- Starters -

Summer Corn Soup – *Crème Fraiche, Aleppo Pepper, Pea Shoots* **20**

Mole Negro Beets – *Local Roasted Beets, House Mole Negro, Queso Fresco, Cilantro, Almonds, Crema* **18**

Little Gem Lettuce – *Yuzu Kosho Ranch, Crispy Shallots, Fresh Herbs, Radish, Pistachios, Baby Gem* **18**

Summer Caprese – *Di Stefano Burrata, Heirloom Tomato, Basil, Aged Balsamic* **22**

Salt Spring Mussels – *'Nduja Sausage, White Wine Broth, Castelvetrano Olives, Sourdough* **25**

Spanish Octopus – *Piquillo Pepper Crispy Polenta, Arugula, Lemon Confit, 'Nduja* **28**

Chopped Mixed Green Salad – *Local Greens, Cucumber, Pecorino, Pistachio, Cannellini Beans, Avocado* **22**

Vietnamese Prawn Salad – *Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing* **28**

- Pasta -

Summer Gnocchi – *House-Made Gnocchi, Sundried Tomatoes, Roasted Corn, Guanciale, Mixed Mushrooms* **32**

Braised Lamb Shank & Ricotta Agnolotti – *Sage, Browned Butter, House-Made Pasta* **30**

8-Hour Bolognese – *House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano* **28**

- Main –

Braised Beef Short Rib – *Mashed Potatoes, Local Braising Greens, Beef Jus* **65**

Iberico Pluma Steak – *Iberico Pork, Parsnip Puree, Gigante Beans, Snap Peas, Marsala Demi Glace* **50**

Liberty Farms Duck Confit – *White Bean Ragout, Peppered Guanciale, Summer Peaches, Local Braising Greens* **35**

12oz Galiciana Australian Vaca Vieja Striploin – *Mashed Potatoes, Grilled Brocolini, Demi Glace* **95**

Lentil Cake – *Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips* **30**

Classic Cioppino – *Rich Tomato Broth, Prawns, Market Fish, Clams, Mussels, Garlic Rubbed Crostini* **42**

Liberty Farms Duck Breast – *Potato Pavé, Local Braising Greens, Summer Fig Gastrique, Chinese Five Spice* **45**

Local Black Cod – *House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madeira Truffle Emulsion* **43**

- Sides –

Mixed Buttered Mushrooms – *Alba, Trumpet, Maitake, Fresh Thyme* **15**

Crispy Polenta – *Piquillo Pepper, Mascarpone, Spinach Pesto* **15**

Grilled Broccolini – *Calabrian Chile, Garlic* **15**

Crispy Potato Pavé – *Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano* **12**

20% Gratuity added for parties of 5 of more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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 –

15

Chambéry Summer *– Wild Strawberry Infused Wine, Thai Basil, Balsamic, Pink Peppercorn, Sea Salt*

Sbagliato Bianco *– Salers Gentian, Vittore Vermouth, Grapefruit, Prosecco*

Safe Passage *– Cardamaro, Cappelletti, Castelvetrano Olives, Lemon, Prosecco, Angostura*

Herb Garden Fizz *– White Vermouth, House Basil Syrup, Prosecco*

Blackberry Highball *– Cocchi Americano, Blackberry Shrub, Lemon, Soda Water*

-Blackberry can be made as a Mocktail-