

# barZola

## AMUSE-BOUCHE

### OEUF DIABLE

BLACK OLIVES - PAPRIKA  
9

### CANDIED ALMONDS

WINTER SPICES  
6

### OLIVES MARINÉES

CITRUS - FENNEL  
CORIANDER - GARLIC  
8

## IN THE SHELL

TUES - THUR

### ESCARGOT

GARLIC - PARSLEY  
BREAD CRUMB  
16

FRI - SAT

### WEST COAST OYSTERS

MIGNONETTE  
MP

## BISTRO MENU

5pm-5:30pm TUES - THUR

### SOUP or SALADE VERTE

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### HANGER FRITES or BOUILLABAISSE

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### 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

CRÊPE DU JOUR 24  
TRADITIONAL BUCKWHEAT CREPE - SEASONAL PREPARATION

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" 44  
LOBSTER FUMET - MONKFISH - ROCK COD - CLAMS - MUSSELS - GRILLED BREAD

POULET ROTI HALF 38 FULL 70  
ROAST CHICKEN - BACON - ROOT VEGETABLES - MUSHROOMS - 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  
SAUCE BORDELAISE

AMERICAN WAGYU FLATIRON STEAK 10OZ 58  
SAUCE POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72  
TARRAGON & SHALLOT BUTTER

## 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

NV	DOMUS PICTA PROSECCO EXTRA DRY ROSÉ	GLERA & PINOT NOIR	16
NV	DUVAL LEROY BRUT CHAMPAGNE	CHARDONNAY & PINOT NOIR	24
NV	EINS ZWET ZERO DEALCOHOLIZED	RIESLING	12

### ROSÉ

2022	JEAN LUC COLOMBO CAPE BLEU MÉDITERRANÉE	SYRAH & MOURVEDRE	12
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### BLANC

2021	DOMAINE DES EMOIS SANCERRE	SAUVIGNON BLANC	19
2020	LES CHANCELIERES VOUVRAY	CHENIN BLANC	14
2022	M. MAGNON L'ESTRADE VIN DE FRANCE	GRENACHE BLANC & BOURBOULENC	19
2022	DOMAINE CHEVEAU MACON-CHAINTRÉ LE CLOS	CHARDONNAY	18
2019	FOXGLOVE CENTRAL COAST	CHARDONNAY	15
2020	DOMAINE WEINBACH ALSACE	MUSCAT	24

### ROUGE

2022	ROLAND THEVENIN & FILS BOURGOGNE	PINOT NOIR	22
2021	PENCE PTG STA. RITA HILLS	PINOT NOIR & GAMAY	17
2021	DOMAINE DU PALLUS MESSANGES CHINON	CAB. FRANC	16
2021	CHAVE COTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2019	SANDLANDS LODI	CARIGNANE	15
2018	VIGNOBLE PUEYO LA FLEUR GARDEROSE BORDEAUX	MERLOT & CABERNET	22
2022	BIRICHINO GIMELLI VINEYARD CIENEGA VALLEY	ZINFANDEL	18
2021	APERTURE SONOMA	MERLOT, MALBEC, CABERNET, PETIT VERDOT, CAB. FRANC	28

## DRAFT BEER

MATINEE IDOL – MEXICAN STYLE LAGER	I2
HENHOUSE BREWING – SANTA ROSA, CA	4.8% ABV
LIFTED – WEST COAST IPA	I2
NARRATIVE FEMENTATION – SAN JOSE, CA	6.9% ABV

## BOTTLES & CANS

CASTORINI – ITALIAN PILSNER	II
LIVING HÄUS – PORTLAND, OR	4.8% ABV
WEE NIBBLE – PETITE SAISON	I2
MOONLIGHT BREWING – SANTA ROSA, CA	4.8% ABV
JUICY SECRETS – HAZY PALE ALE	I2
NEW GLORY BREWING – SACRAMENTO, CA	6.9% ABV
SUNSET SURGE – MANGO & TANGERINE WHEAT	8
NEW GLORY BREWING – SACRAMENTO, CA	5.0% ABV
ISLAND CRUSHER – PASSIONFRUIT SOUR	IO
FAMILY BREWING – SEATTLE, WA	6.0% ABV
FARMHOUSE ALE – LA LOIRETTE 375ML	I2
BRASSERIE DE LA PIGEONELL – TOURAINE, FR	5.5% ABV
CERVEZA EL CUERVO – DARK LAGER	II
OTHER BROTHER BREWING – SEASIDE, CA	5.1% ABV
COLD COLDIE CIDER	IO
TAG + JUF CIDER CO – SOMERSET, CA	7.1% 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

2021 BERNARD BAUDRY  
CHINON LES GREZEAUX  
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

#### BEE'S KNEES

BARR HILL & NAVY STRENGTH  
GINS, LEMON, ACACIA HONEY

#### BEAST OF BURDEN

VODKA, GINGER, CACAO, LILLET  
LIME, BITTERS, GUAVA SODA

PLEASE SEE COCKTAIL MENU  
FOR FULL SELECTION