

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. We never cook with seed oils. Enjoy the difference in every bite.

SUNDAY SPECIAL

\$38 any pasta + dessert + glass of wine
+\$10 each additional glass of wine
2 pm - close



SPICY VODKA RIGATONI

Vodka sauce, Calabrian chilis, burrata

CREAMY SHRIMP ALFREDO

Tiger shrimp, fettuccine, garlic, parmesan

FETTUCCINE MARINARA

Classic red sauce with cherry tomatoes and fresh Italian burrata (VG)

CHICKEN PARMESAN

Breaded chicken cutlet, marinara, fresh mozzarella cheese, served with spaghetti marinara

BLACK TRUFFLE MUSHROOM RAVIOLI

Portobello mushroom ravioli with creamy truffle sauce and fresh shaved black truffle

FOUR CHEESE RAVIOLI

Ricotta, parmesan, romano, mozzarella stuffed ravioli with marinara sauce



SAUVIGNON BLANC

Dashwood - Marlborough, NZ

CABERNET SAUVIGNON

Serial - Paso Robles, CA



TIRAMISU

STARTERS

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

TUNA TARTARE - Avocado, fresh tuna, shallots, chives, cucumber, crispy wontons, spicy mayo, sesame ponzu **28**

HAMACHI CRUDO - Yuzu sesame ponzu, jalapeño, cilantro, smoked salt **27**

ROCK SHRIMP TEMPURA - Crispy shrimp, sweet and tangy orange sauce **29**

CRISPY GOLDEN ONION RINGS - Beer-battered giant onion rings served with BBQ sauce (VG) **15**

TRUFFLE PARMESAN FRIES - Black truffle, garlic confit, maldon salt, pecorino toscano (VG/VO) **18**

GARLIC FRIES - House made garlic confit, fresh parsley, maldon salt (V) **10**

AVOCADO HUMMUS - House made za'atar flatbread, heirloom crudités (VG/GFO) **20**

ROASTED SHISHITO PEPPERS - tajin, roasted pepitas, lime juice (V) **17**

BURRATA - Blistered tomatoes, ciabatta toast, balsamic glaze, basil oil, micro basil & edible flowers (VG) **27**

SALADS

Add a protein: Mary's Organic Chicken +9 | USDA Prime Steak +14 | Seared Icelandic Salmon +12 | Wild Caught Tiger Shrimp +12

THE BEVERLY CHOPPED SALAD

Iceberg lettuce, wagyu beef salami, crunchy chickpeas, sliced avocado, shallots, mozzarella cheese, cherry tomatoes, cucumber, dijon vinaigrette (VGO/GFO) **26**

FIG AND FARRO SALAD

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

BURRATA & WATERMELON SALAD

Italian burrata, arugula, watermelon, almonds, cucumbers, white quinoa, shallots, pickled golden raisins, balsamic glaze, white balsamic vinaigrette (VG/VO/GF) **31**

CHEF'S STRAWBERRY SALAD

Baby mixed greens, fresh strawberries, candied walnuts, fennel, apple, dried cranberries, goat cheese, vinaigrette (VG/VO/GF) **27**

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, cheddar cheese, love sauce, lettuce, tomato, house pickles, served with french fries (VO/GFO) **29**
[Rabbi's Daughter kosher +5 | fried egg +2 | vegan +3]

STEAK AND TRUFFLE FRIES

Tender prime steak grilled with butter, truffle parmesan fries (GF) **45**

STEAK SANDWICH

Prime skirt steak, truffled arugula, provolone cheese, fried onions & black truffle aioli, with french fries **41**

SESAME BBQ SALMON

Seared salmon, sweet sesame BBQ sauce, greens and feta salad **38**

CRISPY CHICKEN SANDWICH

Mary's organic chicken, toasted bun, avocado, onion aioli, coleslaw, tomatoes, pickles, spicy sriracha glaze, served with french fries **28**

STEAK TACOS

8oz marinated prime steak, grilled fajita veggies, guacamole, jalapeño crema, micro cilantro, serrano peppers, flour tortillas [also available with chicken or salmon] (GFO) **38**

BAJA SHRIMP TACOS

Choice of beer battered or grilled black tiger shrimp, avocado slaw and chipotle crema, micro cilantro, serrano peppers, blue corn tortillas (GFO) **28**

