RESTORE Kitchen
CRAFT FOOD, BEER & WINE

1711 W. Lugonia Ave #101, Redlands, CA 92374 **909-798-4179**
'Get Restored' **www.restore.kitchen**

Shareables "not for your selfie..."

Maple-glazed Beer-braised Pork Belly *GF *N
Praline nut-crusted with blood orange whiskey marmalade and green apple-turnip slaw

Chilean Sea Bass Bites *N
Flash-fried, with charred jalapeño dipping sauce, peanuts, and a light Asian slaw
- Make it Bang Bang

Pig Candy & Green Apples *GF *N
Praline nut-crusted smoked bacon crisps, smoky pub-salted green apple, caramel and chocolate beer dipping sauces

Crispy Brussels Sprouts *GF *N
EVOO, baby onions, Pig Candy, *hop mayo
- Add Bleu Cheese

Hand-cut Truffle Frites *GF
Hand-cut frites, smoky pub salt, Parmesan, *hop mayo, chives

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

Tweetable Eats...

New York Pub-cut Steak & Frites *GF
Block-cut, Choice, char-grilled New York strip, hand-cut frites, Chimichurri sauce

Fish & Frites *N
Chilean Sea Bass, bite-sized and flash-fried, drizzled with charred jalapeño dipping sauce, hand-cut frites, peanuts, and a light Asian slaw

Char-grilled *GF Free-range Chicken
Beer-glazed bone-in natural chicken breast, braised baby onion, fresh vegetables
(Please allow 20-25 minutes)

Beer-marinated Pulled Pork *GF
Copper pot-braised pork with hatch green chile salsa, mashed potatoes

Beer-braised Yankee Pot Roast
USDA Choice chuck beef, braised in beer and served traditionally with pot-roasted vegetables and mashed potatoes

Please note that 20% gratuity will be added for parties of 6 or more.

Sunday	Monday thru Thursday	Friday and Saturday	Breakfast & Lunch
7 am - 8 pm	7 am - 9 pm	7 am - 10 pm	served all day

Handhelds

New York-Philly Steak Roll
New York Pub Steak—hand shaved, grilled caramelized onion, charred pasilla pepper, beer cheese sauce, hand-cut frites

Chicken Lettuce Wraps
***N** Butter lettuce cups, cucumber, green onions, carrots, sesame oil, ponzu, radish, peanuts, peanut sauce, pan garlic chips

Chilean Sea Bass Lettuce Wraps ***N**
Butter lettuce cups, flash-fried bite-sized Sea Bass served with a light Asian slaw, peanuts, and charred jalapeño sauce

Pot Roast Reuben on Spent-grain Sourdough
Beer-braised Pot Roast, provolone and swiss cheese, fresh sauerkraut, Thousand Island dressing

Substitute **gluten-free bread**

- Choose Today's Slaw or Kale Caesar with Anchovy

The Ultimate Grilled Cheese Sandwich on Spent-grain Sourdough
Swiss, provolone, cheddar cheese, a scoop of Mac'n Cheese with Pulled Pork, hardwood-smoked bacon, tomato, avocado

Substitute **gluten-free bread**

- Choose Today's Slaw or Kale Caesar with Anchovy

Mac'n Cheese
Orecchiette pasta, RK Beer Cheese Sauce, buttered crumb topping

- with **Chilean Sea Bass**
- with **2 Eggs,** as you like them
- with **Beer Bacon Onion Spread**
- with **Pork Belly**
- with pan-roasted **Pulled Pork** and hatch green chile salsa
- with beer-braised **Pot Roast**
- with char-grilled **Chicken**
- with **RK Pub Sausage**

Restoration through Soup & Salad

Chop-Chop Cobb ***GF *N**
Pan-roasted Pulled Chicken, hardwood-smoked bacon, eggs, avocado, olives, herb roasted tomato, bleu cheese, balsamic vinaigrette

Seasonal Chalkboard Soup & Salad
Today's soup selection with a small Street Market or Kale Ceasar Salad

Inland Kale Ceasar ***GF**
Seasonal baby kale blend, cilantro ceasar dressing, roasted pumpkin seeds, red onion, shaved Parmesan, white anchovy

- with char-grilled Chicken

Street Market Salad
***GF *N *V** (when served without bacon)
Seasonal baby greens, apples, dried fruit, candied walnuts, Pig Candy, radish, red onion, pineapple shrub syrup vinaigrette

- with char-grilled Chicken

Char-grilled Spent-grain Sourdough Toast
accompanies any salad or soup upon request

Restore Pub Burgers

Fresh, house-ground, hand-crafted beef burger on a spent-grain bun, seasonal greens, tomato, pickled red onion and a house-made dill pickle.

