

The Rusty Monk

6749 Greenleaf Ave 90601-4110 · +15626985553 · Updated: Jan 14, 2026

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SMALL BITES 7

Soft Bavarian Pretzel

side of mustard

AVAILABLE OPTIONS

\$6.00

Side of beer cheese: \$2.00

Cheese Board

2 cheeses, marconi almonds, olives, housemade jam, seasonal fruit, house mustard

AVAILABLE OPTIONS

\$13.00

Add Charcuterie & Pickles: \$8.00

Fried Brussel Sprouts

balsamic & parmesan

\$7.00

Short Rib Poutine

frites, red wine mushroom gravy, cheese curds, green onions

\$13.00

Spicy Beer Wings

green onions, ranch

\$11.00

Fried Chicken Tots

red wine mushroom gravy, beer cheese, fried egg, chives

\$12.00

Solo Sausage

your choice of sausage on a bun with house mustard, sauerkraut, caramelized onions

\$8.00

SOUPS & SALADS 3

Soupe de Jour

AVAILABLE OPTIONS

\$4.00

\$7.00

Caprese Salad

fresh tomatoes, fresh mozzarella, basil, olive oil & balsamic glaze

\$10.00

Wedge Salad

iceberg, fresh green apples, bacon, blue cheese crumbles, garlic ranch dressing

\$10.00

SANDWICHES & BURGERS 7

The Monk

dry-aged 8 oz patty, american cheese, lettuce, tomato, caramelized onions, pickles, garlic aioli

\$15.00

Spiced Lamb Burger	\$16.00
8 oz lamb patty, arugula, goat cheese, roasted tomato, grilled onion, spicy mayo	
Fried Chicken Sandwich	\$15.00
spicy slaw, sriracha mayo, pickled jalapenos	
Bratzel	\$14.00
smoked bratwurst sausage wrapped in a pretzel with sauerkraut, house mustard, beer cheese	
Sausage Sampler	\$14.00
smoked bratwurst and rotating sausage, house kraut, beer cheese, house mustard, frites	
Curry Wurst	\$10.00
bratwurst, curry ketchup, sauerkraut & green onions	
Monk Grilled Cheese	\$16.00
brie, gruyere, fresh apples, housemade jam	

SEAFOOD 2

Fish of the Day - MP

farmer's market fish with seasonal veggies

Fish & Frites

Beer-battered, house tartar & pommes frites

\$16.00

ENTREES 8

Flat Iron Steak

served with blue cheese frites & salsa verde

\$19.00

Pork Schnitzel

red wine mushroom gravy, fried egg, charred lemon

\$18.00

Lamb Shepherd's Pie

\$16.00

Veggie Shepherd's Pie

\$13.00

Beer-Braised Short Rib

pommes puree, house kraut, gravy, crispy brussel leaves

\$20.00

Braised Lamb Stroganoff

red wine-braised lamb shoulder, sour cream mushroom sauce, egg noddles, fried parsley

\$17.00

Rich & Creamy Mac & Cheese

swiss, aged cheddar, and german beer cheese, parmesan bread crumb crust

\$10.00

Summer Quiche

oven-roasted tomato, spinach, brie & parmesan. served with house salad with mustard vinaigrette.

\$12.00

SIDES 6

Loaded Spaetzl

Pommes Frites

Pommes Puree

Beer Battered Onion Rings

Seasonal Veggies

Tater Tots

DESSERT 5

Carrot Cake **\$7.00**

candied pecans, maple cream cheese frosting

Seasonal Bread Pudding **\$10.00**

Deep Dish Chocolate Chip Cookie **\$8.00**

Seasonal Cobbler **\$9.00**

Salted Caramel Pretzel **\$8.00**

BEVERAGES 5

Coke / Diet Coke / Sprite **\$2.50**

Ginger Beer / Abita Root Beer **\$3.00**

Old Fashioned Lemonade / Iced Tea **\$2.50**

Coffee / Hot Tea **\$3.00**

Sparkling Water **\$4.00**

HAPPY HOUR 12

Bavik **\$4.00**

Our best-selling Belgian Pilsner

Happy Hour Beer Special **\$4.00**

Changes daily

Happy Hour Beer Flight **\$10.00**

Bavarian Pretzel **\$4.00**

Mini Cheese and Charcuterie Plate **\$11.00**

Chef's accompaniments

Grilled Brat	\$5.00
house kraut, house mustard	
Mini Wedge Salad	\$5.00
Spicy Beer Wings	\$7.00
Mac & Cheese	\$8.00
Tator Tots	\$3.00
Onion Rings	\$5.00
Frites	\$5.00

BOTTLES 25

Allagash White - ALLAGASH BREWING Co.	\$6.00
Witbier - 5.0%	
Belhaven Scottish Ale - BELHAVEN BREWING Co.	\$6.00
Scottish Ale - 5.2%	
Chimay Doree Bieres de Chimay - BIERES DE CHIMAY	\$10.00
Trappist Single - 4.8%	
Cuvee des Jacobins Rouge - BROUWERIJ BOCKOR NV	\$9.00
Flanders Red Ale - 5.5%	
Duchesse de Bourgogne - BROUWERIJ VAN VERHAEGHE	\$10.00
Flanders Red Ale - 6.0%	
Duvel Tripel Hop - BROUWERIJ DUVEL MOORTGAT	\$10.00
Belgian IPA - 9.5%	
Galactica IPA - CLOWN SHOES	\$6.00
Imperial IPA - 8.0%	
Gonzo - FLYING DOG	\$6.00
Baltic Porter - 9.2%	
Hanamachi - BOTTLE LOGIC BREWING	\$12.00
Rice Lager - 5.5%	
Hard Root Beer - MISSION BREWERY	\$6.00
Spiced Beer - 7.5%	
Houblon - CHOUFFE BRASSERIE D'ACHOUFFE	\$10.00
Belgian Tripel - 9.0%	
Kostritzer Schwarzbier - KOSTRITZER SCHWARZBIERBRAUEREI	\$5.00
Black Lager - 4.8%	

Pripps Carnegie Porter - CARLSBERG SVERIGE Ab	\$9.00
Baltic Porter - 5.5%	
Red Seal Ale - NORTH COAST BREWING Co.	\$5.00
American Amber - 5.5%	
Scrimshaw - NORTH COAST BREWING	\$5.00
Pilsner - 4.4%	
Snake Dog - FLYING DOG	\$5.00
IPA - 7.1%	
St Peter's Cream Stout - ST PETERS BREWING Co.	\$9.00
Milk/Sweet Stout - 6.5%	
St Peter's Organic Ale - ST PETERS BREWING Co.	\$9.00
English Pale Ale - 4.5%	
Straffe Hendrik Wild - BROUWERIJ STRAFFE-HENDRIK	\$10.00
Bruges Tripel - 9.0%	
Timmermans Framboise - BROUWERIJ TIMMERMANS	\$12.00
Lambic - 4.0%	
Tripel Karmeliet - BROUWERIJ BOSTEELS	\$9.00
Tripel - 8.4%	
Turbo Dog - ABITA BREWING CO.	\$5.00
Brown Ale - 5.6%	
Weihenstephaner Kristallbayerische - STAATSBRAUEREI WEIHENSTAPHAN	\$6.00
Kristalweizen - 5.4%	
Weihenstephaner Original Bayerische - STAATSBRAUEREI WEIHENSTAPHAN	\$5.00
Munich Helles Lager - 5.1%	
Weihenstephaner Vitus Bayerische- STAATSBRAUEREI WEIHENSTAPHAN	\$7.00
Weizenbock - 7.7%	

CIDER ³

Aspall Dry Premier Cru - ASPALL	\$18.00
English Dry Draft Cider - 6.8%	
Green Goblin - THATCHERS CIDER COMPANY	\$10.00
Oak Aged Cider - 6.0%	
Zombie Killer - B. NEKTAR MEADERY	\$18.00
Cherry Cyser Mead - 6.0%	

RARITIES ⁷

Aventinus 2009 Unser Tap Vi - G. SCHNEIDER & SOHN	\$15.00
Weizenbock - 8.2%	
Aventinus Cuvee Barrique Tap X - G. SCHNEIDER & SOHN	\$35.00
Wheat Doppelbock - 9.5%	
Barrel-Aged Old Rasputin XVII - NORTH COAST BREWING Co	\$35.00
Russian Imperial Stout - 12.1%	
Dr. Strangematter - BOTTLE LOGIC BREWING	\$28.00
Imperial Saison - 9.6%	
Farm Barrel Dogpatch Sour - ALMANAC BEER Co.	\$16.00
Barrel-Aged American Wild Ale - 7.5%	
Farm Barrel Heirloom Pumpkin - ALMANAC BEER Co.	\$16.00
Barrel-Aged Barleywine - 12.0%	
Allagash Nancy - ALLAGASH BREWING Co.	\$25.00
American Wild Ale - 6.3%	

TAP 11

Affligem Blonde - BROUWERIJ DE SMEDT	\$7.00
Belgian Blonde - 6.8%	
Aventinus Weizen-Eisbock - G SCHNEIDER & SOHN	\$10.00
Weizen-Eisbock - 12%	
Bavik - BROUWERIJ DE BRABANDERE	\$6.00
Belgian Pilsner - 5.2%	
Blanche de Chambly - UNIBROUE	\$6.00
Witbier - 4.8%	
Chimay Red - BIERES DE CHIMAY S.A.	\$10.00
Dubbel - 7.0%	
Grevensteiner - BRAUEREI C. & A. VELTINS GmbH & Co.	\$7.00
Kellerbier - 5.2%	
Kwak - BROUWERIJ BOSTEELS	\$11.00
Belgian Strong Pale Ale - 8.4%	
Rince Cochon - BROUWERIJ ROMAN N.V.	\$11.00
Belgian Strong Pale Ale - 8.5%	
Rusty Monk Ale - BROUWERIJ VAN EECKE	\$7.00
Belgian IPA - 7.5%	
Schneider Weisse Tap VII - G. SCHNEIDER & SOHN	\$7.00
Hefeweizen - 4.9%	

Tripel Karmeliet - BROUWERIJ BOSTEELS

\$8.00

Tripel - 8.4%

RED 7

Lava Cap Reserve 2010, Cabernet Sauvignon

AVAILABLE OPTIONS

Aromas of chocolate, coffee, vanilla, and nutmeg. Plum, tart, boysenberry, and a hint of black pepper on the palate.

Bottle: \$39.00

Glass: \$10.00

Neyers Conn Valley 2009, Cabernet Sauvignon

\$104.00

Layers of dried berry, loamy earth, cedar, and tobacco flavors. Rich tannins on the finish.

Ketcham Estate Russian River 2009, Pinot Noir

AVAILABLE OPTIONS

Currants, strawberry, herbs, and minerality. Firm, balanced structure.

Bottle: \$55.00

Glass: \$14.00

Epiphany Cellars, Gypsy, 2009, Grenache

AVAILABLE OPTIONS

A blend of Grenache, Mourvedre, Counoise, Cinsault. Medium-bodied. Black cherry, strawberry, cinnamon, Herbs de Provence, and cardamon on the nose. Chocolate, strawberry, black cherry, and dried herbs on the palate.

Bottle: \$39.00

Glass: \$10.00

Peachy Canyon Westside 2010, Zinfandel

AVAILABLE OPTIONS

Chocolate, mint, cloves, berries on the nose and palate. Smooth finish.

Bottle: \$34.00

Glass: \$9.00

Curran Syrah Black Oak 2006, Syrah

AVAILABLE OPTIONS

Aromas of milk chocolate, cinnamon, and hints of nutmeg carry through on the palate along with dark cherry and dusty plum.

