

PAIN ET BEURRE

assorted artisan breads,
French butter,
Maldon fleur de sel 6

APPETIZERS



L'ASSIETTE DE CHARCUTERIE

housemade chicken liver mousse
and country pâté,
traditional accompaniments 19

PRAWNS PROVENÇALE

tomato, Niçoise olives, basil,
capers, Pernod garlic butter 15

FRENCH ONION SOUP

Emmenthal 11

MIXED GREENS SALADE

Toybox tomatoes,
sherry vinaigrette 11

SANDWICHES*

RACLETTE BURGER

Raclette cheese, maple glazed pork
belly, red wine braised shallots 23

BACON BLUE CHEESEBURGER

fried onions 19

CHEDDAR CHEESEBURGER

lettuce, tomato, red onion 17

CHICKEN SANDWICH

chicken breast, brie,
arugula, house aioli 13

CLASSIC ENTRÉES



NIÇOISE SALADE*

seared Ahi, egg,
haricots verts, olives 25

SALMON*

roasted Brussels sprouts,
baby carrots,
honey tarragon mustard sauce 28

STEAK FRITES*

8 oz skirt steak, pommes frites,
choice of Bordelaise,
Roquefort butter,
or au poivre sauce 29

BRAISED LAMB SHANK

garlic flageolet beans,
Swiss chard 32

ROASTED HALF CHICKEN

green beans,
mashed potatoes 26

CHEF'S PLATS



CONFIT FRIED CHICKEN

fried chicken leg,
mashed potatoes 24

FETTUCCINE NIÇOISE

Parmesan poached egg 23

VEGAN CASSOULET

baby butter beans,
smoked Tempeh 23

SIDES



BRUSSELS SPROUTS

bacon, shallots 8

MASHED POTATOES

butter 8

GREEN BEANS

shallots 8

FRENCH FRIES 8

TRUFFLE FRIES 10

**FAMILY MEAL
PACKAGES**

feeds four

MONDAY

FETTUCCINE NIÇOISE 60
mixed green salad, assorted breads

TUESDAY

WHOLE ROASTED CHICKEN 60
mixed green salad,
fried Brussels sprouts, mashed potatoes

WEDNESDAY

SKIRT STEAK 90
Bordelaise sauce, arugula salad,
garlic mashed potatoes, green beans

THURSDAY

SALMON 80
mixed green salad, roasted carrots,
roasted fingerling potatoes

FRIDAY

VEGAN CASSOULET 60
mixed green salad, assorted breads

SATURDAY

LAMB SHANKS 95
arugula salad, bean and swiss chard
stew, roasted fingerling potatoes

SUNDAY

CONFIT FRIED CHICKEN 80
mixed green salad, mashed potatoes,
green peppercorn sauce, green beans

~Add a Bottle of the
Sommelier's Daily Pairing!
35.00 per 750 ml bottle~

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness
(state mandated statement) SR 12.23.20



AMERICAN BAR COCKTAILS

FOR TWO 16 | FOR FOUR 30

OLD FASHIONED
Woodford Reserve, sugar, bitters

TOMMY'S MARGARITA
Blanco Tequila, agave, lime

BEE'S KNEES
Waterloo Gin, honey,
lemon, lavender

MOSCOW MULE
Tito's Vodka, lime,
ginger beer

BEER AND CIDER

6 PACKS



SCRIMSHAW PILSNER 20

VIZO ORGANIC CIDERS 20
Forest Fruit or Green Apple



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377 Santana Row | San Jose

WINES BY THE BOTTLE

CHATEAU DE LA ROCHE SAUVIGNON BLANC 48

LA CREMA CHARDONNAY 49

THOMAS FOGARTY CHARDONNAY 80

M. CHAPOUTIER, BELLERUCHE ROSÉ 44

DOMAINE OLIVIER CHITRY PINOT NOIR 60

BRAZIN ZINFANDEL 48

BOUVET-LADUBAY SAUMUR BRUT SPARKLING ROSÉ 70

TABLAS CREEK, ESPRIT DE TABLAS 2014 140

E. GUIGAL, ST. JOSEPH, SYRAH 2015 100

CHAPPELLET, "MOUNTAIN," NAPA-SONOMA 2018 112

DESSERT

PUMPKIN CHEESECAKE TART 8
crème Chantilly, salted caramel

FONDANT AU CHOCOLAT 8
dark chocolate molten cake, chocolate sauce, crème Chantilly

KIDS MENU

MAC'N CHEESE 8

CHICKEN TENDERS AND FRIES 8

KIDS BURGER 8