



SHARE

OYSTERS ON THE HALF SHELL	Ginger Mignonette	3.75/ea
WILD GULF SHRIMP COCKTAIL	House Made Cocktail Sauce	22
SMOKED SALMON TARTINE	Fromage Blanc, Lemon	14
TERRINE DE CANARD	Pistachio, Pickled Vegetables, Cherry Mostarda	17
CRISPY MONTEREY BAY CALAMARI	Spicy Aioli	22
🍷 GRILLED FLATBREAD	Hummus, Baba Ganoush, Sun-Dried Tomatoes	17
MOROCCAN SPICED CHICKEN WINGS	Black Sesame	19
🍷 POMMES FRITES	Lemon Aioli	10

SOUP & SALAD

🍷 SOUPE AU PISTOU	14
Garden Vegetables, Heirloom Beans, Parmesan, Pesto	
🍷 GRILLED APRICOT SALAD.....	19
Endive, Marcona Almonds, Honey Yogurt	
SALADE NIÇOISE.....	36
Yellowfin Tuna, Fennel, Radish, Tomato Confit, Haricots Jaunes, Black Olives	
🍷 SALADE DE MARCHÉ.....	18
Sugar Snap Peas, Balsamic Onions, Sunflower Seeds, Sherry Vinaigrette	
with Chicken	27
with Seasonal Fish	35

MAINS

FROMAGES

CHEF'S SELECTION OF
FOUR LOCAL CHEESES
37

CALLISTO

Cow Milk
Briar Rose Creamery

TOMA

Cow Milk
Point Reyes Cheese Company

TELEEKA

Goat Milk
Tomaes Farmstead Creamery

MT. TAM

Cow Milk
Cow Girl Creamery

QUICHE AU JAMBON ET FROMAGE	23
Fatted Calf Ham, Gruyère, Spinach, Butter Lettuce Salad	
POISSON DU JOUR	36
PACIFIC SWORDFISH SANDWICH.....	34
Tapenade, Lemon Aioli , Butter Lettuce, Summer Rice Salad	
POULET GRILLÉ.....	29
Cous Cous Tabbouleh, Shaved Fennel, Roasted Peppers, Harissa, Tzatziki	
STEAK FRITES	42
Prime New York, Arugula, Tarragon Butter	
HOUSE MADE CAMPANELLE.....	22
Spicy Sausage, Pickled Peppers, Tomato, Pecorino	
🍷 MARGHERITA PIZZA.....	22
Double Eight Dairy Mozzarella, Basil	
choice of Prosciutto, Pepperoni, or Mushrooms	3 per item
AUBERGE BURGER	25
Five Dot Ranch Beef, Butter Lettuce, Ed's Tomatoes, Pommes Frites	
with Bacon, Mushrooms or Avocado	3 per item
CABERNET BRAISED SHORT-RIB.....	42
Pomme Purée, Braised Leeks, Blue Lake Beans	

SIDES

🍷 WILD MUSHROOMS	Extra Virgin Olive Oil, Thyme	12
🍷 SAUTÉED BLOOMSDALE SPINACH	Shallots.....	9
🍷 PAN ROASTED FINGERLING POTATOES	Parsley, Fleur du Sel	9

DESSERT

AUBERGE TORTE AU CHOCOLAT	Hazelnut Daquoise, House Made Gianduja	17
STRAWBERRIES “ROMANOFF”	Sour Cream Cheesecake, Brown Sugar Streusel	17
PROFITEROLES	Vanilla Bean Ice Cream, Chocolate Sauce	17
TRIO OF SEASONAL HOUSEMADE FRUIT SORBETS		17
COUPE DE GLACE		
CERISES ET CHOCOLAT	Brooks Cherries, Gelato Di Bufala	
MYRTILLES ET CITRON	Blueberries, Angel Food Cake, Lemon Buttermilk Sherbet	
TWO SCOOPS		12
FOUR SCOOPS		18
AUBERGE COOKIE PLATE	Baked to order, please allow 20 minutes to bake	
SIX COOKIES		18
NINE COOKIES		24

