

info@bethsrestaurant.com - @bethscafebar

WEEKENDS. 10 AM - 3PM

COCKTAILS \$16

PURPLE RAIN

Gin, lavender, lime

SOME SIKE IT FOOT

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

Complimentary pastry basket to the table.

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

(PRISPY 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

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. breadcrumbs, tomato sauce \$14.00

DESSERTS

PALLEBAUT

FUDGE 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

COFFEE & TEA \$5

ESPRESSO LATTE / CAPPUCCINO AMERICANO MINT LEMON TEA HERBAL TEA FRUIT TEA

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

Turkey Bacon & Eggs

Turkey bacon, grilled focaccia bread, 2 farmFrench Toast eggs, hashbrown \$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

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

