

- Starters -

Butternut Squash Bisque – Roasted Butternut, Browned Butter, Crispy Sage	16
Fall Kale Salad – Roasted Honey Nut Squash, Parmigiano Reggiano, Pepitas, Tangy Vin	18
Grilled Persimmon Salad – Di Stefano Burrata Cheese, Frisee, Baby Gem, Pistachios, Aged Balsamic	20
Ahi Tartare Crostini – Pistachios, Cucumber, Thai Basil, Shiso, Sweet Soy, Grilled Sourdough, Sweet Soy	25
Seared Hudson Valley Foie Gras – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	25
Suggested Wine Pairing – Chateau Lamourette, Sauternes, France 2016	11
Charred Spanish Octopus – Piquillo Pepper, Guanciale, Butter Beans, Lemon Confit, Spinach Pesto	25
Vietnamese Prawn Salad – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	28
Liberty Farms Duck Confit – Roasted Kamo Kamo Squash Risotto, Browned Butter, Crispy Sage	30

- Pasta -

8-Hour Fettuccine Bolognese – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	28
Roasted Squash Agnolotti – Sage Browned Butter Sauce, Honey Nut Squash, Parmigiano-Reggiano, Chanterelle Mushrooms	28

- Main -

Pan Seared Hokkaido Scallops – Braised Pork Belly, Carrot Puree, Red Wine Reduction, Buttered Carrots, Pea Shoots	42
Citrus Brined Chicken Mole Negro – Corn & Poblano Succotash, Chanterelle Mushrooms, House-made Mole Negro	38
6-Hour Braised Pork Cheeks – Mendocino Chanterelle Mushrooms, Mascarpone Risotto, Rich Pork Jus	38
Liberty Farms Duck Breast – Potato Pavé, Local Braising Greens, Quince Gastrique, Poached Quince, Chinese Five Spice	45
Local Black Cod – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madera Truffle Emulsion	43
Cioppino – Rich Tomato Broth, Prawns, Petrale Sole, Mussels, Clams, Garlic Rubbed Crostini	42
8oz Filet Mignon – Wild Mushroom Duxelles, Braised Short Rib, Grilled Broccolini, Beef Demi Glace, Local Potato Mash	65

- Sides -

Wild Local Mendocino Mushrooms – Chanterelle Mushrooms, Garlic, Thyme, Butter	15
Crispy Sunchokes – Browned Butter, Herbs, Crème Fraiche	12
Honey Dukkah Roasted Carrots – Mint Lemon Yogurt, Toasted Sesame	12
Grilled Broccolini – Calabrian Chili, Garlic Confit	12
Roasted Baby Beets – Pecorino Romano, Mint, Olive Oil	12
Sautéed Wavelength Farm Greens – Sherry Vinaigrette, Garlic	12
Crispy Locally Grown Potatoes – Aleppo Pepper Aioli	12

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 -

N/A Sparkler – Kally Golden Sparkling Verjus with Botanicals, Lemon Twist 13

Meyer Lemon Spritz – Meyer Lemon Vermouth, Sparkling Wine, Honey Lavender Bitters, Thyme Simple Syrup 13

961 Ukiah Spritz – Sparkling Wine, Grapefruit, Elderflower, Campari 13

Classic Hugo – Sparkling Wine, St. Germain, Mint, Lime 13

Champagne Cocktail – Sparkling Wine, Sugar Cube, Angostura Bitters 13

Kir Royale – Sparkling Wine, Crème de Cassis, Twist of Lemon 13

Vittore Vermouth Spritz – Lemon Twist, Sparkling Water, Green Olive 13

House Aperitif – Sparkling Wine, House-Made Peach Syrup, Angostura Bitters 13