

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	11.50
crispy thick cut fries tossed with fresh garlic, topped with our roasted garlic aioli & a sprinkle of grated parmesan cheese	
BUTTERMILK ONION RINGS	13.50
thick slices of onion are dipped in buttermilk, hand-breaded, & fried crispy, served with our avocado buttermilk ranch dressing	
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)	13.50
fried crispy & tossed in sweet chili buffalo sauce then topped with scallions	
ZUCCHINI PARMESAN	15.95
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 corn tortilla chips	
BBQ POT ROAST QUESADILLA	17.50
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	13.50
hand-cut, dredged and fried, served with honey mustard dressing	
BUFFALO TENDERS (7)	16.95
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	21.95
made by hand with lump blue crab meat, served over our 1000 island dressing, fresh scallions & a lemon wedge	

SOUPS

WE SERVE ALL SOUPS WITH CHOICE OF MUFFIN OR GARLIC TOAST

FRENCH MARKET ONION	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	13.95
topped with fresh parsley	

ASK ABOUT OUR 50th ANNIVERSARY MERCH! LIMITED EDITION HATS AND TEES AVAILABLE AT HOST STAND

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	18.95
a cup of any of our soups with a small caesar, chinese chicken or pulled chicken cobb salad	
SOUP & SALAD cup/bowl	20.95/21.95
a small crock of baked onion soup or a cup or bowl of the soup du jour & caesar, chinese chicken or pulled chicken cobb	
CILASSIC CAESAR SALAD	15.95
with PULLED CHICKEN	18.95
with BLACKENED SALMON	21.95
THE WEDGE	15.95
a crisp wedge of iceberg lettuce, creamy bleu cheese dressing, bleu cheese crumbles, chopped tomato, shredded carrots, red onion & scallions	
add smoked bacon	16.95
CHINESE CHICKEN SALAD	17.95
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	18.95
pulled chicken, smoked bacon, avocado, green onions, grape tomatoes, crumbled bleu cheese & chopped iceberg lettuce with choice of dressing	
CALIFORNIA CHOP SALAD	18.95
chopped ham, grated tillamook cheddar, crispy bacon, hard egg, tomato, chickpeas, red onion, shredded carrots, chopped romaine, iceberg, and pepperoncini with choice of dressing	
PANKO CHICKEN SALAD	18.95
crunchy boneless tenders served over chilled greens tossed with honey mustard dressing, half an avocado, grape tomatoes, hard cooked egg, sliced cucumber & shredded carrots	
BBQ PULLED CHICKEN SALAD	18.95
pulled bbq chicken, avocado, black beans, chopped tomato, shredded carrots, shaved radish, crispy tortilla strips, romaine & our cilantro buttermilk ranch	
LORI'S BC TUNA SALAD	18.95
two big scoops of our tuna salad over chopped iceberg with shredded carrots, half an avocado, sliced cucumber, hard egg, red onion, sliced tomato, chickpeas and our 1000 Island Dressing	

SOUP DU JOUR

13.50 BOWL, SERVED 11 AM 'TILL GONE

MONDAY / TUESDAY
SPLIT PEA WITH SMOKED HAM
WEDNESDAY / THURSDAY
PORTUGUESE SAUSAGE AND BEAN
FRIDAY
CLAM CHOWDER WITH BACON
SATURDAY & SUNDAY
BROCCOLI CHEESE

WE PROUDLY MAKE ALL OF OUR SOUPS, DRESSINGS, MUFFINS, SAUCES AND MORE WITH RECIPES THAT HAVE BEEN DEVELOPED IN OUR KITCHEN OVER THE PAST 50 YEARS

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

SANDWICHES

HALF A SANDWICH half of a tuna, turkey salad or sliced turkey sandwich with fresh fruit	13.95
GRILLED FOUR CHEESE DIP 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	14.95
WALNUT TURKEY SALAD on lightly toasted raisin bread with sliced tomato & iceberg	16.95
BUFFALO CHICKEN SANDWICH crispy boneless tenders tossed in spicy buffalo sauce with a little bleu cheese dressing & coleslaw on a brioche bun	17.50
TUNA MANHATTAN melted tillamook cheddar over white tuna salad, sliced avocado, vine ripe tomato & iceberg on a whole wheat bun	17.50
BRAISED POT ROAST DIP caramelized onion jam, horseradish mayo & au jus on sweet french baguette try it as a melt with jack cheese on parmesan grilled sourdough	18.50
BLT & AVOCADO smoked bacon, crisp lettuce, sliced tomato, mayo & half an avocado on whole wheat bread add a sunny side up egg	17.50 19.50
SHAVED HAM CUBANO smoked ham & melted swiss with pickles & sweet hot beaver mustard on a toasted brioche bun	17.95
GRILLED BBQ CHICKEN SANDWICH basted with barbecue sauce and served on a whole wheat bun with shredded iceberg lettuce, caramelized onion jam, sliced tomato, sliced red onion & pickles	17.95
THE ORIGINAL REUBEN (1914) smoked ham, swiss cheese, roast turkey, cole slaw & 1000 island dressing served on hand sliced corn rye	19.50
THE CHICKEN CLUB grilled chicken, smoked bacon, lettuce, tomato & scallion aioli as a triple deck sandwich on whole wheat bread half an avocado	18.95 21.95
BLACKENED SALMON SANDWICH dusted with cajun spices, grilled & served on a toasted brioche bun with lettuce, tomato & our scallion aioli sauce on the side	21.50
SOUTHBAY CRAB MELT garlic butter toasted brioche bun, lump blue crab cake covered in melted pimento cheese, sliced tomato, cucumber, red onion, scallion aioli and lemon wedge on the side	22.95

