



KELSEY'S

— GREAT FOOD & DRINKS —

STARTERS

SOUP OF THE DAY 5.75

SOUTHWESTERN CHILI WITH BACON 6.25

LOADED TATER TOTS 8

candied pork belly, cheese sauce, scallions & cilantro cream

BACON WRAP JALAPENO POPPERS 8.50

jalapeño peppers stuffed with cheese

SMOKED PORK BELLY 9.50

dry spice-rubbed, slow smoked, apple slaw, white balsamic-honey glaze

SMOKEHOUSE NACHOS 12.95

*homemade tortilla chips with cheese sauce, black beans, jalapenos, scallions, shredded cheese, sour cream, Pico de gallo and guacamole
Topped with choice of grilled chicken or smoked tri-tip*

CHICKEN WINGS 10.50

(6) traditional wings, buffalo style or BBQ sauce

FRIED PICKLES 5.50

chipotle-ranch dip

SAMPLER PLATTER 17.95

buffalo wings, jalapeno poppers, fried pickles, tater tots

SALADS

Add Tri-Tip or Grilled Chicken to a salad 5

BLTA WEDGE SALAD 11.95

baby iceberg with smoked bacon, baby heirloom tomatoes, bleu cheese dressing, balsamic glaze

CHOPPED SALAD 11.95

chopped lettuce, tomatoes, smoked bacon, red onions, cucumbers, avocado, hard-boiled eggs, and chipotle-ranch dressing

CAESAR SALAD 9.95

traditional caesar salad with herbed-garlic crouton and shaved parmesan cheese

LIGHTER FARE

ASIAN PEAR AND APPLE SALAD 11.95

mixed greens, Asian pears, fuji apples, cucumbers, onions, candied walnuts, crispy wonton, and cider-honey vinaigrette

PAN SEARED SALMON 19.95

served over quinoa, peppers, steamed asparagus, brushed with lemon-caper oil

ROASTED CHICKEN BREAST 17.95

served over quinoa, peppers, steamed asparagus and chimichurri

THE WRAP 13.95

choice of smoked tri-tip or grilled chicken, lettuce, tomatoes, cucumbers flame roasted red pepper, red onions, and roasted shallot dressing

PIZZA

MARGHERITA 12

sliced roma tomatoes, basil, fresh mozzarella cheese, balsamic glaze

MEAT LOVERS 13

italian sausage, pepperoni, smoked bacon, mozzarella cheese

BBQ CHICKEN 13

grilled chicken, BBQ sauce, goat cheese, red onions and cilantro

CHEF'S PIZZA SELECTION

BURGERS

All burgers served on a brioche bun and steak fries

KELSEY'S BURGER 13.95

american cheese, lettuce, tomatoes, Kelsey's own burger sauce

SMOKEHOUSE BURGER 13.95

cheddar, smoked bacon, BBQ sauce, crispy onions

BLACK AND BLEU 13.95

bleu cheese, caramelized onion, lettuce, tomatoes

TURKEY BURGER 13.95

fresh mozzarella cheese, lettuce, tomatoes, sliced red onion

SANDWICHES

all sandwiches are served with steak fries

PHILLY CHEESESTEAK SANDWICH 14.25

shaved ribeye steak, provolone cheese, onions, mushrooms, on a torpedo roll

REUBEN SANDWICH 13.95

corned beef, pickled cabbage, swiss cheese and 1000 island dressing on rye

BBQ SANDWICH 13.95

tri-tip, cole slaw, crispy onions on a brioche burger bun

KELSEY'S SMOKED BRISKET DIP 14.25

smoked brisket, caramelized onion, mushrooms, swiss cheese, on a torpedo roll with au jus

CAJUN CHICKEN BREAST SANDWICH 13.95

mozzarella cheese, tomatoes, avocado, alfalfa sprouts on a brioche burger bun

CLUB SANDWICH 13.95

roasted turkey, smoked bacon, lettuce and tomato, choice of bread

ENTREES

RIBEYE ALA POPPER 36

14oz boneless rib eye, garlic-herb mashed potatoes, asparagus, topped with port wine demi sauce bacon wrapped jalapeños poppers

SURF N TURF 38

6oz filet with chimichurri, and 3 grilled shrimp, mashed potato, asparagus

CAJUN SHRIMP PASTA 19

pan-seared shrimp over fettuccine tossed in bell peppers, tomato, onions, with a cajun cream sauce

