The Beverly

BEACH GARDEN

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cocktails

Beverly Buzz | 16
Absolut, espresso, Mr. Black's, Liquor 43, horchata foam.

Cielo Blanco | 16
Casamigos Blanco, Cointreau, agave, lime
make it spicy.

Baum Baum | 16
Patron Silver, Ancho Reyes Chile, passionfruit, pineapple, lime.

Side Piece | 16
Illegal Mezcal, hibiscus tea, lime, Miller High Life.

It's Not You It's Me | 16
Codigo Rosa Tequila, guava, pear, lime Thomas Henry grapefruit soda.

Dirty Girl | 16
Absolut Elyx, Nori Liqueur, olive juice, wasabi goat cheese stuffed olives.

Ghosted | 15
Ketel One Vodka, Ghost Grape, lime, mint, ginger beer.

Who's Your Purple | 15
Captain Morgan White Rum, ube, coconut, pineapple, lime

Moulin Rouge | 15
Beefeater, apricot, raspberry, lemon, cucumber mint soda.

Strawberry Stampede | 15
Bulleit Bourbon, strawberry, ginger beer, lime.

Nightshade Old Fashioned | 15
Bulleit Bourbon/Rye, amaro, cherry bark vanilla bitters.

Seasonal Sangria | 10/38
Singani 63, Cointreau, red wine blend, citrus.

bubbles

Aperol Spritz | 14
Aperol, Prosecco, Cointreau.

Hugo Spritz | 14
St-Germain, Prosecco, mint.

Lavender French 75 | 14
Singani 63, Champagne, lavender, lemon.

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frozen

Beverly Baja Blast | 12
Skyy Strawberry, Ghost Tropical Mango, Blue Curacao, lime.

Creamsicle | 12
Ketel One, Amaretto, Pineapple, Coconut, Ghost Orange Cream
Meyers Rum float option | +4

white

Barone Fini Valdadige | 11/40 | Pinot Grigio | *Italy.*
Crossings 11/40 | Sauvignon Blanc | *New Zealand.*
Justin 49 | Sauvignon Blanc | *Paso Robles.*
Brassfield 12/43 | Sauvignon Blanc | *Napa.*
Bernardus 71 | Chardonnay | *Monterey.*
Bravium 59 | Chardonnay | *Russian River.*
Calling 14/49 | Chardonnay | *Paso Robles.*
Cline 12/43 | Chardonnay | *Sonoma Coast.*

rosé

Château SAINT Marguerite Symphonie 16/ 63 | Rose | *France.*

sparkling

Tiamo 12/47 | Prosecco | *Italy.*
Segura Viudas 43 | Cava | *Spain.*
Chandon 47 | Sparkling | *California.*
Perrier Jouet 150 | Champagne | *France.*
Veuve Cliquot 125 | Champagne | *France.*

red

Brassfield 14/51 | Pinot Noir | *Napa.*
Schug 44 | Pinot Noir | *Sonoma Coast.*
Sextant 48 | Red Blend | *Portugal.*
Silk n Spice 11/40 | Cabernet Sauvignon | *Paso Robles.*
Calling 14/51 | Pinot Noir | *Santa Lucia.*
M 44 | Cabernet Sauvignon | *Paso Robles.*
Justin 60 | 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 | Small | 14 Large | 18
Black corn chips with melted cheese, black beans, pico de gallo, jalapeños, avocado sauce & sour cream.
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, furikake, consommé & fried morita chili oil.

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, red onion, micro cilantro & light tomato sauce.

Tropical Shrimp Ceviche | 17
Shrimp, passion fruit, mango, Fresno chiles, red onion, cilantro, cucumber, tortilla chips.

Tempura Calamari | 18
Light, crisp calamari with chili-lime seasoning, roasted garlic aioli, citrus ponzu & lemon.

Coconut Shrimp | 17
Golden coconut-crusted 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, roasted garlic aioli & truffle ketchup.

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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-crusted Ahi, pickled onion, coleslaw roasted garlic aioli.

Baja Fish Taco | 16
Beer-battered white fish, coleslaw, pico de gallo, guacamole & cilantro-lime crema.

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.

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

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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-crusted ahi over cilantro-lime rice with roasted garlic aioli, soy glaze, sweet & sour sesame sauce, avocado, furikake & pickled onion.

Baja Bowl | 14
Cilantro-lime rice, black beans, shredded lettuce, pico de gallo, guacamole & Fresno chiles.

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

Beverly Burger | 21
Two Smashed Wagyu Beef Patties,
American Cheese, lettuce, Grilled Onions,
Jalapenos, Pickles, Beverly Sauce & Fries

sweet reverie

Churro Sundae | 12
Warm churros with cinnamon sugar, brown sugar ice cream, chocolate & salted caramel

Molten Chocolate Cake | 11
Dark chocolate cake with a warm chocolate center & vanilla ice cream.

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!!!