CHARCUTERIE

CHEF'S SELECTION
OF FOUR
30

YOUR CHOICE OF THREE
26

HOUSE MADE

Mortadella
Pork Rillettes

SPECIALTY MEATS

Prosciutto - San Daniele
Lomo- Fatted Calf
Wagyu Bresola - Elevation

SALAMI

Red Wattle - Fatted Calf
Lonzo- Fatted Calf
Uncured Salami- Zoe's Meat
Milano - Creminelli

Served with House Made Croûtons,
Caper Berries, Cornichon
& Whole Grain Mustard



Please do not hesitate to let us know if you have specific food allergies or sensitivities so that we may accomodate

🍷 VEGETARIAN SELECTIONS

L’INSPIRATION DE FRANCE

SOIXANTE-QUINZE (75).....18
Sparkling Wine, Tanqueray Gin, Lemon

L’INTERVENTION.....21
Casamigos Blanco Tequila, Aperol, Daron Calvados, Sparkling Wine, Strawberry, Lemon, Rhubarb Bitters

VIEUX CARRÉ.....19
Knob Creek Rye, Benedictine, Courvoisier V.S.O.P, Angostura Bitters, Bossierie Sweet Vermouth

SPECIALTY COCKTAILS

BASIL LIMONATA.....19
Ketel One-Citron Vodka, Fresh Basil, Sparkling Water, Lime

GINGER PIMM’S.....17
Pimm’s #1, Fever Tree Ginger Beer, Ginger Syrup

MEZCAL INDISCRETION.....19
Del Maguey “Vida” Mezcal, Green Chartreuse, Lime, Jalapeno

TWO TICKETS TO PARADISE.....16
Charbay Tahitian Vanilla Bean Rum, Dubonnet Rouge, Apple Juice, Daron Calvados, Cinnamon, Nutmeg

KENTUCKY TEA.....20
Basil Hayden 8 year old Kentucky Bourbon, Flowering Earl Grey Syrup, Lemon, Bergamot Powdered Sugar Rim

STRAWBERRY LEMONADE.....18
Maker’s Mark Bourbon, Fresh Lemon Juice, Strawberries

AUBERGE SUNSET18
Sparkling Wine, Pama Pomegranate Liqueur, Chambord

AUBERGE CLASSICS

AUBERGE MARGARITA.....19
Casa Noble Reposado Tequila, Lime, Orange, Agave Nectar

THE ULTIMATE GREYHOUND.....20
Grey Goose l’Orange Vodka, Guava Nectar, Grapefruit

CUKE’S GIMLET.....19
Belvedere Vodka, Mint, Lime, Cucumber, Cayenne Pepper, Himalayan Pink Salt

ISLAY NEGRONI.....19
The Bontanist “Islay” Gin, Campari, Boissiere Sweet Vermouth

APEROL SPRITZ.....18
Aperol, Sparkling Wine, Seltzer

SIMPLE RYE OLD-FASHIONED.....21
Michter’s Rye Whiskey, Simple Syrup, Orange Bitters

WESTERN MANHATTAN.....19
Woodinville Bourbon Whiskey, Giuseppe Carpano “Antica Formula” Sweet Vermouth, Angostura Bitters

ICED TEAS

ICED TEA BLACK.....6
Traditional blend of Ceylon & China black teas, brisk & revitalizing with subtle floral notes

ICED THAI ‘CHA YEN’.....9
Ceylon infused with star anise, cardamom, cinnamon, tamarind, vanilla bean & muscovado sugar topped with coconut milk

DAVID RIO TIGER SPICE CHAI LATTE.....9
Milk blended with San Francisco based David Rio’s signature chai black tea with cinnamon, cardamom, and clove

