

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	9.95
crispy thick cut fries tossed with fresh garlic, topped with our roasted garlic aioli & a sprinkle of grated parmesan cheese	
SWEET POTATO FRIES	9.95
served with our 1000 island dressing	
BUTTERMILK ONION RINGS	12.50
thick slices of onion are dipped in buttermilk, hand-breaded, & fried crispy, served with our avocado buttermilk ranch dressing	
SUMMER 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)	14.50
fresh boneless fillets are hand-breaded & fried, served with your choice of dipping sauce	
WITH SEASONED FRIES	17.50
CALIFORNIA FRIES	13.50
steak-cut fries topped with jack & cheddar cheese sauce, crispy bacon, chopped tomatoes, scallions & avocado buttermilk ranch	
WARM GERMAN PRETZEL	12.95
served with roasted garlic cheese sauce	
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	11.95
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	

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	12.95
topped with fresh parsley	

SALADS

WE SERVE ALL SALADS WITH A HONEY BRAN, CARROT RAISIN, BLUEBERRY CRUMB, ORANGE ZEST, OR COFFEE CAKE MUFFIN	
DRESSINGS: avocado buttermilk ranch, 1000 island, balsamic vinaigrette (V), bleu cheese, honey mustard or olive oil & balsamic vinegar (V)	
PETITE SOUP & SALAD	16.95
a cup of any of our soups with a small caesar, chinese chicken or pulled chicken cobb salad	
SOUP & SALAD cup/bowl	19.50/20.50
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	14.95
a crisp wedge of iceberg lettuce, creamy bleu cheese dressing, bleu cheese crumbles, chopped tomato, shredded carrots, red onion & scallions	
add smoked bacon	15.95
CHINESE CHICKEN SALAD	16.95
pulled chicken, scallions, chopped romaine, sweet red pepper, 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 lettuce with choice of dressing	
CALIFORNIA CHOP SALAD	16.95
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 CHICKEN	18.95
with BLACKENED SALMON	19.95

SOUP DU JOUR

12.95 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
TURKEY VEGETABLE

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

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

choice chuck roast braised in red wine, beef stock & vegetables served with red skinned mashed potatoes & sautéed spinach

28.95
- NEW YORK STRIP STEAK (14 oz.)

served with our kettle steak sauce, loaded mashed potatoes & sautéed spinach

35.95

FISH

- CRISPY SKINNED CAMPFIRE TROUT

pan-roasted & finished with a squeeze of lemon, served with red skinned mashed potatoes & garlic sautéed spinach

29.95
- GLAZED ATLANTIC SALMON

fresh ocean farmed salmon basted with sweet red chili sauce, rice vinegar & lime juice. Served with red skinned mashed potatoes & sauteéd spinach

30.95
- HOUSE CRAB CAKES & CHIPS

made by hand with lump blue crab meat & served with seasoned fries over coleslaw & topped with tartar sauce & fresh scallions

33.95
- NEW ORLEANS STYLE SHRIMP

wild gulf shrimp cooked in scallion butter over red skinned mashed potatoes and sauteed spinach served with garlic toast

35.95

NIGHTLY FEATURES

5 PM 'TIL GONE

SERVED WITH ONE OF OUR 4 DAILY SOUPS OR A MIXED GREEN OR CAESAR SALAD & GARLIC TOAST OR HOUSE MADE MUFFIN

MEATLESS MONDAY

- SUMMER CORN & ZUCCHINI FRITTERS

served with Campari tomato, soft herbs, butter lettuce salad and 1000 island dressing

21.95

TUESDAY & WEDNESDAY

- WHITE BEAN & CHORIZO CHILI

slow-cooked navy beans, pork chorizo, green chilis and sour cream topped with cilantro and crispy tortillas strips, served with jalapeño cheddar corn muffin

21.95

THURSDAY & FRIDAY

- CHIMICHURRI STEAK SANDWICH

served open-face on garlic butter toast, sliced flank steak and garlicky chimichurri sauce, served with sweet potato fries and scallion aioli

