OR A MIXED GREEN OR CAESAR SALAD
& GARLIC TOAST OR HOUSEMADE MUFFIN

CLASSICS

BRAISED POT ROAST **29.95**
chuck roast slowly braised in red wine,
served with red skinned mashed potatoes
& sautéed spinach

NEW YORK STRIP STEAK (14 oz.) **36.95**
served with our kettle steak sauce,
sautéed spinach and loaded mashed potatoes
which are topped with cheddar, sour cream,
bacon bits and scallions

FISH

CRISPY SKINNED CAMPFIRE TROUT **29.95**
pan-roasted & finished with a squeeze of lemon,
served with red skinned mashed potatoes &
garlic sautéed spinach

GLAZED ATLANTIC SALMON **30.95**
fresh ocean farmed salmon basted with sweet
red chili sauce, rice vinegar & lime juice. Served
with red skinned mashed potatoes & sautéed spinach

HOUSE CRAB CAKES & CHIPS **33.95**
made by hand with lump blue crab meat & served
with seasoned fries & cole slaw. topped with
tartar sauce, mango salsa & fresh scallions

NEW ORLEANS STYLE SHRIMP **35.95**
wild gulf shrimp cooked in scallion butter over
red skinned mashed potatoes and sauteed
spinach served with garlic toast

UNDER 9 & OVER 90

INCLUDES A CHOICE OF FRESH FRUIT,
VEGGIE STICKS W/RANCH, TATER TOTS,
SOUP OR SEASONED FRIES & CHOICE OF BEVERAGE

10.95

TWO SCRAMBLED EGGS
& bacon or sausage

**CHOCOLATE CHIP OR
MICKEY MOUSE PANCAKE**
served with bacon or sausage

CONFETTI CAKES
Silver dollar buttermilk pancakes
with rainbow sprinkles

**GRILLED TILLAMOOK
CHEDDAR CHEESE SANDWICH**

MINI HAMBURGERS (2)

CHICKEN FINGERS (3)

KRAFT MACARONI & CHEESE

STATE FAIR CORN DOGGIES (6)

PASTA

BLACKENED CHICKEN RIGATONI **25.95**
rigatoni tossed with grilled blackened chicken
breast, scallions, sweet red pepper &
parmesan cream sauce

ANGEL HAIR CARBONARA **25.95**
angel hair pasta tossed with smoked bacon,
diced onion, sweet peas, & sun-dried tomato
walnut pesto in a parmesan cream sauce, topped
with a soft-poached cage-free egg

WILD GULF SHRIMP FRA DIAVOLO **31.95**
angel hair pasta, sautéed with white wine,
tomato sauce, garlic, chili flakes & finished
with parsley & parmesan cheese

CHICKEN

WE PROUDLY SERVE 100% ALL NATURAL CHICKEN

STIR FRY CHICKEN **25.95**
lots of chicken, red & green bell peppers,
broccoli & onion stir-fried in honey & soy
sauce served on wild or coconut rice
(make it vegan with tofu or crispy cauliflower)

SPICY CHICKEN PARMESAN **29.95**
pounded & hand breaded then fried crispy
& topped with mozzarella, parmesan &
pepperoncini served with angel hair
marinara & garlic sautéed broccoli

CHICKEN PICCATA **29.95**
sautéed with butter, lemon juice, fresh garlic,
capers & white wine, topped with parmesan
served with pan roasted grape tomatoes,
sautéed spinach & our red skinned mashed potatoes

SIDES

7.95

SAUTÉED GARLIC SPINACH

CREAMED SPINACH with Parmesan

SAUTÉED GARLIC BROCCOLI (V)

CRISPY BRUSSELS SPROUTS with bacon

CREAMY COLESLAW

RED SKINNED MASHED POTATOES

LOADED MASHERS 8.95
our red skinned mashed potatoes topped with shredded tillamook cheddar, smoked bacon bits, sour cream & scallions

BASKET OF FRIES (V)	
SEASONED 8.50	
SWEET POTATO 9.95	

WE PROUDLY SUPPORT OUR LOCAL CALIFORNIA FARMERS
OUR FRIENDS AT THE LA COUNTY HEALTH DEPARTMENT WANT YOU TO KNOW THAT CONSUMING
RAW OR UNDERCOOKED FOOD MAY BE HAZARDOUS TO YOUR HEALTH