WINES BY THE GLASS

SPARKLING WINE GLASS

AUBERGE DU SOLEIL North Coast non-vintage16

DOMAINE CARNEROS Brut Rosé - Carneros non-vintage21

SCHRAMSBERG Blanc de Noirs North Coast 2015.....25

CHAMPAGNE GLASS

POMMERY “Brut Royal” Brut - Champagne non-vintage25

VEUVE CLICQUOT Brut Rosé - Champagne non-vintage..... 41

WHITE GLASS | CARAFE

DOMINIQUE ROGER “Domaine du Carrou” Sauv. Blanc-Sancerre 201816.....38

ILLUMINATION Sauvignon Blanc – Napa-Sonoma 2018.....20.....48

FOXEN “Old Vines” Chenin Blanc – Santa Maria Valley 201713.....32

TRUCHARD Roussanne - Carneros 201815.....34

SCHMITGES “Red Slate” Riesling-Kabinett - Mosel 2015.....1434

AUBERGE DU SOLEIL Chardonnay - Napa Valley 2018..... 11..... 25

ANCIEN Chardonnay - Carneros 201520.....48

LEWIS Chardonnay - Napa Valley 2018.....28.....69

ROSÉ GLASS | CARAFE

AUBERGE DU SOLEIL Rosé of Grenache - California 2018..... 11..... 25

RED GLASS | CARAFE

KEN WRIGHT Pinot Noir - Willamette Valley-Oregon 201717.....41

FREEMAN Pinot Noir - Russian River Valley 201722.....52

GOLDENEYE Pinot Noir - Anderson Valley 2016.....31.....74

ROBERT BIALE “Black Chicken” Zinfandel - Calistoga 2017.....21.....51

JEAN ROYER “Cuvée Tradition” Châteauneuf-du-Pape France 201625.....61

RELIC “Scarpa” Syrah - Napa Valley 2015.....29.....71

SWITCHBACK RIDGE “Peterson Family Vineyard” Merlot - Calistoga 2015.....28.....67

AUBERGE DU SOLEIL Cabernet Sauvignon - Napa Valley 201613.....32

LAIRD Cabernet Sauvignon - Napa Valley 201421.....51

JONES FAMILY “The Sisters” Cabernet Sauvignon - Calistoga 201436.....87

Glass 6 oz. - Carafe 15 oz.

BEERS

TAP

SONS Pilsner, Napa Valley.....10

BARREL BROTHERS “¿Por Qué No?” Mexican Style Amber Lager, Sonoma11

SCHNEIDER WEISSE “Hefeweizen” Germany13

MAD FRITZ “Zodiac” IPA, St. Helena.....17

BOTTLED

STELLA ARTOIS Pilsner, Belgium.....9

MAD RIVER “JAMAICA RED ALE” American Amber Ale, Humboldt9

NORTH COAST BREWING “OLD RASPUTIN”Russian Imperial Stout, Fort Bragg.....11

KRONENBOURG “1664” European Pale Lager, Strasbourg France.....9

ELYSIAN “SPACE DUST” India Pale Ale, Seattle11

MICHELOB “ULTRA” Light American Amber, Saint Louis8

CORONA EXTRA Pale Lager, Mexico9

BITBURGER “DRIVE” Non-Alcoholic Pilsner, Germany9

NON-ALCOHOLIC

IPANEMA Ginger Ale, Fresh Muddled Lime, Sugar9

HERBAL FIZZ Mixed berry, Orange, Lemon, Hibiscus & Rosehip Syrup, Club Soda9

STRAWBERRY SUN Apple Juice, Orange Juice, Strawberry Puree, Crème de Coconut ..9

IZZE SPARKLING FRUIT JUICE Blackberry | Pomegranate7

SPARKLING APPLE CIDER Non-Alcoholic7 glass | 19 bottle

Duche de Longueville - Normandy France

HOUSE SQUEEZED JUICE Ruby Grapefruit | Orange9