

barZola

AMUSE-BOUCHE

CHICKPEA PANISSE

SPRING TOP AIOLI

SMOKED PAPRIKA

12

CANDIED ALMONDS

QUATRE EPICES

6

OLIVES MARINÉES

CITRUS - FENNEL

CORIANDER - GARLIC

8

FROM THE SHELL

ESCARGOTS

GARLIC & PARSLEY BUTTER

PUFF PASTRY

18

FRI - SAT

WEST COAST OYSTERS

MIGNONETTE

MP

BISTRO MENU

5pm-5:30pm MON - THUR

SOUP or SALADE VERTE

HANGER FRITES or KING SALMON

CHOICE OF DESSERT

60

HORS D'OEUVRES

MIDWIFE AND THE BAKER BAGUETTE

10

VERMONT CREAMERY BUTTER - MALDON SALT

PARKER HOUSE ROLLS

14

WILDFLOWER BUTTER

SOUP A L'ONION

16

FRENCH ONION SOUP - MUSHROOM BROTH - CROUTONS - GRUYERE

HUMBOLDT FOG GOATS CHEESE MOUSSE

22

ROASTED BEETS - BURNT ORANGE VINAIGRETTE - TOASTED PUMPKIN SEEDS - BELGIAN ENDIVE

FROMAGES & CHARCUTERIE

32

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

HERB BREADCRUMBS - MUSTARD - PICKLED FENNEL & ARUGULA SALAD

STEAK TARTARE

28

PICKLED RED ONIONS - CORNICHONS - FRIED CAPERS - PORCINI AIOLI - SPICED EGG JAM - CROSTINI

SALADES

add warm goat cheese toast 9

add True Story 10 month prosciutto 12

SALADE VERTE

17

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

FRISÉE & APPLE SALAD

22

ARUGULA - PT. REYES BLUE CHEESE - PINK LADY APPLES

CANDIED WALNUTS - SUNCHOKES - HONEY MUSTARD VINAIGRETTE

A 5% Living Wage 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

WINTER SQUASH - SALSIFY - MAITAKE - BROCCOLINI - SUNCHOKE CREAM SAUCE - SLOW EGG

BOUILLABAISSE

48

LOCAL FISH - PRAWNS - LITTLENECK CLAMS - FRENCH FINGERLINGS - ROUILLE - LEVAIN

KING SALMON

49

MELTED SPRING ONIONS - DELTA ASPARAGUS - CRISPY POTOATOES - CITRUS NAGE

POULET SOUS BRIQUE

38

MARY'S CHICKEN - SPINACH SPÄETZLE - ROASTED CELERY ROOT - WILD MUSHROOMS - SAUCE ROBERT

38 NORTH DUCK BREAST

48

HOUSE DUCK SAUSAGE - SWEET POTATO PUREÉ - WINTER GREENS - HAZELNUT CRUMBLE - HUCKLEBERRY DEMI

BEEF CHEEK BOURGUIGNON

47

ROASTED GARLIC POMME PUREÉ - NANTES CARROTS - PICKLED RED ONIONS & PEPPERS

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

CREEKSTONE HANGER 8 OZ

44

CHIMICHURRI

CREEKSTONE FLAT IRON 10 OZ

58

SAUCE AU POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12 OZ

72

SAUCE BORDELAISE

LES GARNITURES - SIDES

LOCAL ASPARAGUS

16

HAZELNUT CRUMBLE - CARA CARA EMULSION

POMME PURÉE

14

CONFIT GARLIC - CHIVES

GRATIN DE MACARONI

14

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

POMMES FRITES

14

SAUCE DIJONNAISE

WINES BY THE GLASS

SPARKLING

NV	GIA PROSECCO BRUT	GLERA	I4
NV	J. LASALLE CACHET OR BRUT CHAMPAGNE	PINOT NOIR, MEUINER, & CHARDONNAY	24
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	ROSÉ OF PINOT NOIR	I2

ROSÉ

2024	THIBAUD BOUDIGNON ROSÉ DE LOIRE	CABERNET FRANC & GROLEAU	I5
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BLANC

