

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Steak Tartare*

QUAIL EGG, ROASTED BONE MARROW,
HORSERADISH, TOASTED BAGUETTE

16

Cheese Plate

CHEF'S SELECTION OF
ARTISAN CHEESES*

13

Shrimp 'Chips & Dip'

BAY SHRIMP, CUCUMBER, GINGER,
SEA LETTUCES, SESAME, TOBIKO,
KEWPIE VINAIGRETTE

11

HORS D'OEUVRE

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBS, DIJON VINAIGRETTE

10

Belgian Endive Salad

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

14

French Onion Soup

FOIE GRAS, SHERRY, PORCINI,
CROUTON, AGED GRUYÈRE

14

West Coast Oysters*

LEMONS & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Pork Belly Roulade

WHITE BEAN RAGOUT, CELERY ROOT,
CITRUS-BRAISED RADISH,
ROSEMARY, PARSNIP CHIPS

21

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

24

A LA DIANE + 5

Braised Lamb Shank

PARSNIP MASH, CAULIFLOWER,
ONION & RAISIN CHUTNEY, CILANTRO,
WATERCRESS, CURRY SPICES

23

Fettuccine

WILD MUSHROOMS*, MARSALA,
CREAM, PARMESAN, FINES HERBS

22

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

Catalan

CHORIZO SPICE, SHERRY,
CARAMELIZED FENNEL, ORANGE,
DIJON, CILANTRO

Alsatian

CARAMELIZED ONION, CIDER,
BRAISED CABBAGE, GRAINY MUSTARD,
CREAM, TARRAGON

Puttanesca

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

SIDES

Chinese Greens

SHIITAKE, DRIED SHRIMP XO SAUCE,
GINGER, SCALLION, SESAME

9

Roasted Butternut Squash

PICKLED APPLE, MINT SALSA VERDE,
SIKIL P'AK, PECORINO, PIMENTÓN

10

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

Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr, nv

Sherry

César Florido Fino - 9

Gran Barquero Amontillado - 11

Fernando de Castilla Oloroso - 7

Hidalgo Pedro Ximenez - 13

Blanc & Rosé

La Moule White - 8

Muscadet | Pierre Henri Gadais - 9
2015, 'saint fiacre,' loire valley, fr

Grüner Veltliner | Weingut Frank - 10
2016, weinviertel, austria

Oregon Rosé | Day Wines - 11
2017, 'babycheeks,' applegate valley, or

Rouge

La Moule Red - 8

Gamay Noir | Domaine Bonhomme - 11
2016, 'le telquel,' loire valley, fr

Pinot Noir | Loop de Loop - 13
2012, willamette valley, or

Syrah | Matthieu Barret - 13
2015, 'petit ours,' côtes du Rhône, fr

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

Golden Girl - 10

reyka vodka, lime, ginger,
turmeric, topo chico

Long Kirsch Goodnight - 11

ommegang rosetta, campari,
amaro cio caro, pdx bitters cacao

Treasure Islay - 13

ardbeg 10yr scotch, dolin blanc,
prado pastis, lime, orgeat*, nutmeg

Bamboo Noir - 10

oloroso & amontillado dry sherries,
carpano antica, creme de violette,
angostura & orange bitters

Night Market Sour - 11

evan williams bourbon, mulled wine,
lemon, lime, egg white*

Gainsbourg - 10

beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

Postcard from Prague - 12

pisco, becherovka, new deal pear brandy,
cocchi americano, boker's bitters, rosemary

Cognac Old Fashioned - 14

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

Scotch Lodge - 14

bowmore 12 yr, 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

Cascade Midnight Bramble - 11

barrel-aged sour with raspberry | 6.6% abv

Ommegang Rosetta - 7

oud bruin/kriek | 5.6% abv

Little Beast Fera - 7

brett saison | 6.25% abv

Firestone Walker Union Jack - 6

india pale ale | 7.5% abv

Delirium Tremens - 9

belgian strong ale | 8.5% abv

Monkless Dubbel or Nothing - 8

abbey-style dubbel | 7.2% 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

Dragon's Head Manchurian - 8

dry apple cider | 6.9% abv

Bottled

Olympia - 3

american lager, can | 4.78%

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%

Goose Island Matilda - 7

belgian strong pale ale | 7%

Orval - 10

trappist ale | 6.9%

Vanderghinste Oud Bruin - 8

west flanders sour ale | 5.5%

Little Beast Animal Family - 10

foeder-aged farmhouse ale | 9%

Lindemans / Mikkeller SpontanBasil - 45

barrel-aged lambic, finished w/basil | 750mL | 9%

Delirium Noël - 10

belgian strong dark ale | 10%

*Contains raw egg - consuming raw egg may
increase your risk of foodborne illness.

*Orgeat contains almond.