

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Shrimp 'Chips & Dip'

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

11

Cheese Board

CHEF'S SELECTION OF
ARTISAN CHEESES*

13

HORS D'OEUVRE

Butter Lettuce Salad

RADISH, PEAS, CROUTONS,
GREEN GODDESS DRESSING, HERBS

10

Belgian Endive Salad

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

14

Winter Squash Soup

SMOKED PEAR, PEPITA POWDER,
HAZELNUTS, LEMON CRÈME FRAÎCHE

10

Steak Tartare*

QUAIL EGG, ROASTED BONE MARROW,
HORSERADISH, TOASTED BAGUETTE

16

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

Pork Schnitzel

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

WASABI 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 | 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 - 10
2015, 'saint fiacre,' loire valley, fr

Vermentino | Holden - 11
2015, 'layne vineyard,' applegate valley, or

Treixadura | Casal de Arman - 10
2015, ribeiro, sp

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

Rouge

La Moule Red - 8

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

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

Barbera d'Asti | Ezio - 12
2012, 'terra del noce,' piemonte, 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

Golden Girl - 10
reyka vodka, lime, ginger,
turmeric, topo chico

Brazillionaire - 13
novo fogo cachaça, green chartreuse,
lime, pineapple, cream of coconut

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

Night Market Sour - 10
evan williams bourbon, mulled wine,
lemon, lime, egg white*

Postcard from Prague - 12
control c pisco, becherovka, new deal
pear brandy, cocchi americano,
boker's bitters, rosemary

Gainsbourg - 10
beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

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

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

*Orgeat contains almond.

BIÈRE

Draft

Bavik - 6
pilsner | 5.2% abv | 18oz

Crooked Stave Surette - 7
provision saison | 6.2% 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%

Vanderghinste Oud Bruin - 7
west flanders sour ale | 5.5%

Duvel - 9
strong golden ale | 8.5%

Orval - 9
trappist ale | 6.9%

Rocheftort Trappistes 10 - 9
belgian quadrupel | 11.3%

Little Beast Dream State - 13
foeder-aged ale with strawberries | 7%

Westmalle Tripel - 10
abbey tripel | 9.5%