

DINNER

served from 4 pm

STARTERS & SIDES

- gougères**, sauce mornay * 5
fromages three artisanal cheeses, accoutrements * 11
soft pretzel, smoked cheddar fondue * 6
house-marinated olives * 4
house-pickled vegetables * 4
sweet potato fries * 6
hummus, house-made harissa, grilled flatbread * 6
pommes frites, fresh hand-cut * 5⁵⁰
seasonings: sea salt & pepper, harissa spice, garlic & herb
choice of dip: aioli, ale ketchup, herb crème, blue cheese, curry mustard
sautéed spinach, pickled red onions * 5
glazed spring onions & baby carrots, horseradish béchamel * 6
focaccia, arugula, shaved fennel, oil-cured black olives, red pepper mayonnaise * 6
broiled broccolini, heirloom tomato & crouton salad, fried basil * 6
grilled asparagus, grilled sweet corn, spinach & oyster mushroom salad, asparagus purée * & gluten-free 6
roasted vegetables grilled & marinated squashes, roasted tomato, red pepper, eggplant purée * 6
steak tartare* hand-diced shoulder tender, cornichons, dijon, crostini 10

SOUPS & SALADS

- soup du jour** 5⁵⁰
french onion soup, beer stock, toasted sourdough, gruyère * 6
venus clams, leek & ale chowder, bacon, grilled baguette 10
heirloom tomatoes, burrata, arugula, fried capers, balsamic reduction * & gluten-free 10
grilled romaine salad, wood-grilled lettuce, maytag blue cheese, pickled red onions, tomato vinaigrette, parmesan tuiles * & gluten-free 11
duck confit, frisée, arugula, figs, bacon, red wine vinaigrette 12
add sunny-side up free-range egg 1⁵⁰
roasted & pickled beets, toasted pistachios, goat cheese fondue, arugula, red wine vinaigrette * 11
mixed greens, grilled croutons, shallots, cherry tomatoes, lambic ale-dijon vinaigrette * 8 add chicken 2
curried chicken, mixed greens, roasted red peppers, granny smith apples, roasted cashews, curry vinaigrette 12
salade niçoise, fruitwood-smoked fresh pacific albacore, anchovy, olives, peppers, onions, potatoes, green beans, hard boiled egg, olive oil 12

* = vegan * = ovo-lacto vegetarian

PLATES

- duck fat-poached niman ranch pork chop**, glazed spring onions & baby carrots, horseradish béchamel 17
ladyface sliders, side pommes frites 8
novy ranch beef, maytag blue cheese, onion jam, bacon aioli, arugula, tomato -OR-
skuna bay salmon, remoulade, arugula, red onion -OR-
niman ranch pulled pork, ale glaze, ale mustard, pickled red onion
wood-grilled house-made flatbreads 10
alsatian-style tarte flambée, gruyère, applewood-smoked bacon, grilled onions -OR-
gruyère cheese & fresh herbs *
mac & cheese, salt & vinegar potato chip crust 8
add jalapenos & bacon 3
vancouver island salmon skin-on, pan-roasted skuna bay filet, grilled asparagus, grilled sweet corn, spinach & oyster mushroom salad, asparagus purée ~gluten-free~ 15
poisson du jour m.p.
fish & chips, ale-battered local rock cod, frites, remoulade 12
moules-frites pacific nw mediterranean mussels in daily broth, grilled baguette, fries 13
mary's farm chicken ale-brined & roasted 1/2 bird, broiled broccolini, heirloom tomato & crouton salad, fried basil 15
sausage plate house-made italian pork & fennel sausages, focaccia, arugula, shaved fennel, oil-cured black olives, red pepper mayonnaise 16
croque-madame, grilled sourdough, gruyère, béchamel, sunny-side up free-range egg * 9
croque-monsieur grilled sourdough, niman ranch ham, gruyère, béchamel 9 add sunny-side up free-range egg 1⁵⁰
vegetable cassoulet, cannellini beans, sautéed kale, cherry tomatoes, olive oil * & gluten-free 10
chickpea fritter roasted red peppers, tzaziki, mixed greens, whole wheat bun * 11
bouillabaisse, lobster & potato broth, broiled local rock cod, pacific nw mussels, venus clams, grilled baguette, rouille 18
steak-frites wood-grilled prime flat iron steak, romesco, bleu cheese butter, pommes frites, fresh arugula 19
novy ranch wood-grilled burger 10 add side 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 ladyface-style caramelized onions, bacon & fried egg 3

DINNER MENU ITEMS ARE NOT AVAILABLE TO GO

ca sales tax will be added to all food and beverages, \$10 minimum on all credit cards

29281 agoura road
agoura hills, ca 91301
818.477.4566
ladyfaceale.com
open daily @11:30am

LADYFACE
ALEHOUSE & BRASSERIE

EXECUTIVE CHEF ADRIAN GIOIA

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness