

LA MOULE



"Le Chef Recommande"

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Crispy Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Steak Tartare*

QUAIL EGG, BONE MARROW,
SHAVED HORSERADISH, TOAST

16

Coconut Shrimp

CUCUMBER, LIME, JALAPEÑO,
HERBS, FISH SAUCE CARAMEL

13

HORS D'OEUVRE

Cherry Tomatoes

RICOTTA, BREAD CRUMBS,
BASIL, MINT, BOQUERONES

13

Dungeness Crab Salad

HARICOTS VERTS, SHAVED FENNEL,
RED ONION, DILL, TOBIKO,
KEWPIE VINAIGRETTE

15

Butter Lettuce

RADISH, PEAS, CROUTONS,
GREEN GODDESS DRESSING, HERBS

10

Farm Salad

LOCAL GREENS, RASPBERRIES,
PICKLED RHUBARB, PISTACHIO, FETA,
SHISO, SEVILLE ORANGE VINAIGRETTE

11

West Coast Oysters*

LEMONS & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

23

A LA DIANE + 5

Lamb T-Bone

NEW POTATOES, SEA LETTUCES,
SEA BEANS, KALE RAPINI, MINT,
CHARRED LEMON VINAIGRETTE

25

Fettuccine

CORN, CHANTERELLES*, BASIL PESTO,
CHERRY TOMATOES, BREAD CRUMBS,
FRESH SHEEP'S CHEESE, PECORINO

22

Confit Pork Ribs

PASILLA CHILI GLAZE,
SMOKED & PICKLED CHERRIES,
PEANUTS, CUCUMBER, DILL

24

Burger*

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

15

MOULES

BROTHY BOWLS OF MUSSELS
IN VARIOUS PREPARATIONS
WITH KEN'S ARTISAN BAGUETTE

20

Marinière

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

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

Coconut Beets

SCALLION, CILANTRO, GINGER,
CUMIN, MUSTARD SEED,
FRIED CHICKPEAS

8

Charred Padrons

CORN, PIMENTÓN AIOLI,
TOASTED CORIANDER

10

Tempura Fritto Misto

SUMMER VEGETABLES, BABA GANOUSH,
SPICED HONEY, MANCHEGO

13

Frites

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

6

EXTRA SAUCE + 0.50

* oysters are raw, steak and burger are cooked to order, tartare includes raw beef & egg, mushrooms are wild, aioli & grubiche contain raw egg, poached egg is undercooked, manchego & fiore sardo are unpasteurized 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

Blanc de Noirs | Domaine Franck Besson - 12
"dentelle," beaujolais, fr, '15

Brut Rosé | Moncontour - 10
crémant de loire, fr, nv

Sherry

Gran Barquero Amontillado - 8

Hidalgo Pedro Ximenez - 13

La Guita Manzanilla en Rama (375 mL) - 25

Blanc & Rosé

La Moule White - 8

Petillant Blanc | Avinyó - 9 / 24
'vi d'agulla,' penedès, sp, '16

Vermentino | Holden - 12
'layne vineyard,' applegate valley, or, '15

Garganega | Monte Tondo - 10
"casette foscarin," soave classico, it, '12

Rosé | Fabre en Provence - 9
côtes de provence, fr, '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

Grenache + Syrah | Jeff Carrel - 10
"les darons," languedoc, fr, '15

NO PROOF

Housemade Sodas

ginger, orange-vanilla,
*or pineapple tiki** - 5
chocolate phosphate - 6

Glass-Bottled

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

Mineral Water

lurisia - 4 *or* topo chico - 3

Cocktails

Golden Girl - 10
reyka vodka, lime, ginger,
turmeric, topo chico

Port of Marseille - 11
house rum blend, pastis prado, lemon,
st. bernardus demerara, topo chico

Gin & Juice - 11
aria gin, grapefruit, lime cordial

Brazillionaire - 13
novo fogo silver, green chartreuse,
lime, pineapple, cream of coconut

Modern Love* - 12
evan williams bourbon,
cocchi americano rosa, lemon,
strawberry, egg white

Gainsbourg - 10
beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

Cognac Old Fashioned - 14
pierre ferrand 1840, black pepper demerara,
angostura & cardamom bitters

Scout's Honor - 12
george dickel rye, manzanilla sherry,
zirbenz, honey, pbp woodland 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

La Moule de L'Amour - 6
red brett saison w/ oyster shells | 7.5% abv
**Gilgamesh & Nicky Farms collaboration*
benefitting The Portland Kitchen

New Belgium La Folie - 9
sour brown ale | 7% abv

Breakside IPA - 6
india pale ale | 6.8% abv

Delirium Tremens - 9
belgian strong ale | 8.5% abv

pFriem Strong Blonde - 6
belgian style golden ale | 7.35% abv

Montavilla Brew Works Dubbel - 6
abbey-style dubbel ale | 7.3% abv

Karmeliet - 9
abbey tripel | 8.4% abv

Chimay Grand Réserve - 10
belgian strong dark | 9% abv

St. Bernardus Abt. 12 - 8
belgian quadrupel | 10% abv

Dragon's Head - 8
pippin cider | 6.9% abv

Featured Bottles

Please see Bar Book for full selection

Ommegang Rosetta - 7
belgian kriek | 5.6% abv

Logsdon Peche 'n Brett - 13
oak aged peach seizoen | 10% abv

New Belgium Anne Françoise - 9
spiced imperial dark ale | 9.5% abv

**eggs are raw - consuming raw eggs may
increase your risk of foodborne illness,
orgeat contains almond*

LA MOULE



**NOW SERVING
SUNDAY BRUNCH!**



10AM - 2PM

smaller

The Continental | \$15

ken's artisan pastries with whipped maple butter & preserves

Smoked Black Cod Schmeart | \$9

capers, red onion, pickles, everything spice, toasted baguette

Butter Lettuce | \$10

radish, avocado, croutons, dijon vinaigrette

Roasted Broccoli | \$10

soft-poached egg*, thyme croutons, mimolette cheese

West Coast Oysters*

lemons, mignonette

SIX for 16 | DOZ for 30

sides

pommes frites

gremolata & aioli | \$5

ellenos yogurt parfait

pecan & almond granola, bee local honey | \$5

individual pastry

whipped maple butter & preserves | \$5.5

thick bacon

maple syrup | \$6

bigger

Avocado & Crab Toast | \$14

shaved radish & kohlrabi, kewpie vinaigrette,
tobiko, dill, toasted pain de mie

Bacon & Mushroom Poutine | \$13

fries, porter gravy, cheese curds,
caramelized onions, sunny side up egg*

Kimchi Pozole | \$12

pork & hominy stew, shredded cabbage, crema,
tortilla strips, jalapeño, lime, cilantro

Classique Moules | \$13

penn cove mussels, white wine, butter, shallot,
garlic, dijon, fines herbs

Burger | \$12

thick bacon, brie, red onion, dijon, brioche
add sunny side up egg + \$2

Belgian Liege Waffle

chocolate & cream

or dulce de leche & cinnamon sugar

\$8

*consuming raw or undercooked eggs or shellfish
may increase your risk of foodborne illness.