

# Plan B Restaurant

555 La Sierra Dr 95864-7205 · +19164833000 · Updated: Jan 14, 2026

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## SOUPS 1

|              |               |
|--------------|---------------|
| <b>Soups</b> | <b>\$8.00</b> |
| daily        |               |

## STIX 3

|                               |               |
|-------------------------------|---------------|
| <b>Prawns</b>                 | <b>\$7.50</b> |
| tiger prawns, pancetta, aioli |               |
| <b>Rib-eye</b>                | <b>\$8.25</b> |
| spicy pepper, relish dip      |               |
| <b>Salmon</b>                 | <b>\$7.50</b> |
| filet of salmon, salsa verde  |               |

## TARTELETTES 2

|                                                   |               |
|---------------------------------------------------|---------------|
| <b>Tomato</b>                                     | <b>\$8.00</b> |
| roasted tomato, chèvre, basil                     |               |
| <b>Fennel-Leek</b>                                | <b>\$8.50</b> |
| caramelized onion, fennel, leeks, white anchovies |               |

## CALAMARI 1

|                                    |                |
|------------------------------------|----------------|
| <b>Calamari</b>                    | <b>\$12.50</b> |
| flash-fried calamari, spicy tomato |                |

## SALADS 5

|                                                               |               |
|---------------------------------------------------------------|---------------|
| <b>Caesar</b>                                                 | <b>\$8.00</b> |
| hearts of romaine, parmesan, croutons, anchovies              |               |
| <b>Frisee</b>                                                 | <b>\$9.50</b> |
| bacon, walnuts, oeuf en brique, mustard vinaigrette           |               |
| <b>Butter</b>                                                 | <b>\$8.75</b> |
| walnuts, Roquefort, sun-dried cherries, whole grain Dijonette |               |
| <b>Spinach</b>                                                | <b>\$8.00</b> |
| red onion, bacon, almonds, balsamic                           |               |

|                                  |               |
|----------------------------------|---------------|
| <b>Mâche</b>                     | <b>\$9.25</b> |
| brie, apple, mustard vinaigrette |               |

MUSSELS 6

|                             |  |
|-----------------------------|--|
| <b>Marinière</b>            |  |
| garlic, white wine, parsley |  |

|                                           |  |
|-------------------------------------------|--|
| <b>Provençale</b>                         |  |
| tomato, basil, garlic, herbes de Provence |  |

|                                       |  |
|---------------------------------------|--|
| <b>Coconut</b>                        |  |
| coconut milk, chile, garlic, cilantro |  |

|                                 |  |
|---------------------------------|--|
| <b>Nantaise</b>                 |  |
| butter, shallots, crème fraîche |  |

|                                |  |
|--------------------------------|--|
| <b>Poulette</b>                |  |
| celery, pancetta, thyme, cream |  |

|                                         |  |
|-----------------------------------------|--|
| <b>Epicé</b>                            |  |
| tomato, garlic, piments oiseaux, pastis |  |

BURGER 1

|                                                                      |                |
|----------------------------------------------------------------------|----------------|
| <b>Plan b Burger</b>                                                 | <b>\$14.50</b> |
| wild mushrooms, jambon de Paris, Emmental, butter lettuce, béarnaise |                |

MAINS 4

|                                 |                |
|---------------------------------|----------------|
| <b>Salmon</b>                   | <b>\$23.50</b> |
| grilled filet, provençal butter |                |

|                                         |                |
|-----------------------------------------|----------------|
| <b>Prawns</b>                           | <b>\$24.50</b> |
| garlic, white wine, bisque Marseillaise |                |

|                                              |                |
|----------------------------------------------|----------------|
| <b>Rib-eye</b>                               | <b>\$29.50</b> |
| au poivre, creme deglaze, pommes frites only |                |

|                                       |                |
|---------------------------------------|----------------|
| <b>Chicken</b>                        | <b>\$20.50</b> |
| roasted half chicken, rosemary au jus |                |

SIDES 4

|                    |               |
|--------------------|---------------|
| <b>Ratatouille</b> | <b>\$5.00</b> |
|--------------------|---------------|

|                 |               |
|-----------------|---------------|
| <b>Potatoes</b> | <b>\$5.00</b> |
|-----------------|---------------|

|                   |               |
|-------------------|---------------|
| <b>Vegetables</b> | <b>\$5.00</b> |
|-------------------|---------------|

|                      |               |
|----------------------|---------------|
| <b>Pommes Frites</b> | <b>\$5.00</b> |
|----------------------|---------------|

