

BEACH HOUSE

— BAR & GRILLE —

SHARED & GREENS

ADD GRILLED CHICKEN OR GRILLED SHRIMP 8

- CAESAR 11 ROMAINE HEARTS | HERB BUTTER CROUTONS | PARMESAN | CAESAR DRESSING
- BERRY & BALSAMIC 13 SPINACH | FETA | CANDIED PECAN | BLUEBERRY BALSAMIC VINAIGRETTE
- GREENS & GRAINS 15 ARUGULA | RADISH | SHAVED CARROT | PICKLED RED ONION | QUINOA | HARDBOILED EGG | CUCUMBER | HERB VINAIGRETTE
- KALE 13 HONEY CRISP APPLE | TOASTED WALNUT | GRUYERE | WHITE BALSAMIC VINAIGRETTE
- SHISHITOS 12 FRIED SHISHITO PEPPERS | CHILI LIME AIOLI
- WHIPPED RICOTTA 14 HONEY & WHITE BALSAMIC WHIPPED RICOTTA | FRESH HERBS | WARM SOURDOUGH
- BURRATA 15 HEIRLOOM TOMATO | BALSAMIC REDUCTION | PRESERVED LEMON VINAIGRETTE
- BEEF CARPACCIO 16 HOUSE BUTCHERED & GREEN SALT CURED | HONEY DIJON | PECORINO ROMANO | WARM SOURDOUGH
- PORK BELLY 17 CRISPY PORK BELLY | ADOBO BOURBON GLAZE | HOMINY | POBLANO | CHARRED CORN
- MUSSELS 18 30A BEER BROTH | SLAB BACON | GARLIC | THYME
- CRAB DIP 29 LUMP CRAB | SPICED CREAM CHEESE | PEPPERS & ONIONS | SOURDOUGH BREAD BOWL | SERVES 3-4
- CEVICHE 17 CITRUS POACHED SHRIMP | GUACAMOLE | PICO DE GALLO | TORTILLA CHIPS

MAINS

- WHOLE FISH 47 SALTED & BAKED | HOPPIN' JOHN | PRESERVED LEMON | TOMATO RELISH
- BRONZINO EN PAPILOTE 38 RED POTATO | CAULIFLOWER | BROCCOLINI | LEMON | PEARL ONIONS | BEURRE BLANC
- SEARED GROUPER 40 CARIBBEAN SPICED | PINEAPPLE PICO | COCONUT MILK RED CURRY | CILANTRO LIME RICE
- GRILLED SWORDFISH 43 ROASTED FINGERLING POTATOES | CREAMED SPINACH & CHARRED CORN | GARLIC HERB BUTTER
- SCALLOPS 48 STREET CORN PUREE | CHORIZO | POBLANO CREAM | RADISH
- GNOCCHI 28 WILD MUSHROOM BLEND | BROCCOLINI | GARLIC | WHITE WINE | FRESH PARMESAN | BLACK TRUFFLE
- ROASTED VEGETABLES 23 SEASONAL VEGETABLES | WARM OLIVES | WHITE BEAN HUMMUS | GRILLED PITA | FETA
- BOURBON BURGER 20 CUSTOM BLEND ANGUS PATTY | SEARED PORK BELLY | ONION TANGLES | BOURBON ADOBO GLAZE
- THE 55'ER 55 CUSTOM BLEND ANGUS PATTY | COLD WATER LOBSTER CLAWS | TRUFFLE & SMOKED GOUDA MORNAY | TARRAGON AIOLI
- HALF CHICKEN 30 ROASTED CAULIFLOWER | FINGERLING POTATOES | MEZCAL ACHIOTE GLAZE
- 6OZ FILET 42 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP
- 16OZ RIBEYE 55 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

DESSERTS

- BANANA BREAD PUDDING 15 BRANDY CARAMEL SAUCE | VANILLA ICE CREAM
- CHEESECAKE 10 YOUR CHOICE OF: CLASSIC | BERRY | TURTLE | WHIPPED CREAM
- SUMMER SKILLET 12 BLACKBERRY LAVENDER COMPOTE | STREUSEL | VANILLA ICE CREAM
- MILLE FEUILLE 15 PUFF PASTRY | CHOCOLATE PASTRY CREAM | WHIPPED CREAM

Parties of 6 or more are subject to a 20% gratuity | To ensure proper service for our guests, we only allow up to 4 split checks.
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness: Especially if you have certain medical conditions.

