





cocktails

Beverly Buzz

Don Julio Reposado, espresso, coffee liqueur, cinnamon syrup, horchata foam | 17

Cielo Blanco

Casamigos Blanco, Cointreau, agave, lime | 16
☛ make it spicy

Aztec Breeze

Patron Silver, St. Germain, peach sage syrup, lime, chili tincture | 16

Temple of Fire

Illegal Mezcal, Trybe, blackberry rosemary syrup, lemon | 16

It's Not You It's Me

Codigo Rosa Tequila, guava puree, pear syrup, grapefruit soda, lime | 16

Dirty Girl

Absolut Elyx, Nori Liqueur, olive juice, wasabi goat cheese stuffed olives | 15

Watermelon Cooler

Ketel One Vodka, Mela watermelon, simple syrup, club soda, lime, mint | 15

Mai Tai Tropicana

Captain Morgan White Rum, Santa Teresa, orgeat, banana syrup, lime, mint | 16

Moulin Rouge

Hendricks Cabaret Gin, apricot liqueur, raspberry puree, lemon, cucumber mint soda | 16

Strawberry Stampede

Bulleit Bourbon, strawberry purée, ginger beer, lime | 16

Nightshade Old Fashioned

Bulleit Bourbon/Rye, all spice dram, amaro, cherry bark vanilla bitters | 15

bubbles

Aperol Spritz

Aperol, Prosecco, Cointreau, club soda | 14

Hugo Spritz

St. Germaine Liqueur, Prosecco, club soda, mint | 15

Lavender French 75

Singani 63, Champagne, lavender, lemon | 15



frozen

Beverly Colada

Malibu Rum, pineapple, cream of coconut, lime | 15
Meyers Rum float option | +4

Berry Rose Freeze

Grey Goose Watermelon Basil Vodka, Rosé, strawberry | 15

mocktails

Blackberry Rosemary Spritz

Blackberry rosemary syrup, lemon, club soda | 10

Minty Passion Zest

Mela watermelon, passion fruit, simple syrup,
lime, mint, club soda | 10

wine white wine

Barone Fini Valdadige | Pinot Grigio | North Italy 12/47

Justin | Sauvignon Blanc | Paso Robles 14/55

Crossings | Sauvignon Blanc | New Zealand 12/47

Cline | Chardonnay | Sonoma Coast 12/47

Bravium | Chardonnay | Russian River 15/59

Bernardus | Chardonnay | Monterey 18/71

Terras Gauda | Albarino | Spain 14/55

Tiamo | Prosecco | Italy 12/47

Segura Viudas | Cava | Spain 11/43

Perrier Jouet | Champagne | France 75

red wine

7 Cellars | Pinot Noir | Monterey 14/55

Schug | Pinot Noir | Sonoma Coast 14/55

Sextant | Pinot Noir | Santa Lucia 18/71

Broadbent | Cabernet Sauvignon | North Coast 12/47

M Cabernet | Cabernet Sauvignon | Paso Robles 18/71

Justin | Cabernet Sauvignon | Paso Robles 18/71

rose

Chateau St. Marguerite Symphonie | Rose | France 16/63



the prelude

Guacamole

Classic guacamole, pomegranate & Parmesan | 16

Ahi Nachos

Local ahi tuna, wonton chips, avocado, soy glaze, shishito aioli, furikake, red onion, micro-cilantro | 20

Coconut Shrimp

Golden coconut-crusted shrimp, roasted aioli, sweet & sour sesame sauce | 19

Calamari

Tempura-fried calamari, fried onions, roasted shishito peppers, cilantro & sesame sake-citrus ponzu | 18

Chicken Skewers

Parmesan-grilled chicken over cilantro lime rice, mole sauce and sweet & sour dipping sauce | 18

Birria Dumplings

Crispy dumplings stuffed with slow-cooked birria, red onion, cilantro, radish & fried morita chili oil consommé | 20

