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# BEVERLY BAR

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Est. 2023

**AVOCADO HUMMUS** - house made flatbread, heirloom crudités, za'atar spice (V/GFO) **15**

**ROASTED SHISHITO PEPPERS** - tajin, toasted pepitas, lime (V/GF) **14**

**BURRATA** - blistered tomatoes, rustic toast, sweet balsamic, EVOO, basil (VG) **21**

**GARLIC HERB FRIES** - garlic confit, fresh parsley (V/GF) **9**

**TRUFFLE PARMESAN FRIES** - black truffle, garlic confit, 18-month parmesan (VG/VO/GF) **14**

**SPICY TUNA & CRISPY RICE** - truffle avocado, toasted sesame, tamari (GF) **25**  
*{add fresh black truffle +15}*

**TUNA TARTARE** - smashed avocado, crispy wonton, spicy mayo, soy vinaigrette (GFO) **25**

**HAMACHI CRUDO** - citrus ponzu, red jalapeño, cilantro, smoked salt (GF) **25**

**BEVERLY BAR CHOPPED SALAD** - wagyu salami, market greens, crispy chickpeas, avocado, provolone, tomato, cucumber, dijon vinaigrette (VGO/GF) **26**

add: mary's organic chicken 8 / steak 12 / seared salmon 10 / tiger shrimp 12

**SUMMER PEACHES & BURRATA SALAD** - mixed market greens, pistachio, tomato, red onion, D.O.P. balsamic dressing (VG/VO/GF) **25**

add: mary's organic chicken 8 / steak 12 / seared salmon 10 / tiger shrimp 12

**CLASSIC CAESAR SALAD** - whole leaf romaine, rustic croutons, parmesan & pecorino (GFO) **21**

add: mary's organic chicken 8 / steak 12 / seared salmon 10 / tiger shrimp 12

**BAJA SHRIMP TACOS** - beer battered tiger shrimp, avocado slaw, chipotle lime crema **24**

**STEAK TACOS** - 24-hour-marinated NY steak, guacamole, grilled vegetables, jalapeño crema **28**

**THE BEVERLY BURGER** - 8-oz prime blend, american cheese, love sauce, lettuce, tomato, house pickles, french fries *{sub rabbi's daughter kosher ground beef +6 / add egg +2}* **24**

**CRISPY CHICKEN SANDWICH** - toasted challah bun, avocado, onion aioli, coleslaw, vine ripe tomato, french fries *{add honey sriracha glaze +2}* **23**

**BBQ SCOTTISH SALMON** - sweet soy BBQ sauce, cucumber herb salad, feta (GF) **33**

**SEARED BRANZINO** - chef's selection of seasonal vegetables (GF) **36**

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## BEVERLY PIZZA

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\*\* dine in or boxed to go \*\*

**MARGHERITA** - basil, buffalo mozzarella (VG) **19**

**BLACK TRUFFLE** - roasted mushrooms, truffle 18-month gruyere (VG) **26**

**TRUFFLE & BURRATA** - capicola, black truffle, san marzano tomatoes, wild arugula **30**

**WAGYU BEEF PEPPERONI** - calabrian chili hot honey **28**

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## DESSERT

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**WARM BUTTER CAKE** - vanilla bean ice cream, salted caramel (VG) **12**

**SALTED CARAMEL BUDINO** - whipped crème fraîche, toasted nut crumble (VG/ GF) **12**

**CAMPFIRE 90210** - deconstructed s'mores **12**

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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 foodborne illness\**

*20% gratuity will be included for parties of 6 or more*

# BEVERLY BAR

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## CRAFT COCKTAILS

**SHAMELESS FLIRT** - jaja reposado tequila, lime, combier, chili agave, serrano, tajin **17**

**THE CAT'S MEOW** - "classic sangria" red wine, brandy, citrus, pomegranate, fresh fruit **15 | 50 CARAFE**

**CALL ME AMARO** - lavender, peach, rose tea-infused bacardi, montenegro amaro, lemon **18**

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

**THE BRADLEY** - prairie gin, st. germain, lime, blueberry jam **18**

**PUCKER UP** - siete misterios mezcal, jaja reposado tequila, hibiscus, grapefruit, lime **17**

**DORIAN GRAY** - barsol pisco, crème de violet, lavender, lemon, aquafaba **16**

**ISLAND HONEY** - barr hill tom cat barrel-rested gin, fernet, orgeat, lemon, pineapple, peychaud **18**

**LAVENDER HAZE** - elijah craig bourbon, cynar, lemon, lavender **18**

**JAMAICAN ME CRAZY** - raspberry hibiscus tea-infused tito's, st. germain, lemon, honey, ginger **17**

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

**ESPRESSO MARTINI** - jaja reposado tequila, licor 43, chilled espresso **17**

## WHITE, ROSÉ & BUBBLES

**PINOT GRIGIO IL MASSO** - FRIULI **13 | 56**

**VEUVE DU VERNAY NATURAL VEGAN** - FRANCE **12 | 50**

**SAUVIGNON BLANC DASHWOOD** - NEW ZEALAND **13 | 56**

**PROSECCO MIONETTO "VALDOBBIADENE"** **12 | 50**

**CHABLIS DROUHIN VAUDON** - VAUVILLIEN **21 | 86**

**SPARKLING ROSE UNSHACKLED** - CALIFORNIA **18 | 76**

**CHARDONNAY CHALK HILL** - RUSSIAN RIVER **14 | 60**

**CHAMPAGNE NICOLAS FEUILLATTE** - FRANCE **16 | 70**

**CHARDONNAY FAR NIENTE** - NAPA **185 BTL**

**CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL** - FRANCE **135 BTL**

**ROSÉ WHISPERING ANGEL** - FRANCE **15 | 62**

## RED WINE

**PINOT NOIR DAVIS BYNUM** - RUSSIAN RIVER **17 | 72**

**CABERNET SAUVIGNON BLEND PRISONER** - NAPA **22 | 90**

**PINOT NOIR ENROUTE** - RUSSIAN RIVER **25 | 102**

**CABERNET SAUVIGNON SERIAL** - PASO ROBLES **16 | 68**

**SYRAH CHARLES SMITH "BOOM BOOM"** - USA **43 BTL**

**CABERNET SAUVIGNON SIMI** - ALEXANDER VALLEY **18 | 74**

**BORDEAUX BLEND B&G CHATEAU MAGNOL** - FRANCE **17 | 70**

## BEER

### DRAFT

**PERONI 10**

**CHIMAY 12**

**GUINNESS 10**

**ASAHI 9**

**LAGUNITAS IPA 10**

**ALMANAC LOVE HAZY IPA 10**

### BOTTLES

**LOST COAST DOWNTOWN BROWN 7**

**NORTH COAST SCRIMSHAW PILSNER 8**

**MENABREA AMBER 9**