HOUSE 1

Claude Val, Languedoc, France '16

\$6.50

SAUVIGNON BLANC 4

Chateau Haut Rian, Bordeaux '16

AVAILABLE OPTIONS

\$8.00

\$30.00

Matanzas Creek, Sonoma '17

AVAILABLE OPTIONS

\$10.00

\$39.00

Duckhorn, Napa '15

\$48.00

Lurton, "Les Fumées Blanches, " Réserve, Gascogne '14

\$46.00

CHARDONNAY 5

Domaine de Bernier, Loire, France '16

AVAILABLE OPTIONS

\$8.00

\$30.00

La Crema, Sonoma Coast '15

AVAILABLE OPTIONS

\$11.00

\$42.00

Gregory Graham, Carneros '15

AVAILABLE OPTIONS

\$15.00

\$59.00

Drouhin, Rully, Burgundy '11

\$68.00

Frank Family, Reserve, Carneros '14

\$83.00

PICPOUL 1

Domaine Félines Jourdan, Languedoc, France '15

AVAILABLE OPTIONS

\$9.00

\$35.00

ROSÉ 1

Perrin, Côtes du Rhône, Réserve '16

AVAILABLE OPTIONS

\$8.00

\$30.00

CHAMPAGNE 1

|                                   |                   |                |
|-----------------------------------|-------------------|----------------|
| Canard-Duchêne, Reims, France, NV | AVAILABLE OPTIONS |                |
|                                   |                   | Split: \$32.00 |
|                                   |                   | 750ml: \$62.00 |
|                                   |                   | Rosé: \$78.00  |

PINOT NOIR 11

|                                            |                   |         |
|--------------------------------------------|-------------------|---------|
| Limited Lot, California '15                | AVAILABLE OPTIONS |         |
|                                            |                   | \$10.00 |
|                                            |                   | \$40.00 |
| Calera, Central Coast '15                  |                   | \$54.00 |
| Foxen, Santa Maria valley '15              |                   | \$55.00 |
| Von Holt, Sonoma Coast, Russian River '13  |                   | \$57.00 |
| Champs de Rêves, Anderson Valley '13       |                   | \$59.00 |
| Crosby Roamann, Napa Valley '14            |                   | \$68.00 |
| Alex Gambal, "Deux Papis", Burgundy, 12    |                   | \$71.00 |
| Carneros Hills, Carneros '14               |                   | \$72.00 |
| Crossbarn, Paul Hobbs, Anderson Valley '14 |                   | \$74.00 |
| Holdredge, Massale, Russian River '14      |                   | \$73.00 |
| Talbott, Diamond T Vineyard, Monterey '12  |                   | \$88.00 |

MERLOT 2

|                           |                   |         |
|---------------------------|-------------------|---------|
| Donati, Central Coast '14 | AVAILABLE OPTIONS |         |
|                           |                   | \$9.00  |
|                           |                   | \$35.00 |
| Bremmer Family, Napa '04  |                   | \$65.00 |

PETITE SIRAH 1

|                                |                   |         |
|--------------------------------|-------------------|---------|
| Shannon Ridge, Lake County '16 | AVAILABLE OPTIONS |         |
|                                |                   | \$10.00 |
|                                |                   | \$39.00 |

CABERNET 13

|                                     |                   |         |
|-------------------------------------|-------------------|---------|
| Limited Lot, Napa '12               |                   | \$35.00 |
| Rudy, Von Strasser, North Coast '15 | AVAILABLE OPTIONS |         |
|                                     |                   | \$12.00 |
|                                     |                   | \$48.00 |

|                                                  |          |
|--------------------------------------------------|----------|
| Marie de Beauregard, Chinon, Loire '14           | \$56.00  |
| Crosby Roamann, Mt. Veeder, Napa '11             | \$70.00  |
| Von Strasser, Diamond Mountain, Napa '13         | \$73.00  |
| Trefethen, Oak Knoll, Napa '14                   | \$74.00  |
| Adaptation, Odette Estate, Napa '13              | \$82.00  |
| Waterstone, Napa '13                             | \$86.00  |
| Ladera, Howell Mountain - Stile Blocks, Napa '11 | \$88.00  |
| Laird Family Estate, Napa '12                    | \$89.00  |
| Montagna, Tre Vigneti, Napa '11                  | \$92.00  |
| Kenefick Ranch, Chris's Cuvee, Napa '11          | \$97.00  |
| Spoto, Napa, Reserve '13                         | \$134.00 |

