

- Starters -

Butternut Squash Soup – Purée of Roasted Butternut Squash, Crispy Sage, Browned Butter	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 -

House-Made Gnocchi – Local Grilled Brocolini, Sundried Tomatoes, Guanciale, Mixed Mushrooms	32
8-Hour Bolognese – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	28

- Main –

Hokkaido Scallops – Delicata Squash, Basil, Parmigiano-Risotto, Lemon Caper Sauce	48
Iberico Pluma Steak – Iberico Pork, Parsnip Puree, Gigante Beans, Snap Peas, Marsala Demi Glace	50
Liberty Farms Duck Confit – White Bean Ragout, Peppered Guanciale, Figs, Local Braising Greens	35
USDA Prime New York Strip – Mashed Potatoes, Grilled Brocolini, Demi Glace	70
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 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 –

15

***Bamboo Fence** – Manzanilla Sherry, Veso Fig Leaf Vermouth, Angostura*

***Negroni Rosa** – Cappelletti, Cocchi Torino Vermouth, Prosecco, Orange Twist*

***Pineau des Charentes Highball** – Pineau des Charentes, Lemon*

***Forever Summer** – Dolin Chambéryzette, Byrrh Aperitif, Lemon, Pink Peppercorn*

***Clover Cub** – Blackberry Shrub, Vittore Vermouth, Rose Lemonade*

***Blackberry Shrub Mocktail** – Blackberry Shrub, Soda Water, Lemon Twist*