

# 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

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 HALIBUT

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CHOICE OF DESSERT

60

## HORS D'OEUVRES

MIDWIFE AND THE BAKER BAGUETTE

8

VERMONT CREAMERY BUTTER - MALDON SALT

BRETZELS

12

CREME DE GRUYERE

BRENTWOOD CORN SOUP

16

BELL PEPPER & BACON RELISH

GOAT CHEESE TARTINE

20

RATATOUILLE - HERBS DE PROVENCE - PINE NUTS - GRILLED LEVAIN

MARSHALL ISLAND TUNA TARTARE "NICOISE"

28

NICOISE OLIVES - HARICOTS VERTS - RED ONION - CURED EGG YOLK - POTATO CHIPS

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

CHERRY TOMATOES - GARLIC - CIPPOLINI - BACON - JIMMY NARDELLO PEPPERS

## SALADES

SALADE VERTE

17

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

*add warm goat cheese toast* 9

*add True Story 10 month prosciutto* 11

ENDIVE & APPLE SALAD

20

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

TOMATO & WATERMELON SALAD

20

FRENCH FETA - WATERCRESS - BASIL VINAIGRETTE

*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*

## LES PLATS

PARISIAN GNOCCHI

34

CORN - CHERRY TOMATOES - TORPEDO ONIONS - MAITAKE - PECORINO - SLOW EGG

HALIBUT BEURRE BLANC

47

ARTICHOKES - TURNIPS - BLUE LAKE BEANS - TARRAGON - CAPERS

ORA KING SALMON

49

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

MARY'S CHICKEN PAILLARD

34

PANZANELLA - HEIRLOOM TOMATO - SWEET PEPPERS - GREEN PEPPERCORN JUS

38 NORTH DUCK CONFIT

40

ARUGULA - PICKLED CHERRIES - RAMPS - FINGERLING POTATOES - SOFT POACHED EGG

BEEF CHEEK BOURGUIGNON

46

GLAZED CARROTS - GRILLED RED ONION - POMMES PURÉE

## STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ

42

CHIMICHURRI

AKAUSHI WAGYU FLATIRON STEAK 10OZ

58

SAUCE POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72

SAUCE BORDELAISE

## LES GARNITURES - SIDES

GRILLED TOYBOX SQUASH

12

WAX BEANS - LEMON GREMOLATA - FROMAGE BLANC - BREADCRUMBS

GRATIN DE MACARONI

14

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

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	LANSON "LE BLACK LABEL" BRUT	PINOT NOIR, PINOT MEUNIER, & CHARDONNAY	22
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

## ROSÉ

2023	LA BERNARDE CÔTES DE PROVENCE ROSÉ	GRENACHE, CINSAULT, & SYRAH	15
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## BLANC

2021	DOMAINE DAULNY RÉSERVE SANCERRE	SAUVIGNON BLANC	19
2020	LES CHANCELIERES VOUVRAY	CHENIN BLANC	15
2018	JARDIN D'ÉDOUARD LA ROCHE AUX LOUP	MELON DE BOURGOGNE	14
2022	DOM. CARRETTE SAINT-VÉРАН LES MURES	CHARDONNAY	17
2022	POST & BEAM CARNEROS	CHARDONNAY	19
2022	MATTHIASSEN LINDA VISTA VIN. NAPA VALLEY	CHARDONNAY	24

## ROUGE

2022	JEAN CLAUDE REGNAUDOT ET FILS MARANGES	PINOT NOIR	22
2022	FARM COTTAGE SANTA CRUZ MOUNTAINS	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 CÔTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2020	PETIT MANOU MÉDOC BORDEAUX	CAB. SAUVIGNON, MERLOT & CAB. FRANC	22
2021	FOXGLOVE PASO ROBLES	CABERNET SAUVIGNON	15
2021	APERTURE RED BLEND SONOMA	MERLOT, MALBEC, CABERNET SAUVIGNON	28

# DRAFT BEER

DO THE FANDANGO – BOHEMIAN PILSNER	12
DEL CIELO BREWING – MARTINEZ, CA	5.4% ABV
ROGUE SHARKS – WEST COAST IPA	12
NARRATIVE FERMENTATION – SAN JOSE, CA	6.9% ABV

# BOTTLES & CANS

10 FORTY – PILSNER	12
URBAN ROOTS & CELLARMAKER – SAN FRANCISCO, CA	4.0% ABV
KYBURZ – KOLSCH	10
SOLID GROUND BREWERY, DIAMOND SPRINGS, CA	5.4% ABV
BOEMAN – BELGIAN WHITE	10
OGOPOGO BREWING – SAN GABRIEL, CA	5.0% ABV
ROUNDAOUTER – 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
POPTROPICO – PINEAPPLE & KEY LIME BARREL AGED SOUR	19
THE RARE BARREL – BERKELEY, CA	7.2% 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
ARKANSAS BLACK – DRY CIDER	10
SOLID GROUND – DIAMOND SPRINGS, CA	6.9% ABV
KOLSH – NON ALC	6
BEST DAY BREWING – SAUSALITO, CA	0.5% ABV

*barZola*

## BISTRO BOTTLES

### VIN BLANC

2021 JEAN MARC PILLOT  
LES HAUTS DES CHAMPS  
BOURGOGNE BLANC  
CHARDONNAY 80

### VIN ROUGE

2021 CHATEAU LE PUY  
DUC DES NAUVES VDF  
MERLOT 68

## COCKTAILS \$17

### LUCIEN GAUDIEN

CITADELLE GIN, DOLIN DRY,  
COINTREAU, CAMPARI

### BEE'S KNEES

CITY OF LONDON GIN,  
LEMON, ACACIA HONEY

### AIRMAIL

BACARDI 8, ACACIA HONEY,  
LIME, CHAMPAGNE

*PLEASE SEE COCKTAIL MENU  
FOR FULL SELECTION*