

## COCKTAILS

### LILLET BLANC SPRITZ 16

LILLET BLANC, FRENCH BUBBLES,  
STRAWBERRY

### LILLET ROUGE SPRITZ 16

LILLET ROUGE, FRENCH BUBBLES,  
ORANGE

### SUD-OUEST SUNSET 14

LILLET ROUGE, FERMENTED VODKA,  
GRAPEFRUIT

### THE DIRTY BUTCHER 14

MARTINI ROSSI EXTRA DRY, FERMENTED  
VODKA, OLIVE

### ESPRESSO MARTINI 15

ESPRESSO, FERMENTED VODKA, SIMPLE  
SYRUP, BAILEY'S

### THE BUTCHER'S MARGARITA 14

FERMENTED TEQUILA, LIME JUICE,  
SIMPLE SYRUP

## BEER

SCRIMSHAW PILSNER TAP 8

BOONT AMBER ALE TAP 8

PACIFIC MAGIC IPA TAP 8

PAULANER LAGER BOTTLE 8

LA PARISIENNE BLANCHE BOTTLE 8

OFFSHOOT HAZY IPA BOTTLE 9

## CORKAGE FEE

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

## CAKE FEE

\$3 PER PERSON.

## GIFT CARDS AVAILABLE

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

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## 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/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

### BREAD AND FRENCH BUTTER BORDIER 5

FRENCH BUTTER BORDIER 3

### BURATTA 18

HONEY ROASTED ACORN SQUASH, PESTO, SICILIAN PISTACHIO, MICRO BASIL

### ENDIVE AND BEET 16

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

### RUSTIC CARPACCIO 22

WOODFIRE GRILLED, THYME AND GARLIC MARINATED FILET, GRIBICHE SAUCE

### 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 PARMESIANO REGGIANO, LEMON ZEST, PESTO  
CROUTONS, CHIVES, ANCHOVY-CAESAR DRESSING

### SWEET GEM 20

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

## 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 RIBEYE 38 OZ 139  
LA CÔTE DE BOEUF MATURÉE, SERVES TWO

RIBEYE STEAK 14 OZ 56  
L'ENTRECÔTE

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

HANGER STEAK 10 OZ 39  
L'ONGLET

FILET MIGNON 7 OZ 48  
LE FILET

KUROBUTA PORK CHOP 27  
LA CÔTE DE PORC

LAMB RACK 56  
LE CARRÉ D'AGNEAU, WHOLE EIGHT BONE RACK

## ACCOMPANIMENTS

**RACLETTE POTATOES 14**  
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 PARMESAN CHEESE

**ROASTED VEGETABLES 10**  
ZUCCHINI, EGGPLANT, RUTABAGA, SQUASH

**SAUTÉED GREEN BEANS 10**  
GREEN BEANS, SHALLOT, GARLIC, HERBS, ARUGULA

**POTATO PURÉE 10**  
GRANDMA'S STYLE MASHED YUKON GOLD POTATOES

**TRADITIONAL FRIES 9**  
SALT AND PEPPER

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

## HOUSE SPECIALTIES

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

**BEEF CHEEK 33**  
SLOW COOKED FOR 24 HOURS, OLD-FASHIONED MUSTARD SEED MASHED POTATO,  
SAUCE VIGNERONNE

**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**  
SLOW COOKED DUCK LEG MARINATED IN DUCK FAT, CASSOULET STYLE BEANS

**BRANZINO 34**  
PAN SEARED BUTTERFLIED BRANZINO, SAUCE VIERGE, WHITE BALSAMIC LEMON  
OLIVE OIL DRIZZLE

**MERGUEZ BOULETTES 28**  
SPICED BEEF AND LAMB MEATBALLS, TAJINE STYLE VEGETABLE STEW, HERBS

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

## FROMAGE

**CHEESE PLATE 18**  
SELECTION OF THREE FRENCH CHEESES WITH ACCOUTREMENTS

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

**BOUCHE DE CHEVRE 10**  
GOAT CHEESE, OLIVE OIL, HONEY, CHIVES

## DESSERT

**CRÈME BRÛLÉE 11**  
TAHITIAN VANILLA CUSTARD, CARAMELIZED SUGAR  
GLUTEN FREE

**CHOCOLATE MOUSSE 11**  
SWEETNESS FROM 33% MILK CHOCOLATE, BITTERNESS OF 70% DARK COCOA

**APPLE TARTE FINE 12**  
SALTED CARAMEL SAUCE, VANILLA ICE CREAM