

## ONE65 BISTRO & GRILL

### LUNCH 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 \$14**

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 \$17**

CHÂTEAU TOURNEFEUILLE, LALANDE-DE-POMEROL 2016

**CABERNET SAUVIGNON \$20**

SILVER GHOST, NAPA VALLEY 2016

**WHITE & ROSÉ (BY THE GLASS)**

**MUSCADET \$10**

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 \$16**

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

**CHARDONNAY \$17**

EDEN RIFT, CIENEGA VALLEY 2016

**ROSÉ OF SYRAH \$12**

(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**

***VICHYSOISE \$14***

VADOUVAN, LEEK TARTARE

***MUSSELS & FENNEL SALAD \$15***

CHILLED SAFFRON VELOUTÉ

***SOJU-CURED SALMON \$17***

BEEF, CURRY CAULIFLOWER REMOULADE

***TUNA TARTARE \$18***

AVOCADO, CUCUMBER, TOAST MELBA

***OEUF MOLLET "LOW TEMP" \$14***

PORCINI, PARSLEY, PARMESAN FOAM

***STEAK TARTARE \$18***

HAND CHOPPED SKIRT STEAK, CAPERS, GHERKINS

***CRISPY ONION TART \$18***

CREAMY SPRING ONIONS, PORCINI

***BREAD BASKET & BUTTER \$8***

HOMEMADE SOURDOUGH, BORDIER BUTTER

## SALADS

### *STUFFED ARTICHOKE 16*

SPRING GREENS, HARICOTS VERTS,  
DIJON MUSTARD VINAIGRETTE

### *KING CRAB ROYALE 49*

LITTLE GEMS, MOZZARELLA, TOMATO, AVOCADO

### *CHOPPED SALAD*

*SERVES 2 \$22*

*SERVES 4 \$40*

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

## ENTRÉES

### *OMELETTE COCOTTE \$18*

CARAMELIZED ONIONS, POTATOES, SALAD

### *HALF-SMOKED SALMON \$26*

WASABI BEURRE BLANC, BELL PEPPERS, ROE

### *SKATE WING \$23*

SAUCE GRENOBLOISE, TOMATO CONFIT, KALE

### *SKIRT STEAK \$28*

SHALLOTS, SHISHITO PEPPERS, NATURAL JUS

### *GREEN PEA CAMPANELLE \$24*

FAVA BEANS, MASCARPONE, LEMON, PEA BLOSSOMS

## SANDWICHES

### *TURKEY CLUB \$20*

BACON, AVOCADO, MULTIGRAIN

***PORCHETTA \$22***

SERRANO SALSA VERDE, GRUYÈRE, PICKLES

***BEEF BURGER 27***

BEEF CHEEK, WASABI MAYO, CONFIT PEPPERS

**SIDES**

***KING OYSTER MUSHROOM \$15***

BLACK GARLIC VINAIGRETTE, FRIED SHALLOTS

***JUMBO APARAGUS \$12***

HOLLANDAISE DRESSING

***BROCCOLINI \$12***

CITRUS DRESSING, CHILI FLAKES

***POMMES FRITES \$10***

GARLIC AIOLI

***MASHED POTATOES \$12***

***POMMES FRITES \$10***

GARLIC AIOLI

***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 \$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-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 \$55***

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*

CHANTECLERC, 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

## 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