

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

HANGER FRITES or MOUNT LASSEN-
TROUT

CHOICE OF DESSERT

60

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

STEAK TARTARE 28

HAND CUT FILET - CORNICHON - QUAIL EGG - HERB AIOLI - GAUFRETTES

DUCK CONFIT CRÊPE 26

COMTÉ - CELERY ROOT - APPLE - HORSE RADISH - FRISEÉ - SAUCE SUPRÊME

FROMAGES & CHARCUTERIE 28

SELECTION OF HOUSE MADE AND ARTISAN CHARCUTERIE & CHEESES

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

WILD MUSHROOMS - BRUSSELS SPROUTS - NANTES CARROT NAGE - SLOW EGG

MONKFISH EN PAPILOTE 47

PEARL ONION - FINGERLING POTATOES - FENNEL - PANCETTA VELOUTÉ - HON SHIMEJI MUSHROOM

MOUNT LASSEN TROUT 49

BRAISED WINTER GREENS - GARLEEK - ROASTED SUNCHOKES - SAUCE AMANDINE

ROASTED MARY'S CHICKEN BREAST 36

PARSNIP PURÉE - KOHLRABI - SAUCE BIGARADE

DUROC PORK TENDERLOIN 46

PORK BELLY APPLE SAUSAGE - CABBAGE - CELERY ROOT - SAUCE CHARCUTIÈRE

BRAISED SHORT RIBS 48

CHARRED BROCCOLINI - GRATIN DAUPHINOIS - MUSHROOM FORESTIÈRE

CREEKSTONE FILET MIGNON 5OZ 60

CREAMED WINTER GREENS - POMMES PURÉE - SAUCE PÉRIGUEUX

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

add black Périgord truffles 25

HANGER STEAK 8OZ 42

CHIMICHURRI

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

POMMES PURÉE 12

YUKON GOLD - GARLIC CONFIT

POMMES FRITES 14

SAUCE DIJONNAISE

WINES BY THE GLASS

SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	PINOT NOIR & GLERA	14
NV	GAMET "RIVE DROITE" BLANC DE NOIRS EXTRA BRUT	PINOT MEUNIER & PINOT NOIR	22
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

ROSÉ

2021	MUXAGAT DOURO	TOURIGA NACIONAL & TINTA RORIZ	15
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BLANC

2023	DANIEL CHOTARD SANCERRE	SAUVIGNON BLANC	19
2023	MAÎTRE DE CHAI ELLISON SONOMA MOUNTAIN	SAUVIGNON BLANC	24
2023	LES CHANCELIERES VOUVRAY	CHENIN BLANC	15
2022	PAUL PILLOT BOURGOGNE ALIGOTÉ	ALIGOTÉ	24
2021	RHYS ANDERSON VALLEY	CHARDONNAY	22
2021	SAOUMA INOPIA COTES DU RHONE BLANC	GRENACHE BLANC	22

ROUGE

2022	MARC CAMERON BOURGOGNE EPINEUIL SAGARA	PINOT NOIR	22
2022	TYLER STA. RITA HILLS	PINOT NOIR	18
2021	DOMAINE DE PALLUS MASSANGES ROGUE CHINON	CABERNET FRANC	14
2021	PIEDRASASSI SANTA BARBARA COUNTY	SYRAH	18
2019	CHAVE CÔTES DU RHONE MON COEUR	GRENACHE & SYRAH	17
2015	CHATEAU MASCARD HAUT MÉDOC	MERLOT & CABERNET SAUVIGNON	20
2021	EMBANKMENT ALEXANDER VALLEY	CABERNET SAUVIGNON	18
2022	HOURGLASS HGIII	MERLOT, PETIT SIRAH & CABERNET SAUVIGNON	24

DRAFT BEER

THE INVISIBLE PUZZLE – CZECH PALE LAGER	12
ORIGINAL PATTERN – OAKLAND, CA	4.7% ABV
GOOD AS GOLD – WEST COAST IPA	12
NARRATIVE FERMENTATIONS – SAN JOSE, CA	7.1% ABV

BOTTLES & CANS

WREATHER MADNESS – HOLIDAY SPICED ALE	10
CELLARMAKER – BERKELEY, CA	7.5% ABV
PILS – GERMAN PILSNER	12
TEMESCAL BREWING – OAKLAND, CA	5.0% ABV
WISEN – HEFEWEIZEN	10
SOLID GROUND BREWING – DIAMOND SPRINGS, CA	6.0% ABV
GUMMY WORMS – HAZY PALE ALE	10
NEW GLORY – SACRAMENTO, CA	5.8% ABV
NELSON GALAXY – HAZY IPA	12
CELLARMAKER – BERKELEY, CA	6.8% ABV
LLOYD CHRISTMAS – HAZY IMPERIAL IPA	12
ALVARADO STREET – MONTEREY, CA	8.0% ABV
POG FROG – FRUITED SOUR	14
GREAT NOTION BREWING – PORTLAND, OR	6.0% 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
LOCUST BLACKBERRY – DRY CIDER	8
LOCUST CIDER – WOODINVILLE, WA	6.0% 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

OLD FASHIONED

BUFFALO TRACE BOURBON,
CANE SUGAR, BITTERS,
HAND CUT ICE

BEE'S KNEES

GIN, LEMON, ACACIA HONEY

AIRMAIL

AGED RUM, ACACIA HONEY,
LIME, CHAMPAGNE

*PLEASE SEE COCKTAIL MENU
FOR FULL SELECTION*