

BEVERLY BAR

Est. 2023

We take pride in our commitment to high quality and freshness. Every dish on our menu is prepared from scratch, using only the highest quality ingredients available. Enjoy the difference in every bite.

APPETIZERS

AVOCADO HUMMUS - House made za'atar flatbread, heirloom crudités (V/GFO) **18**

ROASTED SHISHITO PEPPERS - Tajin, roasted pepitas, lime juice (V/GF) **17**

BURRATA - Blistered tomatoes, ciabatta toast, balsamic glaze, basil oil, micro basil & edible flowers (VG) **26**

SPICY TUNA & CRISPY RICE - Truffle avocado puree, house made crispy rice and fresh tuna (GF) **26**

TUNA TARTARE - Avocado, fresh tuna, shallots, cucumber, chives, crispy wontons, spicy mayo, sesame ponzu (GFO) **27**

TUNA & SALMON CUCUMBER ROLLS - Cucumber roll filled with avocado, spicy tuna & spicy salmon (GF) **24**

GARLIC FRIES - House made garlic confit, fresh parsley, maldon salt (V/GF) **9**

TRUFFLE PARMESAN FRIES - Black truffle, garlic confit, maldon salt, pecorino toscano (VG/VO/GF) **15**

CRISPY GOLDEN ONION RINGS - Beer-battered giant onion rings served with BBQ sauce (VG) **13**

HAMACHI CRUDO - Yuzu sesame ponzu, jalapeño, cilantro and smoked salt (GF) **27**

SALMON CRUDO - Salmon crudo, spicy scallion sauce and crispy carrots **27**

ROCK SHRIMP TEMPURA - Panko-battered rock shrimp, yuzu firecracker sauce **28**

SALADS

Add a protein: Mary's Organic Chicken 9 / USDA Prime Steak 13 / Seared Icelandic Salmon 12 / Wild Caught Tiger Shrimp 12

THE BEVERLY CHOPPED SALAD
Iceberg lettuce, wagyu beef salami, crunchy chickpeas, sliced avocado, shallots, provolone cheese, baby tomatoes, cucumber, dijon vinaigrette (VGO/GF/VO) **26**

CHEF'S STRAWBERRY SALAD
Baby mix greens, fresh strawberries, candied walnuts, fennel, apple, dried cranberries, goat cheese, vinaigrette (VG/VO/GF) **27**

BURRATA & WATERMELON SALAD
Italian burrata, arugula, watermelon, almonds, cucumbers, white quinoa, shallots, balsamic glaze, pickled golden raisins, white balsamic vinaigrette (VG/VO/GF) **29**

CLASSIC CAESAR SALAD
Organic green and red romaine, rustic croutons, parmesan & pecorino cheese, house Caesar dressing (GFO) **23**

BIG PLATES

THE BEVERLY BURGER
8-oz prime blend, American cheese, love sauce, lettuce, tomato, house pickles, with French fries (VO) **26**
[Rabbi's Daughter kosher +5 | Fried egg +2 | Vegan +3]

BAJA SHRIMP TACOS
Choice of beer battered or grilled black tiger shrimp, avocado slaw and chipotle crema, micro cilantro, serrano peppers, on blue corn tortillas **27**

STEAK SANDWICH
Prime skirt steak, truffled arugula, provolone cheese, fried onions & black truffle aioli, with French fries **32**

CRISPY CHICKEN SANDWICH
Mary's organic chicken, toasted bun, avocado, onion aioli, coleslaw, tomatoes, pickles, with French fries **25**
[Make it spicy with our sriracha glaze +2]

STEAK TACOS
Marinated steak, grilled fajita veggies, handmade guacamole and jalapeño crema, micro cilantro and serrano peppers (GFO) **29**
[Also available with salmon or chicken]

SESAME BBQ SALMON
Seared salmon served with sweet sesame BBQ, fresh greens salad with feta cheese (GFO) **34**

PIZZA

ORIGINAL MARGHERITA
San Marzano tomatoes, fresh basil, buffalo mozzarella, pecorino (VG) **22**

WAGYU BEEF PEPPERONI
Spicy marinara, mozzarella, wagyu pepperoni and hot honey **29**

BIANCA
Creamy ricotta, fresh spinach, parmesan-garlic cream sauce (VG) **24**

WILD MUSHROOM & TRUFFLE
Roasted wild mushrooms, aged gruyere, freshly shaved black summer truffle (VG) **28**

BURRATA, ARUGULA & TRUFFLE
Truffled arugula, Italian burrata, fresh black truffle, balsamic glaze (VG) **29**

DESSERTS

CHOCOLATE CHIP COOKIES
Freshly baked chocolate chunk cookies **15**

CHEF'S BERRY SUNDAE
Italian strawberry gelato, red wine and wild berry compote, whipped cream, fresh berries, balsamic glaze, pistachio, wafers and 24k gold **14**

COOKIE BUTTER CHEESECAKE
Topped with Biscoff cookie butter, cinnamon cookie cream & 24k gold **16**

WARM BUTTER CAKE
Served with French vanilla bean ice cream, whipped cream & goat milk caramel **18**
Bake time 45 min, please order ahead.

