

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

HOUSEMADE RICOTTA 28.
english peas, fava beans, preserved meyer lemon, olive oil, honey rosemary brioche

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

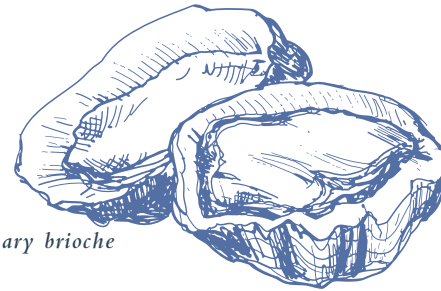
FRIED ARTICHOKE HEARTS 22.
lemon aioli

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



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“PLATS CHAUDS” LES ENTRÉES

RISOTTO 38.
wild mushrooms, asparagus, spring onions, aged taleggio and comté cheese

HOUSEMADE CAMPANELLE 38.
arugula and basil pesto, walnuts, artisan italian burrata

PRINCE EDWARD ISLAND MUSSELS 38.
fennel, white wine, thyme, garlic confit, french fries

WHOLE ROASTED DORADE FISH 39.
capers, citrus

HOUSEMADE PAPPARDELLE 36.
toulouse sausage, chili flakes, pancetta, roasted broccoli rabe, garlic, pecorino

CRISPY VEAL SWEETBREADS 38.
white coco beans, green garlic salsa verde, citrus, capers

1/2 ROASTED HERITAGE CHICKEN 38.
english peas, fava beans, riso rosso, chicken jus

BRAISED LAMB 39.
morel mushrooms, israeli couscous, spring vegetables

SNAKE RIVER FARMS NEW YORK STEAK 68.
french fries, herbs de provence french butter

ACCOMPAGNEMENTS

BROCCOLI RABE *garlic, shallots, lemon* 16.

ROASTED SWEET POTATOES *crème fraîche, local honey* 16.

DU PUY LENTILS *bacon, sherry vinaigrette* 16.

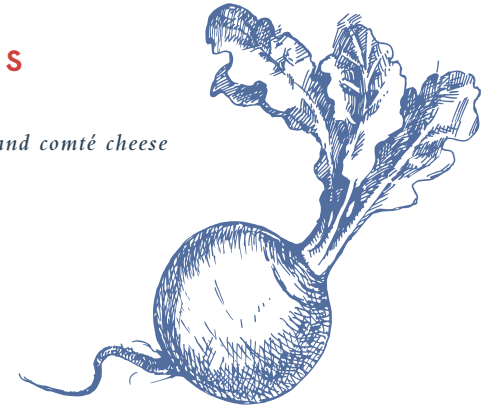
FRENCH FRIES 14.

MACARONI & CHEESE *housemade pasta, comté, gruyère* 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



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 rhum, amaretto, liqueur de bananae, pistachio orgeat, lemon, yellow chartreuse*

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

HOT BUTTERED RUM *batiste rhum, 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.*

BOYLANS ROOTBEER *6.*

FEVER TREE GINGER BEER *6.*