

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.

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**

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

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**

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

ROCK SHRIMP TEMPURA - Crispy shrimp, sweet and tangy orange sauce **28**

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/GF) **26**

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

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

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 SANDWICH
Prime skirt steak, truffled arugula, provolone cheese, fried onions & black truffle aioli, with french fries **39**

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

CREAMY SHRIMP ALFREDO
Tiger shrimp, fettuccine, garlic, parmesan **29**

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

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]

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) **36**

STEAK AND TRUFFLE FRIES
Tender prime steak grilled with butter, truffle parmesan fries (GF) **43**

CHICKEN PARMESAN
Breaded chicken cutlet, marinara, fresh mozzarella cheese, served with spaghetti marinara **39**

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

MON, 7.25.25

BEVERLY BAR

Est. 2023

MARTINI MONDAY

\$12

FILTHY MARTINI

Vodka, dry vermouth, olive brine, olives

VESPER MARTINI

Gin, vodka, lillet blanc

BEVERLY COSMO

Vodka, combier, cranberry, lime

ESPRESSO MARTINI

Reposado tequila, espresso, licor 43

LEMON DROP MARTINI

Vodka, lemon, sugar rim

MANHATTAN

Rye whiskey, sweet vermouth, bitters

FRENCH MARTINI

Vodka, chambord, pineapple

LYCHEE MARTINI

Vodka, lychee liqueur, lychee juice



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**



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)