

- Starters -**Carrot Ginger Soup** – *Toasted Coconut, Cilantro* **20****Salt Spring Mussels** – *Nduja Sausage, White Wine Broth, Castelvetrano Olives, Sourdough* **25****Chopped Mixed Green Salad** – *Local Greens, Pistachios, Cannellini Beans, Cucumber, Avocado, Shaved Parm, Ramp Vin* **18****Seared Hudson Valley Foie Gras** – *Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble* **25****Chef Suggested Wine Pairing** – *Arrowood, Late Harvest Riesling, Sonoma 1997* **15****Fennel & Persimmon Salad** – *Mixed Greens, Pomegranate, Parmigiano-Reggiano, Pistachio Vinaigrette* **18****Spanish Octopus** – *Nduja, Fingerling Potato, Piquillo Pepper, Lemon Confit, Shiso, Arugula* **25****Vietnamese Prawn Salad** – *Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing* **28****- Pasta -****Gnocchi Gorgonzola** – *House-Made Gnocchi, Pear, Walnuts, Gorgonzola Piccante, Cream, Arugula* **28****Butternut Squash Agnolotti** – *Chanterelle Mushrooms, Sage Browned Butter, Parmigiano Reggiano* **30****8-Hour Bolognese** – *House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano* **28****- Main -****Braised Berkshire Pork Cheeks** – *Wild Mendocino Mushrooms, Parmigiano Risotto, Rich Pork Jus* **32****Filet Mignon Rossini** – *8oz Filet Mignon, Foie Gras, Brioche, Spinach, Madeira Demi Glace* **85****Liberty Farms Duck Confit** – *White Bean Ragout, Peppered Guanciale, Persimmons, Brussels Sprouts* **35****Lentil Cake** – *Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips* **30****Classic Cioppino** – *Rich Tomato Broth, Prawns, Market Fish, Mussels, Clams, Garlic Rubbed Crostini* **42****Liberty Farms Duck Breast** – *Potato Pavé, Local Braising Greens, Huckleberry Gastrique, Chinese Five Spice* **45****Local Black Cod** – *House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madeira Truffle Emulsion* **43****- Sides -****Mendocino Wild Mushrooms** – *Thyme, Butter* **15****Local Baby Carrots** – *Cumin Seasoned, Honey, Cilantro, Sesame* **15****Grilled Local Broccolini** – *Calabrian Chile, Garlic* **15****Local Brussels Sprouts** – *Toasted Hazelnuts, Sherry Vin, Shallots* **12****Roasted Baby Beets** – *Pecorino Romano, Mint, Olive Oil* **12****Crispy Potato Pavé** – *Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano* **12***20% Gratuity added for parties of 5 or 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 –

Amarena Spritz – Punt E Mes, Vittore Vermouth, Balsamic, Prosecco, Brandied Cherries 14

Sensa Spritz – Salers Aperitif, Vittore Vermouth, Cucumber, Lime, Sea Salt 15

Safe Passage – Atost Amaro, Cappelletti, Castelvetrano Olives, Lemon, Prosecco, Angostura 15

House Aperitif – House-Made Peach Syrup, Prosecco, Angostura Bitters 14

Kir Royale – Crème de Cassis, Prosecco, Twist of Lemon 14

Manzanilla 'Mojito' – La Gitana Manzanilla Sherry, Earl Grey Syrup, Mint, Lime 14

Beaujolais 'Negroni' – Cappelletti, Vittore Vermouth, Prosecco, Splash of Orange 14

Palomita – Ola Sol Agave Wine, Grapefruit Soda, Tajin 14