V- vegan (VO - vegan option), VG - vegetarian (VGO - vegetarian option), GF - gluten free (GFO - gluten free option)

Consuming raw or undercooked meat or seafood may cause food borne illness 20% gratuity will be included for parties of 6 or more

Executive Chef Nestor Fuentes

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CRAFT COCKTAILS



SHAMELESS FLIRT - Jaja reposado tequila, lime, combier, chili agave, serrano, tajin **18**



THE CAT'S MEOW - A twist on the classic sangria red wine, brandy, citrus, pomegranate **17 | 55 CARAFE**



CALL ME AMARO - Lavender, peach, rose infused Bacardi rum, Montenegro amaro, lemon **20**



SOMERVILLE SMOKESHOW - Siete misterios mezcal, drambuie, lime, agave, angostura bitters **18**



MAI OH MAI - Argonaut Saloon Strength brandy, orange curaçao, lemon, orgeat **20**



LEGALITY - A twist on the classic paloma with illegal añejo mezcal, lime, house chili agave, grapefruit soda **21**



CHOCOLATE MARTINI - Tito's vodka, licor 43, chocolate-infused oat milk **18**



LIGHT DRIZZLE - Dashwood Sauvignon Blanc, apricot brandy, orange, Blanc de Blanc **19**



LA SANDIA - Siete Misterios mezcal, watermelon, lime, chile agave, grenadine, tajin **21**



ITALIAN STALLION - Grape sous-vide jaja reposado tequila & Dola Dira Aperitivo, lemon, soda **19**



DERBY DAZE - Elijah Craig bourbon, lavender, mint, lemon, ginger beer **19**



SUMMER BREEZE - Cherry apple blossom tea-infused Tito's vodka, Luxardo Maraschino liqueur, St. Germain Elderflower liqueur **21**



ESPRESSO MARTINI - Jaja reposado tequila, licor 43, chilled La Colombe espresso **20**



MR. BEVERLY'S MARTINI - Saffron infused Grey Goose, 24k gold **49**

WHITE, ROSÉ & BUBBLES

PINOT GRIGIO | Il Mazzo - Friuli, IT **13 | 56**

SAUVIGNON BLANC | Dashwood - Marlborough, NZ **13 | 56**

CHABLIS | Drouhin Vaudon - Burgundy, FR **21 | 86**

CHARDONNAY | Chalk Hill - Russian River, CA **14 | 60**

CHARDONNAY | Far niente - Napa Valley, CA **185 BTL**

ROSÉ | Whispering Angel - Cotes de Provence, FR **15 | 62**

BLANC DE BLANCS | Varichon & Clerc "Privilege"

- Savoie, FR **12 | 50**

PROSECCO | Mionetto "Valdoviadene" - Prosecco, IT **12 | 50**

SPARKLING ROSE | Unshackled - Napa Valley, CA **18 | 76**

CHAMPAGNE | Nicolas Feuillatte - Champagne, FR **16 | 70**

CHAMPAGNE | Veuve Clicquot - Champagne, FR **135 BTL**

RED WINE

PINOT NOIR | Davis Bynum - Russian river, CA **17 | 72**

PINOT NOIR | Enroute - Russian river, CA **25 | 102**

BORDEAUX BLEND | B&G - Château Magnol, FR **17 | 70**

RED BLEND [Zinfandel, Cabernet, Petite Syrah] | Prisoner - Napa, CA **22 | 90**

CABERNET SAUVIGNON | Serial - Paso Robles, CA **16 | 68**

CABERNET BLEND | Rèmole Toscana - Tuscany, IT **15**

BEER

DRAFT

PERONI **11**

CHIMAY **13**

GUINNESS **12**

ASAHI **10**

ALMANAC LOVE HAZY IPA **11**

SEASONAL DRAFT **12**

BOTTLES

DOWNTOWN BROWN **8**

SCRIMSHAW PILSNER **9**

MENABREA AMBER **10**

DELIRIUM TREMENS **12**

SEASONAL CIDER **12**

OLD RASPUTIN STOUT **12**

BEVERAGES

proudly serving **La COLOMBE**
COFFEE ROASTERS

AMERICANO **6**

CAPUCCINO **7**

LATTE **7**

ESPRESSO **5**

LOFT 35 TEA **8**

FRESH ORANGE JUICE **8**

PRESSED GREEN JUICE **10**

MEXICAN COKE **7**

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