

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, DIPA 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 \$17

WIND RACER, ANDERSON VALLEY 2012

CABERNET FRANC \$16

BERNARD BAUDRY, CHINON 2017

GRENAICHE \$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 \$17

EDEN RIFT, CIENEGA VALLEY 2016

ROSÉ OF SYRAH \$13

(FROM MAGNUM JEAN-LUC COLOMBO, PROVENCE 2017)

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 \$16

HEIRLOOM TOMATO, BASIL, SOURDOUGH TOAST

BREAD BASKET & BUTTER \$6

HOMEMADE SOURDOUGH, BORDIER BUTTER

FROG LEGS & ESCARGOTS \$16

PARSLEY GARLIC BUTTER, CROUTONS

OSETRA CAVIAR \$215

50g / 1.76oz

TRADITIONAL GARNISH, BLINIS

APPETIZERS

SOJU CURED SALMON \$15

BEET, CURRY CAULIFLOWER REMOULADE

BLUEFIN TUNA \$20

SUNDRIED TOMATO, ROASTED EGGPLANT, LARDO

STEAK TARTARE

2.5oz \$18

5oz \$33

HAND CHOPPED SKIRT STEAK, CAPERS, GHERKINS

CRISPY ONION TART \$18

CREAMY SPRING ONIONS, PORCINI

CHANTERELLES AND PEAS \$18

JAMBON DE BAYONNE, SOFT-POACHED EGG, MUSHROOM FOAM

SALADS

ARTICHOKE BURRATA SALAD \$17

HARICOTS VERTS, TOMATOES, MARIN GREENS

KING CRAB ROYALE \$49

LITTLE GEMS, MOZZARELLA, TOMATOES, AVOCADO

CHOPPED SALAD

SERVES 2 \$22

SERVES 4 \$40

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

ENTRÉES (JOSPER OVEN)

SKATE WING \$25

SAUCE GRENOBLOISE, TOMATO CONFIT, KALE

PORK BELLY \$28

NAPA CABBAGE, SOY GINGER GLAZE

BEEF CHEEK \$30

NETTLE PURÉE, SEMOLINA CAKE, PICKLED RAMPS

ROASTED CHICKEN \$30

DUCK FAT POTATOES, SHALLOTS

ENTRECÔTE (RIBEYE) \$45

12oz, GRILLED PEPPERS, BEEF JUS

ENTRÉES

GREEN PEA CAMPANELLE \$24

FAVA BEANS, MASCARPONE, LEMON, PEA BLOSSOMS

HALF-SMOKED SALMON \$26

WASABI BEURRE BLANC, BELL PEPPERS, ROE

BRAISED LAMB GNOCHETTI SARDI \$27

RAPINI, TAGGIASCA OLIVES, PECORINO

MAGRET DUCK (SERVES 2) \$45

LAVENDER PEPPERCORN GASTRIQUE, RHUBARB SALAD, SAUSALITO
WATERCRESS

SIDES

POMMES FRITES \$10

GARLIC AIOLI

ROASTED SUMMER SQUASH \$12

ROMESCO SAUCE

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

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 \$90

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-VÉРАН 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

SYRAH (MAGNUM) \$120

JEAN-LUC COLOMBO, 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 \$85

EDEN RIFT, CIENEGA VALLEY 2016

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 \$48

DOMAINE LES GRYPHÉES, CUVÉE LE PAQUET BEAUJOLAIS 2017

PINOT NOIR \$60

FOURNIER, BOURGOGNE 2015

PINOT NOIR \$120

DROUHIN-LAROZE, GEVREY-CHAMBERTIN 2016

CABERNET FRANC \$65

BERNARD BAUDRY, CHINON 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 \$54

BROOKS, Willamette Valley 2017

PINOT NOIR \$120

LITTORAI, LES LARMES, ANDERSON VALLEY 2017

PINOT NOIR \$80

WIND RACER, ANDERSON VALLEY 2012

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

SILIVER 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