

**- Starters -**

<b>Potato Leek Soup</b> – Roasted Green Garlic, Big Mesa Farm Leeks, Aleppo Pepper	<b>20</b>
<b>Little Gem Lettuce</b> – Yuzu Kosho Ranch, Crispy Shallots, Fresh Herbs, Radish, Pistachios, Baby Gem	<b>18</b>
<b>Salt Spring Mussels</b> – Nduja Sausage, White Wine Broth, Castelvetrano Olives, Sourdough	<b>25</b>
<b>Spanish Octopus</b> – Piquillo Pepper Crispy Polenta, Arugula, Lemon Confit, Nduja	<b>28</b>
<b>Seared Hudson Valley Foie Gras</b> – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	<b>25</b>
<b>Chef Suggested Wine Pairing</b> – Navarro, Cluster Select Riesling, Anderson Valley 2018	<b>15</b>
<b>Baby Kale Salad</b> – NYE Ranch Kale, Pepitas, Parmigiano-Reggiano, Tangy Vinaigrette	<b>18</b>
<b>Vietnamese Prawn Salad</b> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	<b>28</b>

**- Pasta -**

<b>Spring Gnocchi</b> – House-Made Gnocchi, Roasted Green Garlic, Guanciale, English Peas, Mixed Mushrooms	<b>32</b>
<b>Braised Pork &amp; Duck Agnolotti</b> – English Peas, Demi-Glace, Parmigiano-Reggiano	<b>32</b>
<b>8-Hour Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	<b>28</b>

**- Main -**

<b>Braised Berkshire Pork Cheeks</b> – Mixed Mushrooms, Parmigiano-Reggiano, Risotto, Rich Pork Jus	<b>32</b>
<b>8 oz. Filet Mignon</b> – Grilled Asparagus, Crispy Local Potatoes, Madeira Demi-Glace	<b>65</b>
<b>Liberty Farms Duck Confit</b> – White Bean Ragout, Peppered Guanciale, Pears, Local Braising Greens	<b>35</b>
<b>Lentil Cake</b> – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips	<b>30</b>
<b>Classic Cioppino</b> – Rich Tomato Broth, Prawns, Market Fish, Mussels, Garlic Rubbed Crostini	<b>42</b>
<b>Liberty Farms Duck Breast</b> – Potato Pavé, Local Braising Greens, Kumquat Gastrique, Chinese Five Spice	<b>45</b>
<b>Local Black Cod</b> – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madeira Truffle Emulsion	<b>43</b>

**- Sides -**

<b>Mixed Buttered Mushrooms</b> – Alba, Trumpet, Maitake, Fresh Thyme	<b>15</b>
<b>Crispy Polenta</b> – Piquillo Pepper, Mascarpone, Spinach Pesto	<b>15</b>
<b>Grilled Broccolini</b> – Calabrian Chile, Garlic	<b>15</b>
<b>Wavelength Farm Braising Greens</b> – Sautéed Mizuna, Purple Mustard, Tatsoi, Pac Choi, Garlic, Sherry Vin	<b>13</b>
<b>Roasted Local Baby Beets</b> – Pecorino Romano, Mint, Olive Oil	<b>12</b>
<b>Crispy Potato Pavé</b> – Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano	<b>12</b>

20% Gratuity added for parties of 5 or more

## *A Brief History of Café Beaujolais*

1968

Café Beaujolais is born. The Pitsenbarger family purchased the house and turned part of it into a small café where they served dinners on the weekends and lived upstairs. They chose the name "Café Beaujolais" simply because they liked the sound of it. Beaujolais is a wine growing region in southeastern France.

1977

Margaret Fox, at the age of 25, bought the property and began serving breakfast and lunch and started the Café Beaujolais mail order business.

1984

Café Beaujolais began serving dinner with executive chef Christopher Kump.

1990

The Café Beaujolais Brickery opened and began the service and sale of wood-fired brick oven breads.

2000

Loyal Beaujolais customers Steve and Ashley Jenks purchased the restaurant and updated the interior.

2006

Chef David LaMonica purchased the restaurant and expanded the Beaujolais home brand items, such as the famous Beaujolais granola.

2016

Businessman and restaurant owner Peter Lopez along with his wife Melissa and son, Chef Julian Lopez, purchased Café Beaujolais in 2016. They have been honored and excited to, not only continue the 50+ year Café Beaujolais legacy, but also to add exciting new seasonal items to the menu, host interactive special events and lovingly restore, improve and grow Beaujolais' vintage property and grounds.

## *Now to Begin Your Meal*

### *– Aperitifs –*

<i><b>Manzanilla Fizz</b></i> – <i>Manzanilla Sherry, House-Made Lime Cordial, Soda Water</i>	<b>14</b>
<i><b>Crimson Spritz</b></i> – <i>House-Made Raspberry Syrup, Prosecco, Twist of Lemon</i>	<b>14</b>
<i><b>Sbagliato Bianco</b></i> – <i>Salers Gentian, Vittore Vermouth, Grapefruit, Prosecco</i>	<b>14</b>
<i><b>Safe Passage</b></i> – <i>Atost Amaro, Cappelletti, Castelvetroano Olives, Lemon, Prosecco, Angostura</i>	<b>15</b>
<i><b>The Lost Surfboard</b></i> – <i>Cocchi Americano, Raspberry, Sea Salt, Tonic Water, Grapefruit</i>	<b>15</b>
<i><b>Amarena Spritz</b></i> – <i>Punt E Mes, Vittore Vermouth, Balsamic, Prosecco, Amarena Cherries</i>	<b>14</b>
<i><b>Huckleberry Highball</b></i> – <i>Cocchi Americano, Huckleberry Shrub, Lemon, Soda Water</i>	<b>14</b>