

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Steak Tartare*

QUAIL EGG, BONE MARROW,
HORSERADISH, TOASTED BAGUETTE

16

Tempura Fritto Misto

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

13

HORS D'OEUVRE

Butter Lettuce

RADISH, PEAS, CROUTONS,
GREEN GODDESS DRESSING, HERBS

10

Dungeness Crab Salad

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

15

Farm Salad

LOCAL GREENS, PISTACHIO,
PICKLED NECTARINES, SHISO, FETA,
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

24

A LA DIANE + 5

Lamb T-Bone*

CRISPY ARTICHOKEs, BABA GANOUSH,
SEA LETTUCES, SEA BEANS,
KIMCHI, FRESH HERBS

25

Fettuccine

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

22

Confit Pork Ribs

PASILLA CHILI GLAZE,
SMOKED & PICKLED PEACHES,
PEPITAS, CUCUMBER, DILL

24

Burger*

THICK BACON, BRIE, RED ONION
DIJON & KEN'S ARTISANNGGU 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 Summer Squash

TOMATILLO YOGURT, RED ONION,
CHILI-OIL BREAD CRUMBS,
MINT, BASIL, SALVA CREMASCO*

9

Frites

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

6

EXTRA SAUCE + 0.50



* oysters & albacore are raw, steak, lamb, and burger are cooked to order,
salva cremasco is unpasteurized, tartare includes raw beef & egg, mushrooms are wild, 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

- 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
- Fernando de Castilla Oloroso - 8
- Hidalgo Pedro Ximenez - 13
- La Guita Manzanilla en Rama (375 mL) - 25

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

- lurisia - 4 *or* topo chico - 3

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,
townshend's 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 | 10% abv

- Westmalle Tripel - 10
belgian abbey tripel | 9.5% abv

- Vanderghinste Oud Bruin - 7
west flanders sour ale | 5.5% abv

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