

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) **17**

ROASTED SHISHITO PEPPERS - Tajin, roasted pepitas, lime juice (V/GF) **16**

BURRATA - Blistered tomatoes, ciabatta toast, balsamic glaze, basil oil, micro basil & edible flowers (VG) **25**

SPICY TUNA & CRISPY RICE - Truffle avocado puree, house made crispy rice and fresh tuna (GF) **25**

TUNA TARTARE - Avocado, fresh tuna, shallots, cucumber, chives, crispy wonton, spicy mayo, sesame ponzu (GFO) **26**

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) **14**

CRISPY GOLDEN ONION RINGS - Beer-battered giant onion rings served with BBQ sauce (VG) **12**

HAMACHI CRUDO - Yuzu sesame ponzu, red jalapeño, cilantro, smoked salt (GF) **26**

ROCK SHRIMP TEMPURA - Panko-battered rock shrimp, yuzu firecracker sauce **27**

SALADS

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

CHOPPED SALAD

Wagyu salami, iceberg lettuce, crispy chickpeas, avocado, shallots, provolone, tomato, cucumber, dijon vinaigrette (VGO/GF/VO) **26**

FIG AND FARRO SALAD

Mixed market greens, dried figs, farro, carrots, pistachios, fennel, shallots, grapes, goat cheese, balsamic vinaigrette (VG/VO/GF) **26**

BURRATA & WATERMELON SALAD

Italian burrata, arugula, watermelon, almonds, cucumbers, white quinoa, shallots, balsamic glaze, pickled golden raisins, white balsamic vinaigrette (VG/VO/GF) **28**

CLASSIC CAESAR SALAD

Organic green and red romaine, rustic croutons, parmesan & pecorino cheese, house Caesar dressing (GFO) **22**

BIG PLATES

THE BEVERLY BURGER

8-oz prime blend, American cheese, love sauce, lettuce, tomato, house pickles, with French fries (VO) **25**
[Rabbi's Daughter kosher +6 | Fried egg +2 | Vegan +4]

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 **26**

STEAK SANDWICH

Prime skirt steak, truffled arugula, provolone cheese, fried onions & black truffle aioli, with French fries **28**

CRISPY CHICKEN SANDWICH

Mary's organic chicken, toasted bun, avocado, onion aioli, coleslaw, tomatoes, pickles, with French fries **24**
[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) **28**
[Also available with salmon or chicken]

SESAME BBQ SALMON

Seared salmon served with sweet sesame BBQ, fresh greens salad with feta cheese (GFO) **33**

PIZZA

ORIGINAL MARGHERITA

San Marzano tomatoes, fresh basil, buffalo mozzarella, pecorino (VG) **19**

WAGYU BEEF PEPPERONI

Spicy marinara, mozzarella, wagyu pepperoni and hot honey **28**

BIANCA

Creamy ricotta, fresh spinach, parmesan-garlic cream sauce (VG) **22**

WILD MUSHROOM & TRUFFLE

Roasted wild mushrooms, aged gruyere, fresh black truffle (VG) **26**

BURRATA, ARUGULA & TRUFFLE

Truffled arugula, Italian burrata, fresh black truffle, balsamic glaze (VG) **26**

DESSERTS

FRESHLY BAKED BUTTER CAKE

Served with French vanilla bean ice cream, whipped cream & goat milk caramel **16**
Bake time 45 min, please order ahead.

JUSTINE'S BROWNIE A LA MODE

House made brownie served with French vanilla bean ice cream, whipped cream & chocolate chips **14**

CHEF'S CHOCOLATE SUNDAE

French vanilla bean ice cream, hard chocolate coating, whipped cream, glazed walnuts & chocolate pirouettes (GFO) **12**

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

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CRAFT COCKTAILS



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



THE CAT'S MEOW - "classic sangria" red wine, brandy, citrus, pomegranate, fall spices **17 | 55 CARAFE**



THE GOOD AND PLENTY - flor de caña rum, lemon, pomegranate syrup, pernod **19**



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



JALISCO CHAI - siete misterios mezcal, lemon, amaretto, chai maple syrup **19**



BURNING PASSION - cinnamon passionfruit tea-infused jaja reposado tequila, lime, chili agave **20**



CREAMSICLE 75 - orange creamsicle black tea-infused barr hill gin, lemon, unshackled sparkling rosé **21**



METROPOLITAN - lemon, rosemary, and nutmeg-infused tito's vodka, combier, cranberry, lime **19**



LADY MARMALADE - glenlivet 12 scotch, orange marmalade, lemon **18**



FUZZY SLIPPER - Elijah Craig bourbon, flor de caña rum, fall spice syrup, luxardo, house made cranberry-apple butter, lemon **19**



