

beth's

DINNER

info@bethsrestaurant.com - @bethscafebar

BITES

COCKTAILS \$16

PURPLE RAIN

Gin, lavender, lime

SOME LIKE IT HOTTER

Mezcal, jalapeno, hibiscus

THE BIG BREW

Vodka, double espresso, Kahlua

THE MALTFATHER

Bourbon, apricot, allspice

GREAT-FRUIT GATSBY

Rum, Aperol, grapefruit

TEQUILA ME SOFTLY

Tequila, Limoncello, coconut

ZERO PROOF \$10

COCO-MBER

Coconut water, cucumber

FIFTY SHADES OF TEA

House brewed tea, passion fruit puree

HUMMUS

Chickpea puree, tahini - VEGAN
\$10.00

BAKED BRIE

Brie cheese, fig jam, walnut, rosemary
\$12.00

DUCK PROSCIUTTO TOAST

Toasted house made focaccia, lemon ricotta spread, duck prosciutto, fig preserve, mesclun mix
\$16.00

ROASTED BEET SALAD

Mesclun mix, roasted beet slices, goat cheese, truffle balsamic, sun flower seeds
\$12.00

BAVARIAN PRETZEL STICKS

Soft pretzel sticks, spicy mustard
\$10.00

CRISPY SPRING ROLL

Wrapped mixed vegetables, breadcrumbs, house made sweet chili sauce
\$14.00

GRILLED OLD BAY SHRIMP

Wild caught head off shrimp, lemon, chimichurri
\$18.00

PARMESAN FRIES

Crispy French fries, lemon garlic aioli
\$9.00

TRUFFLE POTATO CROQUETTE

Potato, cheese, egg, charcoal aioli
\$12.00

BRUSSEL SPROUTS

Fried Brussel sprouts, raisin, garlic, walnuts - VEGAN
\$12.00

BALLOON TOSTADAS

Fried flour tortilla, braised short ribs, feta, harissa aioli
\$16.00

CRUNCHY RAVIOLI

Blended cheese-stuffed ravioli, breadcrumbs, tomato sauce
\$14.00

DESSERTS \$10

CALLEBAUT

JUDGE BROWNIE

Classic warm brownie, rich chocolate chunks, fresh fruits

PASTEL DE NATA

Crunchy millefeuille, vanilla custard

SORBET

Mango sorbet

COFFEE & TEA \$5

ESPRESSO

LATTE

CAPPUCCINO

AMERICANO

MINT LEMON TEA

HERBAL TEA

FRUIT TEA

PLATES

CRISPY CHICKEN BURGER

Breaded chicken breast(x2), cheese, onion, mesclun, tomato, house-made sauce, brioche bun, parmesan fries
\$20.00

BARLEY RISOTTO

Barley, USDA choice braised short ribs, Parmigiano Reggiano, butter
\$24.00

CHARRED OCTOPUS

Charred octopus leg, mashed potato, fennel salad
\$22.00

STEAK FRITES

Skirt steak, house made peppercorn demi glace sauce, parmesan fries
\$30.00