

# LA MOULE



*“Le Chef Recommande”*

## POUR LA TABLE

### Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

### Smoked Beef Croquettes

WHISKEY & MOLASSES GLAZE

8

### Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

### Tartare & Bone Marrow\*

QUAIL EGG, HORSERADISH, BAGUETTE

16

### Cheese Board

CHEF'S SELECTION OF ARTISAN CHEESES

13

## HORS D'OEUVRE

### Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,  
FINES HERBS, DIJON VINAIGRETTE

11

### Little Gems

CHERRY TOMATO, CORN,  
QUINOA, BASIL, PARMESAN,  
CUMIN-MOSCATEL VINAIGRETTE

12

### Summer Salad

PLUMS, CUCUMBER, FANCY HERBS,  
FRESH SHEEP'S CHEESE,  
CHERRY VINAIGRETTE, PEPITAS

13

### Dungeness Crab Salad

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

16

### Oysters on the Half\*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

## GRAND PLATS

### Flat Iron Steak Frites\*

WITH MAÎTRE D'HOTEL BUTTER

25

A LA DIANE + 5

### Halibut

GRIDDLED SUMMER SQUASH,  
CRISPY POLENTA, SWEET CORN PURÉE,  
BASIL AIOLI\*, UNI BUTTER

28

### Duck\*

SWEET & SOUR EGGPLANT,  
CHERRY CHAR SUI GLAZE,  
WHITE KIMCHI, BITTER ALMOND,  
CILANTRO-SCALLION SAUCE VERT

26

### Fettuccine

SMOKED MARINARA, SQUASH RIBBONS,  
BLACK PEPPER, CREAM, PARMESAN,  
PICKLED SWEET PEPPERS, BASIL

22

### Burger\*

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

15

ADD HEIRLOOM TOMATO + 2

## MOULES

21

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

### Southern Bourride

LAWRY'S SEASONING,  
DUKE'S MAYO, CELERY, CORN,  
CHERRY TOMATO, TARRAGON

## SIDES

### Shishito Peppers

PASILLA-ALMOND BUTTER, PEACH,  
LEMON BREAD CRUMBS, MINT

10

### Poutine

FRITES, SMOKED BEEF GRAVY,  
CHEESE CURDS, HORSERADISH,  
PICKLED TOMATO RELISH

13

### 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
- Fernando de Castilla Oloroso - 8
- Hidalgo Pedro Ximenez - 13

### Bubbles

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

### Blanc & Rosé

- La Moule White - 9
- Melon de Bourgogne | Pierre Henri - 10  
*2015, saint-fiacre, muscadet sevre et maine, fr*
- Vin d'Alsace | Valentin Zusslin - 13  
*2015, 'sec,' alsace, france*
- Chardonnay | Flâneur - 11 glass | 30 pot  
*2017, willamette valley, oregon*
- Rosé | Laurent Gauthier - 9  
*2017, beaujolais-villages, france*

### Rouge

- La Moule Red - 9
- Gamay Noir | Domaine des Chers - 11  
*2016, juliéna, beaujolais, france*
- Pinot Noir | Crowley - 12  
*2016, dundee hills, oregon*
- Bordeaux | Château Valentin - 13  
*2012, haut-médoc, france*

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## NO PROOF

### 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

- mineragua | 355 mL - 3
- lurisia | 500 mL - 4 | one liter - 7

# BAR

*"Le Bar Recommande"*

## Cocktails

### Golden Girl - 10

reyka vodka, lime, ginger,  
turmeric, seltzer

### Parisian Float - 12

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

### Cozette\* - 14

del maguey vida mezcal, benedictine,  
combiere creme de peche, lemon,  
ginger, egg white, angostura 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

*\*\$1 from each Gainsbourg will be donated to  
New Avenues for Youth | #PDXCharityCocktail*

### Boulevardier - 14

russell's reserve 10yr bourbon,  
campari, sweet vermouth

### Cognac Old Fashioned - 14

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

### Timeshare - 13

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

## BIÈRE

### Draft

- Bavik - 6  
*pilsner | 5.2% abv | 18oz*
- Firestone Walker 805 - 7  
*american blonde ale | 4.7% abv*
- Little Beast Fera - 7  
*brett saison | 6.25% abv*
- Ruse Translator - 6  
*india pale ale | 6.6% abv*
- Cascade Apricot 2017 - 10  
*sour blonde ale w/ fresh apricot | 7.3% abv*
- Ommegang Rosetta - 7  
*oud bruin/kriek | 5.6% 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*

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### Bottled

- Rainier - 3  
*american lager, can | 4.6%*
- 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%*
- Orvai - 10  
*trappist ale | 6.9%*
- Vanderghinste Oud Bruin - 8  
*west flanders sour ale | 5.5%*
- Lindemans / Mikkeller SpontanBasil - 45  
*barrel-aged lambic, finished w/basil | 750mL | 9%*

*\*Egg white is raw - consuming raw egg may  
increase your risk of foodborne illness.*

*\*Orrat contains almond.*