

NOW
OPEN
FOR LUNCH

WED-FRI
11:30 - 2:00

SPRING 2022

SCHOOL · SHOP
VioletTM
BISTRO

LOS ANGELES

L'ATELIER DU CHEF

WARM BAGUETTE

*fresh bread lounge baguette,
organic salted butter*

11



CHAMPIGNONS À L'ANTOINE

*spinach, parmesan,
lemon, breadcrumbs*

20

FRENCH ONION SOUP

*hearty mushroom broth, rye croutons,
rahmtaler cheese*

17

PLATEAU de FROMAGES

*chef's selection of 3 cheeses with
wildflower honey,
frosted walnuts, apple butter*

35

MIZOU'S SIMPLE SALAD (gf)

*garden greens and herbs, pistachio,
red wine vinaigrette,
petite tommette cheese*

21

La SALADE CAESAR*

*endive, crispy parmesan,
country garlic croutons*

22

BRITTANY'S BEETS (veg)

*chèvre, hazelnuts,
golden raisins & fines herbes*

23

NIÇOISE SALAD (gf)

*confit tuna, haricot verts, radish, egg &
olive tapenade*

24

PAN-ROASTED SALMON (gf)

*lentille verte du puy,
mirepoix & greens*

49

MOULES aux PRINTEMPS

*mussels in beurre blanc
with fennel, leeks & croutons*

38

QUICHE VERTE (veg)

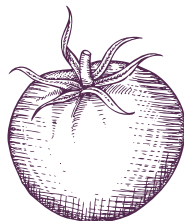
*green garlic & asparagus
with a petite salade*

25

Le DOUBLE SMASHBURGER*

*8 oz pastured beef,
comté, onion fondue, pickles,
our mustard, sesame brioche*

28



STEAK AU POIVRE*

*10 oz prime hanger &
green peppercorn sauce
choice of frites or simple salad*

54

La RÔTISSERIE

ORGANIC CAULIFLOWER (veg, gf)

*vadouvan curry,
pepitas pistou & pickled shallots
half 24*

MARY'S ORGANIC CHICKEN (gf)

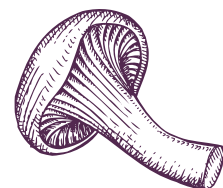
*sumac-aleppo rub,
chou de bruxelles & provençale vinaigrette
half 38*



FRITES à la TRUFFE

*black truffle oil, rosemary,
parmesan & porcini aioli*

21



POMMES FRITES

*served with harissa ketchup &
lemon chickpea aioli*

12

ZUCKERMAN'S ASPARAGUS

*gratineed with mornay &
crispy garlic bread crumbs*

15

PEAS & CARROTS (gf)

*snap, english & snow peas
with nantes carrots*

15

Head Chef Brittany Cassidy * General Manager Jamie Alexander * School Director Jesse Brune-Horan

☞ please alert your server to any food allergies ☜

* Consuming raw or undercooked fish, shellfish, eggs or meat may increase your chance of food-borne illness.

Violet Los Angeles · 1121 Glendon Avenue · Los Angeles, CA 90024 · @thevioletla · bonjour@violetla.com · www.violetla.com

LES VINS

AU VERRE

Bouvet-Ladubay, Cab Franc , <i>Brut Rosé</i> , NV Loire	15	 55
Emile Paris & Cie, PN/Chard , <i>Brut</i> , NV Champagne	19	 79
Big Basin, Rosé - GSM , '19 Santa Cruz	15	57
Mary Taylor, Rosé Gamay , <i>Sylvan Miniot</i> , '20 Saint-Pourcain, Loire	16	61
Affenberg, Dry Riesling , <i>Herr</i> , '20 Alsace	15	57
Domaine Martin Clerc, Viognier , '15 Rhone	16	61
Avennia, Sauv Blanc , <i>Oliane</i> , '19 Yakima, WA	15	57
Patient Cottat, Sauv Blanc , <i>Le Grand Caillou</i> , '20 Loire	19	71
Joseph Drouhin, Chardonnay , '20 Bourgogne	15	57
Diatom, Chardonnay , '21 Santa Barbara	17	64
Garemani, Chardonnay , '19 Santa Barbara	18	70

