

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
16

Po' Boy Poutine

CHEESE CURDS, SHRETTUCE, PICKLES,
TOMATO, LOUISIANA HOT SAUCE,
PICKLES, AIOLI*, CRISPY PIG'S EAR
12

Coconut Shrimp

CUCUMBER, LIME, JALAPEÑO,
HERBS, FISH SAUCE CARAMEL
13

HORS D'OEUVRE

Summer Gazpacho

TOMATO, CORN, CUCUMBER, SQUASH,
WHIPPED CHEVRE, BASIL, DILL
8

Butter Lettuce

RADISH, PEAS, CROUTONS,
GREEN GODDESS DRESSING, HERBS
10

Tomato Salad

HOUSE RICOTTA, BASIL, MINT,
BREAD CRUMBS, BOQUERONES
13

Dungeness Crab Salad

GREEN BEANS, FENNEL, RED ONION, DILL,
TOBIKO, KEWPIE VINAIGRETTE
15

Farm Salad

LOCAL GREENS, RASPBERRIES,
PICKLED NECTARINES, PISTACHIO, FETA,
SHISO, SEVILLE ORANGE VINAIGRETTE
11

FRUITS DE MER

Albacore Ceviche*

CUCUMBER, EDAMAME, CORN,
PICKLED PEPPERS, CHILI & LIME JUICE
13

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

CHARRED EGGPLANT PURÉE,
SEA LETTUCES, SEA BEANS, KIMCHI,
CRISPY ARTICHOKE, PARSLEY, MINT
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

20

Marinière

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

Pho

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

Charred Padrón Peppers

CORN, PIMENTÓN AIOLI,
GREEN CORIANDER
10

Roasted Summer Squash

TOMATILLO YOGURT, RED ONION,
CHILI-OIL BREAD CRUMBS,
MINT, BASIL, SALVA CREMASCO*
9

Tempura Fritto Misto

SUMMER VEGETABLES, SIKIL PAK,
SPICED HONEY, MANCHEGO
13

Frites

GREMOLATA AND CHOICE OF
AIOLI*, DUKE'S MAYO
SRIRACHA KEWPIE, OR CURRY KETCHUP
6
EXTRA SAUCE + 0.50



* oysters & albacore are raw, steak 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
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 - 9
"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
cahors, fr, '14

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

Little Beast Bes - 7
tart wheat ale | 6% abv

New Belgium Transatlantique Kriek - 10
cherry lambic ale | 8% abv

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

Breakside IPA - 6
india pale ale | 6.8% 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

Chimay Grand Réserve - 10
belgian strong dark | 9% 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

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*