



EST. 1996

# CREOLA

A NEW ORLEANS BISTRO



**NOW SERVING LUNCH WEDNESDAY - SUNDAYS 11-3PM**

## APPETIZERS

### Crispy Boudin Balls

5 House made Cajun Style Sausage made with Pork Belly, Rice and Chicken Livers, Served with our Remoulade Sauce

11

### Corn Hush Puppies

5 Piece Corn Fritters, Remoulade Sauce

8

Add Crawfish Remoulade + \$5

### Fried Okra

Cornmeal Crusted Flash Fried Okra, served with a side of Remoulade sauce. *Gluten Free*

9

### Oysters Brochettes *Gluten Free*

3 Bacon Wrapped Gulf Oysters served with our Remoulade Sauce

11

### Side of Cornbread

3 Pieces

4

## SOUPS & SALADS

### Cup of Seafood Gumbo

Gulf Shrimp, Lump Louisiana Blue Crab Andouille Sausage, Okra, Jasmine Rice

12

### Cup of Black Eyed Pea, Sweet Potato, Green Bean Soup

*Gluten Free · Vegan*

8

### Roasted Pear Salad

Butter Lettuce, Thyme Roasted Pear, Lavender Vinaigrette, Toasted Pecans.

*Gluten Free, Vegan*

11

Add Goat Cheese+ \$3

## PO'BOY SANDWICHES

*All Po' Boys are dressed with Lettuce, Tomato & Pickles served with a Choice of Red Beans & Rice or Side Salad*

### Fried Cornmeal Catfish

*Remoulade Sauce*

22

### Fried Cornmeal Crusted Gulf Shrimp

*Remoulade Sauce*

20

### Andouille Sausage

*Dijon Mustard, Mayonnaise*

20

### Oyster

*Remoulade Sauce*

21

## ENTREES

### Wild Mushroom Jambalaya \*

Smoked Tofu, Roasted Cauliflower, Sweet Potato, Eggplant Purée, *Gluten Free. Vegan*

24

### Cajun Jambalaya Entree

Blackened Chicken Breast Andouille Sausage, Tasso Ham, Jasmine Rice

*Gluten Free*

25

### Shrimp & Grits \*

Gulf Coast Shrimp, Creole Trinity Jus, Served over Cream Cheese Grits *Gluten Free*

24

### Catfish St. Charles

Bronzed Catfish Filet, Seafood Stuffing (Shrimp, Crawfish & Crab), Jasmine Rice, Creole Meuniere Sauce

27

### Shrimp & Crawfish Étouffée \*

Gulf Shrimp sautéed in a Light Creole Roux, Steamed Jasmine Rice.

26

### Louisiana Catfish Filet \*

Corn Meal Crusted or Blackened Choice of 2 sides

*Gluten Free*

24

### Braised Beef Short Ribs

Boneless Beef Short Ribs braised with Abita Turbo Dog Beer Wild Mushroom/Black Garlic Sauce. Choice of 2 sides

28

### Buttermilk Brined Fried Chicken \*

Choice of Leg & Thigh or Bone-in Breast, Choice of 2 sides

23

### Andouille Sausage \*

Creole Mustard, Choice of 2 sides

20

## SIDES

### Hoppin' John

Classic Rice Preparation with Black Eyed Peas *Gluten Free · Vegan*

5

### Cream Cheese Grits

5

### Cajun Jambalaya

Andouille Sausage, Tasso Ham, Jasmine Rice, Green Onion *Gluten Free*

7

### Collard Greens/Tasso Ham

6

### Red Beans & Rice

Classic Rice Preparation of Light Red Kidney Beans braised in Creole Trinity and Ham Hocks *Gluten Free · Pork*

5

### Green Beans with Shaved Garlic

*Gluten Free · Vegan*

6

### Yukon Gold Mashed Potatoes

Whipped with Butter & Cream

6



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## COLD BEER & CIDER

### Abita Light

Malt Lager, Abita Springs, LA., 4.0% ABV  
8

### Abita Purple Haze

Raspberry Lager, Abita Springs, LA., 4.2% ABV  
8

### Abita Amber

Munich Style Lager, Abita Springs, LA., 4.5% ABV  
8

### Abita Jackamo Juicy IPA

New England IPA, Abita Springs, LA., 6.5% ABV  
8

### Abita Andygator

Helles Doppelbock, Abita Springs, LA., 8% ABV  
8

### Abita Turbo Dog

English Brown Ale, Abita Springs, LA. / 5.6% ABV  
8

### Saison Dupont

Belgian Farmhouse Ale, 375ml / 6.5% ABV  
11

### Erdinger Wiessbier

Non-Alcoholic  
6

### Stem Cider

Off-Dry, Lafayette, CO. / 5.0% ABV  
8

## DESSERT

### Beignets

Served with a side Salted Caramel or Chocolate Sauce  
3 Piece / \$7  
6 Piece / \$12

### New Orleans Bread Pudding

White Chocolate/Frangalico Sauce, Toasted Pecans  
9

### Creole Pecan Pie

Baked with a Layer of Cheesecake  
9

### Organic Hot Tea

Mint/Chamomile/Black/Gunpowder Green Tea/Earl Grey  
5

### CreoLa's Blend Chicory Coffee

5

## NON-ALCOHOLIC

### New Orleans Iced Chicory Coffee

5

### Tropical Breeze

Pineapple/Pink Peppercorn Shrub, Cayenne Pepper,  
Lime Juice, Soda Water  
8

### Abita Root Beer

Sweetened with pure Louisiana Cane Sugar  
6

### Saratoga Sparkling Water, 12oz

3.75

### Mexican Coke

5

### Mexican Sprite

5

### Diet Coke

4

### Iced or Sweet Tea

4

### Vanilla Scented Lemonade

5

### Arnold Palmer

5

## WEEKDAY LUNCH SPECIAL WEDNESDAY – FRIDAY / DINE-IN ONLY

**\$28**

Choice of Black-Eyed Pea, Sweet Potato, Green Bean Soup  
Seafood Gumbo or Pear Salad  
∞

### Any Asterisked \* Entrée

∞

### New Orleans Style Beignet

with Chocolate & Caramel Sauce

Creola San Francisco

900 Stanyan St. San Francisco, 415-260-3143

Public Parking Available Across the street at the Kezar Parking Lot

Creola San Carlos

344 El Camino Real. San Carlos, 650-654-0883

Parking Available on Premise

[www.creolabistro.com](http://www.creolabistro.com)



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### BRUNCH

Saturday & Sundays 11-2pm

#### Liter of Orange Mimosa

\$38

#### Beignets & Coffee

2 Pieces/Freshly Brewed Coffee or Café Au Lait

\$8

#### Wild Mushroom Scramble

Laura Chenel Goat Cheese, Bayou Potatoes, Salad.

\$21

#### Simply Southern

2 Eggs any Style, Cream Cheese Grits

With Andouille Sausage \$20 or Shrimp with Trinity Jus \$24

#### Beef Short Ribs

Boneless Beef Short Ribs braised with Abita Turbo Dog Beer  
Wild Mushroom/Black Garlic Sauce. 2 Eggs any Style.

Bayou Potatoes

28

#### Crab Benedicts

2 Poached Eggs on top Garlic Toast topped with Crab Étouffée  
Served with side of Creola Salad and Bayou Potatoes

28