FISH & CHIPS 17

served traditional style, coleslaw, steak fries

SHRIMP & CHIPS 17

served traditional style, coleslaw, steak fries

FROM THE SMOKER

served with cornbread and pickled onion and roasted sweet peppers

BBQ BRISKET 12oz 19.95

SMOKED TRI-TIP 12oz 19.95

BABY BACK RIBS full rack 22.95

SIDES

CORNBREAD & MAPLE HONEY BUTTER 5

BEER MACARONI & CHEESE 5

BAKED BEANS WITH PORK BELLY 5

GRILLED ASPARAGUS 6

BAKED POTATO-LOADED 6

SWEET POTATO FRIES 6

GARDEN SALAD 6

DRAFTS

SERVED IN 16oz OR 20 GLASSES

FLIGHTS 12

4 samples served in 6.5oz glasses

PILSNERS AND LAGERS

BUD LIGHT, AMERICAN PALE LAGER 4.2% ABV 6.00/7.25

COORS LIGHT, AMERICAN LIGHT LAGER 4.2% ABV 6.00/7.25

DOS EQUIS, LAGER 4.7% ABV 7.00/8.25

MILLER LITE, AMERICAN LIGHT LAGER PILSNER 4.2% ABV 6.00/7.25

MODELO ESPECIAL, MEXICAN LAGER 4.4% ABV 7.00/8.25

STELLA ARTOIS, BELGIAN PILSNER 4.8% ABV 7.00/8.25

WHEATS AND WITTS

BLUE MOON, BELGIAN WHITE 5.4% ABV, 9 IBU 7.00/8.25

REFUGE BREWERY, BLOOD ORANGE WIT 5.0% ABV, 16 IBU 8.00/9.25

PALE ALES

FIRESTONE WALKER BREWERY, 805 BLONDE ALE 4.7% ABV, 20 IBU 7.00/8.25

MOTHER EARTH BREWING, CALI CREAMIN ALE 5.0% ABV, 20 IBU 8.00/9.25

IPAS

BALLAST POINT, WATERMELON DORANDO DOUBLE IPA 7% ABV, 70 IBU 8.00/9.25

BALLAST POINT, SCULPIN IPA 7% ABV, 70 IBU 8.00/9.25

DOGFISH HEAD, 90 MIN IPA 9% ABV, 90 IBU 8.00/9.25

ELYSIAN, SPACE DUST IPA 8.2% ABV, 73 IBU 8.00/9.25

LAGUNITAS, IPA 6.2% ABV, 51.5 IBU 8.00/9.25

BROWN ALES

CORONADO BREWING COMPANY, MERMAID RED 5.7% ABV, 46 IBU 8.00/9.25

KARL STRAUSS, RED TROLLEY ALE 5.8%, 17 IBU 8.00/9.25

ROGUE, HAZELNUT BROWN ALE 6.2% ABV, 33 IBU 8.00/9.25

PORTERS & STOUTS

BELCHING BEAVER PEANUT BUTTER 5.3% ABV, 30 IBU 8.00/9.25

BELCHING BEAVER PEANUT BUTTER LATTE 5% ABV, 30 IBU 8.00/9.25

DESCHUTES BREWERY, BLACK BUTTER PORTER 5.2% ABV, 30 IBU 8.00/9.25

CIDERS

ANGRY ORCHARD CRISP CIDER 5% ABV 8.00/9.25

WYDER'S, PRICKLY PINEAPPLE 5% ABV 8.00/9.25

SPIRITS FLIGHTS

MOJITO SAMPLER

Cucumber, Blood Orange, Blackberry, Pineapple 18

TEQUILA SAMPLE

Patron Silver, Patron Reposado, Patron Anejo 18

WINE FLIGHT

Moscato, Pinot Grigio, Sangiovese, Cabernet 18

WHISKEY SAMPLER

Bulleit Rye, Maker's Mark, Woodford Reserve 18

BEER COCKTAILS

BOURBON APPLE CIDER 9

BULLEIT BOURBON AND ANGRY ORCHARD 9

KELSEY'S MICHELADA 9

Dos Equis Mexican Lager and Clamato juice mixed with special seasonings

HANDCRAFTED COCKTAILS

SMOKED MAPLE BOURBON OLD FASHIONED 9

a delicious combination of Bulleit Bourbon, smoked maple simple syrup, and orange bitters

BLACKBERRY MOJITO 9

a traditional Cuban handcrafted cocktail that has enhanced flavors using fresh blackberries, mint and Bacardi Mango Fusion

KELSEY'S KNOCKOUT PUNCH 9

Captain Morgan Spiced Rum and Peach Schnapps mixed with tropical juices

CUCUMBER BASIL COOLER 9

Hendricks Gin mixed with cucumber, basil, and lime juice, topped off with club soda

SANGRIA 9

Brandy, Peach Schnapps, fresh seasonal fruit, dash of lemon and lime juice and local red wine

BLOOD ORANGE MARGARITA 9

A refreshing mix of Patron Tequila, Cointreua, Blood Orange Puree, with a squeeze of lime

MOCKTAILS

NO FREE REFILLS

CUCUMBER LIMEADE 6

PEACH BLACK TEA 6

PINEAPPLE JUICE WITH GINGER BEER 6

WINES

RED

WHITE ZINFANDEL, BERINGER, Napa Valley 7/20

CABERNET SAUVIGNON, ATLAS PEAK, Napa Valley 12/45

CABERNET SAUVIGNON, SEBASTIANI, Sonoma Valley 10/38

MERLOT, WENTE SANDSTONE, Livermore Valley 7/26

PINOT NOIR, LINCORT LINDSAY'S, Sta Rita Hills 9/36

WHITE

SPARKLING, CHATEAU STE. MICHELLE, Columbia Valley 9/32

CHARDONNAY, ANGELINE, Sonoma Valley 7/25

CHARDONNAY, SOUTH COAST "SANS CHENE", Temecula Valley 8/26

SAUVIGNON BLANC, ANGELINE, Russian River 8/28

RIESLING, PACIFIC RIM, Washington 8/30

MOSCATO, CAPOSALDO, Italy 8/30

CHARDONNAY, KENDALL-JACKSON VINTNER'S RESERVE, Fulton 10/35

LOCAL

CHARDONNAY, OAK MOUNTAIN, Temecula Valley 10/36

"ALMOND" SPARKLING, WILSON CREEK, Temecula Valley 8/28

WHITE CABERNET, WILSON CREEK, Temecula Valley 10/36

WHITE MERLOT, LEONESS, Temecula Valley 10/36

GALA ROSE, BEL VINO GALA ROSE, Temecula Valley 10/36

SHORTY'S BISTRO RED, MOUNT PALOMAR, Temecula Valley 7/27

SANGIOVESE ROSE, MOUNT PALOMAR, Temecula Valley 8/31

MERLOT, SOUTH COAST, Temecula Valley 9/30