ZINFANDEL 3

|                                         |                   |
|-----------------------------------------|-------------------|
| Duckhorn Decoy, Sonoma '16              | AVAILABLE OPTIONS |
|                                         | \$10.00           |
|                                         | \$39.00           |
| Dry Creek, Old Vine, Sonoma '14         | \$52.00           |
| Turley, Fredericks Vineyard, Sonoma '15 | \$79.00           |

BLENDS 5

|                                                 |                   |
|-------------------------------------------------|-------------------|
| Perrin, Côtes du Rhône, Réserve '15             | AVAILABLE OPTIONS |
|                                                 | \$8.00            |
|                                                 | \$32.00           |
| Ramey, Claret, Napa '12                         | \$72.00           |
| Laffitte Laujac, Médoc, Bordeaux '11            | \$73.00           |
| Léon Perdigal, Réserve, Châteauneuf-du-Pape '13 | \$78.00           |
| Spoto, Cuvée Pamela, Oakville, Napa '14         | \$93.00           |

BEER 9

|                                            |        |
|--------------------------------------------|--------|
| Kronenbourg 1664, France Draught           | \$6.00 |
| Unibroue, Maudite, Quebec Amber 8% Draught | \$7.50 |
| Beck's Non-alcoholic                       | \$5.50 |

|                                        |  |                          |
|----------------------------------------|--|--------------------------|
| <b>Badoit France - Sparkling Water</b> |  | <b>AVAILABLE OPTIONS</b> |
|                                        |  | 330ml: \$4.00            |
|                                        |  | 750 ml: \$7.00           |
| <b>Soda - Iced Tea - Coffee - Tea</b>  |  | <b>\$3.00</b>            |
| <b>Lemonade</b>                        |  | <b>\$3.00</b>            |
| <b>Espresso</b>                        |  | <b>\$3.00</b>            |
| <b>Cappuccino</b>                      |  | <b>\$3.50</b>            |
| <b>Latte</b>                           |  | <b>\$3.75</b>            |

COCKTAILS 5

|                                                                                |
|--------------------------------------------------------------------------------|
| <b>Plan B Cocktail</b>                                                         |
| brandy, triple sec, amaretto, sweet & sour                                     |
| <b>Pb Manhattan</b>                                                            |
| bourbon, amaretto, sweet vermouth, bitters                                     |
| <b>Etre de Saison</b>                                                          |
| vodka, cranberry, triple sec, fresh lime juice, seasonal fruit, french bubbles |
| <b>French 75</b>                                                               |
| gin, simple syrup, fresh lemon juice, french bubbles                           |
| <b>Gimlet</b>                                                                  |
| gin, lime juice                                                                |

BIÈRE 3

|                                                 |
|-------------------------------------------------|
| <b>1664 - Kronenbourg</b>                       |
| crisp and refreshing pale lager from France     |
| <b>La Maudite - Unibroue</b>                    |
| robust maltiness balanced by a crisp hop finish |
| <b>Rotating Taps</b>                            |
| ask your server about our current rotating taps |

DESSERT 4

|                                                          |
|----------------------------------------------------------|
| <b>Chocolate Fondant</b>                                 |
| chocolate lava cake, vanilla bean gelato                 |
| <b>Cheesecake</b>                                        |
| new york style cheesecake, house made raspberry puree    |
| <b>Fruit Tartelette</b>                                  |
| seasonal fruit, pastry cream, house made raspberry puree |

**Crème Brûlée**

vanilla bean custard, caramelized sugar

**CAFÉ** 3

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**Café Calvados**

shot of espresso, shot of calvados

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**Café Cognac**

moschetti coffee, shot of remy martin

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**Irish Café**

moschetti coffee, shot of irish whiskey, irish cream

**PORTO** 1

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**Porto**

ask your server about our selection of port and port-style wines