

COCKTAILS

LILLET SPRITZ 16
LILLET BLANC OR LILLET ROUGE, FRENCH BUBBLES

SUD-OUEST SUNSET 14
LILLET ROUGE, FERMENTED VODKA, GRAPEFRUIT

ESPRESSO MARTINI 15
ESPRESSO, FERMENTED VODKA, SIMPLE SYRUP, BAILEY'S

THE BUTCHER'S MARGARITA 14
FERMENTED TEQUILA, LIME JUICE, SIMPLE SYRUP

BEER

DRAUGHT

SCRIMSHAW PILSNER 8
BOONT AMBER ALE 8
PACIFIC MAGIC IPA 8

BOTTLE

PAULANER LAGER 8
LA PARISIENNE BLANCHE 8
OFFSHOOT HAZY IPA 9

CORKAGE FEE
\$30 PER BOTTLE. MAX TWO BOTTLES OF 750ML PER RESERVATION.

CAKE FEE
\$3 PER PERSON.

GIFT CARDS AVAILABLE

APERITIF

KIR ROYALE 15
BLACK CURRANT, FRENCH BUBBLES

MIMOSA 12
ORANGE JUICE, FRENCH BUBBLES

SANGRIA 12
HOUSE MADE RED SANGRIA

SOFT DRINKS

ORANGE JUICE 5
ICED TEA 3.60
COCA COLA 4
DIET COKE 4
GINGER ALE 4
SPRITE 4
ABATILLES STILL WATER 6.50
ABATILLES SPARKLING WATER 6.50

HOT DRINKS

COFFEE 3.50
ESPRESSO SINGLE 3.50
ESPRESSO DOUBLE 4.20
MACCHIATO 3.90
CAPUCCINO 4.20
LATTE 4.50
SPANISH LATTE 5.50
MOCHA 5.50
HOT CHOCOLATE 4.50
TEA 4
ALMOND MILK OR OAT MILK ADDITIONAL 0.50

BUTCHER'S HOUSE

BRASSERIE

DINNER MENU

STARTERS

HALF BAGUETTE AND FRENCH BORDIER BUTTER 5
FRENCH BORDIER BUTTER 3

BURATTA 19
ACORN SQUASH, PISTACHIO PESTO, OLIVE OIL, GRILLED BAGUETTE

ENDIVES 17
BELGIAN ENDIVES, BEETS, RED ONION, BLUE CHEESE, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE

RUSTIC CARPACCIO 22
WOODFIRE GRILLED MARINATED FILET, BASQUE COUNTRY CHEESE, GARLIC INFUSED OLIVE OIL

BUTCHER'S HOUSE PÂTÉ 14
HOUSE MADE COUNTRY-STYLE PORK PÂTÉ

PROSCIUTTO BOARD 18
24 MONTH AGED PROSCIUTTO DI PARMA, CORNICHON, BORDIER BUTTER

SOUP AND SALAD

ONION SOUP 12
CLASSIC FRENCH ONION SOUP TOPPED WITH EMMENTAL GRATINÉ

BUTCHER'S SALAD 18
BABY GEM LETTUCE, 24 MONTH AGED PARMIGIANO REGGIANO, LEMON ZEST, PISTACHIO PESTO CROUTONS, CHIVES, ANCHOVY-CAESAR DRESSING

SWEET GEM 20
WOODFIRE GRILLED SWEET GEM, PICKLED RED ONIONS, COMTE CHEESE, PROSCIUTTO, CROUTONS, DIJON VINAIGRETTE
SUBSTITUTE PROSCIUTTO WITH SMOKED SALMON +2

ALL SUBSTITUTIONS WILL BE POLITELY DECLINED
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
3321 HYLAND AVENUE SUITE D, COSTA MESA, CA 92626 | 714.714.0662 | BUTCHERSHOUSE.COM

