

# ANGÈLE

RESTAURANT & BAR

## "POUR COMMENCER" APPETIZERS

**OYSTERS ON THE HALF SHELL** (doz) 54.  
*champagne mignonette (add siberian organic caviar \$68)*

**ESCARGOT** 17.  
*garlic, parsley, beurre blanc, puff pastry*

**MARINATED OLIVES** 11.

**POTATO LEEK SOUP** 17.  
*extra virgin olive oil*

**PROVENÇAL WHITE BEAN AND ARTICHOKE SALAD** 18.  
*red onion, red wine vinaigrette, parsley*

**FROMAGE DU JOUR** 24.  
*selection of artisan french cheeses, walnuts, local honey, country toast*

**FRIED ARTICHOKE HEARTS** 22.  
*lemon aioli*

**GARDEN LETTUCE SALAD** 17.  
*radishes, shaved beets, shallots, sherry vinaigrette*

**"COCHON IN A BLANKET"** 20.  
*french hot dog in a puffed pastry, cornichons, mustard*

**PÂTÉ EN CROÛTE** 19.  
*cornichons, pickled vegetables*

**BEEF TARTARE** 24.  
*house-made potato chips*



## "PLATS CHAUD" LES ENTRÉES

**NIÇOISE SALAD** 26.  
*tuna conserva, baby potatoes, olives, radishes, cucumbers, garden lettuces, farm egg*

**LYONNAISE SALAD** 26.  
*warm du puy lentils, bacon, farm egg, frisée, sherry vinaigrette*

**OMELETTE AND CAVIAR** 29.  
*siberian organic caviar, 14 month old comté cheese, little gem salad*

**HOUSEMADE CAMPANELLE** 28.  
*arugula and basil pesto, walnuts, parmigiano reggiano*

**ANGÈLE HAMBURGER** 23.  
*french fries, add fried farm egg \$2, cheese \$2, bacon \$2, avocado \$3*

**EGG SALAD SANDWICH** 23.  
*farm egg salad, capers, cornichons, toasted brioche, house-made potato chips*

**CROQUE MONSIEUR** 23.  
*parisian ham, gruyère cheese, béchamel sauce (add a farm egg \$2)*

**ROASTED 1/2 CHICKEN** 28.  
*remoulade sauce, french fries*

**MANILLA CLAMS** 36.  
*white wine, leeks, pancetta, garlic confit, thyme, french fries*

**WHOLE ROASTED DORADE FISH** 39.  
*capers, citrus*

**STEAK FRITES** 38.  
*hanger steak, béarnaise butter, french fries*

## ACCOMPAGNEMENTS

**BROCCOLI RABE** *garlic, shallots, lemon* 16.

**FRENCH FRIES** 14.

**MACARONI & CHEESE** *housemade pasta, 14 month aged gruyère, comté* 16.

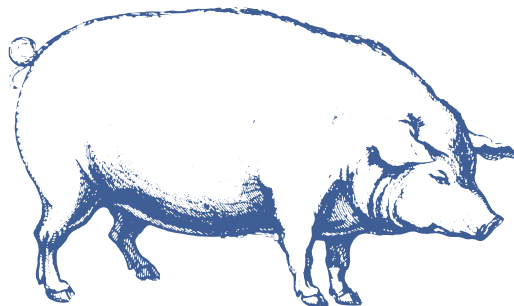
## CHEF DE CUISINE-JOSUE ALVARADO

ANGÈLE SWAG-TRUCKER HATS \$38, WINE BAGS \$25

CORKAGE: IS \$35 PER FIRST TWO 750ML, \$55 FOR THE THIRD BOTTLE.  
WE HAVE A THREE BOTTLE LIMIT PER TABLE.  
A 20% SERVICE FEE WILL BE APPLIED TO GROUPS LARGER THAN 4 GUESTS



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## COCKTAILS 17

**FRENCH 75** askur gin, st. germain, lemon, liqueur de violette, bubbles, served up

**CLEAR CONSCIENCE** helix vodka, cucumber, ginger, lime

**AGAVE DE VELOUR** barrel aged tequila, montenegro amaro, hibiscus, lime, agave, orange liqueur, chocolate bitters, clarified

**AVANT LE PRINTEMPS** barrel aged starward bourbon rosehip-fennel infused, bitter contratto rosemary syrup

**LA COMBINE** batiste rum, amaretto, liqueur de bananae, pistachio orgeat, lemon, yellow chartreuse

**ANGÈLE SPRITZ** lillet rosa, mommenpop lime vermouth, cardamom, bubbles

**HOT BUTTERED RUM** batiste rum, butter, brown sugar

**NOYER MANHATTAN** redemption rye, montenegro amaro, luxardo maraschino, walnut bitters

**GIMLET FRANÇAIS** askur gin infused with tarragon, elderflower liqueur, lime, genepy rinse

**CIGARETTES & COFFEE** redemption rye, amaro brucato, gran classico, tobacco tincture

**HOUSE TONIC** (choice of spirit)

## “BIÈRES” BEERS

**SCRIMSHAW, PILSNER**, North Coast, California 9.

**CORONADO SALTY CREW, BLONDE ALE** California 11.

**FEDERATION, IN THE WEEDS, WEST COAST IPA**, California 13.

**RUSSIAN RIVER BREWERY, PLINY, DIPA**, California 18.

**MAD FRITZ, THE PEACOCK AND THE CRANE, NAPA FIG KÖLSCH** California 32.

**CHIMAY PREMIÈRE ALE**, Belgium 11.

**BEST DAY BREWING, NON-ALCOHOLIC KOLSCH**, California 7.

**GALIPETTE, BRUT CIDRE**, Brittany, France 9.

## “NON ALCOOLIQUE” NON-ALCOHOLIC

**LEMONADE** lemon, syrup 6.

**LIMEADE** lime, syrup 6.

**LAVENDER LEMONADE** lemon, lavender syrup 6.

**ARNOLD PALMER** lemon, syrup, ice tea 6.

**ELDERFLOWER FIZZ** lime, elderflower syrup 6.

**CUCUMBER FIZZ** cucumber, ginger, lime 12.

**LIQUIDE MERINGUE** lemon, vanilla bean syrup, elderflower syrup, egg white 12.

**RAJEUNIR** turmeric, ginger, orange, cracked pepper 12.

**PROVENÇAL MARGARITA** hibiscus, lavender, lime 12.

**PISTACHE VERT** coconut, pistachio orgeat, lime, egg white 12.

**FRESH GINGER HOT TEA** fresh pressed ginger, lemon, local honey 10.

**BOYLANS ROOTBEER** 6.

**FEVER TREE GINGER BEER** 6.