

barZola

AMUSE-BOUCHE

OEUF DIABLE

BLACK OLIVES - PAPRIKA

9

MARCONA ALMONDS

HARISSA

6

OLIVES MARINÉES

CITRUS - FENNEL

CORIANDER - GARLIC

8

IN THE SHELL

TUES - THUR

ESCARGOT

GARLIC - PARSLEY

BREAD CRUMB

16

FRI - SAT

WEST COAST OYSTERS

RED WINE MIGNONETTE

MP

BISTRO MENU

5pm-5:30pm TUES - THUR

SOUP or SALADE VERTE

HANGER FRITES or BOUILLABAISSE

CHOICE OF DESSERT

60

HORS D'OEUVRES

MIDWIFE & THE BAKER FRENCH DEMI BAGUETTE 8

VERMONT CREAMERY BUTTER - MALDON SALT

BRETZELS 12

FRENCH ONION DIP

BLACK TRUFFLE SOUP 16

PARSNIP, POTATO, CELERY ROOT, HERB CROUTONS

GOAT CHEESE MOUSSE 20

HEIRLOOM SQUASH - COMICE PEARS - HAZELNUTS - GRILLED LEVAIN

SMOKED SALMON RILLETTES 17

PICKLED MUSTARD SEEDS - CHIVE - DILL - DARK RYE - SALMON ROE

SMOKED RIBEYE "TONNATO" 24

BLACK TRUFFLE AIOLI - CRISPY CAPERS - GOOD OLIVE OIL

FROMAGES & CHARCUTERIE 26

SELECTION OF HOUSE MADE AND ARTISAN CHEESES & CHARCUTERIE

BOLES DE PICOLAT 18

PORK & BEEF MEATBALLS - TOMATO - PORCINI - OLIVE VERTE - WHITE BEANS

BONE MARROW RAVIGOTE 16 each

GRILLED LEVAIN - SHALLOTS - CORNICHON - CAPERS - FINES HERBES

LITTLENECK CLAMS 24

CHORIZO - GARLIC - LEEKS - CHERRY TOMATOES - FRIED BREAD

SALADES

SALADE VERTE 17

GEM LETTUCE - RED WINE VINAIGRETTE - BREAD CRUMB - SIEVED EGG

add warm goat cheese tartine 9

add True Story 10 month prosciutto 11

ENDIVE & APPLE SALAD 20

WALNUTS - POINT REYES BLUE - GREEN ONION - HONEY MUSTARD VIN.

SALADE DE BETTERAVE 20

BABY BEETS - FRENCH FETA - SHERRY - PISTOU - PINE NUTS

A 5% Employee Wellness surcharge will be added to all purchases. Gratuity of 20% will be added to tables of 6 or more. Corkage is \$45 per 375ml/750ml bottle - Limit 2 bottles per table

LES PLATS

RICOTTA GNOCCHI 34

BRUSSELS SPROUTS - TRUFFLE VELOUTÉ - MUSHROOMS - SLOW EGG

BLACK COD BEURRE BLANC 48

ARTICHOKES - TURNIPS - BLUE LAKE BEANS - TARRAGON - CAPERS

BARZOLA BOUILLABAISSE 42

LOBSTER FUMET - ROCK SHRIMP - CLAMS - ROCK COD - GRILLED BREAD - ROUILLE

POULET ROTI HALF 38 FULL 70

ROAST CHICKEN - BACON - ROOT VEGETABLES - CHANTERELLES - TARRAGON

CÔTE DE PORC 42

CENTER CUT PORK CHOP - PORCINI RUB - POMMES PURÉE - CARAMELIZED ONIONS

BEEF CHEEK BOURGUIGNON 46

GLAZED CARROTS - GRILLED RED ONION - CRISPY POTATOES

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ 42

TARRAGON & SHALLOT BUTTER

CREEKSTONE NATURAL NEW YORK STRIP 12OZ 58

SAUCE POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72

SAUCE BORDELAISE

LES GARNITURES - SIDES

HARICOTS VERTS 12

BROWN BUTTER - ALMOND - SESAME - MATSUTAKE SHOYU

GRATIN DE MACARONI 14

MACARONI & CHEESE - 9 MONTH COMTÉ - BREAD CRUMBS

POMMES PURÉE 12

GARLIC CONFIT

POMMES FRITES 14

SAUCE DIJONNAISE

WINES BY THE GLASS

SPARKLING

2019	LLOPART CORPINNAT ROSÉ	MONSTRNELL, GARNATXA & PINOT NOIR	16
NV	LANSON CHAMPAGNE	PINOT MEUNIER, CHARD. & PINOT NOIR	24
NV	EINS ZWET ZERO DE-ALCOHOLIZED SPARKLING	RIESLING	12