**Allergy cards are available upon request **

Executive Chef: Kara Mardell Sous Chef: Brad Johnson

BEACH HOUSE

— BAR & GRILLE —

WINE

--CHARDONNAY--

14 HANDS- COLUMBIA VALLEY, WA 10 36
SIMI- SONOMA COUNTY, CA 14 52

--PINOT GRIGIO--

MASO CANALI- TRENTO, ITALY 10 36
SANTA MARGHERITA 14 52
ADIGE RIVER VALLEY, ITALY

-- SAUVIGNON BLANC--

14 HANDS- COLUMBIA VALLEY, WA 10 36
KIM CRAWFORD- MARLBOROUGH, NZ 12 44

-- RIESLING--

SCHLOSS VOLLRADS 13 48
RHEINGAU, GERMANY

--PINOT NOIR--

ERATH- DUNDEE HILLS, OR 14 52
DECOY- SONOMA COUNTY, CA 17 65

--CABERNET SAUVIGNON--

14 HANDS- COLUMBIA VALLEY, WA 10 36
DAOU- PASO ROBLES, CA 14 52
BUCK SHACK- LAKE COUNTY, CA 20 76
BOURBON BARREL AGED

--RED--

JUAN GIL- JUMILLA, SPAIN 19 72
PULPOCO RED SANGRIA 8.5

--WHITE--

PULPOCO SANGRIA 8.5

-- SPARKLING--

WYCLIFF BRUT- CALIFORNIA 9 32
SYLTBAR ROSE ITALY 14 52
LA MARCA PROSECCO- TREVISO, ITALY SPLIT 14

-- BOTTLE ONLY--

VUEVE CLIQUOT BRUT REIMS, FRANCE 120
CAYMUS CABERNET SAUVIGNON 250
NAPA VALLEY, CA
CONUNDRUM RED BLEND 104
MONTERAY COUNTY, CA

-- SPARKLING WATER 6.5--

SANPELLEGRINO

HAND CRAFTED

SMOKE IT 1

HAVE YOUR DRINK SMOKED
ALL PROCEEDS GO TO "FEED THE CHILDREN" FOUNDATION

TWIST ON AN OLD FASHIONED 15

MAESTRO DOBEL ANEJO TEQUILA | AGAVE SYRUP
SMOKED CHILI BITTERS

SAZERAC 15

BULLEIT RYE | TURBINADO SYRUP
PECHAUDS BITTERS | ABSINTHE RINSE

NAKED & FAMOUS 15

ILLEGAL MEZCAL | GREEN CHARTREUSE | APEROL

COFFEE & CIGARETTES 15

DEWARS SCOTCH | CRÈME DE CAFÉ | SWEET VERMOUTH
BLACK WALNUT BITTERS

OLD FASHIONED MP

CHOICE OF BOURBON | TURBINADO SYRUP
CHERRY & ORANGE BITTERS

TELL ME NOW 15

NOBLE OAK BOURBON | PORT-SOAKED FIG | ROSEMARY

BEER

-- DOMESTIC 7 --

BUD LIGHT | COORS LIGHT | MICH ULTRA | MILLER LITE
SAM ADAMS | HEINEKEN 0.0

-- CRAFT & IMPORT 8.5 --

ANGRY ORCHARD | BLUE MOON | CORONA EXTRA
CORONA LIGHT | MODELO | STELLA | YUENGLING
RED SKY RYE (DESTIN BREWERY)

-- HARD SELTZER 7 --

TRULY

-- DRAFT 8.5 --

ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS!

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