@BUTCHERSHOUSEOC

BUTCHER'S CHOICE

SERVED WITH CHOICE OF ONE SAUCE:
BLUE CHEESE - PEPPERCORN - SHALLOT- SPICY MAYO - BÉARNAISE
+1 PER ADDITIONAL SAUCE

30 DAYS DRY-AGED BONE IN PRIME RIBEYE 38 OZ 139
LA CÔTE DE BOEUF MATURÉE, SERVES TWO

RIBEYE STEAK 14 OZ 56
L'ENTRECÔTE - PRIME

BONE IN NEW YORK STEAK 14 OZ 46
LE FAUX-FILET - PRIME

HANGER STEAK 10 OZ 39
L'ONGLET - PRIME

FILET MIGNON 8 OZ 58
LE FILET

PORK CHOP 32
LA CÔTE DE PORC - SALMON CREEK FARM

LAMB RACK 56
LE CARRÉ D'AGNEAU, EIGHT BONE RACK - ORGANIC, NEW ZEALAND

ACCOMPANIMENTS

RACLETTE POTATOES 15
ROASTED YUKON GOLD CREAMER POTATOES, MELTED RACLETTE CHEESE,
PROSCIUTTO

ROASTED POTATOES 10
YUKON GOLD CREAMER POTATOES ROASTED IN DUCK FAT WITH PERSILLADE

BUTTER LETTUCE 10
PICKLED RED ONIONS, DIJON VINAIGRETTE, SHAVED COMTE CHEESE

ROASTED VEGETABLES 10
ZUCCHINI, EGGPLANT, RUTABAGA, SQUASH, CELERY ROOT

SAUTÉED GREEN BEANS 12
GREEN BEANS, SHALLOT, GARLIC, HERBS, ARUGULA

POTATO PURÉE 10
GRANDMA'S STYLE MASHED YUKON GOLD POTATOES, FRENCH BUTTER

TRADITIONAL FRIES 9
FRESH CUT, COOKED IN BEEF TALLOW, SALT AND PEPPER

BUTCHER'S FRIES 12
TOPPED WITH NUESKE'S BACON AND RACLETTE CHEESE

HOUSE SPECIALTIES

TOULOUSE SAUSAGE 21
100% PORK FROM SALMON CREEK FARM, MASHED POTATOES,
THYME INFUSED AU JUS

BUTCHER'S BURGER 22
DRY-AGED BEEF, NUESKE BACON, HOUSE SAUCE, CONFIT ONIONS, LETTUCE,
COMTÉ CHEESE, SERVED WITH FRIES AND ROASTED GARLIC AIOLI
SUBSTITUTE BUTCHER'S FRIES +4

DUCK CONFIT 28
CASSOULET STYLE BEANS, CURED HAM, GARLIC CONFIT

BRANZINO 34
GRILLED BUTTERFLIED BRANZINO, SAUCE VIERGE, ARUGULA,
RED ONION, GRILLED LEMON

BEEF CHEEK 36
SLOW COOKED FOR 24 HOURS, OLD-FASHIONED MUSTARD SEED MASHED
POTATOES, ROASTED VEGGIES, SAUCE VIGNERONNE

ORGANIC HALF CHICKEN 32
WOODFIRE GRILLED, ROASTED YUKON GOLD POTATOES,
GRILLED LEMON AND GARLIC

FROMAGE

CHEESE PLATE 21
SELECTION OF FOUR FRENCH CHEESES WITH FRUITS AND NUTS

CAMEMBERT À LA BRAISE 19
WHOLE CAMEMBERT ROASTED IN COALS, TOASTED BAGUETTE

BUCHE DE CHEVRE 10
GOAT CHEESE, OLIVE OIL, HONEY, CHIVES

DESSERT

CRÈME BRÛLÉE 11
TAHITIAN VANILLA CUSTARD, CARAMELIZED SUGAR
GLUTEN FREE

CHOCOLATE MOUSSE 11
RICH DARK CHOCOLATE, CACAO NIBS, CRUNCHY CARAMEL PEARLS

APPLE TARTE FINE 12
SALTED CARAMEL SAUCE, VANILLA ICE CREAM