



RAW BAR

ALL SERVED WITH MIGNONETTE, COCKTAIL SAUCE AND FRESH LEMON

LOCALLY HARVESTED OYSTERS **GF** ½ dozen 18. | dozen 33.

LITTLENECKS ON THE HALF SHELL **GF** ½ dozen 12. | dozen 21.

COLOSSAL SHRIMP COCKTAIL **GF** 5. each

CHARCUTERIE

GF prosciutto de parma, sopresatta, hot capicola, artisan brie, maggies round, humboldt fog, burrata, rotating selection of accoutrements small 28. | large 35.

SMALL PLATES

SAUSAGE + KALE SOUP **GF** tuscan cannellini beans, crumbled fennel sausage, wilted kale, chicken broth 10.

BRUSSELS SPROUTS **V GF** roasted brussels sprouts, lemon honey mustard, manchego 9.

SWEET CHILI MEATBALLS beef and herb meatballs, sweet chili sauce, sesame seeds, wonton crisps 16.

CARAMELIZED SQUASH HUMMUS **V GF** roasted squash, fresh herb crema, curry oil, toasted cumin, grilled pita 12.

CALAMARI FRITTI crispy squid fries, artichoke hearts, fresh parsley, dried chili, preserved lemon 15.

BURRATA **V GF** walnut pesto, roasted pear, pickled cranberry, focaccia crostini 14.

BISTRO FRIES **V GF** seasoned shoestring fries, spicy mayo, honey mustard, roasted garlic aioli 11.

SALADS & GRAINS

CAESAR **V** gem lettuce, parmigiano, croutons, mediterranean anchovies, homemade caesar dressing 11. ½ 6.

QUINOA **V** tri-colored quinoa, arugula, shaved honey crisps, roasted walnuts, dried apricots, green goddess dressing 12. ½ 7.

LOCALLY FARMED SEASONAL **V GF** mesclun greens, dried cranberries, goat cheese, roasted sweet potato, spiced pumpkin seeds, apple cider vinaigrette 12. ½ 7.

POACHED PEAR **V GF** mesclun greens, red wine & cider poached pears, blue cheese crumbles, honey roasted almond clusters, balsamic vinaigrette 13. ½ 7.

SALAD ADD ONS chicken (6oz) 7. | shrimp (ea) 5. | *scallops (ea) 5. | *salmon (8oz) 13. | *sesame tuna (8oz) 16. | *CAB filet (8oz) 18.

HANDHELDS

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

*BESOS BISTRO BURGER 8oz. custom blend burger, garlic aioli, artisan brie, smoked bacon, mushroom blend, onion jam, brioche bun 18.

GRILLED CHEESE **V** roasted garlic aioli, artisan brie, mozzarella, cheddar, onion jam, arugula, grilled sourdough 15.

FISH TACOS crispy fried haddock, lemon slaw, spicy mayo, pickled red onion, tomato, cilantro, lime 16.

BUTTERMILK FRIED CHICKEN SANDWICH crispy fried chicken, shredded iceberg, besos chicken sauce, dill pickles, tomato, cheddar, brioche bun 16.

PASTA & RISOTTO

PESTO GNOCCHI **V** homemade potato gnocchi, nut free pesto, parmesan gremolata, chili oil 18.

BUTTERNUT RAVIOLI **V** cauliflower purée, shaved brussels sprouts, sweet potato, roasted red onion, parmigiano, biscotto pangrattato 24.

RIGATONI BOLOGNESE fresh rigatoni, ground veal/pork/beef, san marzano tomatoes, parmigiano, fried sage 22.

KING OYSTER MUSHROOM RISOTTO **V GF** arborio rice, butternut crema, king oyster mushrooms, parmigiano 27.

PASTA ADD ONS chicken (6oz) 7. | shrimp (ea) 5. | *scallops (ea) 5. | *salmon (8oz) 13. | *sesame tuna (8oz) 16. | *CAB filet (8oz) 18.

ENTRÉES

*PAN SEARED SCALLOPS **GF** andouille & white bean cassoulet, honey crisp apple, fresh fennel, preserved lemon 39.

*HOT HONEY SALMON **GF** roasted broccoli hash, potatoes, roasted onion, cauliflower purée 31.

*BISTRO FILET **GF** 8 oz. CAB filet, saffron rice, grilled asparagus, king oyster mushrooms, red wine truffle sauce 37.

*SESAME ENCRUSTED TUNA STEAK 8 oz. sushi grade tuna, julienned vegetables, sweet chili soba noodles, wasabi aioli, spicy mayo 34.

APPLE CIDER CHICKEN **GF** grilled chicken breasts, roasted garlic mashed potatoes, brussels sprouts, apple cider & balsamic jus 27.

SHARABLE SIDES

9. SERVES 2-3

GARLIC BROCCOLI | PARMESAN RISOTTO | GARLIC MASHED POTATOES | SAFFRON RICE | GRILLED ASPARAGUS

JOIN US FOR BRUNCH EVERY SUNDAY FROM 10-3!

GF = GLUTEN-FRIENDLY

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. Please inform your server of any allergies.