

- Starters -

Carrot Ginger Soup – Puree of Carrot, Ginger & Coconut Milk, Cilantro, Toasted Coconut	16
Mendocino Dungeness Crab Cake – Reduced Coconut Milk, Sweet Soy, Mixed Herbs	30
Steak Tartare – Capers, Shallots, Parmigiano-Reggiano, Aged Balsamic, Sourdough Toast	25
Pear Mixed Green Salad – Candied Walnuts, Pt. Reyes Blue, Mixed Greens, Pears, Champagne Vin	18
Kale Salad – Butternut Squash, Pepitas, Local Radish, Parmigiano-Reggiano, Tangy Vin	22
Seared Hudson Valley Foie Gras – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	25
Suggested Wine Pairing – Navarro, Late Harvest Riesling, Anderson Valley 2018	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 – Potato Pave, Wavelength Farm Greens, Kumquat Gastrique	25

- Pasta -

8-Hour Bolognese – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	28
Agnolotti del Plin – Short Rib & Pork Shank Stuffed Pasta, Beef Demi-Glace, Parmigiano-Reggiano	28

- Main –

Lentil Cake – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips	30
Braised Short Rib – Saffron Risotto, Parmigiano-Reggiano, Braising Greens, Caramelized Onions	38
Classic Cioppino – Rich Tomato Broth, Prawns, Petrale Sole, Mussels, Clams, Garlic Rubbed Crostini	42
Pan Seared Hokkaido Scallops – Red Quinoa, Cauliflower Two Ways, Pistachio Browned Butter	42
Liberty Farms Duck Breast – Potato Pavé, Local Braising Greens, Kumquat Gastrique, Chinese Five Spice	45
Local Black Cod – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madera Truffle Emulsion	43
USDA Prime New York Strip – Hedgehog Mushrooms, Broccolini, Potato Mash, Demi-Glace	65

- Sides -

Wild Mendocino Mushrooms – Thyme, Butter	15
Oven Roasted Brussels Sprouts – Calabrian Chile, Hazelnuts, Sherry Vinegar	12
Sauteed Wavelength Farm Greens – Sherry Vin, Garlic	12
Grilled Broccolini – Calabrian Chili, Garlic Confit	12
Roasted Baby Beets – Pecorino Romano, Mint, Olive Oil	12
Crispy Potato Pave – 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 -

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

White Port Tonic – Aged Wellington White Port, Tonic Water, Lime, Fresh Mint **13**

El Diablo – Ola Sol Agave Wine, Cassis, Lime, Ginger Beer **13**

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

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

Vermouth Spritz – Spanish Vermut, Sparkling Wine, Honey Lavender Bitters, Lemon **13**

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

Old Fashion Spritz – Sparkling Wine, Old Fashion Tonic, Cayenne Bitters, Orange Twist **13**

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