

## ONE65 BISTRO & GRILL

### DINNER MENU

#### COCKTAILS

***ROSÉ MILK PUNCH (FLORAL & DELICATE) \$14***

HENDRICKS GIN, LO-FI AMARO, CARDAMOM, MILK-clarified

***WINE COOLER (REFRESHING & COOL) \$13***

COMOZ BLANC, DIMMI, ST GERMAIN, HIBISCUS

***CANNED NEGRONI (BITTER & LAYERED) \$14***

RHUM JM SELECT BARREL, BRUTO AMERICANO, PUNT E MES

***AMARI BULLET (SLOW SIPPER) \$11***

CAMPARI, APEROL, CYNAR, PASUBIO, BRULIO

#### BEER (ON DRAFT)

***WIT THE FUNK \$8***

THE BRUERY, TART BELGIUM WHEAT 5.7%

***SUPER PILLS \$6***

BAVIC, PILSNER 5.2%

***DEVOTION BLONDE \$7***

LOST ABBEY, DRY HOPE BLONDE ALE 6%

***LOVE HAZY \$8***

ALMANAC, IPA 6.6%

***SIN TAX \$8***

MOTHER EARTH BREW CO, PEANUT BUTTER STOUT 8.1%

#### BEER (BY THE BOTTLE / CAN)

***GINGERGRASS \$7***

GOLDEN STATE, CIDER 6.1%

***BO PILS \$7***

EAST BROTHER, PILSNER 5%

**RELAX \$8**

OFFSHOOT, IPA 6.8%

**NEVER BETTER \$8**

CORONADO, DIP A 8.1%

**WEE HEAVY \$8**

EINSTOK, SCOTCH ALE 8%

**BUBBLES (BY THE GLASS)**

**CIDER \$12**

DOMAINE D'APREVAL, PAYS D'AUGE 2016

**ROSÉ \$15**

GRATIEN & MEYER, CRÉMANT DE LOIRE NV

**SPARKLING \$18**

SCHRAMSBERG, BLANC DE BLANCS, NORTH COAST 2016

**CHAMPAGNE \$25**

GUILLEMINOT, CUVÉE ONE65, BLANC DE NOIRS NV

**CHAMPAGNE \$45**

BOLLINGER, GRANDE ANNÉE 2007

**MOSCATO ICE WINE \$15**

CASCINA BARICCHI, PIEDMONT NV (3 OZ)

**RED (BY THE GLASS)**

**GAMAY \$12**

DOMAINE LES GRYPHÉES, CUVÉE LE PAQUET, BEAUJOLAIS 2017

**PINOT NOIR \$15**

BABCOCK, STA. RITA HILLS 2016

**CABERNET FRANC \$15**

DOMAINE DE LA BERGERIE, ANJOU 2017

**GRENADE \$16**

CASINO MINE RANCH, AMADOR COUNTY 2017

**SYRAH \$16**

PAX, NORTH COAST 2017

**MERLOT \$18**

CHÂTEAU TOURNEFEUILLE, LALANDE-DE-POMEROL 2016

**CABERNET SAUVIGNON \$20**

SILVER GHOST, NAPA VALLEY 2016

**WHITE & ROSÉ (BY THE GLASS)**

**MUSCADET \$11**

PIERRE HENRI HENRI-GADAIS, SÈVRE ET MAINE 2016

**PICPOUL \$13**

GRAMERCY CELLARS, WALLA VALLEY 2018

**SAUVIGNON BLANC \$14**

PICAYUNE, SONOMA & NAPA COUNTY 2017

**GRENACHE BLANC \$12**

FONT DU VENT, CÔTES DU RHÔNE 2017

**CHARDONNAY \$17**

CHRISTOPHE & FILS, O' BY CLAUDE LE TOHIC, CHABLIS 2017

**CHARDONNAY \$15**

DOMAINE ANDERSON, ANDERSON VALLEY 2015

**ROSÉ OF SYRAH \$11**

BIELER PERE ET FILS, PROVENCE 2018

**DESSERT WINES**

2oz BY THE GLASS

**SPARKLING MOSCATO ICE WINE \$15**

CASCINA BARICCHI, PIEDMONT NV (3oz)

