

KETTLE BLACK

SILVERLAKE CA

BRUNCH

Chilled Oysters gf 6 for 18 | 12 for 36

chef's selection, red wine mignonette, lemon, horseradish

Burrata gf | 15

confit tomato, aged sherry vinegar, basil, toasted baguette

Caesar Salad | 13

little gems, parmesan, anchovy, garlic croutons

Arugula Salad gf | 12

balsamic vinaigrette, pecorino, pine nuts

Avocado Toast v / v* | 11

radish, cilantro, ricotta salata
add poached egg + 3

French Toast v | 12

whipped mascarpone, apple, pecan, brown butter bourbon syrup

Breakfast Sandwich | 10

focaccia, sunny egg, basil pesto, prosciutto, arugula

Breakfast Bowl gf / v | 15

quinoa, chickpea panisse, roasted tomato, salsa verde,
poached eggs, avocado, frisee

Standard Breakfast | 13

two eggs any style, sourdough toast, blistered tomato,
breakfast potatoes

Baked Eggs v | 11

pomodoro, broccoli rabe, chickpea
add sausage + 3

Squash Blossom Omelette gf / v | 14

farm eggs, roasted corn, burrata,
espelette, basil

'Nduja Scramble | 15

mascarpone, roasted tomato, fennel pollen
charred scallion, grilled sourdough

Buckwheat Carbonara | 19

pancetta, black pepper, pecorino, egg yolk

Cheese Pizza v | 14

choice of sauce - marinara, white sauce, basil pesto
add garlic, onion, basil, jalapeño + 1
add calabrian chili, kalamata olive, arugula + 2
add pepperoni, sausage, anchovies, burrata, egg + 3
add soppressata, prosciutto, 'nduja, ricotta + 4

SIDES

Breakfast Potatoes | 5

Broccoli Rabe | 9

Avocado | 3

Toast and Jam | 5

Seasonal Fruit | 6

Bacon | 5

SWEETS

Budino | 10

Affogato | 9

Sorbet | 3

Gelato | 3

gf = gluten free, v = vegetarian,
v* = can be made vegan

consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase
your risk of food borne illness, especially
if you have a medical condition.



HOUSE COCKTAILS

Drunk Txt | 13

selvrey cacao, faretti, house horchata, lemon zest, bitters

Up and Out | 12

buffalo trace, cold brew, licor 43, amontillado, demerara, baileys

Morning Beers | 13

la caravedo, passion fruit, amontillado, donn's mix, rum boba, lemon, falernum bitters

Side Piece | 12

svedka, yuzuri liqueur, luxardo bitter bianco, giffard pamplemousse

Charlie Sheen | 14

el selencio mezcal, pear cordial, pedro ximinex, orgeat, lime, nutmeg

Who's Who | 13

balentines, banane du bresil, spice cordial, hojicha tea, lemon, bitters

Last Call | 12

el charo, suze, yuzuri liqueur, green juice, lemon, white tea

VINTAGE COCKTAILS

Aperol Spritz | 13

bottomless 20

Pimms Cup | 12

pimms no.1, ginger beer, lemon, cucumber, strawberry, ginger

House Bloody | 10

svedka, roasted san marzano tomatoes, toasted spices, sriracha, ginger, celery, lemon

Kir Royale | 11

prosecco, lejay cassis

Your Choice | 10

prosecco, and your choice of house puree: pear, peach, kiwi, mango, pineapple, strawberry

DRAFT BEERS

Barley Forge Orange Curtain IPA (6.2%) | 7

SLO Brew Blonde Ale (5.0%) | 7

Indie Pacific Kolsch (4.5%) | 8

Peroni Lager (4.7%) | 6

BOTTLE + CAN BEERS

Anderson Valley Winter Solstice Ale (5.0%) | 7

Deschutes Black Butte Porter (5.2%) | 7

Fort Point Westfalia Red Ale (5.6%) | 7

Miller High Life (4.6%) | 4

Modern Times IPA (6.8%) | 8

COFFEE + MORE

La Colombe Coffee | 4

refills 1

Espresso | 3

Cappuccino | 5

Latte | 5

Cortado | 4

Cold Brew | 6

Black Iced Tea | 3

Mexi Coke or Sprite | 4

Seabold Ginger Beer | 6

Harmless Harvest | 6

raw, organic coconut water

Fresh Squeezed Orange Juice | 6

Lemonade | 4

LITTLE WEST JUICE

The Clover | 9

kale, cucumber, celery, spinach, pear, cilantro, mint, lime

Sunrise | 9

orange, carrot, coconut water, turmeric, lemon, ginger

The Quench | 9

watermelon, watermelon rind, lime, mint

Gingersnap | 9

fuji apple, green apple, lemon, ginger

ART OF TEA

Egyptian Chamomile | 5

Pacific Coast Mint | 5

Jasmine Reserve / Green | 6

Earl Grey | 5

English Breakfast | 5

BETTER BOOCH KOMBUCHA

Daily Revival | 6

Citrus Sunrise | 6

Golden Pear | 6

Morning Glory | 6