

# LADYFACE

LADYFACE ALE COMPANIE - ALEHOUSE & BRASSERIE

## SIDES & STARTERS

- LE PANIER** Basket of artisanal breads, citrus compound butter 5
- GOUGÈRES** Pop-overs with a touch of Gruyère cheese, six puffs 5
- SOFT PRETZEL** Large soft pretzel with smoked cheddar 'fondue' 6
- SOUP DU JOUR** Chef's daily creation 5
- FRENCH ONION SOUP** Gruyère, crostini, vegetarian beer 'wort' stock 5
- MARINATED OLIVES** 5
- HOUSE-PICKLED VEGETABLES** 4
- SAUTEED SPINACH** Red onion 4
- WARM POTATO SALAD** Haricot verts, bacon vinaigrette 5
- SWEET POTATO FRIES** 6
- ROASTED VEGETABLE PLATE** 6
- WARM QUINOA** Fresh peas, green onion 6

### FRESH HAND-CUT POMMES FRITES CLASSIC BELGIAN FRIES - 5

#### Choose a SEASONING:

Sea Salt & Pepper  
House-made Harissa  
Garlic & Herb

#### Choose a HOUSEMADE DIP:\*

Aïoli (garlic mayo)  
Herb Crème Fraîche  
Sweet & Hot  
Blue Cheese Fondue  
Curry Mustard

\*Additional Dips: 50 cents each

## SALADS

- SEASONAL GARDEN SALAD** half 4 / full 6  
Baby greens served with house-made croutons, shallots & grape tomatoes, lightly tossed with a creamy Dijon ale vinaigrette
- BEET SALAD** 10  
Roasted baby beets, fresh spinach, shaved red onion, fresh farmer's cheese, crostini, walnut oil vinaigrette
- SALADE NIÇOISE** 11  
Fruitwood-smoked fresh Pacific albacore, anchovy, olives, peppers, onions, potatoes, green beans, hard boiled egg, lemon-dill vinaigrette
- FRUITWOOD-GRILLED SALMON SALAD** 15  
Wild-caught Alaskan salmon, quinoa, spinach, capers, shaved red onion, tomato, asparagus, lemon-dill vinaigrette
- DUCK CONFIT SALAD** 12  
Baby spinach, arugula, toasted almonds, crispy shallots, seasonal orange fruit, fresh basil, citrus vinaigrette
- CURRIED CHICKEN SALAD** 11  
Roasted natural, free-range chicken, roasted red peppers, baby field greens, spiced cashews, apples, curry vinaigrette

### OUR PHILOSOPHY

Hand-crafted ales on tap, boutique wines & liquors, paired with simple, great food.

At Ladyface, we believe in hand-crafted and artisan products. We strive to provide dishes with 100% natural ingredients, prepared at their peak of freshness. In an effort to assure freshness, and be environmentally responsible by reducing transportation distances, we try to offer only in-season, locally available, or California-grown produce, which is why you may notice slight menu changes throughout the year. Our choices are based on sustainable harvests from both land and sea; we select meats that are free-range, raised without hormones or antibiotics. Our to-go packaging is made from recycled or compostable materials. And our fresh ales are available "to-go" in reusable glass jugs called growlers. Little things like this keep us all healthier and happier.

*-Cyrena Nouzille, Proprietor*

*-David Griffiths, Brewmaster*

*-Adrian Gioia, Executive Chef*

## SMALL PLATES

- WHITE BEAN PURÉE** Fresh sage, olive oil, house potato chips 6
- GOAT CHEESE & BASIL FRITTERS** 10  
Applewood-smoked bacon & jalapeno jam, avocado, spicy house-pickled tomato
- MAC & CHEESE** Salt & vinegar potato chip crust 8  
Add bacon & jalapeno 11
- WOOD-GRILLED FLAT BREAD** Designed daily 10
- STEAK TARTARE** All-natural Angus beef, crostini 10
- FROMAGES** Selection of artisanal cheeses, toasted baguette 14
- SHRIMP & HEIRLOOM TOMATO SALAD** 10  
Trio of wood-grilled Baja white shrimp, heirloom tomatoes, citrus emulsion
- CHICKEN BROCHETTES** 8  
Wood-grilled, ale-brined free-range breast meat, spicy sauce, blue cheese fondue drizzle, pickled carrots & celery
- LADYFACE SLIDERS** Side of pommes frites 8  
Niman Ranch pulled pork, Ladyface ale-honey mustard, pickled red onion - OR -  
Wild-caught salmon, cranberry-ginger chutney, baby spinach - OR -  
Novy Ranch beef, Maytag blue cheese, onion jam, bacon aioli, arugula, tomato

## MEDIUM PLATES

- FISH 'N CHIPS** Ladyface ale-battered fresh cod, house remoulade 12
- MOULES-FRITES** Mussels & fries 13  
Ask your server about the daily broth made with Ladyface ale
- POISSON DU JOUR** Ask your server about the Fish of the Day M.P.
- BOUILLABaisse** 22  
Fisherman's tomato & shellfish stew with broiled Alaskan cod, Baja white shrimp, Manila clams, Pacific NW black mussels melted fennel & leeks, , garlic baguette & red pepper rouille
- LADYFACE GRILLED CHICKEN** 14  
Ale-brined, wood-grilled California free-range chicken thighs, petit pois and corn salad, honey-ale glaze
- CROQUE-MONSIEUR** Grilled sandwich 9  
Gruyère cheese, Niman Ranch ham, fresh-baked sourdough
- CROQUE-MADAME** Grilled sandwich 9  
Gruyère cheese, free-range fried egg, sunny-side up, fresh-baked sourdough
- SAUSAGE PLATE** Gourmet trio, house choucroute, pretzel bread 13
- WOOD-GRILLED PORK LOIN** 14  
Ale-brined Niman Ranch loin, applewood-smoked coleslaw, apple cider gastrique, roasted new potatoes
- NOVY RANCH WOOD-GRILLED BURGER** 10 Add side of pommes frites +3  
Dry-aged, grass-fed, free-range beef, choice of wheat, brioche, pretzel bun, choice of Gruyère, cheddar or blue cheese  
Make it a **LADYFACE BURGER** w/ onion confit, bacon & fried egg +3
- FRENCH DIP AU JUS** 11  
Wood-grilled all-natural Angus beef, caramelized onions, French roll, beef jus
- STEAK-FRITES** 21  
Wood-grilled all-natural Angus rib-eye steak, maître d'hôtel butter, pommes frites

### PLEASE NO MENU SUBSTITUTIONS

A 18% gratuity will be added to parties of 8 or more.  
\$10 minimum on all credit card purchases.  
Sales tax will be applied to all food and beverage purchases.



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Ladyface Ale Companie and the Brewers Association remind beer enthusiasts everywhere to "Savor the Flavor Responsibly." We encourage moderation in alcohol consumption, quality-over-quantity and rewards for designated drivers. For your own safety and others, please don't drink and drive. Know your limits. Instead of risking a penalty or an accident, designate a driver before going out or call a cab. Play it safe and savor the flavor again another day.