

- Starters -

Mendocino Wild Mushroom Soup – Puree of Locally Foraged Mushrooms, Crème Fraiche, Fines Herbs	15
Big Mesa Farm Butter Lettuce Salad – Sunchokes, Beets, Shaved Carrots, Candied Walnuts, Toasted Cumin Vin	21
Salt Spring Mussels – N'duja Sausage, Braised Leeks, White Wine Broth, Garlic Crostini	25
Heirloom Tomato Caprese – Burrata Cheese, Aged Balsamic, Basil, Summer Heirloom Tomatoes	20
Grilled Spanish Octopus – Piquillo Pepper, Fingerling Potato, Arugula Salad	25
Fall Kale Salad – Butternut Squash, Pepitas, Parmigiano-Reggiano, Tangy Vinaigrette	20
Seared Hudson Valley Foie Gras – Orange Marmalade, Toasted Brioche, Frisée, Hazelnut Crumble	25
Suggested Wine Pairing – Chateau Lamourette, Sauternes, France 2016	11
Vietnamese Prawn Salad – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	28

- Pasta -

8-Hour Tagliatelle Bolognese – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	29
Agnolotti del Plin – House-Made Pasta, Braised Beef Cheek, Prosciutto, Mascarpone, Sage Beef Jus	30
Browned Butter Agnolotti – Short Rib stuffed Agnolotti, Butternut Squash, Sage, Pecorino Romano	30

- Main -

Pan Seared Hokkaido Scallops – Cauliflower Puree, Crispy Cauliflower, Pistachio Browned Butter, Quinoa	39
Citrus Brined Chicken Mole Negro – Oaxacan Mole Negro, Local Potatoes, Fava Beans, Queso Fresco, Cilantro	35
Alaskan Halibut – White Bean Ragout, Piquillo Peppers, Charred Lemon, Pea Shoots	40
Liberty Farms Duck Breast – Potato Pavé, Local Braising Greens, Mission Fig Gastrique, Chinese Five Spice	45
Local Black Cod – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madera Truffle Emulsion	42
Herbed Lentil Cake – Indian Inspired Curry, Raita, Roasted Cauliflower, Mixed Herbs	28
8oz Filet Mignon – Crispy Shallots, Grilled Broccolini, Mashed Yukon Potatoes, Demi-Glace	55

- Sides -

Locally Foraged Chanterelle Mushrooms	15
Cumin & Honey Carrots – Locally Grown Carrots, Sesame Seed	12
Roasted Local Beets – Pecorino Romano & Mint	12
Crispy Locally Grown Potatoes – Aleppo Pepper Aioli	12
Sautéed Wavelength Farm Greens	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

Classic Hugo – Sparkling Wine, St. Germain, Mint, Lime 11

Non-Alcoholic Wild Flower Spritz – Sparkling Water, Wildflower Tonic, Honey Lavender Bitters, Lemon Twist 11

Old Fashion Spritz – Sparkling Wine, Old Fashion Tonic, Cayenne Bitters, Orange Twist 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