

BEVERAGES

NON-ALCOHOLIC

WE OFFER COMPLIMENTARY FILTERED FLAT WATER

UNLIMITED SPARKLING WATER 8
ON DRAFT DEATH VALLEY ROOT BEER 9
MEXICAN SPRITE & COKE, TOPO CHICO 6
RED BLOSSOM OOLONG HERBAL ICED TEA 6
LAUREN'S SPICY COOLER 10

PEACH, CILANTRO, SERRANO

LINGUA PALMER 8

LAUREN'S SPICY COOLER, HIBISCUS TEA

MOCKTAILS

YUZU SPRITZ 12

YUZU LIME SODA, BLACKBERRY
CHEF'S FROZEN BOOZE-LESS FROZEN DRINK 12

ABOUT US

A LINGUA FRANCA IS A "COMMON LANGUAGE."
IN OUR CASE, THE COMMON LANGUAGE OF
GOOD FOOD. ALL OF OUR FOOD IS PREPARED
IN HOUSE FOR YOUR ENJOYMENT AND IS
MEANT TO BE SHARED AT THE TABLE. PLEASE
TAKE A MOMENT, LOOK OVER THE MENU, AND
WE WILL BE RIGHT WITH YOU. WE ARE PROUD
TO WORK WITH SOME GREAT PURVEYORS
INCLUDING, STEMPLE CREEK RANCH, PT. REYES
CHEESE, & FRESHLY FORAGED PRODUCE.
WE ARE HAPPY YOU ARE HERE.



EXECUTIVE CHEF & OWNER PETER LEMOS SOUS CHEFS LETY VAZQUEZ & ANTHONY GIURLANI PASTRY CHEF KIRSTIN BLISS WITH KOBE ZEPEDA, STEFIN VILLARREAL, MIKE BALTAZAR, BENNY WAYNE SULLY, KEVIN FAJARDO

DINNER

HOUSE PICKLE PLATE9
CARAMELIZED ONION DIP SWEET POTATO CHIPS12
MATCHBOOK FRIES MALT VINEGAR AIOLI
HOUSE MADE CIABATTA WARM CASTELVETRANO OLIVES, FENNEL CONFIT, FETA
ROASTED ONION SALAD PICKLED ONION, GRILLED CIPOLLINI, MIXED GREENS, LEMON DRESSING, PISTACHIO PURÉE
CRANBERRY BEANS & GRILLED NOPALES TOMATO CHILI BROTH, CILANTRO, CHILI THREADS
GRILLED LITTLE GEMS CHOPPED CITRUS "AGRO DOLCE", PT. REYES BLUE CHEESE, TOASTED BREADCRUMBS
PEAR AND CHICORY SALAD CASTELFRANCO, TREVISO, GRILLED & RAW BARTLETT PEAR, BLUE CHEESE CHIVE DRESSING, BEE POLLEN
BRAISED SAVOY CABBAGE FENNEL YOGURT, LETY'S SALSA MACHA, PICKLED FRESNO, BONITO FLAKES
KIKI'S LAYASH HAMACHI CRUDO, NORI CREAM CHEESE, DAIKON PICKLES, CUCUMBER, MEYER KOSHO PONZU25
CRISPY PORK BELLY MAPLE CARAMEL, MARKET APPLE, SHAVED FENNEL & HERB SALAD, BANYULS VINAIGRETTE23
BUTTERNUT SQUASH RISOTTO CHARRED DELICATA SQUASH, CRISPY SAGE, POMEGRANATE SEEDS, SABA26
THE LINGUA FRANCA BURGER STEMPLE CREEK RANCH GRASS FED BEEF PATTY, PT. REYES "TOMA" CHEESE, BLACK PEPPER AIOLI, BURNT ONION, BLACK GARLIC SHERRY BROWN BUTTER, HOUSE MADE SESAME ENGLISH MUFFIN BUN25 ADD MATCHSTICKS30
PNW SAVORY CLAM FRITES MISO BUTTER LEEKS, SHALLOTS, TUSCAN KALE, MATCHBOOK POTATOES, CREME FRAICHE, OLD BAY & GARLIC AIOLI
ROASTED HALF CHICKEN BUTTERMILK YOGURT MARINADE, GRILLED JIMMY NARDELLO PEPPERS, BLONDE FRISÉE, LEMON POPPY SEED VINAIGRETTE40
BRAISED BEEF CHEEK CREAMY MASCARPONE POLENTA, ALEPPO CHIMICHURRI, ROOT BEER JUS, PEARL ONIONS, FRESH GRATED

KINDLY NO MODIFICATIONS OR TEMPERATURE CHANGES.
WE ARE HAPPY TO SPLIT UP TO THREE CREDIT CARDS PER CHECK

HORSERADISH..