



## \*RAW BAR

LOCALLY HARVESTED OYSTERS 3. | LITTLENECKS ON THE HALF SHELL 2. | COLOSSAL SHRIMP COCKTAIL 5.

## CHARCUTERIE BOARDS

SERVED WITH ACCOMPANIMENTS

small 20. | large 30.

**GF** prosciutto, soppressata, capicola, maggie's round, four fat fowl, humboldt fog, burrata

## SHAREABLES

- BISTRO FRIES** **V** **GF** seasoned shoe string fries, spicy mayo, honey mustard, roasted garlic aioli 11.
- WASABI CALAMARI FRIES** fried calamari strips, peppadew peppers, pickled onions, wasabi aioli 13.
- COCONUT CURRY MUSSELS** **GF** P.E.I. mussels, coconut curry broth, cilantro garnish 12.
- TOMATO BISQUE** **V** with parmesan croutons 9. bowl
- SALMON CAKES** mixed greens, pickled onions, whole grain mustard aioli 14.
- FIRECRACKER SHRIMP** sweet soy noodles, crushed sambal peanuts, spicy peanut sauce 17.
- CRISPY PORK BELLY LETTUCE WRAPS** **GF** crispy pork belly, bibb lettuce, sweet chili rice noodles, pickled red onion, shredded carrot 14.

## SALADS

- CAESAR** **V** romaine hearts, parmesan, croutons, caesar dressing 11.
- POACHED PEAR** **V** **GF** spring mix, blue cheese crumbles, red wine poached pears, honey roasted almond clusters, balsamic vinaigrette 13.
- SEASONAL** **V** **GF** mixed greens, feta, roasted beets, watermelon, spiced pepitas, champagne vinaigrette 12.
- HEIRLOOM** **V** **GF** mixed greens, pesto marinated burrata, heirloom cherry tomatoes, toasted walnuts, balsamic vinaigrette 14.
- SALAD ADD ONS** chicken (6oz.) 7. | \*shrimp (ea) 5. | \*scallops (ea) 5. | \*salmon (8oz.) 13.  
\*sesame tuna 15. | \*CAB steak (6oz.) 15.

## SANDWICHES

SERVED WITH FRENCH FRIES, UPGRADE TO A SIDE GARDEN OR CAESAR +2.

- \*BESOS BISTRO BURGER** 8oz. custom blend burger, cheddar, mixed greens, tomato, pickle, roasted garlic aioli, brioche bun 16.
- CHICKEN SANDWICH (GRILLED, CRISPY OR BUFFALO)** 6oz. chicken breast, cheddar, mixed greens, tomato, pickle, honey mustard, brioche bun 16.
- FISH TACOS** fried cod, napa cabbage slaw, pickled onions, limon dressing, spicy mayo 14.
- PULLED PORK** slow roasted pork shoulder, country style coleslaw, pickle, brioche bun 16.

## FRESH PASTAS & GRAINS

- PESTO GNOCCHI** **V** potato gnocchi, pesto, parmesan cheese 16.
- VEAL BOLOGNESE** tagliatelle pasta, ground veal/pork/beef, san marzano tomatoes 21.
- ROASTED VEGETABLE RISOTTO** **V** zucchini, summer squash, cherry tomatoes, red onion 19.
- ANGEL HAIR ELOTE** roasted pork, corn, poblanos, lime, cojita, chili powder, scallion 21.
- PASTA ADD ONS** chicken (6oz.) 7. | \*shrimp (ea) 5. | \*scallops (ea) 5. | \*salmon (8oz.) 13.  
\*sesame tuna 15. | \*CAB steak (6oz.) 15.

## ENTRÉES

- CHICKEN PAD THAI** fried chicken, rice noodles, sautéed asian vegetables, cilantro-peanut sauce, sesame seeds 24.
- \*SESAME ENCRUSTED TUNA STEAK** sushi grade tuna, asian vegetables, sweet chili soba noodles, wasabi aioli, spicy mayo 29.
- \*PAN SEARED SCALLOPS** Greek orzo salad, tzatziki dressing 38.
- \*SALMON** teriyaki salmon, cilantro rice, corn and edamame salsa 29.
- LEMON CHICKEN** **GF** grilled chicken breast, meyer lemon quinoa, garlic & bacon green beans 26.
- \*STEAK FRITES** **GF** 10oz. CAB filet of sirloin, grilled vegetables, fries 34.

## SHAREABLE SIDES

SERVES 2-3 PEOPLE 9.

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|------------------|------------------------|
| CILANTRO RICE    | COUNTRY STYLE COLESLAW |
| GREEK ORZO SALAD | GARLIC GREEN BEANS     |
| PARMESAN RISOTTO |                        |

**GF** = GLUTEN-FREE

**V** = VEGETARIAN

\*This item may be cooked to order or may contain raw or under-cooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.