**SAUTERNES \$11**

CHÂTEAU LARIBOTTE, BORDEAUX 2015

**BANYULS \$12**

CHAPOUTIER, ROUSILLON 2016

**TO START**

***SALTED COD CROMESQUIS \$10***

POTATO, GARLIC AIOLI

***JAMBON DE BAYONNE \$18***

HEIRLOOM TOMATO, BASIL, SOURDOUGH TOAST

***BREAD BASKET & BUTTER \$6***

HOMEMADE SOURDOUGH, BORDIER BUTTER

***FROG LEGS & ESCARGOTS \$16***

PARSLEY GARLIC BUTTER, CROUTONS

***TURBOT RILLETTE \$14***

OLIVE OIL, CHIVE, ESPELETTE

**APPETIZERS**

***SOJU CURED SALMON \$15***

BEET, CURRY CAULIFLOWER REMOULADE

***BLUEFIN TUNA \$22***

SUNDRIED TOMATO, ROASTED EGGPLANT, LARDO

***STEAK TARTARE***

2.5oz \$18

5oz \$33

HAND CHOPPED SKIRT STEAK, CAPERS, GHERKINS

***CRISPY ONION TART \$22***

CREAMY SPRING ONIONS, CHANTERELLES

***HEIRLOOM TOMATO SALAD \$18***

CRANBERRY BEANS, GOOSEBERRIES, DILL

**SALADS**

***ARTICHOKE BURRATA SALAD \$21***

HARICOTS VERTS, FENNEL, MARIN GREENS

***KING CRAB ROYALE \$49***

LITTLE GEMS, MOZZARELLA, TOMATOES, AVOCADO

***CHOPPED SALAD***

SERVES 2 \$26

SERVES 4 \$40

MIXED GREENS, AVOCADO, TOMATO, EGGS, PEPPERONCINI, RED WINE VINAIGRETTE

## ENTRÉES (JOSPER OVEN)

### *SKATE WING \$28*

SAUCE GRENOBLOISE, TOMATO CONFIT, KALE

### *PORK BELLY \$32*

NAPA CABBAGE, SOY GINGER GLAZE

### *BEEF CHEEK \$32*

PARSLEY PURÉE, SEMOLINA CAKE, PICKLED RAMPS

### *ROASTED CHICKEN \$34*

DUCK FAT POTATOES, SHALLOTS

### *RIBEYE \$65*

16oz, GRILLED PEPPERS, BEEF JUS

## ENTRÉES

### *ROASTED RED PEPPER CAMPANELLE \$26*

MASCARPONE, EGGPLANT, TOMATO, BASIL

### *HALF-SMOKED SALMON \$28*

WASABI BEURRE BLANC, BELL PEPPERS, ROE

### *BRAISED LAMB GNOCHETTI SARDI \$32*

RAPINI, TAGGIASCA OLIVES, PECORINO

### *MAGRET DUCK (SERVES 2) \$49*

PEACH, BASIL SEEDS, SAUSALITO WATERCRESS

## SIDES

### *POMMES FRITES \$10*

GARLIC AIOLI

### *GRILLED CAULIFLOWER \$22*

COMTÉ MORNAY SAUCE, BLACK TRUFFLES

### *RAINBOW CARROTS \$12*

SPICED ORANGE GLAZE

### *DUCK FAT ROASTED POTATOES \$12*

ROSEMARY

***KING OYSTER MUSHROOMS \$15***

BLACK GARLIC VINAIGRETTE, FRIED SHALLOTS

***CHEESE BOARD \$28***

ARTISANAL CHEESE SELECTION OF 5

***ICE CREAM COUPES & DESSERTS***

***NOUGATINE \$15***

LAVENDER HONEY ICE CREAM, CONFIT DRIED AND FRESH FRUITS, KIRSCH CHANTILLY

***FRAISE-MELBA \$15***

FRESH STRAWBERRY SORBET AND COMPOTE, WHIPPED VANILLA CREAM

***EXOTIC \$15***

MANGO BANANA SORBET, CARAMELIZED BANANAS, COCONUT RUM EMULSION

***PROFITEROLE \$15***

VANILLA ICE CREAM, WARM CHOCOLATE, CHANTILLY

***ÎLE FLOTTANTE \$10***

CARAMELIZED PRALINE, ORANGE CREAM

***WARM BREAD PUDDING \$12***

VANILLA CRÈME ANGLAISE

