



# **RESTORE Kitchen**

CRAFT FOOD, BEER & WINE

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## **Catering Services**

1711 W. Lugonia Ave, Redlands, CA 92374

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BREAKFAST / LUNCH / MAINS



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### **Breakfast**

Made with farm-fresh cage-free eggs

#### **Craft Pub-cut Steak & 3 Scrambled Eggs** \*GF

Char-grilled New York sirloin, hand-cut frites, chimichuri sauce

#### **Pig Candy (Bacon) and 3 Scrambled Eggs** \*GF

Restore Kitchen's praline and pepper-crusted bacon, breakfast potatoes, grilled herb tomato

#### **Beer-braised Pot Roast Hash** \*GF

Served with 3 scrambled eggs and grilled herb tomato

#### **Farm Fresh Market Veggie Hash** \*GF, V

Served with 3 scrambled eggs and grilled herb tomato

#### **Beer-marinated Pulled Pork Hash** \*GF

Served with 3 scrambled eggs and grilled herb tomato

#### **Craft Pub Burger and 3 Scrambled Eggs** \*GF

House-ground char-grilled fresh beef patty, beer bacon onion spread, breakfast potatoes, grilled herb tomato

#### **Hand-cut Truffle Frites and Eggs** \*GF

Hand-cut Truffle FriTees, Parmesan cheese, spicy garlic hop mayo topped with 3 scrambled eggs

#### **PB&B French Toast**

Cinnamon egg-dipped coconut milk bread pudding, cranberry-raisins, walnuts, peanut butter and maple syrups. Served with smoked bacon

#### **Add to any breakfast**

Hatch green chile salsa

An egg

#### **Chef attended "Eggs to Order" Station**



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### Starters, Snacks, and Sides

Available as an appetizer or side dish with any main

#### **Bang Bang Beer Wings**

Rotating tap beer marinated chicken wings,  
sweet and spicy Bang Bang sauce, hop mayo, bleu cheese dip

#### **Crispy Brussels Sprouts** \*GF

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

#### **Maple-glazed Pork Belly** \*GF

Praline-glazed pork belly, green apple-turnip slaw,  
blood orange whiskey marmalade

### Soup & Salad

Available as an appetizer or side dish with any selection

#### **Herb Roasted Tomato Soup** \*GF, Vegan

#### **Street Market Salad** \*GF

#### **Kale Caesar Salad** \*GF

Grilled spent-grain sourdough toast available with soup or salad on request  
(no additional charge)

\*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

\*V = Vegetarian

24 guest minimum for all catered events, charges apply  
for additional attendees and special dietary needs

Allow 24 hours for fulfillment

RESTORE Kitchen Grub to Go available during  
restaurant business hours for groups under 24

Prices subject to change without notice

China and flatware available

Plated or Buffet Service  
requires additional service / labor charges

California 8% sales tax applies to all events

20% service charge applies to all events

Additional staffing available, labor charges apply



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### Lunch

#### Handhelds

Served with a side dish of house made organic carrot, turnip and green apple slaw

##### **Chicken Lettuce Wraps** \*GF

Butter lettuce cups, organic carrots, turnips, sesame oil, Ponzu, green onions, radish, peanut sauce, pan garlic chips

##### **Ultimate Grilled Cheese Sandwich**

Swiss, provolone, cheddar cheese, a scoop of Mac'n Cheese, with pulled pork, bacon, tomato, avocado

##### **Pot Roast Reuben on Spent-grain Sourdough**

Beer-braised pot roast, Swiss and provolone cheese, fresh sauerkraut, thousand island dressing

##### **Mac'n Cheese**

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

**with Chilean Sea Bass**

**with 3 scrambled eggs**

**with beer marinated Pulled Pork**

**with beer-braised Pot Roast**

**with pan-roasted Pulled Chicken**

**with beer bacon onion jam**

### Entrée Salads

##### **SoCal Caesar with Pulled Chicken** \*GF

Sustainable Mediterranean white anchovy fillets, seasonal baby kale blend, cilantro pepita Caesar dressing, roasted pumpkin seeds, red onion, shaved Parmesan