Truffle Fries

Crispy fries, truffle aioli, aged cotija cheese & umami truffle ketchup | 16

Wagyu Taquitos

Fried rolled taquitos, sour cream mousse, radish, iceberg lettuce, aged cotija cheese & light tomato sauce | 18

Queso Blanco

Warm blend of Mexican cheeses, peppers, pico de gallo & tortilla chips | 17

Crispy Rice Ahi

Light tempura rice squares topped with spicy tuna, avocado, jalapeño & soy glaze | 14

Crispy Rice Salmon

Light tempura rice squares topped with salmon, lemon and sweet & sour sauce | 14

Peruvian Ceviche

White fish, leche de tigre, Fresno peppers, cucumber, sweet potato, red onion, cilantro, tortilla chips | 18

Tropical Shrimp Ceviche

Shrimp, passion fruit, mango, Fresno peppers, red onion, cilantro, cucumber, tortilla chips | 19



the garden

Roasted Pear Burrata Salad

Grilled pear, burrata cheese, arugula, roasted almonds, balsamic mustard vinaigrette | 16

Heirloom Tomato Salad

Heirloom tomatoes, arugula, red onion, basil, aged cotija cheese, balsamic glaze | 14

Classic Caesar

Little gem lettuce, aged cotija cheese, garlic croutons, Caesar dressing | 13

Regal Caesar

Little gem lettuce, avocado, toasted pepitas, aged cotija cheese, red onions, chili garlic croutons, Caesar dressing | 15

Three tacos made with fresh homemade corn tortillas

Asada

Grilled skirt steak wrapped in melted cheese, avocado crème, cilantro, red onion & radish | 19

The Cali

Grilled skirt steak, guacamole, pico de gallo, truffle fries, cotija cheese, shishito cilantro aioli | 20

Chicken Adobo

Tender chicken adobo wrapped in melted cheese, pineapple salsa, micro-cilantro | 19

Seared Ahi

Miso sesame-crusted ahi, fried shallots, shishito pepper aioli, coleslaw | 20

Baja Fish Taco

Beer-battered white fish, coleslaw, pico de gallo, avocado crème | 19

Cauliflower

Beer-battered cauliflower, micro-greens, queso fresco, chili aioli | 17

Shrimp Enchilado

Smoked garlic shrimp in chipotle-infused butter, fried leek, avocado crème | 19

taco couture



headliner

Seared Ahi

Miso sesame-crusted ahi over rice, shishito pepper aioli, soy glaze, furikake, avocado, micro-greens | 26

Herb Chicken

Oven-roasted chicken tomahawk, cilantro lime rice, peanut mole sauce, pickled veggie salad, flour or corn tortillas | 26

Carne Asada Plate

Skirt steak, chimichurri, cilantro lime rice, black beans with aged cotija cheese, guacamole, pico de gallo, flour or corn tortillas | 31

Sugar-Spiced Salmon

Brown sugar-spiced crust, lime cilantro rice, green beans, mustard sauce | 30

Beverly Burger

Two smashed Wagyu beef patties, American cheese, grilled onions, jalapeños, pickles, Beverly sauce, fries | 21

Wagyu Enchiladas

Ground Wagyu beef, mozzarella cheese, red sauce, topped with cotija cheese, sour cream, cilantro, pickled onions | 26

Shrimp Enchiladas

Butter garlic shrimp, green tomatillo sauce, mozzarella cheese, sour cream, red onion, cilantro | 25

Poblano Enchiladas

Grilled chicken, creamy poblano pepper sauce, mozzarella cheese, sour cream, fried leek, radish | 24

sweet reverie

Cream Cheese Churro & Brown Sugar Ice Cream | 11

Passion Fruit Crème Brûlée | 11

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical condition.

20% service charge added to parties of 8 or more guests.

A 4% surcharge is added to all bills to support fair employee wages.