***PÂTISSERIE OF THE DAY \$12***

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**WINE BOTTLES**

***FRENCH WHITE & SPARKLING BOTTLES***

***CRÉMANT ROSÉ \$60***

GRATIEN & MEYER, LOIRE VALLEY NV

***CHAMPAGNE \$125***

GUILLEMINOT, CUVÉE ONE65, BLANC DE NOIRS NV

**MUSCADET \$50**

PIERRE-HENRI GADAIS, SÈVRE ET MAINE 2016

**JACQUÈRE \$45**

DOMAINE QUÉNARD, SAVOIE 2017

**SAUVIGNON BLANC \$54**

PAUL & JEAN-MARC PASTOU, POUILLY-FUMÉ 2017

**RIESLING (DRY) \$66**

BARMÈS-BUECHER, ROSENBERG, ALSACE 2016

**CHARDONNAY \$80**

O' BY CLAUDE LE TOHIC, CHABLIS 2017

**CHARDONNAY \$110**

LAVANTUREUX, FOURCHAUME, CHABLIS 1ER CRU 2017

**CHARDONNAY \$165**

GUY ROBIN, VAUDÉSIR, CHABLIS GRAND CRU CRU 2016

**CHARDONNAY \$75**

FRANTZ CHAGNOLEAU, SAINT-VÉLAN 2016

**CHARDONNAY \$120**

MARC COLIN, MONTCEAU, SAINT-AUBIN 1ER CRU 2016

**GRENACHE BLANC \$60**

FONT DU VENT, CÔTES DU RHÔNE 2017

**ROSÉ BOTTLES**

**CINSAULT \$44**

OLLIEUX ROMANIS, CORBIÈRES 2018

**GRENACHE \$65**

MARCHANDISE, CÔTES DE PROVENCE 2017

**DOMESTIC WHITES & SPARKLING BOTTLES**

**SPARKLING \$90**

SCHRAMSBERG, BLANC DE BLANCS, NORTH COAST 2016

**RIESLING (OFF-DRY) \$70**

TATOMER, KICK-ON RANCH, SANTA BARBARA 2016

**PICPOUL \$65**

GRAMERCY CELLARS, WALLA WALLA VALLEY 2018

**SAUVIGNON BLANC \$70**

PICAYUNE, SONOMA & NAPA COUNTY 2017

**CHENIN BLANC \$50**

LITTLE FRANCES, CLARKSBURG 2017

**PINOT GRIS (OFF-DRY) \$45**

MOUTON NOIR, O.P.P., WILLAMETTE VALLEY 2015

**VERMENTINO \$50**

CASINO MINE RANCH, SIERRA FOOTHILLS 2017

**CHARDONNAY \$65**

LINGUA FRANCA, AVNI, WILLAMETTE VALLEY 2016

**CHARDONNAY (UNOAKED) \$70**

DOMAINE ANDERSON, ANDERSON VALLEY 2015

**INTERNATIONAL WHITE BOTTLES**

**FURMINT \$65**

KIRÁLYUDVAR, TOKAY, HUNGARY 2015

**PEDRO XIMENEZ \$40**

MAYU, ELQUI VALLEY, CHILE 2017

**RIESLING \$75**

TEGERNSEERHOFF, STEINERTAL SMARAGD, AUSTRIA 2016

**FRENCH RED BOTTLES**

**GAMAY \$50**

DOMAINE LES GRYPHÉES, CUVÉE LE PAQUET BEAUJOLAIS 2017

**PINOT NOIR \$60**

FOURNIER, BOURGOGNE 2015

**PINOT NOIR \$120**

DROUHIN-LAROZE, GEVREY-CHAMBERTIN 2016

**CABERNET FRANC \$55**

DOMAINE DE LA BERGERIE, ANJOU 2017



**MALBEC \$45**

CLOS DE LA COUTALE, CAHORS 2017

**GRENACHE \$125**

CLOS DU CAILLOU, CHÂTEAUNEUF-DU-PAPE 2016

**MOURVÈDRE \$65**

DOMAINE DE MARCHANDISE, PROVENCE 2016

**SYRAH \$75**

VINCENT PARIS, SAINT-JOSEPH 2016

**MERLOT \$75**

TOURNEFEUILLE, LALANDE-DE-POMEROL 2016

**MERLOT \$115**

PUY-BLANQUET, SAINT-ÉMILION, GRAND CRU 2009

**CABERNET BLEND \$160**

CHANTECLER, PAUILLAC 2011

