

barZola

AMUSE-BOUCHE

CHICKPEA PANISSE

BLACK TRUFFLE AIOLI

SMOKED PAPRIKA

12

CANDIED ALMONDS

QUATRE EPICES

6

OLIVES MARINÉES

CITRUS - FENNEL

CORIANDER - GARLIC

8

IN THE SHELL

TUES - THUR

ESCARGOT

GARLIC - PARSLEY

BREAD CRUMB

16

FRI - SAT

WEST COAST OYSTERS

MIGNONETTE

MP

BISTRO MENU

5pm-5:30pm TUES - THUR

SOUP or SALADE VERTE

HANGER FRITES or HALIBUT

CHOICE OF DESSERT

60

HORS D'OEUVRES

MIDWIFE AND THE BAKER BAGUETTE

VERMONT CREAMERY BUTTER - MALDON SALT

8

BRETZELS

CREME DE GRUYERE

12

SPRING VEGETABLE SOUP

ENGLISH PEAS - ASPARAGUS - LEEKS - ESPELETTE CREME FRAICHE

16

GOAT CHEESE MOUSSE

ASPARAGUS - BUTTON MUSHROOM VINAIGRETTE - ALMONDS - GRILLED LEVAIN

20

DAY BOAT SCALLOP TARTARE

MEYER LEMON - ALEPPO - CHIVE CREME FRAICHE - CAVIAR - POTATO CHIP

26

WILD MUSHROOM CRÊPE

CARAMELIZED ONION - GRUYERE - TRUFFLE CREAM - WILD ARUGULA

24

FROMAGES & CHARCUTERIE

SELECTION OF HOUSE MADE AND ARTISAN CHEESES & CHARCUTERIE

28

BOLES DE PICOLAT

PORK & BEEF MEATBALLS - TOMATO - PORCINI - OLIVE VERTE - WHITE BEANS

18

BONE MARROW RAVIGOTE

GRILLED LEVAIN - SHALLOTS - CORNICHON - CAPERS - FINES HERBES

16 each

LITTLENECK CLAMS

PERNOD - FENNEL - LEEK - GARLIC - LAMB MERGUEZ

24

SALADES

SALADE VERTE

GEM LETTUCE - RED WINE VINAIGRETTE - BREAD CRUMB - SIEVED EGG

17

add warm goat cheese tartine 9

add True Story 10 month prosciutto 11

ENDIVE & APPLE SALAD

WALNUTS - POINT REYES BLUE - GREEN ONION - HONEY MUSTARD VIN.

20

SALADE DE BETTERAVE

BABY BEETS - FRENCH FETA - SHERRY - PISTOU - PINE NUTS

20

A 5% Employee Wellness surcharge will be added to all purchases. Gratuity of 20% will be added to tables of 6 or more. Corkage is \$45 per 375ml/750ml bottle - Limit 2 bottles per table

LES PLATS

PARISIAN GNOCCHI

ASPARAGUS - MAITAKE - SPRING ONION - CONFIT GARLIC - PECORINO - SLOW EGG

34

HALIBUT BEURRE BLANC

ARTICHOKES - TURNIPS - BLUE LAKE BEANS - TARRAGON - CAPERS

47

ORA KING SALMON

SALT MINE POTATOES - ASPARAGUS - SPRING ONION - SORREL CREME A LA TROIGROS

49

COQ AU VIN

RED WINE BRAISED CHICKEN - MUSHROOMS - PORK BELLY - CREAMY POLENTA

34

IBERIAN DUROC PORK CHOP

SHALLOTS - BARLEY - CABBAGE - FAVA BEANS - SAUCE ROBERT

44

BEEF CHEEK BOURGUIGNON

GLAZED CARROTS - GRILLED RED ONION - POMMES PURÉE

46

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ

SAUCE BORDELAISE

42

AKAUSHI WAGYU FLATIRON STEAK 10OZ

SAUCE POIVRE

58

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ

TARRAGON & SHALLOT BUTTER

72

LES GARNITURES - SIDES

SPRING VEGETABLES

HARICOTS VERTS - BABY CARROTS - RADISHES - PICKLED RAMPS

12

GRATIN DE MACARONI

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREAD CRUMBS

14

POMMES PURÉE

GARLIC CONFIT

12

POMMES FRITES

SAUCE DIJONNAISE

14

WINES BY THE GLASS

SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	GLERA & PINOT NOIR	14
NV	DOMAINE MONTBOURGEAU CREMANT DU JURA BRUT ZERO	CHARDONNAY	20
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

ROSÉ

2023	CHATEAU THIVIN BEAUJOLAIS-VILLAGES ROSÉ	GAMAY	15
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BLANC

2021	DOMAINE DAULNY RÉSERVE SANCERRE	SAUVIGNON BLANC	19
2020	LES CHANCELIERES VOUVRAY	CHENIN BLANC	15
2018	JARDIN D'EDOUARD LA ROCHE AUX LOUP	MELON DE BOURGOGNE	14
2022	DOM. CARRETTE SAINT-VÉРАН LES MURES	CHARDONNAY	17
2022	POST & BEAM CARNEROS	CHARDONNAY	19
2022	MATTHIASSEN LINDA VISTA VIN. NAPA VALLEY	CHARDONNAY	24

ROUGE

2022	JEAN CLAUDE REGNAUDOT ET FILS MARANGES	PINOT NOIR	22
2022	TYLER STA. RITA HILLS	PINOT NOIR	18
2021	DOMAINE DU PALLUS MESSANGES CHINON	CAB. FRANC	16
2022	DIVISION – VILLAGES BÉTON OREGON	CAB. FRANC, GAMAY, CAB. SAUVIGNON & PINOT	17
2021	CHAVE COTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2020	PETIT MANOU MÉDOC BORDEAUX	CAB. SAUVIGNON, MERLOT & CAB. FRANC	22
2021	FOXGLOVE PASO ROBLES	CABERNET SAUVIGNON	15
2021	APERTURE RED BLEND SONOMA	MERLOT, MALBEC, CABERNET SAUVIGNON	28

DRAFT BEER

ORALÉ – MEXICAN LAGER	12
DEL CIELO BREWING – MARTINEZ, CA	5.0% ABV
VIEW POINT – WEST COAST PALE ALE	12
NARRATIVE FEMENTATION – SAN JOSE, CA	5.6% ABV

BOTTLES & CANS

CRISPY LIFE – PILSNER	12
LIQUID GRAVITY – SAN LUIS OBISPO, CA	4.8% ABV
BOEMAN – BELGIAN WHITE	10
OGOPOGO BREWING – SAN GABRIEL, CA	5.0% ABV
ROUNDABOUTER – HAZY IPA	12
OTHER BROTHER – SEASIDE, CA	6.6% ABV
MONTEREY BAY F.C LAND & SEA – XPA	7
ALVARADO STREET – SALINAS, CA	5.0% ABV
SUNSET SURGE – MANGO & TANGERINE WHEAT	8
NEW GLORY BREWING – SACRAMENTO, CA	5.0% ABV
ISLAND CRUSHER – PASSIONFRUIT SOUR	10
FAMILY BREWING – SEATTLE, WA	6.0% ABV
FARMHOUSE ALE – LA LOIRETTE 375ML	12
BRASSERIE DE LA PIGEONELL – TOURAINE, FR	5.5% ABV
BLACK HOUSE – COFFEE STOUT	10
MODERN TIMES – SAN DIEGO, CA	5.8% ABV
COLD COLDIE CIDER	10
TAG + JUG CIDER CO – SOMERSET, CA	7.1% ABV
KOLSH – NON ALC	6
BEST DAY BREWING – SAUSALITO, CA	0.5% ABV

barZola

BISTRO BOTTLES

VIN BLANC
2021 JEAN MARC PILLOT
LES HAUTS DES CHAMPS
BOURGOGNE BLANC
CHARDONNAY 80

VIN ROUGE
2021 CHATEAU LE PUY
DUC DES NAUVES VDF
MERLOT 68

COCKTAILS \$16

OLD FASHIONED
BUFFALO TRACE BOURBON,
BITTERS, SUGAR

LE VESPER
CITADELLE GIN, HELIX
VODKA, KINA L'AERO D'OR
LEMON TWIST

BEE'S KNEES
BARR HILL & NAVY STRENGTH
GINS, LEMON, ACACIA HONEY

PLEASE SEE COCKTAIL MENU
FOR FULL SELECTION