

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

GIN CIDER
bombay sapphire gin, sparkling cider, bitters &
lemon juice $12

BOURBON SMASH
tattersall wheated bourbon, lemon, orange,
simple syrup & mint $17

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

TEQUILA MANHATTAN
casamigos tequila, cointreau orange liqueur & bitters $15

BOURBON 'N' BERRIES
tattersall wheated bourbon, frangelico hazelnut liqueur,
raspberry syrup & lemon juice $17

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

CANYON ROAD
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

CANYON ROAD
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

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, italy
glass - $10 | bottle - $36

LA MARCA ROSÉ
prosecco rosé, italy
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

MODELO ESPECIAL $7

ANGRY ORCHARD CIDER $8

DESCHUTES** $8

LEINENKUGEL'S SEASONAL $8

GUINNESS $9

SPIRIT-FREE

SPARKLING CITRUS
orange juice, soda water & lemon juice $5

BLUEBERRY NOJITO
blueberry syrup, mint & soda water $5

STRAWBERRY BALSAMIC MOCKTAIL
strawberry purée, balsamic glaze & club soda $6

1919 ROOT BEER $5

PERRIER SPARKLING WATER $5

SHAREABLES

TAVERN FRIES OR TATER TOTS
seasoned sour cream $6

ONION RINGS
hand-breaded colossal onions & ranch $8

CHEESE CURDS
tomato jam & buttermilk ranch $10

GIANT PRETZEL
cheese sauce & carolina mustard $13

PESTO CHICKEN FLATBREAD
mozzarella, aioli, balsamic glaze & red onion $14

SPINACH, ARTICHOKE & MUSHROOM FLATBREAD
garlic cream sauce, mozzarella, parmesan cheeses & balsamic glaze $14

KOREAN BEEF FLATBREAD
korean BBQ, fresh mozzarella & pickled vegetables $17

WINGS
choice of dry rub, buffalo, nashville hot sauce, BBQ sauce 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)

DESSERTS

BOURBON CARAMEL APPLE JAR
bourbon caramel, roasted apple compote, white chocolate mousse & graham cracker $7

TIRAMISU JAR
coffee mousse, sponge cake, white chocolate mousse & coffee liqueur $7

CRÈME BRÛLÉE
classic vanilla bean $7

CHOCOLATE LAVA CAKE
molten center with vanilla bean ice cream $7

HOT FUDGE SUNDAE
vanilla ice cream, hot fudge, whipped cream & maraschino cherry $7

HOUSEMADE CHEESECAKE
rotates monthly $8

PEAR CRANBERRY CRISP
warm pear & cranberry compote $8 | à la mode +$2

S'MORES COOKIE SKILLET SUNDAE
double chocolate T-Rex cookie, toasted marshmallows, graham cracker crumble & vanilla ice cream $12

DESSERT COCKTAILS

SNICKERDOODLE MARTINI
new amsterdam vodka, caramel syrup, cinnamon & cream $10

GRASSHOPPER MARTINI
creme de menthe, creme de cacao & cream $11

ESPRESSO RUMTINI
captain morgan spiced rum, kahlúa coffee liqueur & espresso 7 brown sugar simple syrup $13

ESPRESSO MARTINI
new amsterdam vodka, kahlúa, espresso & cream $13



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!





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