

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Cheese Board

13

Steak Tartare*

QUAIL EGG, BONE MARROW,
HORSERADISH, TOASTED BAGUETTE

16

Tempura Fritto Misto

SUMMER VEGETABLES, SIKIL P'AK,
SPICED HONEY, PECORINO ROMANO

13

SALADS

Butter Lettuce

RADISH, PEAS, CROUTONS,
GREEN GODDESS DRESSING, HERBS

10

Smashed Cucumber

FERMENTED GREEN BEANS,
PICKLED STONEFRUIT, SHISO, FETA,
SMOKED PEACH VINAIGRETTE

11

Belgian Endive

GRANNY SMITH APPLE, CURRANTS,
HERBS, HAZELNUTS, LARK'S CHEDDAR*,
RANCHOVY DRESSING, CHILI FLAKE

14

Dungeness Crab

GREEN BEANS, FENNEL, RED ONION,
DILL, TOBIKO, KEWPIE VINAIGRETTE

15

West Coast Oysters*

LEMONS & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

24

A LA DIANE + 5

Confit Lamb Ribs

CARAMELIZED CARROTS,
FINGERLING POTATOES, MINT,
LEMONY YOGURT, RAS AL HANOUT,
HARISSA VINAIGRETTE

25

Fettuccine

MAITAKE MUSHROOMS,
CAULIFLOWER, CORN, PINE NUTS,
ROASTED RED PEPPER CREAM,
HOUSE-PULLED MOZZARELLA

22

Pork Milanese

CHARRED RADICCHIO,
BAGNET VERD, CALABRIAN CHILIES,
PECORINO ROMANO

21

Burger*

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

15

MOULES

20

Marinière

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

Vietnamese

SPICED BONE BROTH, BEAN SPROUTS,
JALAPEÑO, CILANTRO, MINT, BASIL, LIME

Korean

MISO, GINGER, GOCHUJONG,
KIMCHI, SESAME OIL

Au Safran

CREAM, GARLIC, SHALLOT, DIJON,
SAFFRON, THYME, FINES HERBS

Puttanesca

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

SIDES

Sautéed Padrón Peppers

CORN, PIMENTÓN AIOLI,
GREEN CORIANDER

10

Roasted Beets

WASABE EDAMAME PUREE, SCALLION
FRIED SHALLOTS, BLACK 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, lamb, and burger are cooked to order,
lark's cheddar cheese is unpasteurized, tartare includes raw beef & egg, aioli contains raw egg,
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BAR

"Le Bar Recommande"

VINS



PLEASE SEE BAR BOOK
FOR WINE BOTTLE LIST



Bubbles

Brut | Jean Philippe - 9

blanquette de limoux, fr, '15

Brut Rosé | Domaine Franck Besson - 12

méthode traditionnelle, beaujolais, fr, nv

Sherry

La Guita Manzanilla en Rama - 8

Gran Barquero Amontillado - 8

Fernando de Castilla Oloroso - 8

Hidalgo Pedro Ximenez - 13

Blanc & Rosé

La Moule White - 8

Vermentino | Holden - 11

'layne vineyard,' applegate valley, or, '15

Viognier | Cantina del Morellino - 10

"scantianum," tuscan, it, '16

Rosé of Cab Franc | Flat Brim Wines - 11

rogue valley, or, '16

Rouge

La Moule Red - 8

Pinot Noir | Loop de Loop - 13

willamette valley, or, '14

Marzemino d'Isera | deTarczal - 10

trentino superiore, it, '14

Côt + Merlot | Clos la Coutale - 10

NO PROOF

Housemade Sodas - 6

ginger, orange-vanilla,
or pineapple tiki*

Glass-Bottled

sprite, coca-cola or fever tree tonic - 4

fentiman's ginger beer - 5

diet coke - 3.5

Mineral Water

topo chico | 355 mL | - 3

lurisia | 500 mL | - 4

Cocktails

Equinox - 11

brennivin aquavit, lemon, sweet corn,
brown sugar, sea salt, nutmeg

Golden Girl - 10

reyka vodka, lime, ginger,
turmeric, topo chico

Art Nouveau - 12

catty sark prohibition whisky,
amontillado sherry, crème de cassis,
thomas & sons smoke tea, lemon

Brazillionaire - 13

novo fogo silver cachaça, green chartreuse,
lime, pineapple, cream of coconut

Gainsbourg - 10

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

Cognac Old Fashioned - 14

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

Figgy Small's - 10

ransom small's gin, evan williams bourbon,
fig & orange oleo, herbsaint 100

Black Lodge - 16

russell's reserve single barrel rye,
combiar roi rené rouge, cynar,
punt e mes, orange bitters

Curio Cocktail - 12

laird's apple brandy, del maguey mezcal,
px sherry, meletti amaro, walnut bitters

BIÈRE

Draft

Bavik - 6

pilsner | 5.2% abv | 18oz

Little Beast Bes - 7

tart wheat ale | 6% abv

New Belgium Transatlantique Kriek - 10

cherry lambic ale | 8% abv

Crooked Stave Wild Sage - 6

brett saison with white sage | 7.2% abv

Firestone Walker Union Jack - 6

india pale ale | 7.5% abv

Delirium Tremens - 9

belgian strong ale | 8.5% abv

Montavilla Brew Works Dubbel - 6

abbey-style dubbel ale | 7.3% abv

Karmeliet - 9

abbey tripel | 8.4% abv

pFriem Strong Dark - 7

belgian strong dark ale | 10% abv

St. Bernardus Abt. 12 - 8

belgian quadrupel | 10% abv

Dragon's Head - 8

manchurian cider | 6.9% abv

Featured Bottles

Please see Bar Book for full selection

Logsdon Peche 'n Brett - 13

oak aged peach seizoen, oregon
12.68 oz | 10% abv

Westmalle Tripel - 10

belgian abbey tripel, belgium
11.2 oz | 9.5% abv

Vanderghinste Oud Bruin - 7

west flanders sour ale, belgium
11.2 oz | 5.5% abv