

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.

BRUNCH

BUTTERMILK PANCAKES or WAFFLES

Your choice of pancakes or waffles topped with a compote of berries and wine, whipped cream & fresh berries (VG) **17**

THE BEVERLY BREAKFAST

Soft scrambled eggs, beef bacon, breakfast potatoes, blistered tomatoes, avocado, sourdough toast (GFO) **18**

FRENCH STYLE TRUFFLE OMELET

French style omelet filled with seared wild mushrooms, gruyere, shaved pecorino, fresh truffle and served with breakfast potatoes (VG/GF) **24**

CHEF’S LOX PIZZA

Cream cheese, cucumber, tomato, capers, smoked salmon, shallots & arugula with an everything bagel crust **19**

STEAK AND EGGS

8oz tender prime skirt steak grilled with butter, two sunny-side-up pasture raised eggs (GF) **43**

BREAKFAST BURRITO

Soft scrambled eggs, tater tots, pinto beans, cheese & avocado on flour tortilla, served with pico de gallo and sour cream, side of breakfast potatoes (VG) **16**
[Beef bacon +3]

CHILAQUILES VERDES

Corn tortilla chips, salsa verde, served over refried beans and breakfast potatoes, topped with a fried egg, avocado, cotija cheese, crema & cilantro (VG/GF/VO) **17**

SHAKSHOUKA

Two poached eggs over a spiced San Marzano tomato sauce with onions, bell peppers, avocado, cotija cheese & cilantro, served with challah bread and butter (VG) **17**

AVOCADO TOAST

Organic avocado, seared sourdough, served with breakfast potatoes and mixed baby greens, (VO) **16**
[Poached egg +4] [Smoked salmon +7]

STARTERS

AVOCADO HUMMUS – House made za'atar flatbread, heirloom crudités (VG/GFO) **19**

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

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

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

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**

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

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**

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, with french fries (VO/GFO) **28**
[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 (GFO) **27**

STEAK TACOS

8oz marinated prime steak, grilled fajita veggies, guacamole, jalapeño crema, micro cilantro, serrano peppers, on flour tortillas [also available with chicken or salmon] (GFO) **36**

SESAME BBQ SALMON

Seared salmon, sweet sesame BBQ sauce, greens and feta salad **36**

CRISPY CHICKEN SANDWICH

Mary’s organic chicken, toasted bun, avocado, onion aioli, coleslaw, tomatoes, pickles, with french fries **27**
[Make it spicy with our sriracha glaze +2]

CREAMY SHRIMP ALFREDO

Tiger shrimp, fettuccine, garlic, parmesan **29**

SPICY VODKA RIGATONI

Vodka sauce, Calabrian chilis, fresh Italian burrata (VG) **28**

BLACK TRUFFLE MUSHROOM RAVIOLI

Portobello mushroom ravioli, creamy white truffle sauce, fresh shaved black truffle (VG) **35**

FOUR CHEESE RAVIOLI

Ricotta, parmesan, romano, mozzarella stuffed ravioli with marinara sauce (VG) **25**

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**

WILD MUSHROOM & TRUFFLE

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

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BRUNCH COCKTAILS



BOTTOMLESS MIMOSAS - 90 minutes of unlimited Beverly Hills Mimosas **32**

90 mins from first pour. Entire party must participate (1 designated driver per party allowed). Non-participants seen drinking will be charged. Please drink responsibly. Service may be ended at any time.



BLOODY MARY OR MARIA - Tito's vodka or jaja tequila, house made bloody mary mix, fresh lime juice, salt or tajin rim **12**



CLASSIC MICHELADA - House michelada mix, fresh lime juice, Asahi beer, salt or tajin rim **12**



BEVERLY HILLS MIMOSA - Blanc de blanc bubbles with your choice of fresh juice **12**



FRENCH 75 - Organic gin, prosecco, fresh lemon juice **12**



THE BELLINI - Fresh peach puree and Prosecco **12**



APEROL SPRITZ - Aperol with prosecco and sparkling water **12**



BEVERLY SPRITZ - St Germain, prosecco, sparkling water with a splash of grapefruit **12**

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**



EL GATO BLANCO - (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**



PUCKER UP - Jaja reposado tequila, Siete Misterious mezcal, hibiscus, lime, grapefruit **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**



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 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 **13** | **50**

PROSECCO | Mionetto "Valdoviadene" - Prosecco, IT **13** | **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**

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

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

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

BEER

DRAFT

PERONI **11**

ASAHI **10**

CHIMAY **12**

GUINNESS **12**

LAGUNITAS IPA **11**

ALMANAC HAZY IPA **11**

BOTTLES

DOWNTOWN BROWN **8**

SCRIMSHAW PILSNER **9**

MENABREA AMBER **10**

DELIRIUM TREMENS **12**

OLD RASPUTIN STOUT **12**

RUN WILD (N/A IPA) **8**

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)