SPELLBOUND - elijah craig bourbon, amaro montenegro, fall spice syrup, angostura and black walnut bitters, applewood smoke **20**



TOD HOTTY - elijah craig bourbon, ginger honey syrup, lemon, cinnamon stick **19**



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



ESPRESSO MARTINI - jaja reposado tequila, licor 43, chilled espresso **20**

WHITE, ROSÉ & BUBBLES

PINOT GRIGIO | Il Masso - 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 Baynum - 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**

BEER

DRAFT

PERONI **10**

CHIMAY **12**

GUINNESS **10**

ASAHI **9**

LAGUNITAS IPA **10**

ALMANAC LOVE HAZY IPA **10**

BOTTLES

DOWNTOWN BROWN **7**

SCRIMSHAW PILSNER **8**

MENABREA AMBER **9**

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

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ROASTED SHISHITO PEPPERS - Tajin, roasted pepitas, lime juice (V/GF) **16**

BURRATA - Blistered tomatoes, rustic toast, sweet balsamic, EVOO, fresh basil (VG) **25**

SPICY TUNA & CRISPY RICE - Truffle avocado, toasted sesame, tamari (GF) **25**

TUNA TARTARE - Smashed avocado, crispy wonton, spicy mayo, soy vinaigrette (GFO) **26**

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

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

CRISPY GOLDEN ONION RINGS - Beer battered giant onion rings (VG) **12**

HAMACHI CRUDO - Citrus ponzu, red jalapeño, cilantro, smoked salt (GF) **26**

ROCK SHRIMP TEMPURA - Tempura battered, panko, rock shrimp, yuzu firecracker sauce **27**

SUSHI

BEVERLY ROLL

wagyu salami, market greens, crispy chickpeas **26**

SHRIMP TEMPURA ROLL

wagyu salami, market greens, crispy chickpeas **26**

CALIFORNIA ROLL

wagyu salami, market greens, crispy chickpeas **26**

RAINBOW ROLL

wagyu salami, market greens, crispy chickpeas **26**

SPICY TUNA ROLL

wagyu salami, market greens, crispy chickpeas **26**

YELLOW TAIL ROLL

Trio of single filling rolls, featuring salmon, yellowtail & tuna **26**

SALADS

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

CHOPPED SALAD

Wagyu salami, iceberg lettuce, crispy chickpeas, avocado, shallots, provolone, tomato, cucumber, dijon vinaigrette (VGO/GF) **26**

FIG AND FARRO SALAD

Mixed market greens, dried figs, farro, carrots, pistachio, fennel, shallots, grapes, goat cheese, and balsamic dressing (VG/VO/GF) **26**

BURRATA & WATERMELON SALAD

Mixed market greens, pear, pecans, dried cranberries, italian burrata, maple-mustard vinaigrette (VG/VO/GF) **26**

CLASSIC CAESAR SALAD

Organic green and red romaine, rustic croutons, parmesan & pecorino cheese, house Caesar dressing (GFO) **22**

ENTREES

BAJA SHRIMP TACOS

Beer battered or grilled tiger shrimp, avocado slaw, chipotle-lime crema, cilantro & serrano peppers, served on blue corn or flour tortillas **26**

THE BEVERLY BURGER

8-oz prime blend, American cheese, beverly love sauce, lettuce, tomato, house pickles, French fries **25**
[Rabbi's daughter kosher +6 | Fried egg +2 | Vegan +4]

STEAK SANDWICH

Prime skirt steak, truffled arugula, provolone cheese, fried onions & black truffle aioli, served with French fries and our house truffle ketchup [fried egg +2] **28**

CHEF'S TRUFFLE STEAK FRITES

12 oz prime skirt steak topped with chef's truffle-black pepper butter & served with truffle fries **43**

STEAK TACOS

Mixed market greens, golden figs, farro, carrots, pistachio, fennel, shallots, grapes, goat cheese & balsamic dressing (VG/VO/GF) **28**

CRISPY CHICKEN SANDWICH

Mary's organic chicken, toasted bun, avocado, onion aioli, coleslaw, vine ripe tomato pickles & french fries [Make it spicy with our sriracha glaze +2] **24**

THE VEGAN SMASH BURGER

Plant-based black sheep patty, grilled onions, FYH vegan cheese, pickles, ketchup, mustard, vegan brioche bun, french fries (V) **26**

WINTER SALMON

Seared Norwegian salmon served with roasted garlic potato puree, beurre blanc, broccolini & carrots **33**

