





## cocktails

### **Beverly Buzz | 16**

Don Julio Reposado, espresso, coffee liqueur, cinnamon, horchata foam.

### **Cielo Blanco | 16**

Casamigos Blanco, Cointreau, agave, lime  
make it spicy.

### **Aztec Breeze | 16**

Patron Silver, St. Germain, peach, sage, lime, chili tincture.

### **Temple of Fire | 16**

Del Maguey Puebla Mezcal, Trybe, lemon blackberry, rosemary.

### **It's Not You It's Me | 16**

Codigo Rosa Tequila, guava, pear, lime grapefruit soda.

### **Dirty Girl | 16**

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

### **Watermelon Cooler | 15**

Ketel One Vodka, Mela watermelon, lime, mint, soda.

### **Mai Tai Tropicana | 15**

Captain Morgan White Rum, Santa Teresa, orgeat, banana, lime, mint.

### **Moulin Rouge | 15**

Hendricks Cabaret Gin, apricot, raspberry, lemon, cucumber mint soda.

### **Strawberry Stampede | 15**

Bulleit Bourbon, strawberry, ginger beer, lime.

### **Nightshade Old Fashioned | 15**

Bulleit Bourbon/Rye, allspice dram, amaro, cherry bark vanilla bitters.

### **Seasonal Sangria | 10/38**

Singani63, Cointreau, red wine blend, citrus.

## bubbles

### **Aperol Spritz | 14**

Aperol, Prosecco, Cointreau.

### **Hugo Spritz | 14**

St.Germaine Liqueur, Prosecco, mint.

### **Lavender French 75 | 14**

Singani63, Champagne, lavender, lemon.



## frozen

### **Candy's Colada | 15**

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

### **Beverly Baja Blast | 15**

Skyy Strawberry, Ghost Tropical Mango, lime.

## mocktails

### **Blackberry Rosemary Spritz | 8**

Blackberry rosemary syrup, lemon, soda.

### **Minty Passion Zest | 8**

Mela watermelon, passion fruit, lime, mint, soda.

## wine white wine

**Barone Fini Valdadige | 12/47** | Pinot Grigio | Italicize.

**Brassfield 14/55** | Sauvignon Blanc | Napa.

**Crossings 12/47** | Sauvignon Blanc | New Zealand.

**Cline 13/51** | Chardonnay | Sonoma Coast.

**Bravium 59** | Chardonnay | Russian River.

## rose

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

## sparkling

**Tiamo 12/47** | Prosecco | Italy.

**Segura Viudas 43** | Cava | Spain.

**Chandon 47** | Sparkling | California.

**Perrier Jouet 75** | Champagne | France.

**Veuve Cliquot 100** | Champagne | France.

## red wine

**Schug 14/55** | Pinot Noir | Sonoma Coast.

**Brassfield 18/71** | Pinot Noir | Napa.

**Silk n Spice 14/55** | Red Blend | Portugal.

**Calling 16/63** | Cabernet Sauvignon | Paso Robles.

**Justin 71** | Cabernet Sauvignon | Paso Robles.



## the prelude

### **Ahi Nachos | 20**

Local Ahi tuna, wonton chips, avocado, soy glaze, roasted garlic aioli, furikake, red onion, micro-cilantro.

### **The Beverly Nachos | 14**

Black corn chips with melted cheese, refried beans, pico de gallo, jalapeños, avocado sauce & crema.

Small | Medium | Large

Add Protein: Chicken +6 | Carnitas +7 | Shrimp +8 | Wagyu +8 |

Carne Asada +9 | Birria +8

### **Birria Dumplings | 19**

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

### **Birria Quesadilla | 17**

Crispy flour tortilla filled with birria & melted cheese. Served with consommé & cilantro-lime crema.

### **Wagyu Taquitos | 17**

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

### **Tropical Shrimp Ceviche | 17**

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

### **Tempura Calamari | 18**

Light, crisp calamari with chili-lime seasoning, roasted garlic aioli & lemon.

### **Coconut Shrimp | 17**

Golden coconut-crusting shrimp, roasted aioli, sweet & sour sesame sauce.

### **Garden Guacamole | 14**

Hand-mashed avocado with lime, cilantro, jalapeño & pickled onion.

### **Truffle Bistro Fries | 13**

Crispy fries, cotija cheese, garlic aioli & truffle ketchup.



## taco couture

Three tacos made with fresh homemade corn tortillas.

### **Asada | 18**

Grilled skirt steak wrapped in melted cheese, avocado, cilantro, pickled onion & radish.

### **The Cali | 19**

Grilled skirt steak, guacamole, pico de gallo, truffle fries, cotija cheese, garlic aioli.

### **Carnitas | 16**

Slow-braised carnitas with cilantro-lime crema, pickled onion & lime.

### **Grilled Shrimp | 17**

Citrus-marinated shrimp with avocado crema, pickled onion & lime.

### **Seared Ahi | 19**

Miso sesame-crust ahi, fried shallots, roasted garlic aioli, coleslaw.

### **Baja Fish Taco | 16**

Beer-battered white fish, coleslaw, pico de gallo, guacamole.

### **Cauliflower al Pastor | 15**

Roasted achiote cauliflower, grilled pineapple, cilantro lime crema pickled onion & cotija.

## greens

### **Chopped Garden | 15**

Iceberg & romaine, tomato, cucumber, grilled corn, pico de gallo, pickled onion, cotija & cilantro-lime vinaigrette.

### **Regal Caesar | 15**

Romaine, avocado, toasted pepitas, red onion, cotija & chili-garlic croutons.

### **Vegan Greens & Grains | 15**

Greens, cilantro-lime rice, grilled pineapple, grilled corn, pico de gallo & citrus vinaigrette.

Add Protein: Chicken +6 | Carnitas +7 | Shrimp +8 | Wagyu +8 |  
Carne Asada +9 | Birria +8



plates  
&  
bowls

**Carne Asada | 28**

House-marinated grilled steak with chimichurri, pico de gallo, cilantro-lime rice, black beans, guacamole, fresh lime & warm tortillas.

**Carnitas | 22**

Slow-braised carnitas with cilantro-lime rice, black beans, cotija, guacamole & warm tortillas.

**Pollo Asado | 22**

Citrus-garlic marinated chicken with cilantro-lime rice, charred corn, guacamole & warm tortillas.

**Pescado | 24**

Grilled seasonal white fish with citrus marinade, pineapple slaw, roasted vegetables & cilantro-lime rice.

**Ahi Bowl | 24**

Sesame-crust ed ahi over cilantro-lime rice with yuzu-lime aioli, avocado, furikake & pickled onion.

**Baja Bowl | 14**

Cilantro-lime rice, black beans, shredded lettuce, pico de gallo, guacamole & pickled Fresnos.

Add Protein: Chicken +6 | Carnitas +7 | Shrimp +8 | Wagyu +8 |  
Carne Asada +9 | Birria +8

**Churro Sundae | 12**

Warm churros with cinnamon sugar, brown sugar ice cream & salted caramel.

**Molten Chocolate Cake | 11**

Dark chocolate cake with a warm chocolate center & vanilla ice cream.

sweet reverie

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.



CANDY'S  
BOOM  
BOOM  
ROOM

Pool Tables • Darts  
Cocktails • Music

DOWNSTAIRS AT  
CANDY'S  
ALL WEEKEND LONG!!!