Irvine & Roberts, Pinot Noir , '17 Rogue Valley, OR	16	61
Baxter, Pinot Noir , '17 Anderson Valley	17	64
Château La Borie, Grenache/Syrah , (<i>organic</i>) '19 Côtes-du-Rhône	16	61
Dry Creek Vineyard, Cab Sauv , '18 Sonoma	19	73
Post & Beam <i>by Far Niente</i> , Cab Sauv , '20 Napa	22	85
Ch. La Naude, Merlot/Cab Franc , (<i>organic</i>) '18 Bordeaux	17	64
Ch. Perey Chevreuil <i>Grand Cru</i> , Merlot/Cab Franc , '18 Bordeaux	25	98

BOUTEILLES

Champagne

Taittinger, PN/Chard , <i>Brut</i> , NV Champagne	93	
Taittinger, Chardonnay , (<i>organic</i>) '07 Comtes de Champagne	295	

White Wine

Far Niente, Chardonnay , '20, Oakville, Napa	135
Red Car, Chardonnay , <i>Estate</i> , '17 Fort Ross-Seaview, Sonoma	150
Domaine Borgeot, Chardonnay , '19 Santenay, Burgundy	130

California Reds

Red Car, Pinot Noir , <i>Estate Vyd</i> , '16 Fort Ross-Seaview, Sonoma	160
Rafanelli, Zinfandel , '19 Dry Creek, Sonoma	105
Stardust, Cabernet Sauvignon , <i>Dellar & Friedkin Vyd</i> , '14 Napa	220
Nickel & Nickel, Cabernet Sauvignon , <i>Dogley Vyd</i> , '18 St. Helena, Napa	250
Covert, Cabernet Sauvignon , <i>Estate</i> , '17 Coombsville, Napa	475

Burgundy

Domaine Bertrand Bachelet, Pinot Noir , <i>Maranges</i> , '17 Burgundy	109
Vincent Girardin, Pinot Noir , <i>Vieilles Vignes</i> , '17 Volnay, Burgundy	151
Nuits-Saint-Georges, Pinot Noir , <i>Premier Cru</i> , '18 Burgundy	278

Rhône

Dm. Les Alexandrins, Syrah , '17 Crozes Hermitage, Rhône	125
Ch. La Nerthe, GSM , (<i>organic</i>) '16 Châteauneuf-du-Pape, Rhône	142

Bordeaux

Château Vieux Faurie, Grand Cru, Cab/Merlot , '15 Saint-Émilion, <i>Org</i>	100
Ch. Haut-Bailly, Cab/Merlot , <i>Grand Cru Classe</i> , '12 Pessac-Leognan	355
Château Quintus, Merlot/Cab Franc , <i>Grand Cru</i> , '12 Saint-Émilion	370
Ch. Cantenac Brown, Cab/Merlot , <i>Grand Cru Classe</i> , '99 Margaux	450
Clos Fourtet, Merlot/Cab , <i>Premier Grand Cru Classe</i> , '11 Saint-Émilion	425
Ch. Canon, Merlot/Cab Franc , <i>Premier Grand Cru Classe</i> , '11 Saint-Émilion	440
Ch. Pichon Comtesse Lalande, Cab/Merlot <i>Grand Cru Classe</i> , '10 Pauillac	780

COCKTAILS

La Marg

jalapeño-infused tequila, lime, cucumber juice, egg whites - 18

Violet Spritz

St. Germain, Lillet Rose, butterfly pea flowers, mint, sparkling - 18

Vitamin V

Our Aperol Spritz with blood orange liqueur, Grand Marnier, orange bitters - 18

Ma Sharona

vodka, ginger mint juice, pom - 18

Puka Puka

Charles' signature, spirit forward tiki with dark & white rum, cointreau, amaretto, pineapple - 19

Enchanté

mezcal reposado, shrub, Giffard pamplemousse, aloe liqueur, mint - 19

Spring Negroni

gin, sweet vermouth, blood orange liqueur - 19

Barrel-Aged Old Fashioned

*Batch No. 004
High West Bourbon blend, classic flavors & smoked rosemary - 23*

ON TAP

Almanac True Kölsch
Alameda, CA 5.0% - 7

Chimay Red
Belgium 7.0% - 12

BOTTLES & CANS

The Bruery Goses are Red
Placentia, CA 5.6% - 8

Clown Shoes, Zen Garden
IPA, Boston, MA 9% - 9

Francois Sehedic, Dry Cider,
Brittany, FR 5.5% - 15

BEVANDES

Seasonal Shrub
Douglas Fir-Infused Cranberry - 12

Virgin...
Violet Spritz / Mojito / Ma Sharona - 12

Housemade Lemonade - 5

Ginger Beer - 5

Coke / Diet Coke - 5