ROSÉ

2021	CHATEAU DE TRINQUEVEDEL TAVEL	GRENACHE, CLAIRETTE, SYRAH	14
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BLANC

2022	LAPORTE TERROIR DU JURASSIQUE SANCERRE	SAUVIGNON BLANC	19
2020	LES CHANCELIERES VOUVRAY	CHENIN BLANC	14
2022	CORTE MAINENTE BIANCO VERONESE	GARGANEGA & SOAVE	16
2022	DOMAINE CHEVEAU MACON-CHAINTRÉ LE CLOS	CHARDONNAY	18
2018	RHYS ANDERSON VALLEY	CHARDONNAY	22
2020	DOMAINE WEINBACH	MUSCAT	24

ROUGE

2021	JOSEPH DROUHIN CHOREY-LES-BEAUNE	PINOT NOIR	18
2022	LIOCO MENDOCINO COUNTY	PINOT NOIR	22
2021	DOMAINE DU PALLUS MESSANGES CHINON	CAB. FRANC	16
2021	CHAVE COTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2021	LUCIGNANO CHIANTI	SANGIOVESE	14
2019	CHATEAU PEYMOUTON SAINT EMILION	MERLOT & CAB. SAUVIGNON	22
2018	PRECEDENT EVANGELHO CONTRA COSTA COUNTY	ZINFANDEL	18
2018	KEENAN NAPA VALLEY	MERLOT	28

DRAFT BEER

DO THE FANDANGO – BOHEMIAN PILSNER	10
DEL CIELO BREWING – MARTINEZ, CA	5.8% ABV
AWESOME POSSUM – WEST COAST IPA	12
NARRATIVE FERMENTATIONS – SAN JOSE, CA	7.3% ABV

BOTTLES & CANS

DOLORES – PILSNER	11
LIVING HÄUS – PORTLAND, OR	4.8% ABV
WEE NIBBLE – PETITE SAISON	12
MOONLIGHT BREWING – SANTA ROSA, CA	4.8% ABV
JUICY SECRETS – HAZY PALE ALE	12
NEW GLORY BREWING – SACRAMENTO, CA	6.9% ABV
VALLEJO – WEST COAST IPA	11
HALF ACRE BEER CO – CHICAGO, IL	6.7% ABV
SHADOW MEMORIES – APRICOT SOUR	10
FAMILY BREWING – SEATTLE, WA	6.0% ABV
FARMHOUSE ALE – LA LOIRETTE 375ML	12
BRASSERIE DE LA PIGEONELL – TOURAINE, FR	5.5% ABV
CERVEZA EL CUERVO – DARK LAGER	11
OTHER BROTHER BREWING – SEASIDE, CA	5.1% ABV
BILLOWING – HEFEWEIZEN	11
PACIFICA BREWING CO. – PACIFICA, CA	5.1% ABV
WILD FERMENTED NATURAL CIDER – 8OZ	10
PELAYO – HOLLISTER, CA	6.2% ABV
KOLSH – NON ALC	6
BEST DAY BRWEING – SAUSALITO, CA	0.5% ABV

barZola

BISTRO BOTTLES VIN BLANC

2021 HENRI PRUDHON & FILS
BOURGOGNE BLANC
CHARDONNAY 78

VIN ROUGE

2020 BERNARD BAUDRY
CHINON LES CLOS GUILLOT
CABERNET FRANC 72

COCKTAILS \$16

OLD FASHIONED

JOHNNY DRUM PRIVATE STOCK
BOURBON, BITTERS, SUGAR

MARTINI

CITADELLE GIN, LO-FI DRY
VERMOUTH, ORANGE BITTERS
LEMON TWIST

BEEES KNEES

BARR HILL & NAVY STRENGTH
GINS, LEMON, ACACIA HONEY

BZ SPRITZ

SEVILLE ORANGE, COCCHI AMERICANO,
DOLIN BLANC, VERJUS, SODA

*PLEASE SEE COCKTAIL MENU
FOR FULL SELECTION*