27.95

SATURDAY & SUNDAY

- PORK RIBS AL PASTOR

slow-cooked baby back ribs dry-rubbed and finished with pineapple bbq sauce, served with roasted summer corn and coleslaw topped with fresh cilantro

35.95

PASTA

- BLACKENED CHICKEN RIGATONI

rigatoni tossed with grilled blackened chicken breast, scallions, sweet red pepper & parmesan cream sauce

25.95
- ANGEL HAIR CARBONARA

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

25.95
- WILD GULF SHRIMP FRA DIAVOLO (6)

angel hair pasta, sautéed with white wine, tomato sauce, garlic, chili flakes & finished with parsley & parmesan cheese

31.95

CHICKEN

WE PROUDLY SERVE 100% ALL NATURAL CHICKEN

- STIR FRY CHICKEN

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)

25.95
- SPICY CHICKEN PARMESAN

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

29.95
- CHICKEN PICCATA

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

29.95
- BUTTERMILK HONEY FRIED CHICKEN

served with red skinned mashed potatoes with country gravy

29.95

SIDES

7.50

- SAUTÉED GARLIC SPINACH
- CREAMED SPINACH with Parmesan
- SAUTÉED GARLIC BROCCOLI (V)
- CRISPY BRUSSELS SPROUTS with bacon
- CREAMY COLESLAW
- RED SKINNED MASHED POTATOES
- SEASONED FRIES (V)

- LOADED MASHERS

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

8.95

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

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	
BBQ PULLED PORK HASH	17.50
dry-rubbed & slow cooked pork, crispy tater tots, caramelized onion jam, shaved scallions, two sunny eggs & bbq sauce	
OEUFs PAIN PERDU	17.95
two eggs, bacon or sausage, breakfast potatoes & french toast stuffed with cream cheese & orange marmalade	
PULLED PORK BREAKFAST BURRITO	16.95
scrambled eggs, pulled pork, tillamook cheddar, green onions, diced jalapeños, tomato, cilantro, warm chipotle sauce & served with black beans	
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	
BUTTERMILK HONEY FRIED CHICKEN & BISCUITS	21.95
two black pepper biscuits covered in country gravy, topped with scrambled eggs, breakfast potatoes & 4 pieces of crispy fried chicken (served until 2pm)	

THE GRIDDLE

REAL VERMONT MAPLE SYRUP 2.00

BUTTERMILK PANCAKES	10.50
FRESH BANANA 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	
LEMON PANCAKES	13.95
with fresh strawberries	

FRUIT & CEREAL

CHILLED SEASONAL FRESH FRUIT (V)	7.25
BOWL OF SEASONAL FRESH BERRIES (V)	10.50
STEEL-CUT OATMEAL (6 a.m. – 11 a.m.)	7.95
HOUSEMADE MAPLE GRANOLA	9.95
SARAH’S FAVORITE	13.50
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	14.50
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)	

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

SIDES

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

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
HOUSEMADE BLACK PEPPER BUTTERMILK BISCUITS & COUNTRY GRAVY (Served until 2 pm)	7.50

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

SANDWICHES

HALF A SANDWICH	12.95
half of a tuna, turkey salad or sliced turkey sandwich with fresh fruit	
GRILLED FOUR CHEESE DIP	13.95
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	17.50
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	
BBQ PULLED PORK SANDWICH	17.95
dry-rubbed & slow cooked then tossed in warm bbq sauce & served on a toasted brioche bun with caramelized onion jam, coleslaw & pickles	
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	

