

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Cheese Board

CHEF'S SELECTION OF
ARTISAN CHEESES*

13

Steak Tartare*

QUAIL EGG, BONE MARROW,
HORSERADISH, TOASTED BAGUETTE

16

SOUPE & SALADES

Butternut Squash Soup

SMOKED PEAR, PEPITA POWDER,
HAZELNUTS, LEMON CRÈME FRAÎCHE

10

Dungeness Crab

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

15

Butter Lettuce

RADISH, PEAS, CROUTONS,
GREEN GODDESS DRESSING, HERBS

10

Belgian Endive

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

14

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

23

Fettuccine

GOLDEN CHANTERELLES*,
CAULIFLOWER, PINE NUTS,
ROASTED RED PEPPER CREAM, BASIL,
HOUSE-PULLED MOZZARELLA

22

Coq au Vin

CARROTS, CELERY, BACON,
PEARL ONIONS, MUSHROOMS,
NEW POTATOES, FINES HERBS

23

Pork Milanese

CHARRED RADICCHIO, PECORINO,
BAGNET VERD, CALABRIAN CHILIES,

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

Korean

MISO, GINGER, GOCHUJONG,
KIMCHI, SESAME OIL

Au Saffron

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

Puttanesca

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

SIDES

Roasted Beets

WASABE EDAMAME PURÉE, SCALLION,
FRIED SHALLOTS, BLACK SESAME

9

Tempura Fritto Misto

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

13

Frites

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

6

EXTRA SAUCE + 0.50

* Oysters are raw, steak & burger are cooked to order, mushrooms are wild.

Lark's cheddar & rotating cheese board selections 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



Bubbles

Crémant d'Alsace | Valentin Zusslin - 14
brut zéro, alsace, fr, nv

Brut Rosé | André & Mireille Tissot - 14
extra brut, crémant du jura, fr, nv

Sherry

La Guita Manzanilla - 8

Gran Barquero Amontillado - 11

Fernando de Castilla Oloroso - 7

Hidalgo Pedro Ximenez - 13

Blanc & Rosé

La Moule White - 8

Muscadet | Chéreau Carré - 9 / 25
'p'tit loup,' loire valley, fr, '16

Vermentino | Holden - 11
'layne vineyard,' applegate valley, or, '15

Treixadura | Casal de Arman - 10
ribeiro, sp, '15

Rosé of Cab Franc | Flat Brim Wines - 11
roque valley, or, '16

Rouge

La Moule Red - 8

Pinot Noir | Loop de Loop - 13
willamette valley, or, '14

Barbera d'Alba | Generaj - 12
'la tur,' piemonte, it, '14

Côt + Merlot | Clos la Coutale - 10
cahors, fr, '14

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

BAR

"Le Bar Recommande"

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 - 12

wild turkey 101 rye,
combier 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

Crooked Stave Surette - 7

provision saison | 6.2% abv

Little Beast Hop Smaaken - 7

fresh hop belgian pale | 6.7% abv

Drinking Horse Mahogany Red - 6

american amber / red ale | 5.5% abv

Firestone Walker Union Jack - 6

india pale ale | 7.5% abv

Delirium Tremens - 9

belgian strong ale | 8.5% abv

Karmeliet - 9

abbey tripel | 8.4% abv

St. Bernardus Abt. 12 - 8

belgian quadrupel | 10% abv

Chimay Grand Réserve - 10

belgian strong dark | 9% abv

Ommegang Rosetta - 7

oud bruin/kriek | 5.6% abv

Dragon's Head - 8

manchurian cider | 6.9% abv

Featured Bottles

Please see Bar Book for full selection

Little Beast Dream State - 13

*foeder-aged ale with strawberries
12.7 oz | 7% 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*