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

DINNER
HOUSE PICKLE PLATE .................................................................9
CARAMELIZED ONION DIP SWEET POTATO CHIPS ......................12
MATCHBOOK FRIES MALT VINEGAR AIOLI ..................................13
HOUSE MADE CIABATTA WARM CASTELVETRANO OLIVES, FENNEL
CONFIT, FETA .................................................................16
ROASTED ONION SALAD PICKLED ONION, GRILLED CIPOLLI, MIXED
GREENS, LEMON DRESSING, PISTACHIO PUREE ..................16
CRANBERRY BEANS & GRILLED NOPALES TOMATO CHILI BROTH,
CILANTRO, CHILI THREADS .............................................16
GRILLED LITTLE GEMS CHOPPED CITRUS “AGRO DOLCE”,
PT. REYES BLUE CHEESE, TOASTED BREADCRUMBS ................17
PEAR AND CHICORY SALAD CASTELFRANCO, TREVISIO, GRILLED & RAW
BARTLETT PEAR, BLUE CHEESE CHIVE DRESSING, BEE POLLEN ....18
BRAISED SAVOY CABBAGE FENNEL YOGURT, LETY'S SALSA MACHA,
PICKLED FRESNO, BONITO FLAKES .......................................18
KIKI’S LAVASH HAMACHI CRUDO, NORI CREAM CHEESE, DAIKON
PICKLES, CUCUMBER, MEYER KOSHO PONZU .........................25
CRISPY PORK BELLY MAPLE CARAMEL, MARKET APPLE, SHAVED
FENNEL & HERB SALAD, BANYULS VINAIGRETTE ....................23
BUTTERNUT SQUASH RISOTTO CHARRED DELICATA SQUASH, CRISPY
SAGE, POMEGRANATE SEEDS, SABA .....................................26
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 BUN ........25
ADD MATCHSTICKS ..........30
PNW SAVORY CLAM FRITES MISO BUTTER LEeks, SHALLOTS, TUSCAN
KALE, MATCHBOOK POTATOES, CREME FRAICHE, OLD BAY & GARLIC
AIOLI .................................................................38
ROASTED HALF CHICKEN BUTTERMILK YOGURT MARINADE, GRILLED
JIMMY NARDELLO PEPPERS, BLONDE FRISÉE, LEMON POPPY SEED
VINAIGRETTE .............................................................40
BRAISED BEEF CHEEK CREAMY MASCARPONE POLENTA, ALEPPO
CHIMICHURRI, ROOT BEER JUS, PEARL ONIONS, FRESH GRATED
HORSERADISH .............................................................52

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

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, STEMPEL 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBorne ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES.