




Dinner Menu

Available from 3pm to 9:30pm

Appetizer

Wings  **\$18**
BBQ or Buffalo, served with Ranch or Blue cheese dressing.

Bruschetta  **\$16**
Grilled Sourdough, Fresh Heirloom Cherry Tomato, Garlic, Micro Basil


Caprese   **\$20**
Burrata Cheese, heirloom tomatoes, extra virgin Olive Oil and Balsamic

Avocado Quesadilla  **\$20**
Add to any Chicken 5 or Grilled Shrimp 5
Jack and Cheddar Cheese, Avocado
Served with Sour Cream and Salsa



Guacamole and chips  **\$16**
Homemade Guacamole with Crispy corn chips.



Salad

Add extra protein: Chicken \$5 or Shrimp \$6 or Impossible Burger Patty \$6


Caesar  **\$18**
Chopped Romaine, Croutons, Parmesan Reggiano, Creamy Caesar Dressing

Chopped Cobb  **\$22**
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   **\$20**
Baby Kale, Broccolini, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado, Sweet Red Wine Vinaigrette

Mediterranean Grain Salad   **\$20**
Quinoa, Chickpeas, Heirloom Cherry Tomato, Persian Cucumber, Olives, Basil, Mint, Wild Arugula, Pickled Red Onions, Lemon EVOO

Soup or Side

Tomato bisque   **\$8**

Sweet Potatoes Fries   **\$8**


French Fries   **\$6**

Fresh seasonal fruit   **\$6**

12" Pizza

Margherita  **\$18**
Mozzarella & Fresh Basil

Diavola **\$22**
Spicy Calabrian Salami, Mozzarella, Beech Mushroom & Fresno Chile

Vegetarian  **\$20**
Heirloom Tomato, Mozzarella, Artichoke & Gipsy Pepper


Mushrooms  **\$18**
Mushroom, Tomato, Mozzarella Basil.

Build your own **\$20**
Choice of 3 toppings from our Pizza Bar:

Entrée

Fish and Chips **\$22**
Beer Battered Cod, French Fries, Tartar Sauce

Chicken Tenders and French Fries **\$20**

Steak Frites  **\$32**
10 oz. NY Steak, Chimichurri, French Fries and roasted sweet mini pepper.

Street Corn Salmon  **\$32**
Pan Roasted Salmon, Grilled Corn, Jalapeno Aioli, Cilantro, Lime, Cotija, Chile Powder, Sweet Mini Peppers.

Linguine Pomodoro  **\$26**
Vine Ripened Heirloom Cherry Tomatoes, Fresh Garlic, fresh Basil and Burrata.
Add Shrimp \$6 or Chicken \$5

Mercato Lasagna  **\$24**
Fresh Lasagna Pasta, Ricotta, Parmesan, Tomato Sauce, Mozzarella, Basil

BH Burger **\$24**
Grass Fed Beef Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & 1000 Island.
Served on a Brioche Bun

Make it Vegan with Impossible Burger 

 Vegan  Vegetarian  Gluten Free


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

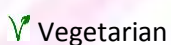
Pink Grapefruit Juice, Club Soda, Rosemary Cocktail Spice, Lime wedge, Simple Syrup

Cuculime

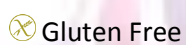
Fresh Cucumber Juice, Agave, Lime Juice



Vegan



Vegetarian



Gluten Free


Mercato