

# Sneak Preview!

# LUNCH MENU

# RESTORE Kitchen

## CRAFT FOOD, BEER & WINE

“Not for your Selfie,” Shareable Eats and Snacks...or not...

### Bang Bang Buffalo Beer Wings 10

Rotating tap stout marinated chicken wings, bleu cheese dip.  
Bang Bang sauces: siracha mayo, sweet & spicy wing sauce

### Crispy Brussels Sprouts \*GF 8

EVOO, baby onions, cider, pig candy, hop mayo

### Hand Slashed Truffle Frites \*GF 6

Hand-cut Kennebec steak fries, smoky pub salt, Parmesan, garlic aioli, chives

### Maple Pork Belly, Crispy Cracklings \*GF 10

Praline-glazed pork belly, green apple-turnip slaw, pickled red onion, Jacinto blood orange whiskey marmalade

### Baked Mac'n Cheese 7

Orecchiette pasta, RESTORE Kitchen beer cheese sauce, buttered crumb topping.

**Add one of the following:** +4

- Pork Belly Bites
- Beer-braised Short Rib
- Hatch Chili Pulled Pork
- Pan-roasted Jidori Pulled Chicken
- Smoky Pub Salt & Pepper Shrimp

### Farm to Table...

### Street Market Salad \*GF \*V (without Bacon) 12

Seasonal local and baby greens, apples & pears, dried fruit, chili walnuts, praline bacon, radish, red onion, pineapple shrub syrup vinaigrette

**Add** ■ Pan-roasted Jidori Pulled Chicken +4  
or ■ Smoky Pub Salt & Pepper Shrimp

### Kale Caesar with White Anchovy \*GF 10

Smoky pub salt, toasted pepitas, red onion, Parmesan, cilantro

**Add** ■ Pan-roasted Jidori Pulled Chicken +5  
or ■ Smoky Pub Salt & Pepper Shrimp

### Baked Onion Soup 6

Our signature Restoration oxtail broth, 4 onions, 4 cheeses

#### ■ Add a Side to Your Meal

Add a serving of Today's Slaw, Kale Salad or Frites to your order 3  
à la carte 5

\*GF = Gluten-free \*V = Vegan



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Redlands CA 93274

Opening for breakfast and weekend brunch July 1

OW2\_61

### Tweetable Eats...

### New York Sirloin Pub Steak & Frites \*GF 16

Char-grilled 8 oz Choice center-cut New York sirloin strip steak served with hand-cut Kennebec steak fries, wild mushrooms and caramelized onions

### Beer-Braised Yankee Pot Roast 14

USDA Choice chuck beef, braised in beer and served traditionally with pot roasted vegetables and potatoes

### Beer-Marinated Pulled Pork \*GF 13

Cazo de Cobre braised in lard, hatch chile green sauce, sweet onion pasilla blend, oven-roasted potato

### Char-grilled Jidori Chicken 13

Beer-marinated Jidori chicken breast, braised baby onion and brussels sprouts, farm-fresh sweet potato hash

### RESTORE Pub Burgers

Made with fresh, house ground, hand-crafted beef patties. Served on a spent-grain burger bun with seasonal local greens, tomato, pickled red onion and a house dill pickle. ■ Choose Today's Slaw or Kale Caesar  
All pub burgers are also available wrapped in butter lettuce.

**Add** ■ a farm-fresh Hoberg fried egg ■ wild mushrooms +2  
■ hardwood smoked bacon ■ local avocados  
■ caramelized sweet onions

### The Ultimate Beer Burger 13

Spent-grain burger bun, hop mayo, sirloin beer patty, beer cheese sauce, hardwood smoked bacon and beer onion jam, jalapeños

### Craft Pub Burger 10

**Add** ■ Swiss, provolone or cheddar cheese +2

### Mac'n Cheese Beer Burger 13

Sirloin patty, mac'n cheese, pulled pork, hatch chili green sauce, smoky pub bacon nest

### Portobella Steak "Burger" \*V 10

Marinated and char-grilled mushroom served with roasted pasilla peppers and caramelized onion on a spent-grain burger bun with seasonal greens, tomato, pickled red onion and a house dill pickle.

**Add** ■ a slice of swiss cheese +2

### Handhelds

### Jidori Chicken Lettuce Wraps \*GF 10

Butter lettuce cups, organic carrots, cucumber, sesame oil, ponzu, green onions, radish, peanut sauce, pan garlic chips.

■ Substitute Smoky Pub Salt & Pepper Shrimp +4

### Short Rib Reuben on Spent-grain Sourdough 14

Beer-braised short rib, swiss and provolone cheese, fresh sauerkraut, thousand island dressing.

■ Choose Today's Slaw or Kale Caesar


### Ultimate Grilled Cheese Sandwich 11

Swiss, provolone, cheddar cheese, a scoop of Baked Mac'n Cheese with pulled pork, hardwood smoked bacon, local tomato, fresh avocado.

