

BEE SIDE BALCONY

BEESIDE BRUNCH

SWEET N' SAVORY

French Toast

country bread - berries - whipped cream | 17

Açaí Bowl

açaí - seasonal fruit - coconut - almond granola | 17

Poutine Bowl*

fries - chorizo - bacon - demi-glacé - eggs - aioli | 19

Chilaquiles

salsa suiza - avocado crema - onions - eggs | 20

BRUNCH PLATES

Avocado Toast

country bread - hummus - arugula salad - lemon vin | 18
add two eggs* | 4 add bacon | 3

Beach Bum Sandwich

cheesy eggs - bacon - avocado - aioli - brioche | 17

Rise 'n' Shine Plate

2 eggs - chopped bacon - rosemary potatoes - toast | 18

Veg-Out Omelette

mixed veggies - potatoes or house salad | 18

Florentine Omelette

feta - tomatoes - spinach - potatoes or house salad | 18

Smoked Bacon Omelette

bacon - cheese - onions - potatoes or house salad | 19

Beeside Burrito

fries - chorizo - cheesy eggs - aioli - jalapeños -
demi-glacé | 21

PLANT-BASED

BEEyoutiful Bowl **ADD TEMPURA TOFU | 6**

arugula - quinoa - brussels - edamame - garbanzo -
cucumbers - tomatoes - onions - avocado - lemon vin | 20

Buzzy Bowl

couscous medley - mediterranean pico - olives - feta -
hoja santa vin | 17

Grilled Feta Cheese

seared cheese blend - caramelized onions - tomatoes -
arugula - balsamic - brioche | 18

Mediterranean Tofu

tempura crusted - quinoa - veggies - cilantro lime vin | 28

GRAZING BOARDS

Trio of Dips + veggie crudité | 6

artichoke hummus - tzatziki -
spicy htipiti - toasted pita | 17

Bee's Board + extra pita | 5

dips - cheeses - charcuterie -
accoutrements - toasted pita | 29

STARTERS

Crab Cake

panko crusted blue lump crab -
arugula - remoulade | 18

Mussels Maison + extra toast | 6

garlic white wine cream sauce -
onions - chili flakes - toast | 26

Mussels Espanola

san marzano tomato sauce - chorizo -
garlic - white wine - toast | 26

Truffle Parmesan Fries

truffle ketchup | 13
+ garlic aioli | 2

Meatballs

lamb & beef - san marzano tomato
sauce - feta | 17

Octopus Ceviche

tomato - pineapple - cucumber -
onions - jalapeño - tortilla chips | 18

SALADS | SOUP

ADD CHICKEN 10 | LAMB* 12 | SHRIMP 15 | SALMON* 17

Beeside Salad

mixed greens - greek salad veggies -
feta - tzatziki dressing | 15

Caesar Salad*

romaine - herb parmesan croutons -
anchovy-olive tapenade | 16

Arugula Beet Salad

honey goat cheese - spiced walnuts -
champagne vin - balsamic glaze | 17

Cioppino Soup

seafood stew - tomato white wine
broth - toast | 17

SAMMIES | TACOS

"Gyro" + small fries or small house salad | 5

VEGGIE 16 | CHICKEN 18 | LAMB* 19 | SALMON* 24

grilled pita - arugula - cherry tomatoes - onions - tzatziki

Beeside Burger* + bacon | 3

cheese blend - arugula - tomatoes - onions - garlic aioli - brioche | 21

Seaside Sandwich

panko rockfish - bell pepper tapenade - habanero honey mustard - remoulade | 20

Crispy Chicken Sandwich

tempura breast - mango-jicama slaw - pepper jack cheese - sriracha aioli | 18

Tacos

SAUTÉED ROCKFISH 20 | SAUTÉED OR CRISPY SHRIMP 22

mango-jicama slaw - avocado - corn tortillas - remoulade - micro cilantro

LUNCH PLATES

Spanish Octopus

arugula salad - potatoes - bacon - onions - lemon truffle vinaigrette | 34

Fish & Frites

tempura battered rockfish - lemon remoulade - truffle ketchup | 20

Fjord Salmon*

broccolini purée - couscous medley - carrots - lemon beurre blanc | 32

Thank you for understanding as we respectfully decline menu modifications

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
20% gratuity will be added to parties of 6 and larger