PIZZA

ORIGINAL MARGHERITA

San Marzano tomatoes, fresh basil, buffalo mozzarella, pecorino (VG) **19**

WILD MUSHROOM & TRUFFLE

Roasted wild mushrooms, aged gruyere, fresh black truffle (VG) **25**

WAGYU BEEF PEPPERONI

Spicy marinara, mozzarella, wagyu pepperoni and hot honey **26**

BURRATA, ARUGULA & TRUFFLE

Truffled Arugula, imported burrata, fresh black truffle, balsamic glaze **26**

BIANCA

Creamy ricotta, fresh spinach, parmesan-garlic cream sauce **22**

CACCIO E PEPE

Mozzarella, pecorino, toasted black pepper and ricotta cream **22**

DESSERTS

FRESHLY BAKED BUTTER CAKE

Served with French vanilla bean ice cream, whipped cream & goat milk caramel **16**

JUSTINE'S BROWNIE ALA MODE

Served with French vanilla bean ice cream, whipped cream & chocolate drizzle **14**

CHEF'S CHOCOLATE SUNDAE

French Vanilla bean ice cream with chocolate coating, whipped cream & glazed walnuts **12**

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THE GOOD AND PLENTY - flor de caña rum, lemon, pomegranate syrup, pernod **19**



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



JALISCO CHAI - siete misterios mezcal, lemon, amaretto, chai maple syrup **19**



BURNING PASSION - cinnamon passionfruit tea infused jaja reposado tequila, lime, chili agave **20**



CREAMSICLE 75 - orange creamsicle black tea infused barr hill gin, lemon, unshackled sparkling rosé **21**



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FUZZY SLIPPER - elijah craig bourbon, flor de caña rum, fall spice syrup, luxardo, housemade apple butter, lemon **19**



SPELLBOUND - elijah craig bourbon, amaro montenegro, fall spice, angostura and black walnut bitters, applewood smoke **20**



TOD HOTTY - elijah craig bourbon, ginger honey syrup, lemon, cinnamon stick **19**



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



ESPRESSO MARTINI - jaja reposado tequila, licor 43, chilled espresso **20**

WHITE, ROSÉ & BUBBLES

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

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

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

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

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

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

BLANC DE BLANCS VARICHON & CLERC PRIVILEGE **12 | 50**

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

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

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

CHAMPAGNE VEUVE CLICQUOT - FRANCE **135 BTL**

RED WINE

PINOT NOIR DAVIS BAYNUM - Russian river, CA **17 | 72**

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

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

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

CABERNET SAUVIGNON PRISONER - Napa, CA **22 | 90**

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

CABERNET SAUVIGNON SIMI - Alexander valley, CA **16 | 68**

PINOT NOIR TALBOT - Sleepy hollow, Monterey, CA **17 | 70**

BEER

PERONI **10**

CHIMAY **12**

GUINNESS **10**

ASAHI **9**

LAGUNITAS IPA **10**

ALMANAC LOVE HAZY IPA **10**

LOST COAST DOWNTOWN
BROWN **7**

NORTH COAST SCRIMSHAW
PILSNER **8**

MENABREA AMBER **9**

DRINKS

PERONI **10**

CHIMAY **12**

GUINNESS **10**

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APPS

AVOCADO HUMMUS - house made flatbread, heirloom crudités, za'atar spice (V/GFO) **17**

ROASTED SHISHITO PEPPERS - tajin, toasted pepitas, lime (V/GF) **16**

BURRATA - blistered tomatoes, rustic toast, sweet balsamic, EVOO, fresh basil (VG) **25**

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

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

CRISPY GOLDEN ONION RINGS - beer battered giant onion rings (VG) **12**

SUSHI

SPICY TUNA & CRISPY RICE - truffle avocado, toasted sesame, tamari (GF) **25**
{add fresh black truffle +10}

TUNA TARTARE - smashed avocado, crispy wonton, spicy mayo, soy vinaigrette (GFO) **26**

HAMACHI CRUDO - citrus ponzu, red jalapeño, cilantro, smoked salt (GF) **26**

ROCK SHRIMP TEMPURA - tempura battered rock shrimp, yuzu firecracker sauce **27**

SALADS

BEVERLY BAR CHOPPED SALAD - wagyu salami, market greens, crispy chickpeas, avocado, provolone, tomato, cucumber, dijon vinaigrette (VGO/GF) **26**
add: mary's organic chicken 9 / USDA Prime steak 13 / seared salmon 13 / tiger shrimp 12

FIG AND FARRO SALAD - mixed market greens, golden figs, farro, carrots, pistachio, fennel, shallots, grapes, goat cheese, and balsamic dressing (VG/VO/GF) **26**
add: mary's organic chicken 9 / USDA Prime steak 13 / seared salmon 13 / tiger shrimp 12

