

beat brasserie

DINNER

Valentine's Cocktails

Valentino \$13
Vodka, Passion Fruit and Blood Orange

Beat Chocolatini \$14
Vodka, Irish Cream, Chocolate Liqueur

Purple Door \$13
Vodka, Blueberry, Maple, Hibiscus

Bubbly by the 1 1/2 Glass

DOMAINE CHANDON, BRUT RESERVE, CA
(SPLIT 187 ML) 13

DOMAINE CHANDON ROSE, CA
(SPLIT 187 ML) 13

Bubbly Cocktails

DOMAINE CHANDON BRUT CLASSIC

Kir Royale 13.5
Sathenay Cassis Liqueur

Violet Sky 13.5
Violette Liqueur

Kir Framboise 13.5
Chambord

Hors d'Oeuvres

Chef's Selection of Local Oysters

\$3.25 each Six for \$18

Vermont Cheddar Pimento Cheese Plate, Raw Veggies & Crostini 10

Hummus Plate with Grilled Sweet & Sour Eggplant 11.5 **Add Spiced Lamb +3**
Extra Fresh Pita +2 each

Warm Brussels Sprout Tabbouleh, Freekeh, Citrus, Tahini 14

'Fall-Off-The-Bone' Baby Back Ribs 15.5

Charred Octopus, Black Eyed Peas, Cippolini Onions, Avocado, Radicchio 18

Artichoke & Swiss Chard Gratin, Parmesan, Chile 12

Fluke Crudo, Grapefruit, Sumac, Smoked Almonds 14

Maple Glazed Squash, Burrata Cheese, Pecans, Sage 13.5

Buffalo Cauliflower, Blue Cheese Yogurt Dipping Sauce 13.5

Crispy Calamari, Vegetable Fritto Misto, Green Goddess Dressing 14

Luxe Nachos, Black Bean Salsa, Queso Fresco 13 **Add Roasted Pork +2**

House Salad, Artichokes, Olives, Mushrooms, Tomato, Pecorino, Balsamic Vinaigrette 11.5

Steamed Maine Mussels, Lager, Old Bay, Tomato 15.5

Entrees

Roast 1/2 Chicken, Carrots, Chickpeas, Feta, Green Chili Peppers, Chicken Jus 24.5

Maine Diver Scallops, Cauliflower, Black Trumpet Mushrooms, Pomegranate, Sesame 29

Veal Saltimboca, Prosciutto, Swiss Cheese, Broccoli, Spinach 27

Moullard Duck Breast, Roasted Green and Purple Brussels Sprouts, Pecans, Sherry, Tangerine 28

Baby Back Pork Rib Dinner, Sweet Chili Sauce, Jasmine Rice, Slaw 25.5

Wild Mushroom Pasta Tagliatelle, Walnuts, Parmesan, Pickled Fresno Chiles 24

Wild Striped Bass, Fregola, Artichoke, Preserved Lemon, Sunflower Seeds, Basil Pesto 27

Ribeye Steak, Potato Puree, Kale, Parmesan, Almonds, Romesco* 32

Prime Natural Beef Hamburger*, Port Wine Aioli, Crispy Fried Onions, Frites 17
Add Cheddar, Gorgonzola, Bacon \$.5/ea

Earthly Delight Bowls

Natural Grain & Salad Bowls with your choice of topping

Roast Veggie Falafels † 22 Roasted Free Range Chicken 23 Sautéed All Natural Shrimp 24.5
Seared Norwegian Salmon* 24.5 Slow Cooked Mexican Pork Shoulder 23.5 Grilled Skirt Steak* 25.5

Bowl Azteca

Adobo-Spiced Quinoa, Tomatillo Salsa, Corn, Squash, Green Beans, Avocado, Baby Spinach

Natural Bowl

Multigrain Farro Pilaf, Beets, Kale, Radishes, Cara Cara Oranges, Parmesan, Citrus Vinaigrette

Bread Upon Request

Before ordering, please inform us if anyone in your party has a food allergy
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.