

## CHAMPAGNE + SPARKLING

Conca del Riu Anoia Brut <b>Raventos i Blanc</b> 2021	16/60
Seyssele Méthode Traditionnelle Grand Cru <b>Lambert de Seyssel</b> 2017	19/75
Champagne Blanc de Noirs <b>Moutard</b> "Grand Cuvée" NV	90
Champagne Brut Nature <b>Tarlant</b> "BAM!" NV (2011 Base)	420
Champagne Extra Brut <b>Diebolt-Vallois</b> "Tradition" NV	130
Champagne Brut <b>Roger Barnier</b> NV	120
Columbia Gorge Blancs de Blancs <b>The Missoula Flood</b> "Still Waters"	150
Cremant d'Alsace Brut Rosé <b>Valentine Zusslin</b>	90
Tasmania Brut Rosé <b>Jansz</b> NV	70

## WHITE

Rias Baixas Albariño Blend <b>Santiago Ruiz</b> 2022	16/60
Sancerre <b>Hubert Brochard</b> "Tradition" 2022	80
Douro Rabigato <b>Eremitas</b> "Amon de Kelia" 2021	75
Rias Baixas Albariño <b>Do Ferreira</b> 2019 (375ml)	38
Lanzarote Malvasía Volcánico <b>Los Bermejos</b> "Seco" 2022	65
Swartland White Blend <b>Sadie Family</b> "Palladius" 2020	260
Terra Alta Garnatxa Blanca <b>Casa Mariol</b> 2021	55
Douro Branco <b>Luis Seabra</b> "Xisto Ilimitado" 2021	70
Tasmania Riesling <b>Dr. Edge</b> 2021	70
South Africa Chenin Blanc <b>Cape D'Or</b> 2022	15/55
Sta Rita Hills Chardonnay <b>Justin Willett of Tyler</b> "Blanc de BLC"	17/65
Sicily Fiano <b>Planeta</b> "Cometa" 2021	120
Bierzo Godello <b>Raul Perez</b> "La Del Vivo" 2021	90
Ballard Roussanne/Chardonnay <b>Stolpman</b> "Uni X BLC" 2022	16/60

## ROSÉ + ORANGE

Cotes de Provence Rosé <b>La Fouquette</b> "Cuvée Julian" 2022	15/55
Lanzarote Listan Negro Rosé <b>Los Bermejos</b> 2022	65
California Rosé <b>Matthiasson</b> 2022	60
Provence Tibouren Rosé <b>Château Cibon</b> "Cuvée Marius" 2019	180
Los Olivos Orange <b>Solminer</b> "BLC" 2023	15/55
Santa Barbara Orange <b>Ashkahn</b> "Saffron" 2023	60
Umbria Bianco (skin contact) <b>Paolo Bea</b> "Arboreus" 2015	165

## RED

Rioja Carbonic Tempranillo (chilled) <b>Artuke</b> 2021	15/55
Priorat Grenache <b>Ediciones i-Limitadas</b> "Fils de Vi"	19/75
Madrid Garnacha <b>Bernabeleva</b> "Navaherreros" 2021	60
Santa Barbara County Pinot Noir <b>Sea Creatures</b> 2021	98
Rias Baixas Tinto <b>Manuel Moldes</b> "Acios Mouros" 2020	75
Bierzo Tinto <b>Manuel Moldes</b> "Lentura" 2021	60
Bairrada Baga <b>Filipa Pato</b> "Post Quercus" 2022	70
Los Alamos Mencía <b>Press Gang Cellars</b> "Nolan Vineyard" 2021	55
Santa Barbara Cabernet Franc <b>Two Wolves</b> "Estate Vineyard" 2020	120
Jamuz Tinto <b>Fuentes del Silencio</b> "Las Jaras" 2019	17/65
Santa Ynez Cabernet Franc <b>Carhartt Family Wines</b> "BLC" 2019	18/68
Rioja Reserva <b>Lopez de Heredia</b> "Bosconia" 2011	90
Rioja Reserva <b>Lopez de Heredia</b> "Tondonia" 2011	120
Rioja Grand Reserva <b>El Coto de Rioja</b> "de Imaz" 2016	100

## SHERRY + VERMOUTH

Vermut Negre <b>Casa Mariol</b> 3oz (over ice with citrus & olive)	7
Manzanilla <b>Hidalgo</b> 3oz (on tap)	8