BURGERS

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

KETTLE BURGER half pound burger; lettuce, tomato, red onion pickle & 1000 island dressing add tillamook cheddar	16.95 18.50
THE HIGHLANDER 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	22.95
PATTY MELT half pound burger with tillamook cheddar & caramelized onion jam on grilled corn rye	18.50
QUINOA & BLACK BEAN VEGGIE BURGER half pound housemade patty coated in crispy fried panko, topped with melted jack cheese on a toasted whole wheat bun with tomato, red onion, pickle & avocado buttermilk ranch (vegan upon request)	18.50
FRENCH ONION BURGER 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	18.95
FRENCH QUARTER half pound burger with melted swiss, smoked bacon, avocado, tomato, red onion, lettuce & pickles on grilled sourdough with side of 1000 island dressing	19.95

BURGER FEATURES

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

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

FOR CONSERVATION PURPOSES, WE SERVE WATER ONLY UPON REQUEST

WE RECYCLE & USE ZERO TRANSFAT PRODUCTS

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JUICE & BUBBLY

CHILLED JUICE	5.50/6.50
orange, apple, guava, cranberry or tomato	
MIMOSA OR GUAVAMOSA	13.50
oj or guava juice & prosecco	
BEACH FIZZ	13.50
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	22.95
poached eggs, house crabcakes, english muffin & orange cilantro hollandaise	
BACON BENEDICT	17.95
scrambled eggs, smoked bacon, caramelized onions and english muffin with hollandaise	
OEUF 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	

BLACKENED SALMON BENEDICT	19.95
poached eggs, cajun grilled 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	

COWBOY BENEDICT	17.95
house made buttermilk biscuits, two scrambled eggs and pork breakfast sausage topped with our country gravy	

THE GRIDDLE

REAL VERMONT MAPLE SYRUP 2.00

BUTTERMILK PANCAKES	11.95
FRESH BANANA NUT PANCAKES	13.50
PANCAKE OR FRENCH TOAST BREAKFAST	14.95
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, 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
MAPLE WALNUT GRANOLA	9.95
SARAH'S FAVORITE	13.95
seasonal fruit, greek yogurt or cottage cheese, house maple walnut granola & honey	

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
CHICKEN-FRIED STEAK with COUNTRY GRAVY & EGGS	18.95

THE BREAKFAST SANDWICH	15.95
scrambled eggs, pimento cheese, caramelized onion jam, grilled tomato, arugula, smoked bacon, 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 toast or muffin here)	
SPICY BUFFALO	17.95
chicken apple sausage, jack and cheddar cheese, topped with buffalo sauce, chopped scallions and bleu cheese crumbles	

SIDES

TOAST & JELLY OR ENGLISH MUFFIN	4.25
BREAKFAST POTATOES OR TATER TOTS	5.95
SHORT STACK OF PANCAKES (3)	8.95
HAMBURGER PATTY OR HAM STEAK	8.95
PORK SAUSAGE LINKS	7.95
CHICKEN APPLE SAUSAGE	7.95

SUPPERS

(Served 11am to Midnight Daily)

WE SERVE DINNERS WITH YOUR CHOICE OF SOUP OR A MIXED GREEN OR CAESAR SALAD & GARLIC TOAST OR HOUSE MADE MUFFIN

CLASSICS

BRAISED POT ROAST 30.95

chuck roast slowly braised in red wine, served with red skinned mashed potatoes & sautéed spinach

NEW YORK STRIP STEAK (14 oz.) 38.95

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 30.95

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

GLAZED ATLANTIC SALMON 32.95

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, coleslaw, 1000 island dressing and fresh scallions

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

SPINACH ARTICHOKE & SUN-DRIED TOMATO RIGATONI 23.95

rigatoni tossed with garlic, spinach, artichoke and sun-dried tomato in parmesan cream sauce

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)

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

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

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	15.00
CHARDONNAY, LÚUMA, SCRIBE WINERY X REVEL, SONOMA COAST	17.00
CHARDONNAY, KALI HART, ROBERT TALBOTT, CALIFORNIA	16.00
PROSECCO, TIAMO, ITALY (SPLIT)	14.00

ROSÉ

ROSÉ OF PINOT NOIR, UNA LOU, SONOMA COAST	14.00
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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	16.00
MERLOT, ANCIENT PEAKS, PASO ROBLES, CALIFORNIA	16.00
CABERNET SAUVIGNON, POE WINES ULTRAVIOLET, CALIFORNIA	16.00
CABERNET SAUVIGNON, SAILORS GRAVE, NAPA, CALIFORNIA	19.00

BEER, CIDER & KOMBUCHA

DRAFT	CALIDAD CLASSIC MEXICAN LAGER 5% ABV	9.95
	TOPA TOPA BREWING CHIEF PEAK IPA 7% ABV	10.95
CANNED	THREE WEAVERS BREWING CLOUD CITY HAZY IPA, 6.5% 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
	JIAN PASSIONFRUIT & ELDERFLOWER HARD KOMBUCHA 4.5% ABV	8.95
	BEST DAY BREWING NON-ALCOHOLIC WEST COAST IPA BEER >0.5% 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 WHOLE 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 MEDJOL DATE SHAKE MADE WITH VANILLA BEAN ICE CREAM	8.95
FRESH BLACKBERRY HOT FUDGE SUNDAE	8.95
WARM APPLE CINNAMON COBBLER A LA MODE	10.95
HOUSE MADE BREAD PUDDING & WHISKEY SAUCE	10.50
HOUSE MADE SEA SALT FUDGE BROWNIE SUNDAE	10.50