

The Kettle

1138 Highland Ave 90266-5330 · +13105458511 · Updated: Jan 14, 2026

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APPETIZERS 12

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

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 corn tortilla chips

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 bleu 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 our 1000 island dressing, fresh scallions & a lemon wedge

SALADS 12

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		AVAILABLE OPTIONS
a small crock of baked onion soup or a cup or bowl of the soup du jour & caesar, chinese chicken or pulled chicken cobb		cup: \$19.95
		bowl: \$20.95
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, 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

SOUPS 2

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	

SOUP DU JOUR 4

Monday / Tuesday

SPLIT PEA WITH SMOKED HAM

Wednesday / Thursday

PORTUGUESE SAUSAGE AND BEAN

Friday

CLAM CHOWDER WITH BACON

Saturday & Sunday

BROCCOLI CHEESE

SANDWICHES 13

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	
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	
BLT & Avocado	AVAILABLE OPTIONS
thick cut 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	\$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 whole wheat bread	
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 pimento cheese, sliced tomato, cucumber, red onion, scallion aioli and lemon wedge on the side	

BURGERS 6

Kettle Burger	\$16.95
half pound burger, lettuce, tomato, red onion, pickle & 1000 island dressing add tillamook cheddar	
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 crispy 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 4

Monday - Green Goddess Burger	\$18.95
grilled turkey patty 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 3

Chilled Juice	AVAILABLE OPTIONS
orange, grapefruit, apple, guava cranberry or tomato	\$5.50
	\$6.50
Mimosa or Guavamosa	\$13.50
oj or guava juice & prosecco	
Beach Fizz	\$13.50
our blackberry lemonade & prosecco	

FRUIT & CEREAL 5

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	

THE BREAKFAST CLUB 9

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	
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	

CAGE-FREE EGGS 8

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	\$14.95
scrambled eggs, pimento cheese, caramelized onion jam, grilled tomato, arugula, thick cut bacon, a toasted brioche bun, served with fruit (no toast or muffin here)	

CAGE-FREE OMELETTES 5

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)	

THE GRIDDLE 7

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	

SIDES 6

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
Apple Chicken Sausage	\$7.95

CLASSICS 2

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 3

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, coleslaw, 1000 island dressing and fresh scallions	

PASTA 3

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 3

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	

UNDER 9 & OVER 90 7

Two Scrambled Eggs	\$10.95
& bacon or sausage	
Chocolate Chip or Mickey Mouse Pancake	\$10.95
Served with bacon or sausage	
Confetti Cakes	\$10.95
Silver dollar buttermilk pancakes with rainbow sprinkles	
Grilled Tillamook Cheddar Cheese Sandwich	\$10.95
Mini Hamburgers (2)	\$10.95
Chicken Fingers (3)	\$10.95
Kraft Macaroni & Cheese	\$10.95

WINE BY THE GLASS 13

Verdelho / Tocai Friulano, Folk Machine, “White Light”, California	\$14.00
Picpoul Vermentino Blend, Broc 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 of Pinot Noir, Una Lou, Sonoma Coast	\$13.00
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 13

Figueroa Mountain Santa Barbara Citrus Shandy Radler 4.3% ABV	\$9.95
Draft	
Skyduster Italian Pilsner 4.6% ABV	\$9.95
Draft	
Calidad Classic Mexican Lager 5% ABV	\$9.95
Draft	
Topa Topa Brewing Chief Peak IPA 7% ABV	\$10.95
Draft	
Beachwood Brewing Amalgamator IPA 7.1% ABV	\$10.95
Draft	
Three Weavers Brewing Cloud City Hazy IPA, 6.5% ABV	\$7.95
Draft	
Avery Brewing Co Liliko'i Kepolo White Ale with Passion Fruit, 5.4% ABV	\$7.95
Draft	
Trumer Brewery Trumer Pils, 4.2% ABV	\$8.95
Canned	
Crown & Hops 8 Trill Pils 5% ABV	\$8.95
Canned	
Claremont Craft Ales Pepper & Peaches IPA 6.7% ABV	\$8.95
Canned	
2 Towns Ciderhouse BrightCider, 6.0% ABV	\$8.95
Canned	
Jiant Passionfruit & Elderflower Hard Kombucha 4.5%	\$8.95
Canned	
Best Day Brewing Non-Alcoholic West Coast IPA Beer >0.5% ABV	\$8.95
Canned	

BEVERAGES 9

Coke, Diet Coke, Root Beer, Dr. Pepper or Sprite	\$4.25
Endless Refills	
Lemonade or Blackberry Lemonade	\$4.25
Endless Refills	
Arnold Palmer or Shirley Temple	\$4.25
Endless Refills	

Iced Tea, Black or Tropical Green	\$4.25
Endless Refills	
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 6

Root Beer Frosty	\$7.95
Made with vanilla bean ice cream	
Desert Medjool Date Shake	\$8.95
Made with vanilla bean ice cream	
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