## BEER + CIDER + SAKE

Lager <b>Anchor</b> "Steam Beer" (bottle)	6
Helles Lager <b>Enegren</b> "The Lightest One" (draft)	8
IPA <b>Madewest</b> "Short Lived" (can)	7
Basque Cider <b>Isastegi</b> 330ml (can)	10
Junmai Ginjo <b>Maboroshi</b> "Nakao's Secret" Hiroshima	10/glass
Junmai Ginjo <b>Sankan</b> "Triple Crown" 720ml	75

## ZERO PROOF

Wine Alternative <b>NON</b> "3" Yuzu/Toasted Cinnamon	15/55
NA Beer: Hazy IPA or Guava Sour <b>Sobear</b> (can)	6
Saffron Lemonade <b>Housemade</b>	6
Espresso <b>Coastal Coffee Collective</b> "BLC Blend"	4
Mexican Coke or Sprite Bottle	5
Diet Coke Can	4
Iced Tea	4

# Bar Le Côte

ALL DAY MENU  
BAR LE CÔTE  
2375 ALAMO PINTADO AVE  
LOS OLIVOS, CA 93441

## ON ICE

### OYSTERS

HALF DOZEN 28 ONE DOZEN 56

#### PACIFIC GOLDS

Morro Bay, CA

#### MERE POINT PETITES

Maquoit Bay, ME

### PEEL & EAT SHRIMP

Half Pound. BLC Spice, Cocktail Sauce, Lemon Aioli  
18

### SANTA BARBARA SEA URCHIN

27

### BAR LE CÔTE "ROYAL" CAVIAR

Potato Chips, Sauce Gribiche  
90

## PREPARED

### BOQUERONES

Marinated White Anchovy, Olives,  
Pickled Peppers, Sauce Tonnato  
12

### SAVORY BASQUE CHEESECAKE

BLC "Royal" Caviar, Goat Cheese,  
Shallot Crème Fraîche, Wood Sorrel  
42

### YELLOWTAIL CRUDO

Finley Farms Fennel & Rhubarb, Avocado Purée,  
Santa Agueda Creek Olive Oil  
26

### DAY BOAT SCALLOP CRUDO

Pickled Mighty Cap Mushrooms,  
Crème Fraîche, Dill Pollen  
26

### FINLEY FARMS LETTUCES

Goat Cheese, Pine Nuts, Membrillo Vinaigrette  
14

### B-L-CAESAR

Dressed Finley Farms Little Gems, Aged Manchego,  
Breadcrumbs  
16

### GAMBAS AL AJILLO

Head-On Gulf Shrimp, Fried Garlic, Parsley  
28

### RACHELLE'S SAFFRON BUNS

10  
+ 4 Add Santa Barbara Sea Urchin Butter

### BLC SPICED FRIES

8

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

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## PLATES

### DRY AGED BRANZINO

Mojo Picón, Roasted Sweet Onion, Salsa Verde  
34

### SANTA BARBARA HALIBUT

Tutti Frutti Farms Peas, Chavez Farms Gold  
Potatoes, Mint  
36

### YELLOWTAIL COLLAR

Lemon Caper Crème Fraîche, Fried Garlic, Chives  
30

### LITTLE NECK CLAMS

House Chorizo, Sofrito, Toasted Bolillo  
32

### PAELLA DE MEJILLONES

Hope Ranch Mussels, Bomba Rice, Saffron, Aioli  
34

### DUCK "A LA PLANCHA"

6oz Roasted Pekin Duck Breast, Hazelnut Purée,  
Sherry Agrodolce, Toasted Hazelnuts  
48

## DINNER FOR TWO

### CHEF'S 5 COURSE TASTING MENU

185 (available AFTER 4pm)

## DESSERTS

### OLIVE OIL CAKE

Blood Orange, Buttermilk Crema Batida,  
Toasted Almonds  
10

### DARK CHOCOLATE POT DE CRÈME

Whipped Milk Chocolate, Spiced Chocolate Soil  
10

### VANILLA ICE CREAM

Pedro Ximénez Sherry  
10

## AFTER DINNER

### LATE HARVEST TOKAJI 2018

Royal Tokaji - Hungary  
10

### LBV PORT 2017

Niepoort - Portugal  
12

### CCC "BAR LE COTE" ESPRESSO

4

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**Bar Le Cote is a service included restaurant.** You will see a 20% service charge as a line item on your bill. The entirety of this charge is retained by BLC, of which 100% is distributed to all non-management employees in the form of higher wages and health benefits. We believe this model creates better equality, stability, and constancy for all employees from the kitchen to the dining room. **Gratuity is optional and always appreciated, but is not the main resource for our staff's income.**

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