- Choose Today's Slaw or Kale Caesar with Anchovy
- **Make it a double burger**
- Substitute **gluten-free bread**
- Available wrapped in butter lettuce

The Ultimate Beer Burger

A beer patty, beer cheese sauce, *hop mayo, hardwood smoked bacon, beer bacon onion spread, jalapeños

Mac'n Cheese Beer Burger

Mac'n cheese, pulled pork, hatch green chile salsa, hardwood-smoked bacon nest

Classic Craft Pub Burger

Beer bacon onion spread

Classic Craft Pub Burger with a Fried Egg

Beer bacon onion spread

Add-on to any menu item

- Haas **avocado**
- a farm-fresh cage-free **fried egg**
- hatch green chile **salsa**
- **mushrooms**
- **beer bacon onion** spread
- caramelized sweet **onions**
- Swiss, provolone or cheddar **cheese**
- jalapeño **peppers**
- **Chimichurri** sauce
- hardwood-smoked **bacon**

Vegetarian

The Ultimate Vegetarian Grilled Cheese Sandwich *V

Swiss, provolone, cheddar cheese, a scoop of Mac'n Cheese, spinach, mushrooms, tomato, avocado on spent-grain sourdough

- **Gluten-free bread**
- Choose Today's Slaw or Kale Caesar with Anchovy

Char-grilled Portabella Mushroom Sandwich *V

Beer-glazed, char-grilled mushroom with roasted pasilla peppers, caramelized onion on a spent-grain bun, seasonal greens, tomato, pickled red onion, house-made dill pickle

- **Gluten-free bread**
- Choose Today's Slaw or Kale Caesar with Anchovy

Avocado Benedict *V

Two poached eggs with sliced avocado, sauteed mushrooms, spinach, and tomato served on a char-grilled roll with Hoppandaise, breakfast potatoes, grilled herb tomato

- **Gluten-free bread**

= Signature Dishes *V = Vegetarian *N = Contains Nuts

Sub **Gluten-free bread**

***GF** = Gluten-free Meets the USDA requirement for food containing less than 20ppm of gluten. Gluten cross-contact may occur in our kitchen due to use of products that are not gluten free.

All beer used in cooking is gluten-free.

***Hop Mayo**: Spicy garlic & beer aioli

Deep fried foods are fried in 100% lard. No processed oils are ever used in any of our preparations.

Breakfast *all day!*

Made with farm-fresh cage-free Eggs

New York Pub-cut Steak & Eggs *GF

Block-cut, Choice, char-grilled New York strip, Chimichurri sauce, breakfast potatoes, grilled herb tomato

Bang Bang Beer Chicken Wings & Eggs

Beer-marinated chicken wings, breakfast potatoes, crisp baby carrot, bleu cheese dip

Hand-cut Truffle Frites & Eggs *GF

Parmesan cheese, spicy garlic, *hop mayo, topped with 2 fried farm-fresh eggs

Pig Candy & Eggs *GF *N

2 fresh cage-free eggs with RESTORE Kitchen's Praline nut-crusted smoked bacon crisps, breakfast potatoes, grilled herb tomato

Pub Burger Patty & Eggs *GF

Breakfast potatoes, grilled herb tomato, beer bacon onion spread

RK Pub Sausage Patties & Eggs *GF

Breakfast potatoes, grilled herb tomato, beer bacon onion spread

BLTE on Spent-grain Sourdough

Hardwood-smoked bacon, butter lettuce, tomato, egg, *hop mayo, Swiss and provolone cheese, breakfast potatoes, grilled herb tomato

Substitute **Gluten-free bread**

Beer-braised Pot Roast Hash *GF

Served with 2 fried eggs and grilled herb tomato

Farm-fresh *GF *V Market Veggie Hash

Served with 2 fried eggs and grilled herb tomato

Beer-marinated Pulled Pork Hash *GF

Served with 2 fried eggs and grilled herb tomato

PB&B Breakfast Bread Pudding *N

French Toast style egg-dipped coconut milk bread pudding, Craisins,® peanut butter, maple syrup, walnuts. Served with hardwood-smoked bacon

