

# barZola

## AMUSE-BOUCHE

### CHICKPEA PANISSE

TRUFFLE PECORINO

GREMOLATA-PORCINI AIOLI

13

### 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 MOUNT LASSEN TROUT

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### CHOICE OF DESSERT

## HORS D'OEUVRES

MIDWIFE AND THE BAKER BAGUETTE 8

VERMONT CREAMERY BUTTER - MALDON SALT

PARKER HOUSE ROLLS 12

WILDFLOWER BUTTER

SOUPE A L'ONION 17

FRENCH ONION SOUP - MUSHROOM BROTH - CROUTONS - GRUYERE

GOATS CHEESE MOUSSELINE 20

ROASTED BEET - BOSCH PEARS - HONEY THYME VINAIGRETTE - ALMONDS - CROSTINI

DAY BOAT SCALLOP CRUDO 28

FUYU PERSIMMON - POMEGRANATE - TOASTED CASHEWS - CITRUS VINAIGRETTE

DUCK CONFIT CRÊPE 26

COMTÉ - CELERY ROOT - APPLE - HORSERADISH - FRISEÉ - SAUCE SUPRÊME

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 16 each

GRILLED LEVAIN - SAUCE VERTE - BREADCRUMBS

PRINCE EDWARD ISLAND MUSSELS 24

PANCETTA - LEEKS - GARLIC - FRESNO CHILI - VERMOUTH CREAM - GRILLED LEVAIN

## 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*

ROASTED WINTER SQUASH SALAD 20

WILD ARUGULA - POINT REYES BLUE - PUMPKIN SEEDS - APPLE 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

CHANTERELLES - BRUSSELS SPROUTS - NANTES CARROT NAGE - SLOW EGG

SEARED TOMBO TUNA 47

CHINESE EGGPLANT - FINGERLING POTATOES - FENNEL - VADOUVAN CURRY VINAIGRETTE

MOUNT LASSEN TROUT 49

BRAISED WINTER GREENS - GARLEEK - ROASTED SUNCHOKES - SAUCE AMANDINE

ROASTED MARY'S CHICKEN BREAST 36

PARSNIP PURÉE - KOHLRABI - SAUCE BIGARADE

38 NORTH DUCK BREAST 46

GARNET YAM & BUTTERNUT SQUASH PURÉE - PICKLED TOKYO TURNIP - HUCKLEBERRY JUS

BRAISED SHORT RIBS 48

CHARRED BROCCOLINI - GRATIN DAUPHINOIS - MUSHROOM FORESTIÈRE

## 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

FRIED BRUSSELS SPROUTS 12

HOBBS BACON - HONEY CANDIED WALNUTS - PARMESAN

GRATIN DE MACARONI 14

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

GRATIN DAUPHINOIS 12

SCALLOPED POTATO

POMMES FRITES 14

SAUCE DIJONNAISE

## WINES BY THE GLASS

### SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	PINOT NOIR & GLERA	14
NV	LANSON "LE BLACK LABEL" BRUT	PINOT NOIR, PINOT MEUNIER, & CHARDONNAY	22
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

### ROSÉ

2023	PORMENOR DOURO	TINTA RORIZ, TINTA BARROCA, RUFETE, & TOURIGA FRANCA	15
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### BLANC

2021	LES FONTANELLES SANCERRE	SAUVIGNON BLANC	19
2020	LES CHANCELIERES VOUVRAY	CHENIN BLANC	15
2021	DOMAINE WEINBACH VIN D'ALSACE	MUSCAT	16
2022	DOM. CARRETTE SAINT-VÉРАН LES MURES	CHARDONNAY	17
2022	POST & BEAM CARNEROS	CHARDONNAY	19
2021	SAOUMA INOPIA COTES DU RHONE BLANC	GRENACHE BLANC	22

### ROUGE

2022	XAVIER MOISSENET CÔTE CHALONNAISE	PINOT NOIR	22
2022	PROVOCATEUR WILLAMETTE VALLEY	PINOT NOIR	18
2021	DOMAINE DE PALLUS MASSANGES ROGUE CHINON	CABERNET FRANC	14
2021	DOMAINE DE LA GRANDE COLLINE BIBENDUM CÔTES DU RHONE	CINSAULT	17
2021	CHAVE CÔTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2015	CHATEAU MASCARD HAUT MÉDOC	MERLOT & CABERNET SAUVIGNON	20
2018	MASTRO JANNI SAN PIO MONTALCINO	CABERNET SAUVIGNON & SANGIOVESE	18
2022	LIEU DIT SANTA YNEZ VALLEY	CABERNET SAUVIGNON	24

## DRAFT BEER

FESTBIER – OKTOBERFEST	12
ALVARADO STREET BREWING – MONTEREY, CA	5.8% ABV
WESTY MC WESTCOAST – WEST COAST IPA	12
NARRATIVE FERMENTATION – SAN JOSE, CA	6.9% ABV

## BOTTLES & CANS

HELLA SAPHIR – HELLES LAGER	12
ORIGINAL PATTERN – OAKLAND, CA	5.4% ABV
SUPER BLOOM – KOLSCH	10
MORGAN TERRITORY BREWING – TRACY, CA	5.0% ABV
BEE'S BETTER HAVE MY HONEY – HONEY WHEAT ALE	10
MORGAN TERRITORY BREWING – TRACY, CA	6.0% ABV
HERMAN – HAZY IPA	12
LIVING HÄUS – PORTLAND, OR	7.0% ABV
MONTEREY BAY F.C LAND & SEA – XPA	7
ALVARADO STREET – SALINAS, CA	5.0% ABV
MAP OF THE SUN – GOLDEN SOUR	19
THE RARE BARREL – BERKELEY, CA	5.5% ABV
FARMHOUSE ALE – LA LOIRETTE 375ML	12
BRASSERIE DE LA PIGEONELL – TOURAINE, FR	5.5% ABV
CLASS V – IMPERIAL STOUT	10
KERN RIVER BREWING – SAN DIEGO, CA	8.5% ABV
ARKANSAS BLACK – DRY CIDER	10
SOLID GROUND – DIAMOND SPRINGS, CA	6.9% ABV
FROTH WATER – SPARKLING HOP WATER	6
ALVARADO STREET BREWING – MONTEREY, CA	0.0% ABV

*barZola*

### BISTRO BOTTLES

#### VIN BLANC

2022 DOMAINE CHEVEAU  
POUILLY-FUISSÉ AUX COMBES  
BOURGOGNE BLANC  
CHARDONNAY 80

#### VIN ROUGE

2021 CH'au GRAND VILLAGE  
BORDEAUX SUPÉRIEUR  
MERLOT 85

### COCKTAILS \$17

#### LUCIEN GAUDIEN

CITADELLE GIN, DOLIN DRY,  
COINTREAU, CAMPARI

#### BEE'S KNEES

GIN, LEMON, ACACIA HONEY

#### AIRMAIL

AGED RUM, ACACIA HONEY,  
LIME, CHAMPAGNE

*PLEASE SEE COCKTAIL MENU  
FOR FULL SELECTION*