



BEE SIDE

BALCONY

SHAREABLES

Trio of Dips + veggie crudité | 6

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

Bee's Board + extra pita | 5

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

½ doz Fresh Oysters

apple mignonette - Horseradish - cocktail sauce - crackers | 18

Crab Cake

panko crusted blue lump crab - arugula - remoulade | 18

Octopus Ceviche

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

Meatballs

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

Yellowfin Tuna Crudo

evoo - sesame oil - jalapeño - house spices - aged sherry vinegar - lemon zest - cilantro | 18

Mussels Maison

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

SALADS | SOUP

Malaga Chopped Salad

Romaine - mix green - red onion - watermelon - feta - tomato - avocado - sauteed almonds - balsamic dijon vinaigrette | 17

Beeside Salad

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

Caesar Salad*

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

Arugula Beet Salad

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

Cioppino Soup

seafood stew - tomato white wine broth - toast | 17

The Buzzy Burger Deal! | 25

DBL Smashed Burger - Grilled Onion - Raw Onion

American cheese - Homemade Pickles -Secret Sauce

Comes with parmesan truffle fries & our very own "POLLINATOR" honey blond beer
16oz

FROM THE SEA

Spanish Octopus

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

Seared Scallops

cauliflower purée - chorizo - mango citrus caviar - almonds - truffle oil | 43

Fjord Salmon*

broccolini puree - couscous medley - carrots - lemon beurre blanc | 38

Barramundi

asian seabass - mediterranean tapenade - olives - lemon - evoo | 34

Branzino Piccata

roasted whole fish - blistered tomatoes - lemon caper butter sauce | 44

Peppercorn Crusted Yellowfin A La Plancha*

Shallot Balsamic Glaze - Watermelon Salad | 30

Pesto Shrimp Linguini

walnut pesto - garlic lemon cream sauce - chili flakes | 36

FROM THE LAND

Pork Osso Bucco

braised pork shank - tomato mirepoix - white wine | 38

Jidori Chicken

rosemary potatoes - cipollini onions - spinach - demi glacé | 34

Bolognese

lamb & beef tomato ragu - pasta shells - cinnamon - nutmeg - parm | 28

Lamb Loin Chop*

bone-in lamb loin - confit garlic mashed potatoes - balsamic glaze | 36

Denver Steak*

8 oz. - chimichurri sauce - rosemary fries | 36

Filet Mignon*

8 oz. - au poivre peppercorn sauce - rosemary fries | 58

PLANT-BASED

Mediterranean Tofu

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

BEEyoutiful Bowl

tempura crusted tofu - arugula - quinoa - brussels - edamame - garbanzo - cucumbers - tomatoes - onions - avocado - lemon vinaigrette | 26

Veggie Pesto Linguini

seasonal veggies - walnut pesto - garlic lemon cream sauce | 23

SIDES FOR THE TABLE

Truffle Parmesan Fries | 13

Shaved Brussel Sprouts w/ Bacon | 11

Garlic Mashed Potatoes | 11

Sautéed Spinach | 11

Sauteed Broccoli | 12

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

An additional 3% charge fee will be added to all checks