**DOMESTIC RED BOTTLES**

**PINOT NOIR \$120**

LITTORAI, LES LARMES, ANDERSON VALLEY 2017

**PINOT NOIR \$70**

BABCOCK, STA. RITA HILLS 2016

**CARIGNAN-MOURVÈDRE \$60**

LOST & FOUND, CALIFORNIA 2016

**GRENACHE \$75**

CASINO MINE RANCH, AMADOR COUNTY 2016

**NEBBIOLO \$63**

HARRINGTON, LUNA MATTA, PASO ROBLES 2015

**SYRAH \$75**

PAX, NORTH COAST 2017

**MERLOT \$95**

SINSKEY, POV, CARNEROS 2014

**CABERNET SAUVIGNON \$90**

SILVER GHOST, NAPA VALLEY 2016

***CABERNET SAUVIGNON \$140***

HENDRY, NAPA VALLEY 2006

**INTERNATIONAL RED BOTTLES**

***PAÍS \$40***

J. BOUCHON, VIEJO, MAULE, CHILE 2017

***CINSAULT BLEND \$75***

HOCHAR PERE ET FILS, BEKAA VALLEY, LEBANON 2016

**SPARKLING & WHITE CELLAR HIGHLIGHTS**

***CHAMPAGNE ROSÉ \$175***

RENÉ GEOFFROY, ROSÉ DE SAIGNÉE, NV

***CHAMPAGNE \$225***

BOLLINGER, GRANDE ANNÉE 2007

***CHAMPAGNE \$445***

TAITTINGER, COMTES DE CHAMPAGNE, BLANC DE BLANCS 2007

***SAUVIGNON BLANC \$360***

DIDIER DAGUENEAU, PUR SANG POUILLY-FUMÉ, LOIRE VALLEY 2015

***SAUVIGNON BLANC \$360***

CHÂTEAY D'YQUEM, YGREC, BORDEAUX 2017

***MARSANNE BLEND \$295***

DOMAINE DE TRÉVALLON, PROVENCE 2016

***CHARDONNAY \$465***

RENÉ ET VINCENT DAUVISSAT, LES CLOS, CHABLIS, GRAND CRU 2011

***CHARDONNAY \$250***

LATOUR-GIRAUD, CHAMPS-CANET, PULIGNY-MONTRACHET 1ER CRU 2016

***CHARDONNAY \$300***

KONGSGAARD, NAPA VALLEY 2016

***VIOGNIER \$235***

MATHILDE ET YVES GANGLOFF, CONDRIEU 2017

## RED CELLAR HIGHLIGHTS

### *PINOT NOIR \$435*

DENIS MORTET, LAVAUT ST. JACQUES, GEVREY-CHAMBERTIN, 1ER CRU 2011

### *PINOT NOIR \$210*

SCHOOL HOUSE VINEYARD, SPRING MOUNTAIN 2006

### *CABERNET FRANC \$165*

CATHERINE ET PIERRE BRETON, LES PERRIÈRES, BOURGEUIL 2006

### *GRENACHE BLEND \$360*

CHÂTEAU FONSALETTE BY CHÂTEAU RAYAS, CÔTES DU RHÔNE 2007

### *MOURVÈDRE \$250*

DOMAINE TEMPIER, LA TOURTINE, CUVÉE SPÉCIALE, BANDOL 2001

### *SYRAH \$225*

JEAN-LUC COLOMBO, RUCHETS, CORNAS 2007

### *MERLOT \$340*

CHÂTEAU HOSANNA, POMEROL 2011

### *CABERNET BLEND \$380*

CHÂTEAU CALON-SÉGUR, 3RD GROWTH, SAINT-ESTÈPHE 1996

### *CABERNET SAUVIGNON \$300*

KELLY FLEMING, NAPA VALLEY 2015

### *CABERNET SAUVIGNON \$695*

JOSEPH PHELPS, INSIGNIA, NAPA VALLEY 1994

## COFFEE

### *AMERICANO \$6*

### *COFFEE (FRENCH PRESS) \$6*

### *ESPRESSO \$4*

### *CAPPUCCINO \$7*

### *LATTE \$7*

### *TEA (LOOSE LEAF) \$7*

ENGLISH BREAKFAST

EARL GREY

CHAMOMILE

JASMINE  
GREEN TEA  
SAM BODHI

**JUICE (FRESHLEY SQUEEZED) \$8**

ORANGE  
GRAPEFRUIT  
POMEGRANATE

**SODA \$5**

COKE  
DIET COKE  
SPRITE  
GINGER ALE

RESERVE WINE LIST AVAILABLE