

1 2 . 3 1 . 1 7

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

beignets

nocciolata
14

mediterranean set yogurt

mugolio tuscan pine sap, basil seed bubbles
8

winter fruits

persimmon, citrus segments, pomegranate, mandarine
dirty girl farm miracle (no rain yet) strawberries
15

e g g s

soft scrambled eggs

auspicious dal, papadam
jeera ghee
22

poached eggs

pozole w/ ham hock + oaxacan green hominy
coriander puree, hatch new mexico chili
22

a d d i t i o n s

salad of winter greens + herbs

vinaigrette
12

toast

assorted breads
w/ sweet butter + organic apricot jam or w/ nocciolata
7
or

italian panettone toast

w/ sheeps milk ricotta w/ vanilla + lemon zest
10

our eggs come from biodynamic pastured chickens

s a v o r i e s

charcuterie

imported mortadella + prosciutto di parma
sliced Berkshire pork loin + brandt ranch beef tenderloin
belgian endive, fresh horseradish
toast
30

italian fortuna lentil soup (vegetarian)

braised greens + carrot shoots
olio nuovo
12

sunday chicken soup w/a

gently poached chicken breast, new year's eve crowder peas
boiled cabbage
12

seafood choucroute royale

massachusetts scallop, dungeness crab, white shrimp, octopus
riesling braised cabbage w/ smoky crisp pork belly rasher
40

sweet paprika braised beef short rib (brandt ranch)

pomme purée, winter squash, crème fraiche, cucumber pickle
28

petrale sole

broccoli shoots, mandarin beurre blanc
26

vegetarian farmhouse lunch

braised new alliums + sicilian artichokes
shaved radicchio, ricotta
toasty breadcrumb vinaigrette
25

s w e e t s

espresso affogato (sightglass espresso)

espresso shot, coffee ice cream
10

apple galette

whipped crème fraiche
9


beigli

hungarian roulade!!!
1 slice of poppyseed + 1 slice of walnut
served warm
9

cannoli

ricotta + citrus curd
candied meyer lemon
8.5

featuring

 **our bloody mary** 12.5
tomato juice + kraut/pickle juice
volstead vodka

mimosa 12.5
sommariva prosecco, orange juice

egg nog! 13
hine vsop cognac, organic cream + farm egg

seedlip garden 11
seedlip herbal non-alcoholic spirit
lime, tonic + simple syrup

gavioli 11
sparkling blood orange and grape juice

cocktails

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
redemption rye, lo-fi amaro
angostura bitters, amarena cherry

bottle beer

sudwerk davis, california, 12 oz 6.5

trumer pils berkeley, california, 12 oz 6.5

california blonde ale (organic) 7.5
humboldt county, california, 12 oz can

dog years IPA sacramento, california, 16 oz 10.5

california IPA (organic) 7.5
humboldt county, california, 12 oz

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

einstock porter iceland 11.2 oz 8

strubbe's keyte triple ale, 10 yr anniversary, 750 ml 22

non-alcoholic beverages

freshly squeezed citrus juice 6.5

Bb lemonade (lemon + mint) w/ club soda 9

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

roibos chai

 eastern european style hot chocolate 6.5

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