

# BEACH HOUSE SOCIAL

## SHARED & GREENS

ADD GRILLED CHICKEN OR GRILLED SHRIMP 8

**CAPITAL VICES 85** MINI 55'ER BURGER | LOBSTER TAIL | SHRIMP SKEWER | BACON | CHICKEN TENDER | CHEESE PICKLED VEGGIES | SERVED ON TOP OF A BLOODY MARY

**CAESAR 11** ROMAINE HEARTS | HERB BUTTER CROUTONS | PARMESAN | CAESAR DRESSING

**BERRY & BALSAMIC 13** SPINACH | FETA | CANDIED PECAN | BLUEBERRY BALSAMIC 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

**PORK BELLY 17** CRISPY PORK BELLY | ADOBO BOURBON GLAZE | HOMINY | POBLANO | CHARRED CORN

**MUSSELS 18** 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

**TUNA TEMPURA (SERVED RARE) 32** CILANTRO LIME RICE | CHILI SPIKED MAYO | SIDE OF TAMARI

**BRONZINO EN PAPILOTE 38** RED POTATO | CAULIFLOWER | BROCCOLINI | LEMON | PEARL ONIONS | BEURRE BLANC

**SEARED GROUPER 40** CARIBBEAN SPICED | CILANTRO LIME RICE | PINEAPPLE PICO | COCONUT MILK RED CURRY

**SCALLOPS 48** STREET CORN PUREE | CHORIZO | POBLANO CREAM | RADISH

**ROASTED VEGETABLES 23** SEASONAL VEGETABLES | WARM OLIVES | WHITE BEAN HUMMUS | GRILLED PITA | FETA

**THE 55'ER (SERVED WITH A 6OZ BLONDE ALE) 55** CUSTOM BLEND ANGUS PATTY | COLD WATER LOBSTER CLAWS TRUFFLE & SMOKED GOUDA MORNAY | TARRAGON AIOLI

**HALF CHICKEN 34** CILANTRO LIME RICE | ROASTED CAULIFLOWER | FINGERLING POTATOES | MEZCAL ACHIOTE GLAZE

**6 OZ FILET 42** ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

**10 OZ TERES MAJOR 47** ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

**16 OZ 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** SEASONAL 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**

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## WINE

### --CHARDONNAY--

14 HANDS- COLUMBIA VALLEY, WA 10 36  
CLOS PEGASE-HOPLAND, CA 13 48

### --PINOT GRIGIO--

J VINEYARDS-HEALDSBURG, CA 12 44  
SANTA MARGHERITA 14 52  
ADIGE RIVER VALLEY, ITALY

### --SAUVIGNON BLANC--

KIM CRAWFORD- MARLBOROUGH, NZ 12 44

### --ALBARINO--

MARTIN CODAX, RIAS BAIXAS, SPAIN 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--

PESSIMIST- PASO ROBLES, CA 13 48  
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  
SMOKED CHILI BITTERS

### SIDETRACKED 15

BULLEIT BOURBON | PASSION FRUIT | LIME | SAGE

### BITTER TRUTH 15

KETEL ONE VODKA | DOMAINE DE CANTON  
GRAPEFRUIT JUICE | GINGER BITTERS

### BURN IT DOWN 15

PISCO | CHAMBORD | LIME | SIMPLE SYRUP  
THYME | SMOKED

### EASY DOES IT 15

CRUZAN COCONUT RUM | LEMON  
SIMPLE SYRUP | LAVENDER BITTERS

### SILENT SMOKE 15

ILLEGAL MEZCAL | REPOSADO | YUZU | LIME | AGAVE

### THE WALTZ 15

AGED CRUZAN RUM | LIME | MINT | SIMPLE SYRUP  
ANGOSTURA BITTERS | CHAMPAGNE

### OLD FASHIONED MP

CHOICE OF BOURBON | TURBINADO SYRUP  
CHERRY & ORANGE BITTERS

## BEER

### -- DOMESTIC 7 --

BUD LIGHT | COORS LIGHT | MICH ULTRA  
MILLER LITE | ATHLETIC N/A

### -- CRAFT & IMPORT 8.5 --

BLUE MOON | CORONA EXTRA | CORONA LIGHT  
MODELO | STELLA | YUENGLING  
SEASONAL (DESTIN BREWERY)

### -- HARD SELTZER 7 --

TRULY

### -- DRAFT 8.5 --

*ASK YOUR SERVER ABOUT OUR SEASONAL  
SELECTIONS!*



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