
BEVERLY BAR

Est. 2023

CLASSIC COCKTAILS

THE BEVERLY BAR MARTINI - Tito's, dry vermouth, olives or lemon twist **14**

OLD FASHIONED - Elijah Craig, angostura bitters, orange zest, luxardo cherries **14**

COSMOPOLITAN - Tito's, combier, cranberry, lime **14**

CLASSIC MARGARITA - Jaja blanco, combier, agave, lime **13**

THE CAT'S MEOW - "Classic sangria" - red wine, brandy, citrus, pomegranate **12**

WINE

HOUSE WHITE **9**

HOUSE RED **9**

HOUSE BUBBLES **9**

DRAFT BEER

ASAHI **7**

PERONI **8**

LAGUNITAS IPA **8**

ALMANAC LOVE HAZY IPA **7**

SNACKS

AVOCADO HUMMUS - House made za'atar flatbread, crunchy chickpeas and raw heirloom vegetables (VG/GFO) **17**

BURRATA - Blistered baby tomatoes, rustic toast, balsamic glaze, basil oil and micro basil (VG) **20**

TRUFFLE PARMESAN FRIES - Garlic confit, parmesan, fresh black truffle (VG/VO) **12**

ROASTED SHISHITO PEPPERS - Tajin, pepita crumble and lime (V) **15**

BAJA SHRIMP TACOS (2) - Beer battered jumbo tiger shrimp, avocado slaw and chipotle-lime crema, blue corn tortillas (GFO) **20**

MARGHERITA PIZZA - Basil, fresh buffalo mozzarella, parmesan (VG) **18**

CHEF'S SMASH BURGER - Two 3oz smash patties, white & yellow cheddar, grilled peppers & onions, avocado, jalapeño ranch, served with french fries (VO) **20**

THE BEVERLY SMASH BURGER - Two 3oz smash patties, sharp cheddar, grilled onions, dill pickles, mustard and ketchup, served with french fries (VO) **18**

THE HAPPIEST HOUR

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

Every Day 2:00pm to 6:00pm

*Consuming raw or undercooked meat or seafood may cause foodborne illness *