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*
Wines

Sparkling & Champagne
Le Grand Courtage | Sparkling | France 14|55
Domaine Chandon | Sparkling | California 16|65
Moët Imperial | Champagne | France 25|125
Veuve Clicquot | Champagne | France 30|135

Sauvignon Blanc
Matanzas Creek | Alexander Valley | California 14|55
Duckhorn | Napa Valley | California 21|85

Chardonnay
Hess | Shirtail 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
Château 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 | Shirtail 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

Apple Pie 16.
Zubrowka Vodka, Apple Juice, Lime

Sunset Strip
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

Cuculime
Fresh Cucumber Juice, Agave, Lime Juice