##### **Street Market Salad** \*GF

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

##### **Chop-Chop Cobb** \*GF

Pan-roasted Pulled Chicken, smoky bacon, avocado, eggs, olives, roasted tomato, bleu cheese, balsamic vinaigrette

Grilled spent-grain sourdough toast available with soup or salad on request  
(no additional charge)



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### Mains

#### **New York Pub-cut Steak & Smash** \*GF

USDA Choice New York Sirloin, center-block-cut, char-grilled,  
mashed potato and farm-to-table vegetables

**Substitute Truffle Frites**

**Add 3 scrambled eggs**

**Smothered...caramel onions and mushrooms**

#### **Char-grilled Free-range Chicken**

10 ounce bone-in natural beer-glazed chicken breast, BBQ style,  
braised baby onion and farm-to-table vegetables

#### **Beer-Braised Yankee Pot Roast**

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

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

Copper pot braised pork with hatch chile green salsa, mashed potatoes

#### **Wild Caught Pacific Grilled Salmon** \*GF

With orange cumin buerre blanc, cilantro lime rice, farm-to-table vegetables

#### **Maple-glazed Pork Belly Entree** \*GF

Praline-glazed pork belly, white bean cassoulet, beer bacon onion spread  
blood orange whiskey marmalade

#### **Mac'n Cheese**

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

**with Chilean Sea Bass**

**with beer marinated Pulled Pork**

**with beer-braised Pot Roast**

**with pan-roasted Pulled Chicken**

**with beer bacon onion jam**



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### Desserts

#### **Pig Candy** \*GF

Praline smoked bacon crisps,  
caramel and chocolate beer dipping sauces,  
fresh whip cream

#### **Brownie** \*GF, V

Caramel and chocolate beer sauces,  
fresh whip cream

#### **Seasonal Berries** \*GF, V

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



#### **PB&B French Toast** (48 hrs notice)

Cinnamon egg-dipped coconut milk bread pudding,  
cranberry-raisins, peanut butter,  
chocolate beer sauce, sweet maple syrup and walnuts



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### Drinks

Non-Alcoholic Beverages

#### **STUBBORN™ Sodas**

64 oz Growler

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**

per gallon

#### **S. Pellegrino Sparkling Water**

#### **Restore Private Roast Coffee**

Fair Trade Organic – Regular/Decaf  
per gallon

#### **Restore Blend Organic Iced Tea**

per gallon

#### **Numi Organic Herbal Hot Teas**

Organic Orange Sencha (whole leaf green)

Jasmine Petal (whole leaf green)

Organic Mountain High Chai (whole leaf black)

Organic Tamayokucha (whole leaf green)

Organic African Sunset (whole leaf Rooibos red)

Organic Earl Grey (whole leaf black)

### Restore Wine List

750 ml Bottle

#### **Champagne/Sparkling**

Prosecco, *Gancia Italy*

#### **Whites**

Pinot Gris, *Acrobat Oregon*

Chardonnay

*La Merika, Central Coast*

Chardonnay

*Alexander Valley Vineyards, Sustainable,  
Alexander Valley*

Sauvignon Blanc, *Angeline, Sonoma*

Rosé, *Martin Ray, Russian River*

#### **Reds**

Pinot Noir

*Austerity, Santa Lucia Highlands*

Merlot, *Montes "Classic" Chile*

Zinfandel

*Sin Zin, Alexander Valley*

Malbec

*Dona Paula Estate, Argentina*

Cabernet Sauvignon

*Lander Jenkins California*

Cabernet Sauvignon

*Charles Smith "Substance" Washington State*

### Restore Beer List

#### **Rotating Local Craft Tap Beer**

Ask for currently available selections