

*fruits de mer*  
chilled seafood

*our oyster selection changes daily, please ask your server*

**oysters**

half dozen 26

full dozen 52

**caviar service 1oz**

crème fresh, chives, brioche 75

**shrimp cocktail (gf)**

cocktail sauce 24

# Tangerine

*pain 10*

**house-made demi baguette (v)**

whipped butter, fleur de sel

## charcuterie et fromage

**foie de poulet**

chicken liver mousse, blackberry jam 21

**pâté de campagne**

pork terrine, cherries, pistachio 21

**oeufs mimosa (gf)**

deviled eggs, chives 15

add caviar 12

**saucisse & jambon**

dry-cured sausage & french ham 21

**brie en croute (v)**

puff pastry, tangerine marmalade 21

**plat de fromage (v)**

mt. tam, midnight moon, toma 26

## hors d'œuvres

**french onion soup**

beef broth, sherry, gruyere, crouton 21

\*can be made vegetarian

**\*beef tartare**

striploin, capers, champagne, quail yolk 29

**mussels**

steamed mussels, crème fraîche, mustard 36

**escargots de bourgogne**

garlic-parsley butter, bordelaise, gougère 24

**salad lyonnaise**

frisée, bacon, poached egg, breadcrumbs

pt. reyes blue 26

**gnocchi à la parisienne**

bacon, mornay, gruyere 34

**ravioles du dauphiné (v)**

fromage blanc, beurré noisette, black truffle 38

**pasta au lapin**

white wine braised rabbit, mire poix, parmesan 36

## entrées

**steak frites au poivre (gf)**

8oz bistro filet 55

28oz dry-aged bone-in ribeye 160

**6oz bistro burger**

cheddar, lettuce, tomato jam, caramelized

onion, pickle, thousand island, brioche,

frites 28

\*vegetarian impossible burger available

**rainbow trout (gf)**

sierra spring greens, sauce verte, lemon 39

**hen à l'orange (gf)**

chicken breast, pommé purée, citrus 38

**cassoulet**

duck confit, saucisse de toulouse,

bacon, tarbais beans 42

## garnitures 15

**pommes frites (gf)(v)**

**pomme purée (gf)(v)**

**sautéed mushrooms (gf)(v)**

**sautéed spinach (gf)(v)**

**haricot verts (gf)(v)**

**bibb lettuces (gf)(v)**

nouvelle tasting menu 95/pp

enjoy a curation of creative dishes from on and off the menu. this meal is served family-style and participation by the entire table is required.

wine pairing 45/pp

(v) vegetarian (gf) gluten free

\*consuming raw or undercooked food may increase your risk of food borne illness

**6% fee added to all checks to cover healthcare benefits for our employees**

## by the glass

### sparkling

nv **bouvet ladubay** loire  
crémant chenin blanc/chardonnay blend, floral, bright 15

nv **victorine de chastenay rosé** Cote d'Or  
crémant pinot noir, lively fresh fruit, raspberry 18

nv **domaine michel briday** burgundy  
crémant chardonnay blend, citrus, toasted bread 22

nv **taittinger 'brut la française'** champagne  
chardonnay blend, pure, elegant, structured 28

### white

2024 **maison bretonniere sevre et maine muscadet** loire  
melon de bourgogne, lime, melon, mineral 15

2024 **comtesse marion vin du pays viognier** languedoc  
viognier, mineral, apricot, pear, lemon rind 16

2024 **champalou vouvray** loire  
chenin blanc, honeysuckle, tangerine, bright 17

2023 **j. de villebois touraine** loire  
sauvignon blanc, zippy, passion fruit, grapefruit 19

2023 **domaine matrot bourgogne blanc** burgundy  
chardonnay, vanilla, orange blossom, slate 24

### rosé & orange

2024 **chateau d'aqueria tavel** rhone  
grenache blend, red currant, raspberry, cherry 15

2024 **la bernard cotes de provence** provence  
grenache blend, crisp, nectarine, mineral, orange 16

2023 **yves martin chavignol** sancerre  
pinot noir, luminous, strawberry, flint 18

2022 **arnaud combier 'ventes contraires'** beaujolais  
organic soreli grapes, citrus, savory, 'orange wine' 18

### red

2021 **paul jaboulet aine 'parallele 45'** cote du rhone  
grenache blend, mixed berries, tobacco, medium body 14

2024 **la bete noire** cahors  
malbec, juicy, dark fruit, black tea, full body 15

2024 **chanteleuserie 'alouette'** bourgueil  
cabernet franc, blackberry, pomegranate medium body 16

2024 **domaine dupueble** beaujolais  
gamay, fresh fruit, strawberry, rose, light body 17

2020 **chateau chapelle d'alienor** bordeaux  
merlot/cab franc, plum, spice, cedar, medium body 17

2022 **boyer de bar 'les rives de l'estang'** languedoc  
pinot noir, zippy, roses, red berries, medium body 21

2023 **barruol lynch 'tiercerolles'** crozes-hermitage  
syrah, fig, black currant, black pepper 24

# Tangerine

### house cocktails

**lillet blanc**  
over ice, lemon twist 14

**cappelletti spritz**  
aperitivo, prosecco, orange 16

**fleur d'sauge**  
lillet blanc, sparkling wine, grapefruit, sage 16

### beer

draft 10

**henhouse** 'stoked' hazy pale ale 5.4%

**brewbilt** 'jester's privilege' ipa 6.7%

cans 9

**left hand** 'nitro' milk stout 6.0%

**north canyon** apple cider 6.5%

### zero proof

**bitburger** non-alcoholic pilsner 9

**optimist** 'cali spritz' n/a aperitivo 10

**lapo's** 'negroni' n/a cocktail 10

**oddbird** 'blanc de blancs' n/a sparkling wine 12

### non-alcoholic beverages

**mountain valley** sparkling water 8

**lorina organic lemonade** 7

**betty buzz ginger beer** 7

**mexican coke** 7

**harney & sons** unsweetened black iced tea 7

**harney & sons** 'arnold palmer' 7

### espresso & hot tea

**double shot espresso** 5

**americano** 5

**macchiato** 6

**cappuccino/latte** 7

**vanilla latte** 8

**blend no. 55** lord bergamot black tea 6

**blend no. 67** meadow herbal infusion 6

decaf available\*

oat or almond milk available\*