■ Choose Today's Slaw or Kale Caesar

We strive to support community farms by purchasing fresh local produce and cage-free eggs from Jacinto Farms & Hoberg Poultry.

## Desserts

-  **Pig Candy** 8  
 Praline and pepper smoked bacon crisps, caramel and chocolate beer dipping sauces
- Brownie with Vanilla Bean Ice Cream** 7  
 Caramel and chocolate beer sauces, fresh whipped cream
- Jacinto Farm Berries** 6  
 Seasonal selection of fresh berries, sweet stout beer reduction, fresh whipped cream

## RESTORE Wine List

**WINE FLIGHT** 13  
**Pinot Gris**, Acrobat; **Rosé**, Martin Ray; **Malbec**, Dona Paula Estate; **Cabernet Sauvignon**, Charles Smith "Substance"

**WINE FLIGHT with a Small Bite** 20  
 Include with your Wine Flight the chef's selection of mini bites paired with each glass. Ask your server for today's description.

	Glass	Carafe	Bottle
	5.5 oz	14 oz	750 ml

### Champagne/Sparkling

**Prosecco, Gancia** Italy 8.5 20 32

### Whites

**Pinot Gris, Acrobat** Oregon 8.5 20 32

**Chardonnay, La Merika** 8 18.5 29  
 Central Coast

**Chardonnay, Alexander Valley Vineyards** 9.5 22 36  
 Sustainable, Alexander Valley

**Sauvignon Blanc, Angeline** 8 19 30  
 Sonoma

**Rosé, Martin Ray** Russian River 10 24 40

### Reds

**Pinot Noir, Austerity,** 8.5 20 32  
 Santa Lucia Highlands

**Merlot, Montes "Classic"** Chile 8 20 32

**Zinfandel, Sin Zin** 9 22 36  
 Alexander Valley

**Malbec, Dona Paula Estate** 8.75 16.5 33  
 Argentina

**Cabernet Sauvignon Lander Jenkins** California 9.5 23 38

**Cabernet Sauvignon Charles Smith "Substance"** 11 25 42  
 Washington State

Minimum corkage fee, full bottles only, no 1/2 bottles 18  
 No corkage allowed on menu'd wine.

## Drinks

### Non-Alcoholic Beverages

	14 oz Fresh Fountain Bottle	32 oz Fresh Fountain Bottle
<b>STUBBORN™ Fountain Sodas</b>	3	5.5

STUBBORN Sodas contain only Fair Trade Certified Cane Sugar, no high fructose corn syrup, and natural flavors.

**Caleb's Kola Draft**

**Classic Root Beer**

**Lemon Berry Açai Soda**

**Agave Vanilla Cream Soda**

**Black Cherry with Tarragon** (Regular or Low-Cal)

**Izze twiZt Clementine**

**Blood Orange Lemonade** 3.5 6.5

**S. Pellegrino Sparkling Water** 3.5

**Restore Private Roast**

**Fair Trade Organic Coffee/Decaf**

14 oz for 14

**Restore Blend Organic Iced Tea**

6 oz packets for 6

**Numi Organic Herbal Hot Teas**

Box of 18 for 13

Bottomless Cup 3

3.5

3

## RESTORE Beer List

**BEER FLIGHT** (4 samples) 10

**Destination Brown, Fat Hog, Hop-o-Matic, I-10**

**BEER FLIGHT with a Small Bite** 18

Include with your Beer Flight the chef's selection of mini bites paired with each beer. Ask your server for today's description.

### ESCAPE

All Escape Beers are Gluten-free ABV

**Destination Brown – Ale** 6.2% Pint 7.5  
 Half Pint 4.25

**Redlands Nights – Blonde** 5.2% Pint 7.5  
 Half Pint 4.25

**Road Rage – American Red** 11% Goblet 6

### HANGAR 24

**Orange Wheat – American** 4.6% Pint 7  
 Half Pint 4

**Betty – IPA** 6.5% Pint 7.5  
 Half Pint 4.25

### RITUAL

**Hop-O-Matic – IPA** 7.1% Pint 7.5  
 Half Pint 4.25

**Fat Hog – Barleywine Ale** 12% Goblet 8

**Hellion – Belgian Golden Ale** 8.4% Belgian 8

**Extra Red – CA Red Ale** 6.5% Pint 7  
 Half Pint 4

### COACHELLA VALLEY BREWING

**Windfarm – Saison** 6.7% Pint 7.5  
 Half Pint 4.25

**I-10 – IPA** 4.5% Pint 8.5  
 Half Pin 4.75t



### Hours of Operation

11 am - 9 pm Tuesday - Thursday  
 11 am - 10 pm Friday - Saturday  
 11 am - 8 pm Sunday

### Appy Hour

4 pm - 6:30 pm  
 Tuesday - Friday