



# Lunch Menu

Available from 11am to 3pm

## Appetizer


**Bruschetta**  **\$14**  
Grilled Sourdough, Fresh Heirloom Cherry Tomato, Garlic, Micro Basil


**Wings**  **\$18**  
BBQ or Buffalo, served with Ranch dressing and vegetables stick.



**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 with choice of Balsamic, Ranch, Blue Cheese, or 1000 Island Dressing

**Superfood**   **\$20**  
Baby Kale, Broccoli, 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

**Strawberry Spinach Salad**   **\$20**  
Baby Spinach, California Strawberries, Avocado, Pistachio, Crumbled Goat Cheese, Balsamic Vinaigrette

**Organic Mix Green**   **\$16**  
Scarborough Farms Mixed Greens, Heirloom Cherry Tomatoes, Carrots.  
Choice of dressing: Balsamic, Ranch, Blue Cheese, or 1000 Island Dressing

## Soup or Side

**Tomato bisque**   **\$8**


**Sweet Potatoes Fries**   **\$8**

**French Fries**   **\$6**

**Fresh seasonal fruit**   **\$6**

## Entrée

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

**Baja Fish Tacos**  **\$22**  
Beer Battered Cod, Chipotle Crema, Pico de Gallo, Slaw, Cilantro, Lime, Corn Tortillas, Salsa Roja (3 tacos for service)  
Add Avocado \$3

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

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

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

## Sandwich

Served with your choice of Fries, Mix Green or Fruit

**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* 

**Chicken Ciabatta** **\$21**  
Herb Marinated Chicken, Tomato Bruschetta Mix, Roasted Garlic Balsamic Aioli, Wild Arugula, Rosemary Ciabatta Bread

**BH Club Sandwich** **\$20**  
Shaved Turkey, Applewood Smoked Bacon, Smashed Avocado, Pickled Red Onion, Heirloom Tomato, Jalapeno Aioli, Red Baby Gem Lettuce, Country White Bread. Served with French Fries.

**Pulled Pork Sandwich** **\$22**  
BBQ Pulled Pork, Bread & Butter Pickles, Broccoli Slaw, Pretzel Bun

**Tuna Salad Sandwich** **\$20**  
Tuna Salad, Heirloom Tomato, Avocado, Pea Sprouts, Cornichon, Grilled Nine-Grain Bread

## 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 | Shirltail 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 | Shirltail 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  
 Dallas Point 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

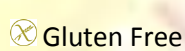
Fresh Cucumber Juice, Agave, Lime Juice



Vegan



Vegetarian



Gluten Free