

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Baguette

EUROPEAN CULTURED BUTTER &
CONFITED GARLIC IN OLIVE OIL

4

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

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

Chicory Caesar

CASTELVETRO RADICCHIO, CROUTONS,
SMOKED OYSTER DRESSING*, PECORINO

15

French Onion Soup

FOIE GRAS, PORCINI, SHERRY,
CROUTON, AGED GRUYÈRE*

16

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Halibut

MANILA CLAMS, CRANBERRY BEANS,
CRISPY SPIGARELLO, SAUCE PISTOU

29

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

25

A LA DIANE + 5

Duck*

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

26

Roasted Garlic Spätzle

CHANTERELLE*, MAITAKE &
OYSTER MUSHROOMS, PEAS,
BRAISED LEEKS, PINE NUTS, PARMESAN

22

Burger*

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

15

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

Korean

MISO, WHITE KIMCHI,
PICKLED CHILES, SCALLION, MINT,
CILANTRO, SESAME

SIDES

Smoked Carrots

MOSCATEL GASTRIQUE,
CHILE DE ÁRBOL, BONITO FLAKE

9

Seared Beets

MUSTARD GREENS, POMEGRANATE
VINAIGRETTE, CANDIED PISTACHIO,
BLEU D'AUVERGNE

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. some cheese selections are unpasteurized. tartare includes raw beef & egg, aioli & caesar include raw egg. chanterelle mushrooms are wild & not inspected products. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



UINS

Sherry

- La Cigarrera Manzanilla - 10
- Fernando de Castilla Oloroso - 8
- Hidalgo Pedro Ximenez - 13

Bubbles

- Brut | Giocato - 11
'jongleur,' primorska, slovenia
- Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr, nv

Blanc & Rosé

- La Moule White - 9
- Vin d'Alsace | Valentin Zusslin - 13
*PINOT GRIS, GEWURTZ, RIESLING, SYLVANER
2015, sec, alsace, france*
- Chardonnay | Flâneur - 11 glass | 30 pot
2017, willamette valley, oregon
- L'Orange | Division Winemaking - 12
*SKIN-CONTACT CHARDONNAY, CHENIN & SAUV BLANC
2017, oregon & washington*

- Rosé | Hooray for You Wine Co. - 11
*CABERNET FRANC
2017, eevee's vineyard, applegate valley, or*

Rouge

- La Moule Red - 9
- Cab Franc + Pinot | Loop de Loop - 11
2017, applegate valley + eola-amity, oregon
- Rosso Toscana | Bocelli - 12
*SANGIOVESE, CABERNET SAUVIGNON
2013, 'alcide,' italy*
- Garnacha | Laderas de Sedella - 12
2013, sierras de malaqa, spain

NO PROOF

Orange-Vanilla Soda - 5

- Root Beer Fizz - 6
*portland soda works root beer syrup,
lemon, 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

- topo chico | 355 mL - 3
- lurisia | 500 mL - 4 | one liter - 7

BAR

"Le Bar Recommande"

Cocktails

La Mule - 12
house gin blend, lime,
fresh ginger syrup, topo chico

Parisian Float - 12
krogstad aquavit, prado pastis, lemon,
portland soda works root beer, meringue

Pomme Pomme - 12
banhez mezcal, laird's applejack 86,
aval cider, lemon, orgeat*,
angostura bitters

Oh My God, Becky - 12
clear creek slivovitz, becherovka,
lime, bergamot, cinnamon,
orange zest

Gainsbourg - 10
beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest
**\$1 from each Gainsbourg will be donated
to Returning Veterans Project, Nov 9-11th*

Long Kirsch Goodnight - 13
ommegang rosetta, amaro ciociaro,
campari, pbp pitch dark cacao bitters


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

*Orgeat contains almond.

BIÈRE

Draft

- Bavik - 7
pilsner | 5.2% abv | 18oz
- Upright Zetterberger - 7
amber ale w/ dill seed & coriander | 5.1% abv
-  Aquavit Week Pairing:
aalborg jubilaums aquavit | one oz. for \$6

- Little Beast Fera - 7
brett saison | 6.25% abv
- Dirty Pretty Bira Bårs - 7
india pale ale | 7.5% abv
- Cascade Rose City Sour - 10
wheat & blonde ales w/ rose & hibiscus | 8% 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

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%
- Orval - 10
trappist ale | 6.9%
- Vanderghinste Oud Bruin - 8
west flanders sour ale | 5.5%
- Trappistes Rochefort 8 - 10
belgian strong dark | 9.2%
- La Trappe Quad - 9
belgian quadrupel | 10%