

FOOD

Smaller

Olives \$7

citrus and herb house brined, pit in

House Pickle Sampler \$8

seasonal selection

Green Ceviche* \$12

Bay shrimp and scallops cured in lime juice served with serrano chiles, jalapeños, cucumber, radish, red onion, cilantro and avocado ~ side of house made tortilla chips

Tostada \$5

fried corn tortilla topped with citrus-chile chicken, herbed crema, pickled red onion, cilantro and lime

Beet Salad \$11

roasted beets with oranges, herbs and goat cheese

Fries

small \$4 / large \$7



412 NE Beech Street
Open at 4pm everyday

Larger

Kale Caesar* \$9

parmesan, toasted sunflower seeds, wedge of lemon

add fried chicken (GF) \$4

Beech Burger* \$14.50

1/4 lb all-beef burger, bacon, american cheese, house cucumber pickles, lettuce on a toasted bun with house mayo and dijon ~ side of fries

can be made vegan or vegetarian

Fried Chicken Sandwich \$14

garlic aioli, house cucumber pickles on a toasted bun ~ side of fries

Chicken Tacos \$8

two tacos, chicken braised with citrus and chile on homemade corn tortillas, topped with herbed crema, onion & cilantro

BBQ Tofu Sandwich \$14

crispy tofu in BBQ sauce with jalapeño jelly, sunflower cheese and slaw on a french roll ~ side of fries

Loaded BBQ Pork Fries \$12

large fries topped with pulled pork in house BBQ sauce and melted cheddar, jalapeño jelly, sour cream and pickled peppers (GF)

make it vegan with BBQ tofu

make it a kale salad (no fries) \$2

Pie by Prettyman Pies

see board for current offerings

savory hand pie \$10

sweet pie by the slice \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



please order at the bar ~ kindly bus your table



Cocktails

Oaxacan Old Fashioned \$12
tequila, mezcal,
grapefruit bitters, demerara

Hibiscus Daiquiri \$11
silver rum, lime,
hibiscus simple, bitters

Sailor Jimmy \$10
spiced rum, ginger beer,
lime, walnut bitters

The Evelyn \$12
butterfly pea infused gin, prosecco,
pernod mist, lemon

Black Manhattan \$13
rye whiskey, avertina amaro, orange
bitters, served up

Spicy Marg \$11
serrano-infused tequila, combier,
lime, simple, chile salt rim



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DRINKS

Drafts see chalkboard

Cans + Bottles

Modelito 7oz \$4

Coors Light 16oz \$5

Tecate 16oz \$5

Heidelberg 16oz \$4

Czechvar 11.2oz \$6

Guinness 16oz \$7

Topo Chico Hard Seltzer 12oz \$5

~ The Short Round ~ \$6 a Modelito
with a scoot of well (your choice)

Wine

House White \$8 House Red \$8

Natural Wines

White \$13

Bisson Glera Frizzante (Italy)

Orange \$12

Sfera Macerato (Italy)

Rosé \$13

Queen of the Sierras Forlorn Hope (CA)

Red \$12

Lomas de Llahuen Pipeño (Chile)

N/A

Hibiscus Lemonade \$4

Athletic Brewing N/A Beer \$5

Club Maté \$7

Coffee by Deadstock
served in a french press \$5

Tea by the Pot
nettle, rooibos, or ginger \$4

Wyld CBD Soda \$7

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