

COCKTAILS

LILLET BLANC SPRITZ 15
LILLET BLANC, FRENCH BUBBLES,
STRAWBERRY

LILLET ROUGE SPRITZ 15
LILLET ROUGE, FRENCH BUBBLES,
ORANGE

SUD-OUEST SUNSET 12
LILLET ROUGE, FERMENTED VODKA,
GRAPEFRUIT

THE DIRTY BUTCHER 12
MARTINI ROSSI EXTRA DRY,
FERMENTED VODKA, OLIVE

ESPRESSO MARTINI 14
ESPRESSO, FERMENTED VODKA,
SIMPLE SYRUP, BAILEY'S

THE BUTCHER'S MARGARITA 12
FERMENTED TEQUILA, LIME JUICE,
SIMPLE SYRUP

BEER

SCRIMSHAW PILSNER TAP 7
BOONT AMBER ALE TAP 7
PACIFIC MAGIC IPA TAP 7
PAULANER LAGER BOTTLE 7
LA PARISIENNE BLANCHE BOTTLE 7
OFFSHOOT HAZY IPA BOTTLE 8

CORKAGE FEE

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

CAKE CUTTING FEE

\$3 PER PERSON.

FOLLOW US ON INSTAGRAM FOR THE MOST RECENT UPDATES

 BUTCHERSHOUSEOC

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

APERITIF

KIR 13
BLACK CURRANT, WHITE WINE

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
DR BROWN'S GINGER ALE 4
SPRITE 4
ABATILLES STILL WATER 6
ABATILLES SPARKLING WATER 6

HOT DRINKS

COFFEE 3.50
ESPRESSO SINGLE 3.50/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

BRUNCH MENU
FRIDAY - SUNDAY 11AM-2:30PM

STARTERS

BURATTA 18
SAUTÉED PEACH, PICKLED RED ONION, SICILIAN PISTACHIO, MICRO BASIL

ENDIVE AND BEET 16
BELGIAN ENDIVES, RED BEETS, CANDIED WALNUTS, BLUE CHEESE, CHAMPAGNE
VINAIGRETTE

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

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

SOUP

ONION SOUP 12
CLASSIC FRENCH ONION SOUP TOPPED WITH EMMENTAL GRATINÉ

SALAD

CAESAR 18
BABY GEM LETTUCE, 24 MONTH AGED PARMESIANO REGGIANO, LEMON ZEST,
ANCHOVY-CAESAR DRESSING

SWEET GEM 19
WOODFIRE GRILLED SWEET GEM, PICKLED RED ONIONS, LAMB CHOPPER CHEESE,
PROSCIUTTO, CROUTONS, DIJON VINAIGRETTE
SUBSTITUTE PROSCIUTTO WITH SMOKED SALMON +3

STEAK 21
GRILLED HANGER STEAK, SWEET GEM LETTUCE, ROASTED BELL PEPPER, RED
ONIONS, BLUE CHEESE, RED WINE MUSTARD SEED VINAIGRETTE

BRUNCH

CROQUE MADAME 18
RUSTIC BREAD, HOUSE-MADE BECHAMEL, PARISIAN HAM, COMTÉ CHEESE,
PROSCIUTTO, SUNNY SIDE UP EGG, TOSSED LETTUCE

OMELETTE 17
PARISIAN HAM, GRILLED ONION, PARSLEY, TOSSED LETTUCE
ADD EMMENTAL CHEESE +1

STEAK AND EGG 28
GRILLED BAVETTE STEAK, SAUTÉED POTATOES, SUNNY SIDE UP EGG,
PISTOU SAUCE, TOASTED RUSTIC BREAD

PORK CHOP AND EGG 27
WOODIFRE GRILLED PORK CHOP, SUNNY SIDE UP EGG, SAUTÉED POTATOES,
BLUE CHEESE SAUCE

FRENCH TOAST 12
BRIOCHE, FRESH BERRIES, SALTED CARAMEL SAUCE

SIDES AND ACCOMPANIMENTS

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

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

ROASTED SUMMER VEGETABLES 10
ZUCCHINI, EGGPLANT, BELL PEPPER, TOMATO

TRADITIONAL FRIES 8
SALT AND PEPPER

BUTCHER'S FRIES 10
TOPPED WITH NUESKE'S BACON AND MELTED RACLETTE CHEESE

LUNCH

STEAK FRITES 29
GRILLED BAVETTE STEAK, TRADITIONAL FRIES, TOSSED LETTUCE,
SAUCE AU POIVRE
SUBSTITUTE BUTCHER'S FRIES +4

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

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

RIBEYE STEAK 54
L'ENTRECÔTE 14 OZ

HOUSE SPECIALTIES

TOULOUSE SAUSAGE 21
TRADITIONAL PORK SAUSAGE FROM TOULOUSE, MASHED POTATOES AU JUS
BLUE CHEESE TOULOUSE SAUSAGE +1

DUCK CONFIT 26
SLOW COOKED DUCK LEG MARINATED IN DUCK FAT, CASSOULET STYLE BEANS

MERGUEZ BOULETTES 26
SPICED BEEF AND LAMB MEATBALLS, ROASTED KALAMATA AND FETA TAPENADE,
CRAZY HERBS

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

DESSERT

CRÈME BRÛLÉE 10
TAHITIAN VANILLA CUSTARD, CARAMELIZED SUGAR, GLUTEN FREE

CHOCOLATE MOUSSE 10
SWEETNESS FROM 33% MILK CHOCOLATE, BITTERNESS OF 70% DARK COCOA

MIXED BERRIES ALMOND CRUMBLE 10
ORGANIC MIXED BERRIES, VANILLA ICE CREAM, ALMOND FLOUR CRUMBLE
GLUTEN FREE