

info@bethsrestaurant.com - @bethscafebar

COCKTAILS \$16

PURPLE RAIN

Gin, lavender, lime

SOME SIKE IT FOTTER

Mezcal, jalapeno, hibiscus

THE BIG BREW

Vodka, double espresso, Kahlua

THE MALTFATHER

Bourbon, apricot, allspice

GREAT-FRUIT GATSBY

Rum, Aperol, grapefruit

TEQUILA ME SOFTLY

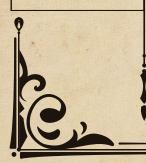
Tequila, Limoncello, coconut

ZERO PROOF \$10

(?OCO-MBER

Coconut water, cucumber FIFTY SHADES OF TEA

House brewed tea, passion fruit puree



BITES

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

BAVARIAN PRETZEL STICKS

Soft pretzel sticks, spicy mustard \$10.00

PRISPY SPRING ROLL

Wrapped mixed vegetables, breadcrumbs, breadcrumbs, tomato sauce 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

TRUFFLE POTATO (PROQUETTE

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

PRUNCHY RAVIOLI

Blended cheese-stuffed ravioli. \$14.00

DESSERTS \$10

(PALLEBAUT

FUDGE 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 TFA

PLATES

PRISPY PHICKEN BURGER

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

BARLEY RISOTTO

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

(?HARRED ()CTOPUS

potato, fennel salad \$22.00

STEAK FRITES

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

