



## DINNER

### Small Share Plates

**BREAD & BUTTER** SLICED SOURDOUGH, HERB BUTTER 4 VG

**DEVILED EGGS** CARROT SLAW 9 GF

**SMOKED BLUEFISH PATE** TARO CHIPS, BREAD & BUTTER PICKLES 12 GF

**MUSSELS MARINARA** WHITE WINE, TOMATO, BASIL, BREAD 15 GF W/O BREAD

**BUFFALO CAULIFLOWER** BLUE CHEESE YOGURT DIPPING SAUCE 13.5 VG, GF

**MINI HOT DOG** HOUSE MADE SAUSAGE, CRISPY ONIONS, RELISH, SPICY MUSTARD 5 TWO 9 THREE 13

**HUMMUS MASABACHA** CREAMY HUMMUS, WARM CHICKPEAS, OLIVE OIL 11.5 V

**TUNA TARTARE\*** CHICKPEAS, YOGURT, PRESERVED LEMON 15 GF

**ASPARAGUS CAESAR SALAD** BACON, CHOPPED EGG, PARMESAN, TOASTED BREAD CRUMBS 11

**GREEK SALAD** TOMATO, CUKES, PEPPER, RED ONION, OLIVES, FETA, TZATZIKI 15 GF

**'FALL-OFF-THE-BONE' BABY BACK RIBS** 16

**COUNTRY FRIED CHICKEN** CAYENNE PEPPER, RED CABBAGE SLAW, BUTTERMILK 13

### Large Share Plates

**HOUSE MADE GNOCCHI** SPRING SUCCOTASH, PEAS, PARMESAN 22 VG

**LOCAL SWORDFISH\*** ROASTED FARM CARROTS, LENTILS, LIME YOGURT, GREEN HARISSA 28 GF

**GRILLED SKIRT STEAK\*** HERB GRATIN, CHILI GARLIC CHARRED BROCCOLI, LEMON 29 GF

**THE BEAT CHEESEBURGER\*** BEEF, PORK, CHEDDAR, AIOLI, LETTUCE, TOMATO, KING'S HAWAIIAN ROLL 17

**NATURAL BOWL WITH FALAFEL** 19 VG **FREE RANGE CHICKEN** 24 **SALMON\*** 24 **STEAK\*** 29  
MULTIGRAIN FARRO PILAF, BEETS, KALE, RADISH, ORANGE, FETA, PEPITA DUKKHA, CITRUS VINAIGRETTE

**BOWL AZTECA** GF WITH **FALAFEL** 19 VG **FREE RANGE CHICKEN** 24 **SALMON\*** 24 **STEAK\*** 29  
ADOBO-SPICED QUINOA, TOMATILLO SALSA, ZUCCHINI, CORN, SPINACH, AVOCADO

### Brick Oven Flatbread Pizzas

PERSONAL SIZE, HANDCRAFTED WITH ARTISANAL INGREDIENTS

**SHORTY** BEEF SHORT RIB, POTATO, ONION, ROSEMARY, GOAT CHEESE, MOZZARELLA, ARUGULA 16

**MEMPHIS** BBQ CHICKEN, PIMENTO CHEESE, JALAPEÑO, SCALLION, ROMAINE SALAD 15

**SPRING FORWARD** RAMPS, BACON, GRUYERE, PARSLEY, LEMON 17

**WALK IN THE WOODS** MIXED MUSHROOMS, FRISEE, FONTINA, TRUFFLE HONEY 16

**BELLY DANCER** LAMB BELLY, CRISPY ARTICHOKE, FETA, TZATZIKI, HOT SAUCE 17

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

V = VEGAN

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.





## Beat Cocktails

- FROZEN LENINGRAD MULE** VODKA, GINGER, BLOOD ORANGE, LIME 9
- SPARK PLUG** BLANCO TEQUILA, METCALFE'S RASPBERRY LIQUEUR, VANILLA, RHUBARB SODA 10.5
- TRICK BIRD** BOURBON, HOUSE MADE CRANBERRY MOLASSES, OJ 11
- MANGO MARTINI** VODKA, KESAR MANGO, AROMATIC WATER 10
- STRAWBERRY PI** GOLD RUM, ABSINTHE, COCONUT CREAM, STRAWBERRY & MINT SYRUP 11
- CAPRIFIGI** RYE, SPICED FIG SYRUP, FERNET MICHAUD, BITTERS 10.5
- BAD HABIT** TITOS VODKA, ELDERFLOWER LIQUEUR, POMEGRANATE SYRUP 13
- OLD GLORY** CLEAR CREEK APPLE BRANDY, TRIPLE SEC, MARASCHINO, CINNAMON 12.5
- THE BRATTLE CLUB\*** JALAPEÑO INFUSED GREYLOCK GIN, PINEAPPLE GOMME, EGG WHITE 13
- CHEER-LEADER** RYE, CHICOREE LIQUEUR, CHERRY HEERING, DRAM BITTERS, LAPHROIG SINGLE MALT 14

## Punch Bowls

FOR 4 = \$49    FOR 6 = \$68    FOR 8 = \$89

- SILK ROAD PUNCH** GREEN TEA-INFUSED TEQUILA, APEROL, MAKRUT LIME, GRAPEFRUIT

## BUBBLY COCKTAILS

DOMAINE CHANDON BRUT

**KIR ROYALE** CREME DE CASSIS SATHENAY 14.5

**VIOLETTE** CREME DE VIOLETTE 14.5

**ORANGE SUNSHINE** ELDERFLOWER, BITTERMENS AMERE NOUVELLE LIQUEUR 15

**FROM COCO WITH LOVE** CREME DE CACAO 15.5

**DOMAINE CHANDON BRUT RESERVE "LIBRARY DOSAGE",** 1/4 BOTTLE (187 ML) 16

**DOMAINE CHANDON BRUT ROSE RESERVE,** 1/4 BOTTLE (187 ML) 16

## Draft Beer

**VICTORY BREWERY GOLDEN MONKEY 9.5% (PA)** 7.5

**BROOKLYN BEL AIR SOUR ALE 5.8% (NY)** 7

**BOULEVARD TANK 7 FARMHOUSE ALL 8.5% (MO)** 10.5

**HARPOON IPA 5.9% (MA)** 6.5

**MILLER HIGH LIFE 4.6% (WI)** 4.5

**BANTAM CIDER "BEAT AMERICAIN" 5.2% (MA)** 7.5

## Canned Beer

**JACK'S ABBY HOUSE LAGER (MA) 16oz** 6.75

**CLOWN SHOES CLEMENTINE WHITE ALE (MA) 12oz** 7

**FISHERMAN'S BREW AMBER LAGER (MA) 12oz** 6.5

**HARPOON UFO PINK LEMONADE, SHANDY 4.4% ABV (VT) 12oz** 6.5

**FOOLPROOF THE GROTTO IPA (RI) 16oz** 10.75

**CISCO SANKATY LIGHT (MA) 12oz** 7.25

**NOTCH SESSION PILS (MA) 12oz** 6.5

**NIGHT SHIFT BREWING WHIRLPOOL APA (MA) 16oz** 10

**COORS NON-ALCOHOLIC (CO) 12oz** 4.5

**DOWNEAST ORIGINAL CIDER (MA) 12oz** 6.75

\*This cocktail includes raw pasteurized egg whites  
Consuming raw eggs may increase the risk of foodborne illnesses.

