

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Truffle-Stuffed Brie

CRANBERRY & PORT COMPOTE,
BLACK PEPPER

14

Tartare & Bone Marrow*

QUAIL EGG, HORSERADISH, BAGUETTE

16

Cheese Board*

13

HORS D'OEUVRE

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBS, DIJON VINAIGRETTE

11

Seared Beets

FARMER'S GREENS, POMEGRANATE
VINAIGRETTE, CANDIED HAZELNUTS,
BLEU D'AUVERGNE

13

Belgian Endive Caesar

SMOKED MUSSEL DRESSING*,
CROUTONS, PECORINO

14

French Onion Soup

FOIE GRAS, PORCINI, SHERRY,
CROUTON, AGED GRUYÈRE*

16

RAW

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

Hamachi Poke*

CUCUMBER, CARROT, GINGER,
SESAME, BASIL, LIME

14

GRAND PLATS

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

26

A LA DIANE + 5

ADD SEARED FOIE GRAS + 18

Roasted Garlic Spätzle

YELLOWFOOT* & MAITAKE MUSHROOMS,
BRAISED LEEKS, PINE NUTS, PARMESAN

22

Stuffed Pasta Shells

RICOTTA, PARMESAN, SNAP PEAS,
MORELS, OREGON TRUFFLES

24

Braised Beef Cheek

RED WINE ADOBO, WINTER VEGETABLES,
TOSTONES, RADISH, CILANTRO, PEPITAS

26

Lamb Shank Navarin

TARRAGON SPÄTZLE, CIPOLLINIS,
CARROT, ENGLISH PEAS, CREAM

27

Burger*

BACON, BRIE, RED ONION,
DIJON, BRIOCHE, FRITES & AIOLI*

16

MOULES

22

Marinière

GARLIC, SHALLOTS, CAPERS,
BUTTER, HERBS, CHILI FLAKE

Puttanesca

TOMATO SAUCE, ANCHOVY, CAPERS,
NIÇOISE OLIVES, LEMON ZEST, BASIL

Korean

MISO, WHITE KIMCHI,
PICKLED CHILES, SCALLION, MINT,
CILANTRO, SESAME

Au Saffron

CREAM, GARLIC, DIJON,
THYME, FINES HERBS

SIDES

Baguette

EUROPEAN CULTURED BUTTER &
CONFITED GARLIC IN OLIVE OIL

4

Confited Parsnips

BRUSSELS SPROUTS,
DUCK & PORK FAT, APPLE CIDER
PICKLED MUSTARD SEED

9

Smashed Sunchoke

SOFRITO, CRÈME FRAÎCHE, HERBS

8

Frites

GREMOLATA & CHOICE OF
AIOLI*, DUKE'S MAYO,
SRIRACHA KEWPIE, OR CURRY KETCHUP

6

EXTRA SAUCE + 0.50

**oysters are raw, steak & burger are cooked to order. some cheeses are unpasteurized. tartare includes raw beef & egg, hollandaise, aioli & caesar include raw egg. yellowfoot mushrooms are wild & not inspected products. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



UINS

Sherry

- La Cigarrera Manzanilla - 10
- Fernando de Castilla Oloroso - 8
- Hidalgo Pedro Ximenez - 13

Bubbles

- Champagne | Andre Clouet - 19
brut, bouzy, fr
- Champagne Rosé | Deutz - 21
brut, aj, fr
- Cava | Avinyó - 12
2012, brut nature, reserva, penedès, sp
- Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr

Blanc & Rosé

- La Moule White - 9
- Grüner Veltliner | Weingut Frank - 10
2017, weinviertel, austria
- Siegerrebe | Holden - 13
2015, 'illahee vineyard,' willamette valley, or
- Chardonnay | Flâneur - 14
2017, willamette valley, oregon
- Rosé | Yves Leccia - 12
*NIELLUCCIU
2017, île de beauté, corsica, fr*

Rouge

- La Moule Red - 9
- Gamay Noir | Domaine Chignard - 13
2016, 'les moriers,' fleurie, beaujolais, france
- Rosso Toscana | Bocelli - 12
*SANGIOVESE, CABERNET SAUVIGNON
2013, 'alcide,' italy*
- Cabernet Sauvignon | Macedon - 10
2015, tikveš, macedonia

NO PROOF

Orange-Vanilla Soda - 5

- Root Beer Fizz - 6
*portland soda works root beer syrup,
lemon, cream of coconut, topo chico*

Glass-Bottled

- fentiman's ginger beer - 5
- sprite, coca-cola or fever tree tonic - 4
- diet coke - 3
- topo chico | 355 mL - 3
- lurisia | 500 mL - 4

BAR

"Le Bar Recommande"

Cocktails

Haute Shot - 5

marshall's hatch chili bloody mary shot,
oyster* on the half shell, horseradish, lemon

Golden Girl - 11

reyka vodka, lime, ginger,
turmeric, seltzer

Pomme Pomme - 12

banhez mezcal, laird's applejack 86,
aval cider, lemon, orgeat*,
angostura bitters

Oh My God, Becky - 12

clear creek slivovitz, becherovka,
lime, bergamot, cinnamon,
orange zest

Night Market Sour - 12

evan williams bonded bourbon,
mulled wine, lemon & lime, egg white*

Gainsbourg - 10

beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

Bamboo Noir - 11

oloroso sherry, carpano antica,
creme de violette,
angostura & orange bitters

Cognac Old Fashioned - 14

pierre ferrand 1840, black pepper demerara,
angostura & cardamom bitters

Wild Country - 12

pueblo viejo reposado tequila,
avèze, aperol, punt e mes,
whiskey barrel-aged bitters

*night market sour contains raw egg, oyster is raw
consuming raw egg or shellfish
may increase your risk of foodborne illness.
*Orgeat contains almond.

BIÈRE

Draft

- Bavik - 7
pilsner | 5.2% abv | 18oz
- Little Beast Fera - 7
brett saison | 6.25% abv
- Dirty Pretty Bira Bäs - 7
india pale ale | 7.5% abv
- Cascade Rose City Sour - 10
wheat & blonde ales w/ rose & hibiscus | 8% abv
- Ommegang Rosetta - 7
oud bruin/kriek | 5.6% abv
- Karmeliet - 9
belgian abbey tripel | 8.4% abv
- Delirium Tremens - 9
belgian strong ale | 8.5% abv
- Ruse Stages of Dusk - 7
american stout w/ oats & cacao | 8.2% abv
- Chimay Grand Réserve - 10
belgian strong dark | 9% abv
- St. Bernardus Abt. 12 - 8
belgian quadrupel | 10% abv
- Dragon's Head Manchurian - 8
dry apple cider | 6.8% abv

Bottled

- Rainier - 3
american lager, can | 4.6%
- Aval Cider - 7
apple cider made in bretagne, fr | 6%
- Stiegl Radler - 6
salzburg beer with grapefruit soda, can | 2.5%
- Westmalle Tripel - 10
abbey tripel | 9.5%
- Duvel - 9
strong golden ale | 8.5%
- Orval - 10
trappist ale | 6.9%
- Vanderghinste Oud Bruin - 8
west flanders sour ale | 5.5%
- Trappistes Rochefort 8 - 10
belgian strong dark | 9.2%
- La Trappe Quad - 9
belgian quadrupel | 10%