PIZZA

ORIGINAL MARGHERITA

San Marzano tomatoes, fresh basil, buffalo mozzarella, pecorino (VG) **24**

BURRATA, ARUGULA & TRUFFLE

Truffled arugula, Italian burrata, freshly shaved black truffle, balsamic glaze (VG) **29**

TRUFFLE & WILD MUSHROOM

Roasted wild mushrooms, aged gruyere, freshly shaved black truffle (VG) **30**

WAGYU BEEF PEPPERONI

Spicy marinara, mozzarella, wagyu pepperoni, hot honey **31**

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

SUN NIGHT, 3.1.26

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CRAFT COCKTAILS



SHAMELESS FLIRT - Jaja reposado tequila, lime, chile agave, Combier, fresno peppers, tajin rim **19**



HEAT OF PASSION - fresh passion fruit, vanilla vodka, passion fruit liqueur, vanilla syrup, champagne, lime **20**



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



JAMAICAN ME CRAZY - raspberry-hibiscus infused vodka, st. germain, lemon, honey ginger syrup **20**



THE CAT'S MEOW - (Red sangria) cabernet, brandy, orange, pomegranate, fall spices **19**



SUMMERTIME SANGRIA - (White sangria) sauvignon blanc, prosecco, white peach purée, apricot brandy, amaro nonino, citrus, honey, ginger **19**
[*CARAFE of red or white sangria 55*]



LYCHEE SPRITZ - lychee liqueur, prosecco, lemon juice **19**



VIOLET HOUR - pisco, lemon, house lavender syrup, creme de violette, aquafaba **21**



ISLAND HONEY - Barr hill tom cat gin, fernet branca, orgeat, lemon, pineapple **20**



ZEN GARDEN - Hendrick's gin, St Germain, lime, muddled fresh basil and cucumber **20**



SEA SPRAY - Tito's handmade vodka, strawberry, cucumber, ginger bitters **20**



LAVENDER HAZE - bourbon, lavender syrup, cynar, lemon **21**



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



MATCHA-TINI - ceremonial grade matcha, Tito's handmade vodka, licor 43, oat milk **21**

WHITE, ROSÉ & BUBBLES

PINOT GRIGIO | Il Masso - Friuli, IT **14 | 56**

SAUVIGNON BLANC | Dashwood - Marlborough, NZ **14 | 56**

CHABLIS | Drouhin Vaudon - Burgundy, FR **22 | 86**

CHARDONNAY | Chalk Hill - Russian River, CA **15 | 60**

CHARDONNAY | Far Niente - Napa Valley, CA **190 BTL**

ROSÉ | Whispering Angel - Cotes de Provence, FR **16 | 62**

BLANC DE BLANCS | Varichon & Clerc "Privilege" - Savoie, FR **14 | 50**

PROSECCO | Mionetto "Valdoviadene" - Prosecco, IT **14 | 50**

SPARKLING ROSE | Unshackled - Napa Valley, CA **19 | 76**

CHAMPAGNE | Nicolas Feuillatte - Champagne, FR **17 | 70**

CHAMPAGNE | Veuve Clicquot - Champagne, FR **140 BTL**

RED WINE

PINOT NOIR | Davis Bynum - Russian River, CA **18 | 72**

PINOT NOIR | EnRoute - Russian River, CA **26 | 102**

BORDEAUX BLEND | B&G - Château Magnol, FR **18 | 70**

CABERNET SAUVIGNON | Serial - Paso Robles, CA **17 | 68**

CABERNET SAUVIGNON | Far Niente - Napa Valley, CA **185 BTL**

RED BLEND [Zinfandel, Cabernet, Petite Syrah] | Prisoner - Napa, CA **22 | 99**

BEER

DRAFT

PERONI **12**
ASAHI **11**
CHIMAY **13**
GUINNESS **13**
LAGUNITAS IPA **12**
ALMANAC HAZY IPA **12**

BOTTLES

DOWNTOWN BROWN **9**
SCRIMSHAW PILSNER **10**
MENABREA AMBER **11**
DELIRIUM TREMENS **13**
OLD RASPUTIN STOUT **13**
RUN WILD (N/A IPA) **9**

BEVERAGES

proudly serving  **La COLOMBE**
COFFEE ROASTERS

AMERICANO **6**
CAPPUCCINO **7**
LATTE **7**
ESPRESSO **5**
LOFT 35 TEA **8**
MEXICAN COKE **7**
CRAFT MOCKTAILS **12**
(with Seedlip N/A spirits)