

barZola

AMUSE-BOUCHE

CHICKPEA PANISSE

BLACK TRUFFLE AIOLI

SMOKED PAPRIKA

12

CANDIED ALMONDS

QUATRE EPICES

6

OLIVES MARINÉES

CITRUS - FENNEL

CORIANDER - GARLIC

8

IN THE SHELL

TUES - THUR

ESCARGOT

GARLIC - PARSLEY

BREAD CRUMB

18

FRI - SAT

WEST COAST OYSTERS

MIGNONETTE

MP

BISTRO MENU

5pm-5:30pm TUES - THUR

SOUP or SALADE VERTE

HANGER FRITES or HALIBUT

CHOICE OF DESSERT

60

HORS D'OEUVRES

MIDWIFE & THE BAKER FRENCH DEMI BAGUETTE 8

VERMONT CREAMERY BUTTER - MALDON SALT

BRETZELS 12

CREME DE WGRUYERE

SPRING VEGETABLE SOUP 16

ENGLISH PEAS - ASPARAGUS - GREEN GARLIC - ESPELETTE CREME FRAICHE

GOAT CHEESE MOUSSE 20

ASPARAGUS - BUTTON MUSHROOM VINAIGRETTE - ALMONDS - GRILLED LEVAIN

DAY BOAT SCALLOP TARTARE 26

MEYER LEMON - ALEPPO - CHIVE CREME FRAICHE - CAVIAR - POTATO CHIP

WILD MUSHROOM CRÊPE 24

CARAMELIZED ONION - GRUYERE - TRUFFLE CREAM - WILD ARUGULA

FROMAGES & CHARCUTERIE 28

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

PERNOD - FENNEL - LEEK - GREEN GARLIC - LAMB MERGUEZ

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

PARISIAN GNOCCHI 34

ASPARAGUS - MAITAKE - SPRING ONION - GREEN GARLIC - PECORINO - SLOW EGG

HALIBUT BEURRE BLANC 47

ARTICHOKES - TURNIPS - BLUE LAKE BEANS - TARRAGON - CAPERS

ORA KING SALMON 49

SALT MINE POTATOES - ASPARAGUS - SPRING ONION - SORREL CREME A LA TROIGROS

COQ AU VIN 34

RED WINE BRAISED CHICKEN - MUSHROOMS - PORK BELLY - CREAMY POLENTA

PORK ROULADE 42

PORK TENDERLOIN - BARLEY - CABBAGE - FAVA BEANS - SAUCE ROBERT

BEEF CHEEK BOURGUIGNON 46

GLAZED CARROTS - GRILLED RED ONION - POMMES PURÉE

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ 42

SAUCE BORDELAISE

AKAUSHI WAGYU FLATIRON STEAK 10OZ 58

SAUCE POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72

TARRAGON & SHALLOT BUTTER

LES GARNITURES - SIDES

SPRING VEGETABLES 12

HARICOTS VERTS - BABY CARROTS - RADISHES - PICKLED RAMPS

GRATIN DE MACARONI 14

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREAD CRUMBS

POMMES PURÉE 12

GARLIC CONFIT

POMMES FRITES 14

SAUCE DIJONNAISE

WINES BY THE GLASS

SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	GLERA & PINOT NOIR	14
NV	DUVAL LEROY BRUT CHAMPAGNE	CHARDONNAY & PINOT NOIR	24
NV	NON WINES – NON I	RASPBERRY & CHAMOMILE	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	ALAIN GRAILLOT CROZES-HERMITAGE	MARSANNE & ROUSSANNE	19
2022	DOM. CHEVEAU MACON-DAVAYÉ LES BELOUZES	CHARDONNAY	18
2019	FOXGLOVE CENTRAL COAST	CHARDONNAY	15
2020	DOMAINE WEINBACH ALSACE	MUSCAT	24

ROUGE

2022	MAURICE CHARLEUX ET FILS BOURGOGNE	PINOT NOIR	22
2021	ANTHILL SONOMA COAST	PINOT NOIR	18
2021	DOMAINE DU PALLUS MESSANGES	CHINON CAB. FRANC	16
2022	DIVISION – VILLAGES BÉTON OREGON	CAB. FRANC, GAMAY, CAB. SAUVIGNON & PINOT	17
2021	CHAVE COTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2018	VIGNOLE PUEYO LA FLEUR GARDEROSE BORDEAUX	MERLOT & CABERNET	22
2021	FOXGLOVE PASO ROBLES	CABERNET SAUVIGNON	15
2022	BIRICHINO GIMELLI VINEYARD CIENEGA VALLEY	ZINFANDEL	18

DRAFT BEER

MATINEE IDOL – ORALÉ MEXICAN LAGER	12
DEL CIELO BREWING – MARTINEZ, CA	5.0% ABV
LIFTED – WEST COAST IPA	12
NARRATIVE FEMENTATION – SAN JOSE, CA	6.9% ABV

BOTTLES & CANS

CASTORINI – ITALIAN PILSNER	11
LIVING HÄUS – PORTLAND, OR	4.8% ABV
QUARTER MILE – KOLSCH	12
CROW & WOLF BREWING COMPANY – CLOVIS, CA	5.2% ABV
ROUNDABOUTER – HAZY IPA	12
OTHER BROTHER – SEASIDE, CA	6.6% ABV
MONTEREY BAY F.C LAND & SEA – XPA	7
ALVARADO STREET – SALINAS, CA	5.0% ABV
SUNSET SURGE – MANGO & TANGERINE WHEAT	8
NEW GLORY BREWING – SACRAMENTO, CA	5.0% ABV
ISLAND CRUSHER – PASSIONFRUIT SOUR	10
FAMILY BREWING – SEATTLE, WA	6.0% ABV
FARMHOUSE ALE – LA LOIRETTE 375ML	12
BRASSERIE DE LA PIGEONELL – TOURAINE, FR	5.5% ABV
BLACK HOUSE – COFFEE STOUT	10
MODERN TIMES – SAN DIEGO, CA	5.8% ABV
COLD COLDIE CIDER	10
TAG + JUF CIDER CO – SOMERSET, CA	7.1% ABV
KOLSH – NON ALC	6
BEST DAY BREWING – SAUSALITO, CA	0.5% ABV

barZola

BISTRO BOTTLES

VIN BLANC

2021 HENRI PRUDHON & FILS
BOURGOGNE BLANC
CHARDONNAY 78

VIN ROUGE

2021 CHATEAU LE PUY
DUC DES NAUVES VDF
MERLOT 68

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*