

# 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

### Korean

MISO, GINGER, GOCHUJONG,  
KIMCHI, SESAME OIL

### Catalan

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

### Au Safran

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

### 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

POMEGRANATE, 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

**Champagne** | André Clouet - 16  
*'grande réserve,' brut, grand cru, bouzy, fr, nv*

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

**Sparkling Rosé** | Cave de Bissey - 12  
*brut, crémant de bourgogne, 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** | Pierre Henri Gadais - 9  
*2015, 'saint fiacre,' loire valley, fr*

**Riesling** | Timothy Malone - 10  
*2016, 'medici vineyard,' chehalem mtns, or*

**Rosé of Cab Franc** | Flat Brim Wines - 11  
*2016, rogue valley, or*

### Rouge

**La Moule Red** - 8

**Gamay Noir** | Pierre-O. Bonhomme - 11  
*2016, 'le telquel,' loire valley, fr*

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

**Sangiovese** | Podere Ciona - 10  
*2015, 'montegrossoli,' toscana, it*

## 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

**Bossa Nova Buck** - 11  
ransom small's gin, house rum blend,  
giffard banane du brésil, lemon,  
ginger, topo chico

**Treasure Islay** - 13  
ardbeg 10yr scotch, dolin blanc,  
prado pastis, lime, orgeat\*, nutmeg

**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  
control c 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

**Laurier** - 13  
krogstad aquavit, campari,  
imbue dry vermouth, bay leaf, vanilla

**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*

**Russian River Temptation** - 10  
*sour / wild ale | 7.5% abv*

**Upright Six** - 6  
*dark rye saison finished with  
orange peel & grains of paradise | 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*

### Bottled

**Olympia** - 3  
*american lager, can | 4.78%*

**Stiegl Radler** - 6  
*salzburg beer with grapefruit soda, can | 2.5%*

**Wittekerke** - 5  
*belgian witbier, can | 5%*

**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%*

**Delirium Noël** - 10  
*belgian strong dark ale | 10%*

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

\*Orgeat contains almond.