

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Steak Tartare*

QUAIL EGG, ROASTED BONE MARROW,
HORSERADISH, TOASTED BAGUETTE

16

Cheese Plate

CHEF'S SELECTION OF
ARTISAN CHEESES*

13

HORS D'OEUVRE

Asparagus Tartine

FRESH SHEEP'S CHEESE, HERBS,
SPICY GREENS, RADISH,
PICKLED EGG, PAIN AU LEVAIN

12

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBS, DIJON VINAIGRETTE

10

Wilted Little Gems

CURED EGG YOLK, BOQUERONES,
LEMON BREADCRUMBS, ROMESCO

11

Belgian Endive Salad

GRANNY SMITH APPLE, HAZELNUT,
LARK'S CHEDDAR*, CURRANTS,
DILL, RANCHOVY DRESSING

14

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

24

A LA DIANE + 5

Halibut

HAKUREI TURNIPS, PICKLED
CORIANDER, GREEN GARLIC AIOLI*,
LEMON, UNI BEURRE NOISETTE

27

Duck*

PEARL COUSCOUS, GARLIC SCAPES C ,
PEA TENDRILS, CHERMOULA,
APRICOT SAUCE, MINT

25

Fettuccine

ASPARAGUS, FENNEL,
FRESH SHEEP'S CHEESE,
WILD CRESS PESTO, PINE NUTS

22

Burger*

THICK BACON, BRIE, RED ONION
DIJON & KEN'S ARTISAN BRIOCHE
WITH POMMES FRITES & AIOLI*

15

MOULES

20

LOCAL MUSSELS SERVED WITH
KEN'S ARTISAN BAGUETTE

Marinière

GARLIC, SHALLOTS, CAPERS,
BUTTER, HERBS, CHILI FLAKE

Catalan

LEEKS, CARAMELIZED FENNEL,
CHORIZO SPICES, PARSLEY, CILANTRO

Puttanesca

TOMATO SAUCE, ANCHOVY, CAPERS,
NIÇOISE OLIVES, LEMON ZEST, BASIL

Alsatian

APPLE CIDER, GRAINY MUSTARD,
CREAM, CARAMELIZED ONION,
BRAISED CABBAGE, TARRAGON

SIDES

Chinese Greens

SHIITAKE, DRIED SHRIMP XO SAUCE,
GINGER, SCALLION, SESAME

9

Frites

GREMOLATA AND CHOICE OF
AIOLI*, DUKE'S MAYO,
SRIRACHA KEWPIE, OR CURRY KETCHUP

6

EXTRA SAUCE + 0.50

* Oysters are raw, steak, duck & burger are cooked to order

Lark's cheddar & cheese board are unpasteurized, tartare includes raw beef & egg, aioli has raw egg.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



VINS

PLEASE SEE BAR BOOK
FOR WINE BOTTLE LIST



Sherry

- La Cigarrera Manzanilla - 10
- Yuste 'Aurora' Oloroso - 11
- Gran Barquero Amontillado - 11
- Hidalgo Pedro Ximenez - 13

Bubbles

- Brut | Lambert de Seyssel - 12
'royal seysssel,' savoie, france, 2012
- Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr, nv

Blanc & Rosé

- La Moule White - 8
- Chenin Blanc | Division-Villages - 12
2017, 'l'isle verte,' columbia valley, wa
- Vin d'Alsace | Valentin Zusslin - 13
2015, alsace, france
- Chardonnay | Crowley - 14
2016, willamette valley, oregon
- Dolcetto Rosé | Cutter Cascadia - 12
2017, 'strawberry mullet,' columbia gorge, or

Rouge

- La Moule Red - 8
- Gamay Noir | Mathieu Paquet - 12
2014, mâcon-rouge, bourgogne, france
- Pinot Noir | Loop de Loop - 13
2016, willamette valley, oregon
- Malbec | Fabien Jouve - 11
2015, 'haute côt(e) de fruit,' cahors, france

NO PROOF

Ginger-Lime Soda - 5

Orange-Vanilla Soda - 5

Tonic Fizz - 6

house-made tonic syrup, lemon,
pineapple, cream of coconut, topo chico

Glass-Bottled

- fentiman's ginger beer - 5
- sprite, coca-cola or fever tree tonic - 4
- diet coke - 3

Mineral Water

- topo chico | 355 mL - 3
- lurisia | 500 mL - 4 | one liter - 7

BAR

BIÈRE

Draft

- Bavik - 6
pilsner | 5.2% abv | 18oz
- Little Beast Fera - 7
brett saison | 6.25% abv
- Breakside Stay West - 6
india pale ale | 7.3% abv
- Ommegang Rosetta - 7
oud bruin/kriek | 5.6% abv
- Cascade Midnight Bramble - 11
barrel-aged sour with raspberry | 6.6% abv
- Monkless Dubbel or Nothing - 8
abbey-style dubbel | 7.2% abv
- Karmeliet - 9
abbey tripel | 8.4% abv
- Delirium Tremens - 9
belgian strong ale | 8.5% abv
- Chimay Grand Réserve - 10
belgian strong dark | 9% abv
- St. Bernardus Abt. 12 - 8
belgian quadrupel | 10% abv
- Dragon's Head Manchurian - 8
dry apple cider | 6.9% abv

Bottled

- Olympia - 3
american lager, can | 4.78%
- Stiegl Radler - 6
salzburg beer with grapefruit soda, can | 2.5%
- Aval Cider - 7
apple cider made in bretagne, fr | 6%
- Westmalle Tripel - 10
abbey tripel | 9.5%
- Duvel - 9
strong golden ale | 8.5%
- Goose Island Matilda - 7
belgian strong pale ale | 7%
- Orval - 10
trappist ale | 6.9%
- Vanderghinste Oud Bruin - 8
west flanders sour ale | 5.5%
- Little Beast Animal Family - 10
foeder-aged farmhouse ale | 9%
- Lindemans / Mikkeller SpontanBasil - 45
barrel-aged lambic, finished w/basil | 750mL | 9%

*Contains raw egg - consuming raw egg may
increase your risk of foodborne illness.

*Orgeat contains almond.

imbibe · CAMPARI

NEGRONI
WEEK

JUNE
4-10 | a drink for your cause
NEGRONIWEEK.COM

For each Negroni Week cocktail sold,
\$1 will be donated to Autism Speaks

Blue Jay Wray - 13

pasubio, wray & nephew overproof rum,
campari, batavia arrack

Long Kirsch Goodnight - 13

ommegang rosetta, amaro ciociaro,
campari, pbp pitch dark cacao bitters

Cocktails

Golden Girl - 10

reyka vodka, lime, ginger,
turmeric, topo chico

Parisian Float - 12

krogstad aquavit, prado pastis,
portland soda works root beer, meringue

Dream Pop* - 12

aria gin, lemon, orgeat, rose liqueur,
egg white, cardamom bitters

Life on Mars - 14

singani 63, aveze, cream of coconut,
lime, lemon, ms. better's green strawberry
mah kwan bitters, strawberry dust

Gainsbourg - 10

beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

Cognac Old Fashioned - 14

pierre ferrand 1840, black pepper demerara,
angostura & cardamom bitters

Timeshare - 13

evan williams bonded bourbon, dr. bird
rum, carpano antica, oloroso sherry,
banana liqueur, boker's bitters