WINE BY THE GLASS

WHITE

VERDELHO / TOCAI FRIULANO , FOLK MACHINE, “WHITE LIGHT”, CALIFORNIA	14.00
PICPOUL VERMENTINO BLEND, BROCC CELLARS LOVE WHITE, CALIFORNIA	16.00
SAUVIGNON BLANC, SEA PEARL, NEW ZEALAND	14.00
CHARDONNAY, LÚUMA, SCRIBE WINERY X REVEL, SONOMA COAST	17.00
CHARDONNAY, KALI HART, ROBERT TALBOTT, CALIFORNIA	15.00
PROSECCO, TIAMO, ITALY (SPLIT)	13.00

ROSÉ

ROSÉ OF PINOT NOIR, UNA LOU, SONOMA COAST	13.00
MAKE IT A ROSÉ SPRITZER! ENJOY OVER ICE WITH CLUB SODA	

RED

PINOT NOIR, POPPY, MONTEREY COUNTY	14.00
ZINFANDEL, CAMP, SONOMA	15.00
BORDEAUX BLEND, BRANDER, LOS OLIVOS, SANTA BARBARA, CALIFORNIA	14.00
MERLOT, ANCIENT PEAKS, PASO ROBLES, CALIFORNIA	16.00
CABERNET SAUVIGNON, POE WINES ULTRAVIOLET, CALIFORNIA	15.00
CABERNET SAUVIGNON, SAILORS GRAVE, NAPA, CALIFORNIA	18.00

BEER, CIDER & KOMBUCHA

DRAFT	FIGUEROA MOUNTAIN SANTA BARBARA CITRUS SHANDY RADLER 4.3% ABV	9.95
	SKYDUSTER ITALIAN PILSNER 4.6% ABV	9.95
	CALIDAD CLASSIC MEXICAN LAGER 5% ABV	9.95
	TOPA TOPA BREWING CHIEF PEAK IPA 7% ABV	10.95
CANNED	BEACHWOOD BREWING AMALGAMATOR IPA 7.1% ABV	10.95
	THREE WEAVERS BREWING CLOUD CITY HAZY IPA, 6.5% ABV	7.95
	AVERY BREWING CO LILIKO’I KEPOLO WHITE ALE WITH PASSION FRUIT, 5.4% ABV	7.95
	TRUMER BREWERY TRUMER PILS, 4.2% ABV	8.95
	CROWN & HOPS 8 TRILL PILS 5% ABV	8.95
	CLAREMONT CRAFT ALES PEPPER & PEACHES IPA 6.7% ABV	9.95
	2 TOWNS CIDERHOUSE BRIGHTCIDER, 6.0% ABV	8.95
	GIANT PASSIONFRUIT & ELDERFLOWER HARD KOMBUCHA 4.5% ABV	8.95

BEVERAGES

ENDLESS REFILLS	COKE, DIET COKE, ROOT BEER, DR. PEPPER OR SPRITE	4.25
	LEMONADE OR BLACKBERRY LEMONADE	4.25
	ARNOLD PALMER OR SHIRLEY TEMPLE	4.25
	ICED TEA, BLACK OR TROPICAL GREEN	4.25
	HARNEY & SONS HOT TEA	4.25
	FAIR TRADE COFFEE - WE PROUDLY SERVE AN ARTISAN ROASTED PROPRIETARY BLEND	4.25
	ICE COLD MILK 2%	4.25
	GHIRARDELLI HOT CHOCOLATE	5.95
	MOUNTAIN VALLEY WATER (1 LITER Spring or Sparkling)	8.95

SHAREABLE SWEETS

ROOT BEER FROSTY MADE WITH VANILLA BEAN ICE CREAM	7.95
DESERT MEDJOOL DATE SHAKE MADE WITH VANILLA BEAN ICE CREAM	8.95
FRESH BLACKBERRY HOT FUDGE SUNDAE	8.95
WARM APPLE CINNAMON COBBLER A LA MODE	10.50
HOUSE MADE BREAD PUDDING & WHISKEY SAUCE	10.50
HOUSE MADE SEA SALT FUDGE BROWNIE SUNDAE	10.50