



BRUNCH MENU

OKONOMIYAKI FRIES

tenderbelly pork belly, furikake, bonito, hoisin, spicy mayo • 13

GRILLED SHRIMP SALAD

avocado, little gem lettuce, cucumber, red onion, bulgur wheat, roasted garlic aioli • 14

PHILLY CHEESESTEAK BAO

prime tenderloin, caramelized onion, raclette • 5 ea

BAGEL BREAKFAST SANDWICH

housemade jalapeno cheddar bagel, crushed avocado, farm egg, heirloom tomato, red onion, arugula • 14

TIKKA MASALA RICE BOWL

sonoma lamb shoulder, pickled red onion, tomato, cilantro, jasmine rice • 15

SONOMA LAMB SZECHUAN NOODLES

spring onions, shiitake mushroom, chile oil • 17

SHISHITO PEPPERS

garlic chips, bonito, ponzu • 9

DOUBLE DOUBLE

tomato confit, arugula, caramelized onion, cheddar, petite fries • 18

TENDERBELLY PORK BELLY STEAM BUN

pickled cucumber, crushed peanuts, kochujang, hoisin • 5 ea

CHICKEN & BISCUITS

cheddar, braised greens, fried egg, cholula mornay • 15

KEX AÇAI BOWL

acai sorbet, pudwill farms berries, housemade granola, yogurt, banana • 12

KOREAN RICE BOWL

grilled new york strip, kimchi, farm egg, bean sprouts, crispy garlic sauce • 14

SPICY BIG-EYE TUNA TACOS

guacamole, crème fraiche, cilantro • 13

EGGS BENEDICT

grilled batard, tenderbelly bacon, tomato, potatoes, hollandaise • 13

KALE SALAD

almonds, apple, golden raisins, parmesan, lemon olive-oil • 12

SNOW CRAB BENEDICT

grilled batard, confit tomato, potatoes, hollandaise • 17

SONOMA LAMB SHAWARMA

pickled red onion, cucumber, mint, shredded lettuce, yogurt • 15

AVOCADO TOAST

gioia burrata, radish, frisée, salsa verde • 14

CHICKEN & RICE BOWL

bok choy, sunny side up egg, curry, balsamic • 12

BUDINO

caramel, crème fraîche, maldon sea salt • 10

* Please notify your server if you have any allergies or special dietary needs. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 4% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increase in minimum wage benefits for our dedicated team members.

KARA LOVECCHIO General Manager • BRIAN REDZIKOWSKI Executive Chef • CLAIRE SEXTON Bar Manager

KETTNEREXCHANGE.COM • 2001 KETTNER BLVD. CA, 92101 • 619.255.2001

HAIR OF THE DOG

COCO JALISCO *blanco tequila, tepache, coconut, pineapple, lime* • 14

YOU HAD ME AT ALOE
gin, aloe liqueur, cointreau, lemon • 15

POUR DECISIONS *tequila, aperol, lemon, pomegranate, honey, champagne, grapefruit bitters* • 12

TEQUILA FOR CHRISTMAS *reposado tequila, mezcal, pineapple, lemon, orgeat, pomegranate* • 13

KEX BLOODY MARY *mezcal (or choose your spirit), lime, kex bloody mary mix* • 11

KPK (KEX PAINKILLER) *a blend of 7 magnificent rums, pineapple, lime, passionfruit, coconut* • 16

PAMPLEMOUSSE POPSICLE *white rum, st. germain, lime, pamplemousse, falernum* • 12

SPICY GALLAGHER *serrano infused tequila, aperol, lemon, watermelon, soda* • 13

THE BEVERLY *gin, aperol, lemon, grapefruit, blood orange, peychaud's bitters, champagne, soda* • 12

SUNDAY'S BEST (serves 2 - 4) *gin, st. germain, yellow chartreuse, lemon, champagne* • 32

WINE BY THE GLASS

SPARKLING

R.H. COUTIER NV "Brut Tradition" | Champagne, France 19 94

DA MAR Prosecco | Valdobbiadene, Italy 12 42

WHITES

GRGICH HILLS '17 Fumé Blanc | Napa Valley, California 12 42

MIND THE GRAPES '17 Pinot Grigio | Veneto, Italy 11 40

TABLAS CREEK '17 Patelin Blanc | Paso Robles, California 13 47

LA COLOMBERA '17 Cortese | Colli Tortonesi, Italy 14 45

LA FOLETTE '16 Chardonnay | Sonoma, California 15 56

ROSÉ

MOULIN DE GASSAC '18 Guilhem | Pays d'Herault, France 11 40

VICTORINE DE CHASTENAY Brut | Cremant de Bourgogne, France 12 42

REDS

PENCE RANCH '17 Pinot Noir | Sta. Rita Hills, California 16 60

CENTOPASSI '18 Nero d'Avola, Perricone | Sicily, Italy 12 42

CRUSE WINE CO. '18 'Monkey Jacket' Red Blend | North Coast, CA 16 61

DOMAINE DES MARRANS '17 Gamay | Beaujolais, France 13 47

HUNT & HARVEST '16 Cabernet Sauvignon | Napa Valley, CA 16 59

BEER

Draft beer changes seasonally, please ask your server

MAUI BIKINI BLONDE LAGER 8

ABNORMAL BREWING MOCHA STOUT 7

ABNORMAL BREWING "CALITUCKY COMMON" HAZY DIPA 10

STONE BREWERY
THE NOTORIOUS P.O.G. BERLINER WEISSE 7

STIEGL GRAPEFRUIT RADLER 8

THORN ST. BREWERY
BARRIO MEXICAN-STYLE LAGER 7

TOPA TOPA CHIEF PEAK IPA 8

ALPINE BEER COMPANY NELSON AMERICAN IPA 8

ALESMITH .3% PALE ALE 8

HARLAND BREWING IPA 8

MOTHER EARTH CALI CREAMIN' 8

MODERN TIMES ICE PILSNER 7

SOCIETE THE COACHMAN SESSION IPA 7

ARTIFEX BREWING BOG TROTTER IRISH RED ALE 7

ABNORMAL BREWING HAZY DREAMS IPA 9

1/2 off Bottle Saturday & Sunday Brunch

11am-3pm

MOULIN DE GASSAC '18 Guilhem Rosé | Pays d'Herault, France 40

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