

beth's

BRUNCH

info@bethsrestaurant.com - @bethscafebar

WEEKENDS. 10 AM - 3PM

COCKTAILS \$16

PURPLE RAIN

Gin, lavender, lime

SOME LIKE IT HOT

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

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
\$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

CALLEBAUT

JUDGE BROWNIE

Classic warm brownie, rich chocolate chunks, fresh fruits
10.00

PASTEL DE NATA

Crunchy millefeuille, vanilla custard
10.00

SORBET

Mango sorbet
10.00

BRUNCH DRINKS \$10

MIMOSA

BLOODY MARY

MIXED HOUSE DRINKS

PLATES

CRISPY CHICKEN & WAFFLE

Breaded chicken breast(x2), waffle, spicy honey, parmesan fries
\$20.00

TURKISH EGGS

Grilled focaccia bread, 2 farm eggs, garlic labneh, tomatoes, hot sauce, feta, toasted almond, parsley
\$18.00

HASH & SALMON

Hashbrown, smoked salmon, creamy yogurt, smoked trout roe, 2 fried eggs
\$20.00

STEAK FRITES

Skirt steak, house made peppercorn demi glace sauce, 2 fried eggs, parmesan fries
\$26.00

FRENCH TOAST

Brioche, cinnamon, milk, egg, white chocolate, pistachio, cherry jam
\$16.00

COFFEE & TEA \$5

ESPRESSO

LATTE / CAPPUCCINO

AMERICANO

MINT LEMON TEA

HERBAL TEA

FRUIT TEA