

# LUNCH

served from 11:30am to 4pm

## STARTERS & SIDES

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- fromages three artisanal cheeses, accoutrements \* 11  
soft pretzel, smoked cheddar fondue \* 6  
house-marinated olives \* 4  
house-pickled vegetables \* 4  
sweet potato fries \* 6  
pommes frites, fresh hand-cut \* 5<sup>50</sup>  
seasonings: sea salt & pepper, harissa spice, garlic & herb  
choice of dip: aioli, ale ketchup, herb crème, blue cheese, curry mustard  
roasted vegetables grilled & marinated squashes, roasted  
tomato, red pepper, eggplant purée \* 6  
hummus, harissa-seasoned, grilled house-made flatbread \* 6  
grilled asparagus, grilled sweet corn, spinach & oyster  
mushroom salad, asparagus purée \* & gluten-free 6  
steak tartare\* hand-diced shoulder tender, cornichons, dijon, crostini 10

## SOUPS & SALADS

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- soup du jour 5<sup>50</sup>  
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 1<sup>50</sup>  
roasted & pickled beets, toasted pistachios, goat cheese  
fondue, arugula, 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

\$10 minimum on all credit card purchases

ca sales tax will be added to all food and beverages

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

EXECUTIVE CHEF ADRIAN GIOIA

## SANDWICHES

served with house slaw

add a side of salt & pepper pommes frites 3

- wood-grilled chicken natural free-range breast meat, smoked  
cheddar, wood-grilled onions, tomato, arugula, tomato chutney, rustic  
ciabatta bun 10  
duck confit bacon, tomato, frisée, sauce mornay, rustic roll 11  
farmer jacques niman ranch pulled pork, ale glaze, ale mustard,  
pickled red onion, roasted pickled jalapeno, brioche bun 11  
ladyface sliders side pommes frites 8  
skuna bay salmon, remoulade, arugula, red onion -OR-  
novy ranch beef, maytag blue cheese, onion jam, bacon aioli,  
arugula, tomato -OR-  
niman ranch pulled pork, ale glaze, ale mustard, pickled red onion  
chickpea fritter roasted red peppers, tzaziki, mixed greens,  
whole wheat bun \* 11  
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 1<sup>50</sup>  
chef's club mortadella, sopressata, capocollo, burrata, heirloom  
tomato, butter lettuce, jardinière 'hots', dijonnaise, ciabatta 11  
grilled sausage house-made italian pork & fennel sausage, soft roll,  
caramelized onions, mustard 10

french dip wood-grilled, all-natural angus beef, caramelized onions,  
french roll, beef jus 11

## PLATES

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- wood-grilled house-made flatbreads 10  
alsatian-style tarte flambée, gruyère, applewood-smoked bacon,  
caramelized onions -OR-  
gruyère cheese & fresh herbs \*  
fish & chips ale-battered local rock cod, frites, remoulade 12  
vancouver island salmon skin-on, pan-roasted skuna bay filet,  
grilled asparagus, grilled sweet corn, spinach & oyster mushroom salad,  
asparagus purée ~gluten-free~ 15  
mac & cheese salt & vinegar potato chip crust \* 8  
add jalapenos & bacon 3  
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 w/ caramelized onions, bacon & fried egg 3  
moules-frites pacific nw mediterranean mussels in daily broth,  
grilled baguette, fries 13

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open daily @11:30am

**LADYFACE**  
**ALEHOUSE & BRASSERIE**