

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

PARKER HOUSE ROLLS

WILDFLOWER BUTTER

12

BRENTWOOD CORN SOUP

BELL PEPPER & BACON RELISH

16

GOAT CHEESE TARTINE

RATATOUILLE - HERBS DE PROVENCE - PINE NUTS - GRILLED LEVAIN

20

MARSHALL ISLAND TUNA TARTARE "NICOISE"

NICOISE OLIVES - HARICOTS VERTS - RED ONION - CURED EGG YOLK - POTATO CHIPS

28

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

CHERRY TOMATOES - GARLIC - CIPPOLINI - BACON - JIMMY NARDELLO PEPPERS

24

SALADES

SALADE VERTE

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

17

add warm goat cheese toast 9

add True Story 10 month prosciutto 11

ENDIVE & APPLE SALAD

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

20

TOMATO & WATERMELON SALAD

FRENCH FETA - WATERCRESS - BASIL VINAIGRETTE

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

LES PLATS

PARISIAN GNOCCHI

CORN - CHERRY TOMATOES - TORPEDO ONIONS - MAITAKE - PECORINO - SLOW EGG

34

HALIBUT BEURRE BLANC

ARTICHOKES - TURNIPS - BLUE LAKE BEANS - TARRAGON - CAPERS

47

ORA KING SALMON

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

49

MARY'S CHICKEN PAILLARD

PANZANELLA - HEIRLOOM TOMATO - SWEET PEPPERS - GREEN PEPPERCORN JUS

34

38 NORTH DUCK CONFIT

ARUGULA - LOCAL STONE FRUIT - LEEKS - FINGERLING POTATOES - SOFT POACHED EGG

40

BEEF CHEEK BOURGUIGNON

GLAZED CARROTS - GRILLED RED ONION - POMMES PURÉE

46

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ

CHIMICHURRI

42

AKAUSHI WAGYU FLATIRON STEAK 10OZ

SAUCE POIVRE

58

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ

SAUCE BORDELAISE

72

LES GARNITURES - SIDES

GRILLED TOYBOX SQUASH

WAX BEANS - LEMON GREMOLATA - FROMAGE BLANC - BREADCRUMBS

12

GRATIN DE MACARONI

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

14

POMMES PURÉE

GARLIC CONFIT

12

POMMES FRITES

SAUCE DIJONNAISE

14

WINES BY THE GLASS

SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	PINOT NOIR & GLERA	14
NV	LANSON "LE BLACK LABEL" BRUT	PINOT NOIR, PINOT MEUNIER, & CHARDONNAY	22
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

ROSÉ

2023	LA BERNARDE CÔTES DE PROVENCE ROSÉ	GRENACHE, CINSAULT, & SYRAH	15
------	------------------------------------	-----------------------------	----

BLANC

2021	DOMAINE SERGE LALOUE SANCERRE	SAUVIGNON BLANC	19
2020	LES CHANCELIERES VOUVRAY	CHENIN BLANC	15
2021	DOMAINE WEINBACH VIN D'ALSACE	MUSCAT	16
2022	DOM. CARRETTE SAINT-VÉРАН LES MURES	CHARDONNAY	17
2022	POST & BEAM CARNEROS	CHARDONNAY	19
2021	SAOUMA INOPIA COTES DU RHONE BLANC	ROUSSANNE & MARSANNE	22

ROUGE

2022	GEORGES LIGNIER ET FILS PASSETOUTGRAIN	PINOT NOIR & GAMAY	22
2022	PRESQU'ILE SANTA MARIA VALLEY	PINOT NOIR	18
2021	DOMAINE DE PALLUS MASSANGES ROGUE CHINON	CABERNET FRANC	14
2021	DOMAINE DE LA GRANDE COLLINE BIBENDUM CÔTES DU RHONE	CINSAULT	17
2021	CHAVE CÔTES DU RHONE MON COEUR	GRENACHE & SYRAH	18
2020	PETIT MANOU MÉDOC	CAB. SAUVIGNON, MERLOT & CAB. FRANC	20
2018	MASTRO JANNI SAN PIO MONTALCINO	CABERNET SAUVIGNON & SANGIOVESE	18
2020	OLD LODGE NAPA VALLEY	CABERNET SAUVIGNON & PETIT VERDOT	24

DRAFT BEER

OKTOBERFEST – FESTBIER	12
ORIGINAL PATTERN – OAKLAND, CA	5.7% ABV
ORIGINAL LUPULO – WEST COAST IPA	12
DEL CIELO BREWING – MARTINEZ, CA	6.8% ABV

BOTTLES & CANS

10 FORTY – PILSNER	12
CELLARMAKER – SANTA ROSA, CA	4.0% ABV
KYBURZ – KOLSCH	10
SOLID GROUND BREWERY, DIAMOND SPRINGS, CA	5.4% ABV
BEE'S BETTER HAVE MY HONEY – HONEY WHEAT ALE	10
MORGAN TERRITORY BREWING – TRACY, CA	6.0% ABV
IT'S JUST THE VIBE – HAZY IPA	12
ORIGINAL PATTERN – OAKLAND, CA	6.5% ABV
MONTEREY BAY F.C LAND & SEA – XPA	7
ALVARADO STREET – SALINAS, CA	5.0% ABV
MAP OF THE GOLDEN SUN – GOLDEN SOUR	19
THE RARE BARREL – BERKELEY, CA	5.5% 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
ARKANSAS BLACK – DRY CIDER	10
SOLID GROUND – DIAMOND SPRINGS, CA	6.9% ABV
LÜP – SPARKLING HOP WATER	6
FORT GEORGE BREWERY – ASTORIA, OR	0.0% ABV

barZola

BISTRO BOTTLES

VIN BLANC

2022 DOMAINE CHEVEAU
POUILLY-FUISSÉ AUX COMBES
BOURGOGNE BLANC
CHARDONNAY 80

VIN ROUGE

2021 CH'au GRAND VILLAGE
BORDEAUX SUPÉRIEUR
MERLOT 85

COCKTAILS \$17

LUCIEN GAUDIEN

CITADELLE GIN, DOLIN DRY,
AIRMAILCOINTREAU, CAMPARI

BEE'S KNEES

GIN, LEMON, ACACIA HONEY

AIRMAIL

AGED RUM, ACACIA HONEY,
LIME, CHAMPAGNE

*PLEASE SEE COCKTAIL MENU
FOR FULL SELECTION*