***Traditional French Toast**, maple syrup, smoked bacon, served upon request

Substitute **Gluten-free bread**

Warm Maple Granola with Milk

***V *N** Dried fruit, grilled green apples

Bone-in Ham Steak & Eggs *GF

Bone-in, char-grilled, breakfast potatoes, grilled herb tomato

House-baked Stout Beer Muffin *N

served with all breakfast entrees

à la carte

Baked Egg Specialties

Our signature baked omelette style eggs, breakfast potatoes, grilled herb tomato

Fresh, house-ground Cheeseburger Egg Bake *GF
Tomato, caramelized onion, cheddar cheese

Hatch green chile *GF
Pulled Pork Egg Bake
Sheared red onion, pasilla pepper, cilantro

Pan-roasted Pulled Chicken Egg Bake *GF *N
Onions, mushrooms, tomato, Pig Candy, provolone cheese

Italian Egg White Bake *GF *V
Spinach, tomato, mushroom and provolone cheese

Benedicts made with two fresh poached eggs

Maple-glazed Beer-braised Pork Belly Benedict
Thick-cut grilled bread, breakfast potatoes, grilled herb tomato, Hoppandaise
Substitute **Gluten-free bread**

RK Pub Sausage Benedict
Thick-cut grilled bread, breakfast potatoes, grilled herb tomato, Hoppandaise
Substitute **Gluten-free bread**

Sides

Pub Burger Patty

RK Pub Sausage Patties

Hardwood-smoked Bacon (3 pieces)

Pig Candy *N *GF
3 pieces of praline nut-crusted smoked bacon crisps

Farm-fresh cage-free Egg

Breakfast Potatoes

Hand-cut Truffle Frites *GF

Char-grilled Spent-grain Sourdough Toast
Substitute **Gluten-free Bread**

Seasonal Fruit with Berries

RESTORE Store

RESTORE Gift Cards
specify any amount

Smoky Pub Salt 6 oz jar
Smoky Pub Pepper 6 oz jar

House-baked Stout Beer Muffins *N
5 muffin package "to go"

Drinks Non-Alcoholic Beverages

Craft Fountain Sodas

14 oz Fresh Fountain Bottle

- **Caleb's Kola Draft**
  (Regular or Low-Cal)
  Caleb's Kola is a blend of sustainable Fair Trade cane sugar, kola nuts from Africa, spices from around the world, and a hint of citrus.

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

- **Classic Root Beer**
- **Lemon Berry Açai**
- **Agave Vanilla Cream**
- **Black Cherry with Tarragon**
- **Izze twiZt Clementine**

Soda Flight (Choose any 4)

Hand-crafted Classic Root Beer Cream Soda

Hand-crafted Vanilla Cream Soda

Hand-crafted Black Cherry with Taragon Cream Soda

Beverage Set Ups

Blood Orange Lemonade

Orange Juice

S. Pellegrino Sparkling Water

Milk or Almond Milk

Coffee Restore Private Roast

Fair Trade Organic – Regular/Decaf
Bottomless Cup | 14 oz pkg

Restore Blend Organic Iced Tea

Two Leaves and a Bud Organic Herbal Hot Teas

Box of 18 (3 each of 6 flavors)

- Orange Sencha (green)
- Jasmine Petal (green, not organic)
- Mountain High Chai (black)
- Tamayokucha (green)
- African Sunset (Rooibos red, caffeine-free)
- Earl Grey (black)

Desserts

Pig Candy & Green Apple *GF *N

Praline nut-crusted smoked bacon crisps, smoky pub-salted green apple, caramel and chocolate beer dipping sauces

Brownie with Vanilla Bean Ice Cream

Caramel and chocolate beer sauces and fresh whipped cream

- Add Pig Candy

Seasonal Berries *GF

A selection of fresh summer fruit, sweet stout beer reduction, fresh whipped cream

PB&B Bread Pudding *N

French Toast style egg-dipped coconut milk bread pudding, Craisins,® peanut butter and maple syrups, chocolate beer sauce, walnuts. Served with hardwood-smoked bacon

- Add a scoop of vanilla ice cream

Substitute **Gluten-free bread**

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Grub to Go DELIVERS

Take-out delivery available through **GrubtoGo.com**.

We support community farms by purchasing fresh local produce and cage-free eggs.

RESTORE Kitchen
Catering
Please inquire
909-798-4179