



Mercato

Dinner Menu

Available from 3pm to 9:30pm

Appetizer

- Wings** \$10
BBQ or Buffalo, served with Ranch dressing
- Bruschetta** \$10
Grilled Sourdough, Fresh Heirloom Cherry Tomato, Garlic, Micro Basil
- Caprese** \$14
Burrata Cheese, heirloom tomatoes, extra virgin Olive Oil and Balsamic
- Avocado Quesadilla** \$18
Add to any Chicken 5 or Grilled Shrimp 5
Jack and Cheddar Cheese, Avocado
Served with Sour Cream and Salsa
- Chicken Tenders and French Fries** \$18

Soup Side

- Tomato bisque** \$5

Salad

Add to any Salad – Chicken \$5 or Shrimp \$6

- Caesar** \$15
Chopped Romaine, Croutons, Parmesan Reggiano, Creamy Caesar Dressing
- Chopped Cobb** \$20
Roasted Chicken, Bacon, Hard Boiled Egg, Blue Cheese Crumbles, Beets, Tomato & Avocado served on Romaine Lettuce.
Choice of dressing: Balsamic, Ranch, Blue Cheese, or 1000 Island Dressing
- Superfood** \$18
Baby Kale, Broccolini, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado, Sweet Red Wine Vinaigrette
- Mixed Green Salad** \$12
Scarborough Farms Mixed Greens, Heirloom Cherry Tomatoes, Carrots. Balsamic.

10" Pizza


- Margherita** \$15
Mozzarella & Fresh Basil
- Diavola** \$15
Spicy Calabrian Salami, Mozzarella, Beech Mushroom & Fresno Chile
- Vegetarian** \$15
Heirloom Tomato, Mozzarella, Artichoke & Gipsy Pepper
- Mushrooms** \$15
Mushroom, Tomato, Mozzarella Basil.
- Build your own** \$15
Choice of 3 toppings from our Pizza Bar

Entrée

- Fish and Chips** \$18
Beer Battered Cod, French Fries, Tartar Sauce
- Steak Frites** \$25
10 oz. NY Steak, Chimichurri, French Fries and mix green Salad with balsamic.
- Grilled Salmon** \$26
Grilled Salmon served with Roasted Brussels, roasted potatoes and roasted lemon.
- Linguini Pomodoro** \$16
Vine Ripened Heirloom Cherry Tomatoes, Fresh Garlic, Warm Burratta Cheese, Basil
Add Shrimp \$6
- Mercato Lasagna** \$18
Fresh Lasagna Pasta, Ricotta, Parmesan, Tomato Sauce, Mozzarella, Basil
- BH Burger** \$20
Grass Fed Beef Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & 1000 Island.
Served on a Brioche Bun
Make it Vegan with Impossible Burger

Mercato

Wines

glass  | bottle 

Sparkling & Champagne

Le Grand Courtage | Sparkling | France 14|55

Domaine Chandon | Sparkling | California 16|65

Moet Imperial | Champagne | France 25|125

Veuve Cliquot | Champagne | France 30|135

Sauvignon Blanc

Matanzas Creek | Alexander Valley | California 14|55

Duckhorn | Napa Valley | California 21|85

Chardonnay

Hess | Shiretail Ranches California 14|55

Joseph Drouhin | Macon Villages | France 15|60

Smoke Tree | Sonoma | California 16|65

Louis Latour | Pouilly Fuisse | France 21|85

Other Whites

Terlato | Pinot Grigio | Italy 16|65

Chateau Michelle "Eroica" | Riesling | California 17|70

Rosé

Elouan Rosé | Rogue Valley | Oregon 15|60

Whispering Angel | Cotes de Provence | France 17|65

Pinot Noir

Sonoma | Russian River Valley | California 17|65

Ponzi | Willamette Valley | Oregon 18|75

Flowers | Sonoma | California 28|115

Cabernet Sauvignon

Hess | Shiretail Ranches | California 14|55

Daou | Paso Robles | California 16|65

Louis M Martini | Alexander Valley | California 21|85

Faust | Napa Valley | California 25|125

Other Reds

Bodega Norton Reserve | Malbec | Argentina 18|55

Beer 9

Budweiser

Coors Light

Miller Lite

Michelob Ultra

Modelo Especial

Corona

Heineken

Blue Moon

Samuel Adams

Peroni - Italy

Stone IPA

Kaliber (Non-Alcoholic)

Cocktails

The Beverly Bellini 16.

Prosecco Sparkling Wine and your choice of: Blood Orange, Peach, Passion Fruit or Raspberry

Tajin Cooler 18.

Sauza Tequila, Mango Juice, Fresh Lime Juice, Cayenne Pepper

Mai Tai 16.

Bacardi Dark, Orange Curacao, Orgeat Syrup, Lime Juice, Myer's Rum Float

Bonsai 18.

Kikori Whiskey, Yuzuri Liqueur, Lime Juice, Cucumber

Smoked Maple 18.

Maker's 46, Smoked Maple Syrup, Lemon Peel, Chocolate

Bitters Angostura, Water

Apple Pie 16.

Zubrowka Vodka, Apple Juice, Lime

Sunset Strip

15.

Buffalo Trace Bourbon, Strawberry, Pineapple Juice, Coconut Water

So Cal Sol 18.

Sol Chamomile Citrus Vodka, Luxardo Apricot Liqueur,

Lemon Juice, Orange Marmalade

Dos Tres Quatro 15.

Bacardi Cuatro, Pineapple Juice, Lime Juice, Vanilla Syrup

Caipirinha 18.

Leblon Cachaça, Raw Brown Sugar, Fresh Lime

Q Paloma 15.

Sauza Tequila, Q Grapefruit

Mock Cocktails 10.

Alcohol-Free Specialties

Paloma Fizz

Pink Grapefruit Juice, Club Soda, Rosemary Cocktail Spice, Lime wedge, Simple Syrup

Cuculime

Fresh Cucumber Juice, Agave, Lime Juice