

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 19

HEIRLOOM TOMATO, PISTACHIO PESTO, ARUGULA, ZESTY OLIVE OIL

ENDIVES 17

BELGIAN ENDIVES, PEACHES, RED ONION, BLUE CHEESE, CANDIED WALNUTS,
CHAMPAGNE VINAIGRETTE

GREEN TOMATO AND FIG 16

PICKLED GREEN TOMATO, SEASONAL FIG, RICOTTA, GREEN ONION, OLIVE OIL, MICRO
GREENS

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, 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

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

KUROBUTA PORK CHOP 32
LA CÔTE DE PORC - SALMON CREEK FARM, IDAHO

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 PARMESAN CHEESE

ROASTED VEGETABLES 10
ZUCCHINI, EGGPLANT, RUTABAGA, SQUASH

SAUTÉED GREEN BEANS 12
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

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
PAN SEARED BUTTERFLIED BRANZINO, SAUCE VIERGE, ARUGULA, RED ONION,
GRILLED LEMON

MERGUEZ BOULETTES 28
SPICED BEEF AND LAMB MEATBALLS, CARROT PURÉE WITH CUMIN, CILANTRO
CHIMICHURI

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

APPLE TARTE FINE 12
SALTED CARAMEL SAUCE, VANILLA ICE CREAM