FOR CONSERVATION PURPOSES, WE SERVE WATER ONLY UPON REQUEST

BURGERS

WE PROUDLY SERVE 100% ALL NATURAL & HORMONE FREE AMERICAN BEEF MADE FROM FRESHLY GROUND CHUCK & BRISKET	
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)	
BBQ BACON CHEDDAR BURGER	19.95
half pound burger on a toasted brioche bun with tangy bbq sauce, thick cut bacon, tillamook cheddar, red onion, lettuce, tomato & pickles	
ROASTED GARLIC & BLEU BURGER	19.50
half pound burger with melted bleu cheese & roasted garlic on a toasted brioche bun	
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	
GREEN GODDESS TURKEY 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	
FRENCH QUARTER	19.50
half pound burger with melted swiss, thick cut bacon, avocado, tomato, red onion, lettuce & pickles on grilled sourdough with side of 1000 island dressing	

UNDER 9 & OVER 90

INCLUDES A CHOICE OF FRESH FRUIT, VEGGIE STICKS W/RANCH, TATER TOTS, SOUP OR SEASONED FRIES & CHOICE OF BEVERAGE	
	9.95
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)	

WINE BY THE GLASS

WHITE

PINOT GRIS, JOEL GOTT, WILLAMETTE VALLEY, OREGON	12.50
ALBARIÑO, FIELD THEORY, LODI, CALIFORNIA	13.50
SAUVIGNON BLANC, SEA PEARL, NEW ZEALAND	13.50
CHARDONNAY, PACIFICANA, BARREL FERMENTED, CALIFORNIA	12.50
CHARDONNAY, KALI HART, ROBERT TALBOTT, CALIFORNIA	14.50
PROSECCO, TIAMO, ITALY (SPLIT)	12.50

ROSÉ

CINSAULT, GRENACHE, MIRAVAL, CÔTES DE PROVENCE	13.50
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MAKE IT A ROSÉ SPRITZER OUR ROSÉ SERVED OVER ICE WITH CLUB SODA	12.50
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RED

PINOT NOIR, FOLLY OF THE BEAST, CENTRAL COAST, CALIFORNIA	13.50
MONASTRELL, BODEGAS JUAN GIL, JUMILLA, SPAIN	14.50
BORDEAUX BLEND, BRANDER, LOS OLIVOS, SANTA BARBARA, CALIFORNIA	13.50
SYRAH GRENACHE BLEND , CHERRIES & RAINBOWS, FRANCE	14.50
MERLOT, ANCIENT PEAKS, PASO ROBLES, CALIFORNIA	15.50
CABERNET SAUVIGNON, SAILORS GRAVE, NAPA, CALIFORNIA	16.50

BEER & CIDER

DRAFT	THREE WEAVERS BREWING CO EXPATRIATE PALE ALE, 6.9 % ABV	8.95
	SMOG CITY FROM LA WIT LOVE BELGIAN STYLE WHITE ALE, 4.8% ABV	8.95
	BEACHWOOD BREWING CITRAHOLIC IPA, 7.1% ABV	8.95
	BOOMTOWN BREWERY BAD HOMBRE MEXICAN STYLE LAGER, 4.8% ABV	8.95
BOTTLED	FIGUEROA MOUNTAIN DAVY BROWN ALE, 6.7% ABV	8.95
	COORS LIGHT, 4.2% ABV	6.95
	TRUMER BREWERY TRUMER PILS, 4.2 % ABV	8.95
	SAMUEL ADAMS BOSTON LAGER, 4.9% ABV	8.95
	MODELO ESPECIAL, 4.4% ABV	8.95
	NEW BELGIUM FAT TIRE, 5.2% ABV	8.95
CANNED	CHIMAY GRANDE RESERVE, 9% ABV	13.95
	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
	GREAT DIVIDE BREWING CO YETI IMPERIAL STOUT, 9.5% ABV	8.95
	BALLAST POINT BREWING CO SCULPIN IPA, 7% ABV	7.95
	2 TOWNS CIDERHOUSE BRIGHTCIDER, 6.0% 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 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	9.95
HOUSE MADE BREAD PUDDING & WHISKEY SAUCE	9.95
HOUSE MADE SEA SALT FUDGE BROWNIE SUNDAE	9.95

HOUSEMADE BLACKBERRY LEMONADE FREEZER POP	3.95
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