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see a manager or email us at info@kendallstc.com.





COCKTAILS

SPICY MANGO MARGARITA

Campo Bravo blanco tequila, triple sec, sweet & sour, lime juice, mango purée & fresh jalapeño \$11

TRIPLE RUM PUNCH

Captain Morgan spiced rum, Malibu coconut rum, Cruzan banana rum, cranberry & pineapple juice \$11

BLACKBERRY MOJITO

Cruzan light rum, mint, soda water, simple & blackberry syrup \$11

FEATURED SANGRIA \$12

PALOMA

Campo Bravo blanco tequila, Tres Agaves Paloma Mix, citrus soda & lime juice \$9

SUMMER SPRITZER

Aperol, La Marca prosecco rose, tangerine sparkling water & fresh squeezed lime \$12

BOOTLEGGER

Jim Beam bourbon, mint, lemon, & simple syrup \$10

STRAWBERRY BASIL LEMON DROP

Tattersall Tightline vodka, Barrow's ginger liqueur, strawberry purée, basil syrup & lemon juice \$13

TAVERN OLD FASHIONED

Maker's Mark bourbon, bitters, bordeaux cherry, orange slice & brown sugar simple syrup \$14

BOURBON PEACH TEA

Tattersall Single Barrel 6-Year Wheated Bourbon, peach schnapps, iced tea & lemon \$16



GET REWARDED FOR YOUR GREAT TASTE!



Get a 25 point welcome bonus and unlock
\$10 OFF FOR 200 POINTS





PRIVATE DINING

Featuring fresh chophouse cuisine, a fun, inviting atmosphere, attentive service, and stunning views of the Bunker Hills Golf Course, Kendall's is the perfect place for group and private dining.

**Speak to a Kendall's team member
or email info@kendallstc.com to book today!**

WHISKEY & BOURBON

FOUR ROSES \$7

BULLEIT OR BULLEIT RYE \$9

CROWN ROYAL \$9

MAKER'S MARK \$9

KNOB CREEK \$10

ELIJAH CRAIG 12 YEAR \$10

MAKER'S MARK 46 \$12

BASIL HAYDEN \$14

WOODFORD RESERVE \$15

VAN WINKLE 12 YEAR \$36

**TATTERSALL
SINGLE BARREL
6-YEAR
WHEATED
BOURBON
\$17**



exclusive to Morrissey Hospitality properties

SCOTCH

DEWAR'S WHITE LABEL \$7

J&B \$7

JOHNNIE WALKER RED LABEL \$7

CHIVAS REGAL \$10

JOHNNIE WALKER BLACK LABEL \$12

THE GLENLIVET 12 YEAR \$15

LAPHROAIG 10 YEAR \$18

THE MACALLAN 12 YEAR \$26

WINES

light to heavy

RED

PROVERB

pinot noir, california

5oz - \$6.50 | 9oz - \$9.50 | bottle - \$24

LA CREMA

pinot noir, monterey, california

5oz - \$12.50 | 9oz - \$15.50 | bottle - \$48

TERRAZAS “ALTOS DEL PLATA”

malbec, argentina

5oz - \$8.50 | 9oz \$11.50 | bottle - \$32

PROVERB

merlot, california

5oz - \$6.50 | 9oz - \$9.50 | bottle - \$24

JOEL GOTT “PALISADES”

red blend, california

5oz - \$10 | 9oz - \$13 | bottle - \$38

J LOHR PURE PASO PROPRIETARY

red blend, california

5oz - \$14 | 9oz - \$17 | bottle - \$52

PROVERB

cabernet sauvignon, california

5oz - \$6.50 | 9oz - \$9.50 | bottle - \$24

JOSH CELLARS

“CRAFTSMAN’S COLLECTION”

cabernet sauvignon, california

5oz - \$9 | 9oz - \$12 | bottle - \$34

FRANCIS COPPOLA “DIAMOND”

cabernet sauvignon, california

5oz - \$11 | 9oz - \$14 | bottle - \$42

DESSERTS

CHOCOLATE RASPBERRY TRUFFLE JAR

chocolate cake, raspberry & white chocolate mousse, raspberry chocolate ganache \$7

WILD BERRY PARFAIT JAR

white chocolate sour cream mousse, wildberry compote & honey roasted granola \$7

CRÈME BRÛLÉE

classic vanilla bean \$7

CHOCOLATE LAVA CAKE

molten center with vanilla bean ice cream \$7

HOT FUDGE SUNDAE

vanilla ice cream with hot fudge, whipped cream & maraschino cherry \$7

HOUSEMADE CHEESECAKE

rotates monthly \$8

BLUEBERRY CRISP

topped with honey roasted granola \$8 | à la mode +\$2

COOKIE SKILLET SUNDAE

warm T-REX monster cookie, vanilla bean ice cream & chocolate sauce \$12

**contains peanuts*

DESSERT COCKTAILS

GRASSHOPPER MARTINI

creme de menthe, creme de cacao, cream & chocolate syrup \$11

CRÈME BRÛLÉE MARTINI

Absolut Vanilia, Bailey's, white Crème de Cacao & caramel syrup \$13

ESPRESSO MARTINI

New Amsterdam vodka, Kahlúa, espresso & cream \$13

BANANA CREAM PIE MARTINI

Cruzan banana, Bailey's, butternut schnapps & cream \$12

SHAREABLES

TAVERN FRIES OR TATER TOTS

fancy sauce & seasoned sour cream \$6

ONION RINGS

hand-breaded colossal onions & ranch \$8

CHEESE CURDS

tomato jam & buttermilk ranch \$10

TORTILLA CHIPS & NACHO CHEESE DIP

tri color corn tortilla chips
with nacho cheese dip \$10

GIANT PRETZEL

cheese sauce & carolina mustard \$13

NACHOS

nacho cheese sauce, lettuce, pico de gallo,
black olives, sour cream & salsa \$13
add rotisserie chicken \$3

