

CAFÉ BASTILLE

Salades

FRISÉE AUX LARDONS

pancetta, cherry tomatoes, poached egg,
shallot vinaigrette
13.50

STEAK SALADE

goat cheese, fried shallots, cherry
tomatoes, chopped eggs
18

SALADE CAFÉ BASTILLE

butter lettuce, avocado, ruby beets, blue
cheese, hearts of palm (add chicken breast,
grilled salmon, or shrimp 4)
15

AHI TUNA SALADE NIÇOISE

fingerling potatoes, hard boiled egg, haricot
verts, lemon vinaigrette
18

CAESAR

hearts of romaine lettuce, parmesan,
croutons, anchovies
15

GRILLED CHICKEN SALADE

mesclun salad, emmental, corn, avocado
and cherry tomatoes
16

Plats À Partager

CHARCUTERIE PLATE

prosciutto, coppa, soppressata, jambon de Paris
25

FROMAGE PLATE

one cheese 8, three cheese 20

PATÈ SAMPLER

one patè 10, three patè 22

COMBINATION PLATE

25

Hors D'Oeuvres

SOUPE DU JOUR

10

FRENCH ONION SOUPE GRATINÉE

gruyere cheese, madeira, croutons
11

DUO OF SALMON

smoked & fresh, fine herbs
pink peppercorn
13

STEAK TARTARE

quail egg, arugula
16/24

KOBE BEEF CARPACCIO

basil pesto, truffle oil, parmesan
14

ESCARGOTS BOURGUIGNON

garlic, parsley butter
13

Entrées

QUICHE LORRAINE

bacon, cheese, mixed greens
15

ANDOUILLETTE

herbed tripe sausage, garlic potatoes, mustard
seeds, haricot verts, red wine jus
17

BOUDIN NOIR

pork blood sausage, pomme puree, cabbage-
onion choucroute
17

GRILLED LAMB MERGUEZ SAUSAGE

moroccan couscous
17

CHICKEN CORDON BLEU

chicken breast, gruyere cheese, ham
potatoes gratin, frisée salad
23

MOULES MARINIÈRES or NORMANDE

white wine, shallots, parsley
or cream, bacon, mushroom, leeks
13 / 22

STEAK AU POIVRE

pommes frites, green peppercorn sauce
29.50

GRILLED PORK CHARCUTIERE

pork chop, garlic mashed potatoes
25

HACHIS PARMENTIER

braised beef casserole, mashed potatoes,
cheese gratin
19.50

ROASTED SALMON

olive tapenade, ratatouille
24

MUSHROOM FETTUCCINE

trumpet mushroom, spinach, roasted garlic
porcini puree, parmesan, truffle oil
22

TRUITE AUX AMANDES

pan seared trout, lemon butter and
almond sauce, fingerling potatoes, spinach
26

Sandwiches

served with a green salad

CROQUE MONSIEUR

ham, gruyere, béchamel (add egg 2)
15

SEARED TUNA

local albacore tuna, avocado, grilled onions
16

GRILLED POULET

chicken breast, tomato, bacon, pesto aioli
15

ROASTED BEEF AU JUS

shaved thin, toasted baguette, natural jus
16

GRILLED EGGPLANT & PEPPER

eggplant & roasted pepper, tomatoes mozzarella
cheese
14

SPICY MERGUEZ

harissa aioli, emmental, french fries
14

BASTILLE BURGER

brioche bun, lettuce, tomato, grilled onions
(cheddar, swiss, blue, bacon add 2)
15

Les Crêpes

served with a green salad

COMPLÈTE

ham, cheese, egg (add chicken 3)
14

MUSHROOM, SPINACH, & GOAT CHEESE

14

RATATOUILLE

14

Corkage fee is 15
18% Gratuity will be added for parties of 6 or more
We are not responsible for any loss of stolen items
To comply with some of San Francisco Employer
Mandate's a 5% service charge will be included to the
check

CAFÉ BASTILLE

Vins Blancs

Carafe White 1/4 or 1/2	10	20
Chardonnay Café Bastille 2015	12	48
Riesling Schlumberger 2012	14	56
Sauvignon Blanc Dourthe 2015	12	48
Sancerre Domaine Andree Vatan 2015	15	60
Viognier "La Violette" Côte Bleue 2014	14	56
Pinot Blanc d'Alsace Hugel les Amours 2013	12	48
Chardonnay Alondra Mendocino 2013	13	52
Côtes de Provence Rosé Cuvée Esterelle 2015	13	52

Champagne

Cidre Clos Normand		28
Domaine J. Laurens Cremant de Limoux	13	56
Laurent Perrier Brut Champagne NV	17	80
Rosé Brut Louis Bouillot	14	62

Bières

Kronenbourg (Draft)		6
Drake's Hefeweizen		6
Pilsner Urquell		6
Anchor Steam		6
Chimay Red	7.5	
Stella Artois		6
Cali Coast Kolsch		6
Clausthaler (Non-Alcoholic)		6
Napa Smith Organic IPA		6

Cocktails

All cocktails are 13

RIVIERA

Hendrick's gin, ST Germain, lime juice
lime wheel

ORANGE BLOSSOM

ST Germain, sparkling wine, angostura bitters
orange peel

SOLEIL

Patron tequila, Alizé, cranberry juice,
splash of sparkling water, lemon wheel

OLIVIER'S SIDE CAR

Cognac, Cointreau, Grand Marnier, lemon juice,
orange juice, orange peel

BASTILLE DÉMODÉ

Bastille French whisky, angostura bitters,
muddled orange, simple syrup
lemon twist

Boissons

Sodas	3
Juices	3
Lemonade	3
Orangina	3
Evian 750ml	4.5
Perrier 330ml	3
St. Geron	5.5

Vin Rouge

Carafe Red 1/4 or 1/2	10	20
Cabernet Franc Beaucanon Napa Valley 08	15	60
Zinfandel De Loach California 14	11	44
Pinot Noir Underwood Oregon 15	13	52
Morgon Henry Fessy 09	13.5	54
Bordeaux Château Trocard 10	13	52
Merlot Skyfall Washington 13	15	60
Côtes du Rhône Clefs des Legats 13	13	52
Vacqueyras La Bastide Saint Vincent 14	15	60

Aperitifs

Campari	8
Lillet	8
Dubonnet	8
Martini Rossi	8
Ricard	8
Kir	9
Kir Royal	11

Café

Regular or Decaf	3
Espresso	3
Macchiato	3.5
Mocha	4.5
Cappuccino	3.75
Latté	4
Café au Lait	4
Hot Tea	3.5
Iced Tea / Coffee	3
Hot Chocolate	4