Bottle: \$45.00

Glass: \$12.00

Edna Valley Paragon San Luis Obispo 2010, Merlot

AVAILABLE OPTIONS

Cocoa, anise, cherry, with a hint of leather. Bright acidity. Lingering caramel finish.

Bottle: \$25.00

Glass: \$7.00

DESSERT WINES 3

Golan Moscato 2012

AVAILABLE OPTIONS

Aromatic with strong floral characteristics. Gentle sparkle. A light and refreshing white.

Bottle: \$31.00

Glass: \$8.00

Graham's Six Grapes, Port

AVAILABLE OPTIONS

Crafted in the style of a vintage Port. Full-bodied. Rich, opulent black fruit on the palate, with fragrant, brambly aromas.

Bottle: \$40.00

Glass: \$14.00

Graham's Ten Year Old, Tawny Port

AVAILABLE OPTIONS

Complex nutty aromas combined with notes of honey and figs. Rich mature fruit flavor. Mellow long finish.

Bottle: \$55.00

Glass: \$16.00

WHITE 8

Domaine Millet Freres 2012, Sancerre

AVAILABLE OPTIONS

Dry, crisp, slightly grassy with a lemon squeeze.

Bottle: \$47.00

Glass: \$12.00

Domaine Georges Brunet Demi-Sec 2009, Vouvray

Green apple, honey, chalk. Dry with a bright finish.

AVAILABLE OPTIONS

Bottle: \$38.00

Glass: \$10.00

Zocker Edna Valley 2011, Gruner Veltliner

Rich, round, white pepper, ripe melon. Luscious mouthfeel. Firm acidic structure.

AVAILABLE OPTIONS

Bottle: \$35.00

Glass: \$9.00

Dodff & Irion Tradition 2011, Gewurtztraminer

Rose aromas. Pineapple, mango, lychee. Well-balanced.

\$41.00

C.H. Berres Impulse Estate 2010, Riesling

Mineral, stone, focused. Pear and apple on the mid-palate. Citrus zest on the finish.

AVAILABLE OPTIONS

Bottle: \$28.00

Glass: \$7.00

Badge Blue Steel Sierra Madre Vineyard 2010, Chardonnay

Stainless steel fermented. Golden apple, pluot (cross between a plum and apricot). Creamy texture. Well-balanced and lively.

AVAILABLE OPTIONS

Bottle: \$39.00

Glass: \$10.00

Brewer Clifton Chardonnay Santa Rita Hills 2010, Chardonnay

Lemon, orange blossom, kiwi, ginger.

\$55.00

Au Bon Climat Pinot Blanc/Pinot Gris 2011, Pinot Gris

Light citrus and apple on the palate. Aromas of stone fruits & pineapple.

AVAILABLE OPTIONS

Bottle: \$33.00

Glass: \$9.00

SPARKLING 3**Jacquart Brut Mosaicque**

Aromas of toast, freshly baked bread. Flavors of ripe orchard fruit. Soft elegant bubbles with a long finish.

\$73.00

Jacquart Brut Rose

Delicate salmon-pink color with a fine stream of bubbles. Hints of cherry and strawberry on the nose and palate. Long, subtle finish with a touch of apricot and peach.

\$93.00

La Marca Prosecco

Pale, golden Straw color with full textured bubbles. Fresh citrus on the nose with hints of honey and wildflowers. Light, crisp finish with hints of lemon, green apple, grapefruit, and minerality.

AVAILABLE OPTIONS

Bottle: \$24.00

Glass: \$8.00

KIDS 4**Grilled Cheese**

Cheddar on sourdough with french fries

\$8.00

Grilled Chicken

With mashed potatoes

\$8.00

Fish and Chips

One piece of fresh fish battered and fried with french fries

\$6.00

Monk Sliders

Two small monk burgers with fries

\$8.00