SPINACH, ARTICHOKE & MUSHROOM FLATBREAD

garlic cream sauce, mozzarella,
parmesan cheeses & balsamic glaze \$14

PESTO CHICKEN FLATBREAD

mozzarella, aioli, balsamic glaze
& red onion \$14

PHILLY FLATBREAD

garlic cream sauce, grilled beef,
pepper, horseradish cream &
mozzarella cheese \$16

WINGS

choice of dry rub, buffalo or
whiskey glaze served with ranch
or bleu cheese \$16

WALLEYE STRIPS

buttermilk-breaded walleye,
tartar sauce & lemon wedges \$16

CAJUN STEAK BITES*

whiskey glaze & horseradish cream \$17

**consumer advisory: item is served raw, undercooked or contains
raw or undercooked ingredients. consuming raw or undercooked
meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

HAPPY HOUR

MONDAY-FRIDAY | 3-6PM

\$2 OFF SHAREABLES

\$2 OFF SELECT COCKTAILS

\$3 - \$5 DRAFT BEERS (16OZ)

\$2 OFF BOTTLED BEER

\$3.50 WELL COCKTAILS

\$4-\$7.50 HOUSE WINE (5OZ & 9OZ POUR)

WINES

light to heavy

WHITE & ROSÉ

PROVERB

chardonnay, monterey, california
5oz - \$6.50 | 9oz - \$9.50 | bottle - \$24

MARYHILL

riesling, washington
5oz - \$8.50 | 9oz - \$11.50 | bottle - \$32

RISATA MOSCATO D'ASTI

Moscato, Italy
5oz - \$8.50 | 9oz - \$11.50 | bottle - \$32

PROVERB

pinot grigio, california
5oz - \$6.50 | 9oz - \$9.50 | bottle - \$24

NOBILO

sauvignon blanc, new zealand
5oz - \$8.50 | 9oz \$11.50 | bottle - \$32

WHITEHAVEN

sauvignon blanc, new zealand
5oz - \$11.50 | 9oz - \$14.50 | bottle - \$44

KENDALL-JACKSON

chardonnay, california
5oz - \$10 | 9oz - \$13 | bottle - \$38

J LOHR RIVERSTONE

chardonnay, california
5oz - \$9 | 9oz - \$12 | bottle - \$34

PROVERB

rosé, california
5oz - \$6.50 | 9oz - \$9.50 | bottle - \$24

SPARKLING

LA MARCA

prosecco, ITA
glass - \$10 | bottle - \$36

LA MARCA ROSE

prosecco rosé, ITA
glass - \$10 | bottle - \$36

WYCLIFF

brut, california
glass - \$7 | bottle - \$26

BEERS

DRAFTS & PITCHERS

***ask your server for featured variety*

COORS LIGHT

16oz - \$6 | 20oz - \$7.50 | pitcher - \$21

GRAIN BELT NORDEAST 🍷

16oz - \$6 | 20oz - \$7.50 | pitcher - \$21

MICHELOB GOLDEN LIGHT

16oz - \$6 | 20oz - \$7.50 | pitcher - \$21

BLUE MOON

16oz - \$7 | 20oz - \$8.50 | pitcher - \$24

KONA BIG WAVE

16oz - \$7 | 20oz - \$8.50 | pitcher - \$24

FEATURED DRAFT**

16oz - \$7 | 20oz - \$8.50 | pitcher - \$24

16oz - \$8 | 20oz - \$9.50 | pitcher - \$27

LIFT BRIDGE** 🍷

16oz - \$8 | 20oz - \$9.50 | pitcher - \$27

LUPULIN** 🍷

16oz - \$8 | 20oz - \$9.50 | pitcher - \$27

SUMMIT EPA 🍷

16oz - \$8 | 20oz - \$9.50 | pitcher - \$27

SURLY FURIOUS IPA 🍷

16oz - \$8 | 20oz - \$9.50 | pitcher - \$27

WARPIGS FOGGY GEEZER IPA

16oz - \$8 | 20oz - \$9.50 | pitcher - \$27

SELTZERS & CAN COCKTAILS

ask your server for current flavors

WHITE CLAW \$7

HIGH NOON \$8

CARBLISS \$9

BEERS & CIDER

BOTTLES | CANS

***ask your server for featured variety*

COORS LIGHT \$5

COORS EDGE NA \$5

MICHELOB GOLDEN LIGHT \$5

MICHELOB ULTRA \$5

PABST BLUE RIBBON \$5

HEINEKEN 0.0 NA \$6

CORONA \$7

LAGUNITAS IPA \$7

ANGRY ORCHARD CIDER \$8

DESCHUTES** \$8

LEINENKUGEL'S SUMMER SHANDY \$8

GUINNESS \$9

SPIRIT-FREE

SPARKLING CITRUS

orange juice, soda water & lemon juice \$5

BLUEBERRY NOJITO

blueberry syrup, mint & soda water \$5

PERFECT PALOMA

grapefruit juice, soda water, lime juice & simple syrup \$5

1919 ROOT BEER \$5

PERRIER SPARKLING WATER \$5