CLASSIC CAESAR SALAD - whole leaf romaine, rustic croutons, parmesan & pecorino (GFO) **22**
add: mary's organic chicken 9 / USDA Prime steak 13 / seared salmon 13 / tiger shrimp 12

ENTREES

BAJA SHRIMP TACOS - beer battered or grilled tiger shrimp, avocado slaw, chipotle lime crema
on blue corn tortillas **26**

STEAK TACOS - marinated prime steak, guacamole, grilled peppers & onions, jalapeño crema
on flour tortillas (GFO) **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} **25**

THE VEGAN SMASH BURGER - plant-based black sheep patty, grilled onions, FYH vegan cheese, pickles, ketchup, mustard, vegan brioche bun, french fries (V) **26**

CRISPY CHICKEN SANDWICH - mary's organic chicken, toasted challah bun, avocado, onion aioli,
coleslaw, vine ripe tomato, french fries {add honey sriracha glaze +2} **24**

BBQ SCOTTISH SALMON - sweet soy BBQ sauce, fresh greens salad, feta cheese (GF) **33**

PIZZA

MARGHERITA - fresh basil, buffalo mozzarella, pecorino (VG/VO) **19**

BLACK TRUFFLE - roasted wild mushrooms, aged gruyere, fresh truffle (VG) **25**

WHITE PIZZA - creamy ricotta, fresh spinach, parmesan-garlic cream sauce (VG) **22**

WAGYU BEEF PEPPERONI - calabrian chili hot honey **26**

BURRATA PIZZA - Truffled Arugula, imported burrata, fresh black truffle, Balsamic Glaze **25**

DESSERTS

WARM BUTTER CAKE - vanilla bean ice cream, salted caramel (VG) **17**

BROWNIE À LA MODE - chocolate brownie, vanilla bean ice cream, caramel (VG) **15**

CHOCOLATE SUNDAE - vanilla bean ice cream, warm chocolate sauce, glazed walnuts (VG/GF) **12**

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ROASTED SHISHITO PEPPERS - tajin, toasted pèpitas, lime (V/GF) **16**

BURRATA - blistered tomatoes, rustic toast, sweet balsamic, EVOO, fresh basil (VG) **25**

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

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

CRISPY GOLDEN ONION RINGS - beer battered giant onion rings (VG) **12**

SPICY TUNA & CRISPY RICE - truffle avocado, toasted sesame, tamari (GF) **25**
{add fresh black truffle +10}

TUNA TARTARE - smashed avocado, crispy wonton, spicy mayo, soy vinaigrette (GFO) **26**

HAMACHI CRUDO - citrus ponzu, red jalapeño, cilantro, smoked salt (GF) **26**

ROCK SHRIMP TEMPURA - tempura battered rock shrimp, yuzu firecracker sauce **27**

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CLASSIC CAESAR SALAD - whole leaf romaine, rustic croutons, parmesan & pecorino (GFO) **22**
add: mary's organic chicken 9 / USDA Prime steak 13 / seared salmon 13 / tiger shrimp 12

BAJA SHRIMP TACOS - beer battered or grilled tiger shrimp, avocado slaw, chipotle lime crema on blue corn tortillas **26**

STEAK TACOS - marinated prime steak, guacamole, grilled peppers & onions, jalapeño crema on flour tortillas (GFO) **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}* **25**

THE VEGAN SMASH BURGER - plant-based black sheep patty, grilled onions, FYH vegan cheese, pickles, ketchup, mustard, vegan brioche bun, french fries (V) **26**

CRISPY CHICKEN SANDWICH - mary's organic chicken, toasted challah bun, avocado, onion aioli, coleslaw, vine ripe tomato, french fries *{add honey sriracha glaze +2}* **24**

BBQ SCOTTISH SALMON - sweet soy BBQ sauce, fresh greens salad, feta cheese (GF) **33**

BEVERLY PIZZA

MARGHERITA - fresh basil, buffalo mozzarella, pecorino (VG/VO) **19**

BLACK TRUFFLE - roasted wild mushrooms, aged gruyere, fresh truffle (VG) **25**

WHITE PIZZA - creamy ricotta, fresh spinach, parmesan-garlic cream sauce (VG) **22**

WAGYU BEEF PEPPERONI - calabrian chili hot honey **26**

BURRATA PIZZA - Truffled Arugula, imported burrata, fresh black truffle, Balsamic Glaze **25**

DESSERT

DESSERTS

WARM BUTTER CAKE - vanilla bean ice cream, salted caramel (VG) **17**

BROWNIE À LA MODE - chocolate brownie, vanilla bean ice cream, caramel (VG) **15**

CHOCOLATE SUNDAE - vanilla bean ice cream, warm chocolate sauce, glazed walnuts (VG/GF) **12**

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