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

beignets

blackberry jam
10

mediterranean set yogurt

berry preserves
basil seed bubbles
10

european pound cake

brown turkey figs, crème fraiche
10

fruits

melons of late summer
lime + forest honey
15

farmstead cheese plateau

penny royal (fresh goat)
fontina (cow raw milk)
step ladder (mixed milk) mélange
saint andré (cow)
rouge river blue
pink pearl apple, toast
30

e g g s

eggs scrambled

seafood, squash blossoms, baby bok choy
meyer lemon, pink sea salt
29

fried egg + beef bavette (brandt ranch)

summer squash tian w/ parmesan cheese
bread crumbs
28

poached eggs w/ lecso

hungarian *piperade* w/ fresh pressed tomato many peppers
shelling beans
24

toast

sweet organic butter
w/ organic apricot jam
7

s a v o r i e s

gazpacho

freshly pressed old seed varietal tomatoes, cucumber
gooseberries, herbs, golden cherry tomatoes
olive oil, sea salt sherry vinegar
12

sunday salad reine de glace

tarragon, green frilly hampton lettuce, butter lettuce
sherry vinaigrette
12

aquavit + dill cured wild king salmon

pickled red onion, shaved radish, quail egg, mizuna
30

miso braised pork belly + berkshire pork loin slices

pink pearl apples, delicata squash, *haricot violette*
baby field greens, sesame + miso vinaigrette
28

chicken leg fried + roasted breast w/ togarashi

(rougebro ranger breed)
sesame seeds+ cucumbers in koji, fingerling potatoes
corn bread
28

sicilian seafood fregola

alaskan halibut, octopus
toasted semolina pearls braised in shellfish broth
wild herbs, chili + olive oil, dandelion greens
29

mediterranean vegetarian farm house lunch

olive oil braised eggplant, roasted tomato, okra, purslane
sundried tomato condiment w/ aleppo chili, cumin, coriander
pita bread
28

s w e e t s

affogato w/ langues de chat wafer cookie

coffee ice cream + sight glass espresso shot
10

roasted sugar angel food cake

sicilian lemon marmalade
8

hungarian rice cake

mara des bois strawberries, crème fraiche ice cream
10

cannoli

🏠 house made *ricotta* + citrus curd, citrus peel
8

chocolate cake w/ pistachio butter cream

cremeaux au chocolate
8

c i d e r


eric bordelet poire authentique france, 750 ml	28
eric bordelet sidre brut tendre france, 750 ml	20

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	
white negroni	14
ford's gin, luxardo bitter bianco	
sotol paloma	13
sotol coyote, cimarrón blanco tequila, grapefruit juice lime juice, soda water, grapefruit zest, spicy salt rim	
the orange poppy	14
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	12
west of kentucky bourbon, lofi 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
tap it pale ale san luis obispo, california, 12 oz	7
california blonde ale (organic)	7.5
humboldt county, california, 12 oz can	
acme IPA fort bragg, california, 12 oz	7.5
tap it IPA san luis obispo, california, 12 oz	7
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
arend tripel ale belgium, 330 ml	9.5
strubbe's grand cru belgium, 330 ml	9.5
bitburger drive non-alcoholic, germany, 330 ml	6
black bear stout healdsburg, california, 12 oz	8

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	
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 years, our profoundly linked to the farms of northern california, whose organic ingredients we employ to articulate our menus



than thirty story has been

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