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b o u l e t t e s l a r d e r

turkish apple tea

warm or iced
5

beignets

spice sugar + apricot jam
12

mediterranean set yogurt

basil seed bubbles, pomegranate
crushed pistachio
10

belle de bouscoupe apple sauce

ricotta, apis one local honey
canelé de bordeaux
15

e g g s

eggs scrambled

farmstead chevre
(fresh goat cheese)
spice roasted quince
24

poached eggs

milk braised pork shoulder
buckwheat + corn polenta
braised greens compote
26

fried eggs

hummus, yogurt, mint, clarified butter, sumac
20

toast

w/ smoked salmon butter
12
or
w/ sweet butter+ organic apricot jam
7
or
lagier ranch almond butter
7

our eggs come from biodynamic pastured chickens

s a v o r i e s

celery root + leek soup

parsley + chervil
10

mache salad

roasted calcot, fingerling potato, cauliflower
artichoke + piquillo peppers
aioli
25

vegetarian farmhouse lunch

kennebeck potato + turnip gratin, parmigiano reggiano
autumn salad, champagne vinaigrette
22

sf local long line swordfish

(fennel pollen + controne chili)
fennel, radicchio + puntarella salad
lemon + anchovy vinaigrette
28

sunday seafood risotto

black rice w/ uni, shrimp, calamari, salt spring island mussel
chestnuts, autummo brunoise
red mizuna ferns
32

bolito misto

chicken thigh, beef tongue, pork belly
jerusalem artichoke, zolfino + purgatorio beans, carrots
truffle-beef broth, radish salad, fresh horseradish
30

bavette of beef (brandt ranch) + fried egg

marinated w/ tamari +ginger
black sesame paste, smoky flour scallion cakes
winter melon, kimchi
32

s w e e t s

affogato

vanilla ice cream, sightglass espresso
langue de chat
10

french fromage fraiche cheese cake

blackberries + huckleberry conserve
violette conserva
12

bittersweet chocolate pot de crème

salted caramel cloud, hazelnut crunch
chocolate *tuille*
10

cannoli

house made ricotta + citrus curd
candied meyer lemon
8.5

c o c k t a i l s

bitter grapefruit spritz	12
luxardo bitter bianco, pampleaux pdx grapefruit liqueur, prosecco, soda water	
cappelletti spritz	12
cappelletti aperitivo, prosecco, soda water	
negroni	14
ford's gin, antica formula rouge vermouth, campari	
sotol paloma	14
sotol coyote, cimarrón blanco tequila, grapefruit juice lime juice, soda water, grapefruit zest, spicy salt rim	
the orange poppy	13
volstead vodka, greenbar grand poppy amaro lemon juice, simple syrup, orange flower water	
classic daiquiri	12
cana brava rum, lime juice, simple syrup	
wry grin	14
sonoma rye whiskey, fernet francisco simple syrup, lemon, mint	
fog and smoke	14
kimo sabe mezcal joven, domaine de canton ginger liqueur lime juice, simple syrup, egg white, smoked salt chocolate bitters	
signature manhattan	15
west of kentucky bourbon, lo-fi amaro angostura bitters, amarena cherry	

b o t t l e b e e r


sudwerk davis, california, 12 oz	6.5
trumer pils berkeley, california, 12 oz	6.5
california blonde ale (organic) humboldt county, california, 12 oz can	7.5
acme IPA fort bragg, california, 12 oz	7.5
dog years IPA sacramento, california, 16 oz	10.5
california IPA (organic) humboldt county, california, 12 oz	7.5
allagash white ale portland, maine, 12 oz	7.5
allagash saison ale portland, maine, 12 oz	8
chimay white ale belgium, 11.2 oz	12
arend tripel ale belgium, 330 ml	9.5
pils lager belgium, 500 ml	15
strubbe's grand cru belgium, 330 ml	9.5
weinstephaner dunkel germany, 500 ml	9.5
bitburger drive non-alcoholic, germany, 330 ml	6
black bear stout healdsburg, california, 12 oz	8

c i d e r

sicera cidre rosé	9/28
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n o n - a l c o h o l i c b e v e r a g e s

freshly squeezed citrus juice	6.5
Bb lemonade (lemon + mint) w/ club soda	6.5
iced english breakfast tea	4.5
iced mint tea	4.5
iced soy milk with cinnamon	4.5
iced eastern european chocolate milk	6
espresso tonic! (cold)	6
izze sparkling grapefruit soda	5.5
lemoncocco (roman summer favorite)	4
la nostra gazzosa (sparkling lemon beverage)	5.5
il nostro chinotto (sparkling citrus beverage)	5.5
festivo portofino (italian bitters tonic)	5.5
kimino yuzu sparking beverage	6
sightglass coffee	
large french press	12
small french press	7.5
latte	6.5
cappuccino	5
cold brewed iced coffee	6
assorted teas	6
chamomile, mint verbena, earl grey	
sencha, english breakfast, paris	
rooibos chai	

 eastern european style hot chocolate	6.5
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boulettes breakfast is served
 tuesday-saturday 8-10:30am
 sunday brunch 10-2:30
 private dinners by reservation

bouli bar lunch, dinner
 tuesday-friday 11:30am-3:00pm
 saturday 11am-3:00pm
 dinner tuesday-friday 6:00-9:30pm, saturday beginning at 4:30
 cocktails & bar snacks tuesday-saturday 3:00-6:00pm

for more than thirty years, our story has been profoundly linked to the farms of northern california, whose organic ingredients we employ to articulate our menus

dirty girl produce
tierra vegetables
hamada farms
mariquita farm
riverdog farm
llano seco rancho
4 sisters
garden
knoll farm
mcevoy ranch
oak hill farms
sonoma county poultry/liberty duck
monterey fish
sherman island garden
star route farms
green gulch farm
la tercera farm
f.e.e.d. sonoma
hunter orchards
white crane springs ranch
 and many other local artisans who supply us with their beautiful ingredients