

- Starters -

<i>Summer Corn Soup</i> – Puree of Corn, Aleppo Pepper, Crème Fraiche	15
<i>Chopped Mixed Green Salad</i> – Local Greens, Cucumber, Avocado, Parmesan, Pistachios, Cannellini Beans	21
<i>Salt Spring Mussels</i> – N'duja Sausage, Braised Leeks, White Wine Broth, Garlic Crostini	25
<i>Liberty Farms Duck Confit</i> – Crispy Duck Leg Confit, Local Greens, Potato Pave, Mission Fig Gastrique	25
<i>Heirloom Tomato Caprese</i> – Burrata Cheese, Aged Balsamic, Basil, Summer Heirloom Tomatoes	20
<i>Fava Bean Toast</i> – Locally Grown Fava Beans, Lemon Confit, Goat Cheese, Pea Tendrils, Garlic Sourdough	22
<i>Baby Gem Salad</i> – Candied Walnuts, Queso Fresco, Purple Turnips, Passion Fruit Vinaigrette	20
<i>Seared Hudson Valley Foie Gras</i> – Orange Marmalade, Toasted Brioche, Frisée, Hazelnut Crumble	25
<i>Suggested Wine Pairing</i> – Chateau Lamourette, Sauternes, France 2016	11
<i>Vietnamese Prawn Salad</i> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	28

- Pasta -

<i>8-Hour Tagliatelle Bolognese</i> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	29
<i>House-Made Ricotta Agnolotti</i> – Fresh Summer Black Truffles, Pecorino Toscano, Black Garlic Butter Glaze	30

- Main -

<i>Pan Seared Hokkaido Scallops</i> – Cauliflower Puree, Crispy Cauliflower, Pistachio Browned Butter, Quinoa	39
<i>Wild Columbia King Salmon</i> – Summer Corn Succotash, Piquillo Peppers, Broccolini Tips, Lemon Beurre Blanc	45
<i>Liberty Farms Duck Breast</i> – Potato Pavé, Local Braising Greens, Mission Fig Gastrique, Chinese Five Spice	45
<i>Local Black Cod</i> – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madera Truffle Emulsion	42
<i>Snake River Bone-In Pork Chop Marsala</i> – Yukon Mash, Wild Mushrooms, Baby Carrots, Marsala Jus	42
<i>Herbed Lentil Cake</i> – Indian Inspired Curry, Raita, Roasted Cauliflower, Mixed Herbs	28
<i>8oz Filet Mignon</i> – Crispy Shallots, Grilled Broccolini, Mashed Yukon Potatoes, Demi-Glace	55

- Sides -

<i>Mixed Buttered Mushrooms</i>	12
<i>Mexican Style Corn</i> – Charred Corn, Queso Fresco, Cilantro, Crème Fraiche.	12
<i>Local Summer Squash</i> – Aged Balsamic, Cherry Tomatoes	12
<i>Crispy Locally Grown Potatoes</i> – Aleppo Pepper Aioli	12
<i>Sautéed Wavelength Farm Greens</i>	12

20% Gratuity added for parties of 5 or more
15% Gratuity added for takeout orders

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 -

961 Ukiah Spritz – Sparkling Wine, Grapefruit, Elderflower, Campari **11**

House Aperitif – Sparkling Wine, House-Made Peach Syrup, Angostura Bitters **11**

Champagne Cocktail – Sparkling Wine, Sugar Cube, Angostura Bitters **11**

Kir Royale – Sparkling Wine, Crème de Cassis, Twist of Lemon **11**