

# barZola

## AMUSE-BOUCHE

CHICKPEA PANISSE  
PECORINO - GREMOLATA  
PORCINI AIOLI  
13

CANDIED ALMONDS  
QUATRE EPICES  
6

OLIVES MARINÉES  
CITRUS - FENNEL  
CORIANDER - GARLIC  
8

## IN THE SHELL

ESCARGOTS  
GARLIC & PARSLEY BUTTER  
PUFF PASTRY  
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  
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  
HERBS DE PROVENCE - ARTICHOKEs - MAITAKE - FAVA BEANS - RED PEPPER EMULSION

CHILLED MAINE LOBSTER SALAD 36  
KOHLRABI - RAINBOW CARROT - ENGLISH PEA - QUAIL EGG - CHERVIL AIOLI - MÂCHE

ROASTED SHALLOT TART TATIN 22  
GRILLED DELTA ASPARAGUS - BUTTON MUSHROOM SALAD - BÉARNAISE

FROMAGES & CHARCUTERIE 28  
SELECTION OF HOUSE MADE AND ARTISAN CHARCUTERIE & CHEESES

BOLES DE PICOLAT 18  
PORK & BEEF MEATBALLS - TOMATO - PORCINI - OLIVE VERTE - WHITE BEANS

WHIPPED BONE MARROW 16 each  
GRILLED LEVAIN - GARLIC & ROSEMARY - HERB SALAD - PICKLED RAMP VINAIGRETTE

OCTOPUS CARPACCIO 32  
CHORIZO SPICED PORK BELLY - SAFFRON AIOLI - CHARRED CITRUS VINAIGRETTE

## SALADES

*add warm goat cheese toast 9*  
*add True Story 10 month prosciutto 11*

SALADE VERTE 17  
GEM LETTUCE - RED WINE VINAIGRETTE - BREAD CRUMB - SIEVED EGG

SPRING GREENS SALAD 20  
SNAP PEAS - PICKLED SPRING ONIONS - TANGERINES - P'TIT BASQUE - SWEET ONION 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  
SPRING ONIONS - NANTES CARROTS - GREEN GARLIC - SLOW EGG - MUSHROOM & RAMP VELOUTE

CALIFORNIA HALIBUT 47  
POMMES DE TERRE - ENGLISH PEA LEAVES - FENNEL - LOBSTER MARJORAM BEURRE BLANC

MOUNT LASSEN TROUT 49  
THUMBELINA CARROTS - PURPLE NINJA RADISHES - SUNCHOKES - SAUCE TROIGROS

ROASTED MARY'S CHICKEN BREAST 36  
PARSNIP PURÉE - KOHLRABI - SAUCE BIGARADE

38 NORTH DUCK BREAST 49  
CELERY ROOT PURÉE - ROASTED BABY CARROTS - HAZELNUT CRUMBLE - BLUEBERRY DEMI

LAMB DAUBE 48  
NANTES CARROTS - FIDDLEHEAD FERN - ENGLISH PEAS - SPRING GARLIC - CREAMY POLENTA

## STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ 42  
CHIMICHURRI

CREEKSTONE PRIME NEW YORK 10OZ 58  
SAUCE AU POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72  
SAUCE BORDELAISE

## LES GARNITURES - SIDES

DELTA ASPARAGUS 13  
SPRING GARLIC GREMOLATA - MUSTARD VINAIGRETTE - CURED EGG YOLK

GRATIN DE MACARONI 14  
MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

POMMES FRITES 14  
SAUCE DIJONNAISE

## WINES BY THE GLASS

### SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	PINOT NOIR & GLERA	14
NV	GAMET RIVE DROITE BLANC DES NOIRS BRUT CHAMPAGNE	PINOT MEUNIER & PINOT NOIR	24
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

### ROSÉ

2023	DOMAINE DU MÉTÉORE FAUGÈRES	CINSAULT, GRENACHE NOIR & MOURVÈDRE	15
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### BLANC

2023	DANIEL CHOTARD SANCERRE	SAUVIGNON BLANC	19
2023	ERSTE NEUE ALTO ADIGE	PINOT GRIGIO	15
2022	PRECEDENT SANTA CRUZ MOUNTAINS	CHENIN BLANC	16
2023	BERNARD DEFAIX PETIT CHABLIS	CHARDONNAY	17
2023	TYLER SANTA BARBARA COUNTY	CHARDONNAY	18
2022	DOMAINE BITOUZET-PRIEUR BOURGOGNE	CHARDONNAY	26
2021	SAOUMA INOPIA COTES DU RHONE BLANC	GRENACHE BLANC	22

### ROUGE

2022	MARC CAMERON BOURGOGNE EPINEUIL SAGARA	PINOT NOIR	22
2022	MADSON SANTA CRUZ MOUNTAINS	PINOT NOIR	18
2024	MARCEL LAPIERRE RAISINS GAULOIS VIN DE FRANCE	GAMAY	15
2020	FILLIATREAU CHATEAU FOUQUET SAUMUR	CABERNET FRANC	14
2019	DOMAINE DU TRAPADIS LES CRAS RASTEAU	GRENACHE, SYRAH & MOURVÈDRE	17
2015	CHATEAU MASCARD HAUT MÉDOC	MERLOT & CABERNET SAUVIGNON	20
2022	WILD HORSE PASO ROBLES	CABERNET SAUVIGNON	18
2022	HOURGLASS HGIII	MERLOT, PETIT SIRAH & CABERNET SAUVIGNON	24
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	PINOT NOIR	12

SERVED CHILLED

## DRAFT BEER

ORALÉ – MEXICAN LAGER	12
DEL CIELO – MARTINEZ, CA	5.4% ABV
NAUTICAL KNOWLEDGE – WEST COAST IPA	12
HUMBLE SEA – SANTA CRUZ, CA	5.8% ABV

## BOTTLES & CANS

PILS – GERMAN PILSNER	12
ALVARADO STREET – MONTEREY, CA	5.2% ABV
HONEY KÖLSCH – KÖLSCH	10
ROGUE BREWING – NEWPORT, OR	5.0% ABV
WISEN – HEFEWEIZEN	10
SOLID GROUND BREWING – DIAMOND SPRINGS, CA	6.0% ABV
NEITHER HERE NOR PEAR – GOSE	12
ORIGINAL PATTERN – OAKLAND, CA	6.2% ABV
HAVE MERCY – HAZY IPA	12
LAUGHING MONK – SAN FRANCISCO, CA	7.0% 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
COFFEE & CIGARETTES – SMOKED COFFEE PORTER	12
CELLARMAKER – BERKELEY, CA	7.7% 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 HENRI PRUDHON  
BOURGOGNE BLANC  
CHARDONNAY 78

### 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*