2023	MARIE DU LAC SANCERRE	SAUVIGNON BLANC	22
2023	DOMAINE BARON TOURAINE CHENONCEAUX	SAUVIGNON BLANC	I7
2023	SEBASTIEN BRUNET VOUVRAY ARPENT	CHENIN BLANC	I6
2024	LAGAR PEDREGALES LA FLORACIÓN RÍAS BAIXAS	ALBARIÑO	I7
2023	ROBERT PERROUD BOURGOGNE EN CHIRAS	CHARDONNAY	I8
2024	AEQUOREA SAN LUIS OBISPO COAST NORGROVE FARM	CHARDONNAY	2I
2022	DOMAINE CHEVEAU POUILLY-FUISSÉ AUX COMBES	CHARDONNAY	24

ROUGE

2022	SYLVAINÉ & ALAIN NORMAND BOURGOGNE	PINOT NOIR	22
2024	KUTCH SONOMA COUNTY	PINOT NOIR	I9
2023	JEAN-MAURICE RAFFAULT CHINON LES GALUCHES	CABERNET FRANC	I6
2022	DOMAINE DU TRAPADIS RASTEAU LES CRAS	GRENACHE, SYRAH, MOURVÉDRE & CARIGNAN	I6
2022	CHÂTEAU LA GROLET CÔTES DE BOURG	MERLOT, CAB. FRANC & CAB. SAUV, MALEBEC	I8
2023	LES LUNES SONOMA VALLEY	CABERNET SAUVIGNON	I8
2019	BODEGAS ATLANZA RIOJA RESERVA	TEMPRANILLO	22
2019	PRECEDENT KIRSCHENMANN VINEYARD MOKELUMNE RIVER	ZINFANDEL	I8

DRAFT BEER

GOLDEN GINKO – AMERICAN LAGER	I2
ORIGINAL PATTERN – OAKLAND, CA	4.5% ABV
WICKED JUICY – HAZY IPA	I2
CELLARMAKER – OAKLAND, CA	7.0 % ABV

BOTTLES & CANS

COLOR ME MURPHY – IRISH RED ALE	I2
ORIGINAL PATTERN – TRACY, CA	6.0% ABV
BEE'S BETTER HAVE MY HONEY – HONEY WHEAT ALE	I2
MORGAN TERRITORY – TRACY, CA	5.2% ABV
BOARDWALK DREAMIN' – WEST COAST IPA	I2
HUMBLE SEA – SANTA CRUZ, CA	6.3% ABV
QUITE RIGHT – HAZY IPA	I2
ORIGINAL PATTERN – OAKLAND, CA	6.7% ABV
WEISSBIER – UNFILTERED WHEAT ALE	IO
WEIHENSTEPHANER – MUNICH, DE	5.5% ABV
RAZZLIE DAZZLIE – RASPBERRY KEY LIME SOUR	I2
ORIGINAL PATTERN – OAKLAND, CA	5.8% ABV
JUST MY LUCK – IRISH STOUT	I2
DEL CIELO – MARTINEZ, CA	4.5% ABV
NÜ DRY – DRY CIDER	IO
FAR WEST – RICHMOND, CA	6.6% ABV
ANOTHER GOLDEN – N/A LAGER	8
HEAPS NORMAL – CANBERRA, AU	0.5% ABV
WILD RUN – N/A IPA	8
ATHLETIC – SAN DIEGO, CA	0.5% ABV

barZola

BISTRO BOTTLES

PETILLANT

NV ALBERT BOXLER
CREMANT D'ALSACE
PINOT BLANC & PINOT NOIR
85

ROSÉ

2024 THIBAUD BOUDIGNON
ROSÉ DE LOIRE
CABERNET FRANC & GROLEAU
56

VIN BLANC

2024 DOMAINE REGIS MINET
POUILLY-FUMÉ
SAUVIGNON BLANC
72

VIN ROUGE

2023 DOMAINE DES ARDOISIÈRES
CUVÉE ARGILE SAVOIE
MONDEUSE NOIR & PERSAN
87

2021 LOLA

RUSSIAN RIVER VALLEY
PINOT NOIR
72