

BAR SNACKS

OLIVES 4 ARANCINI BOLOGNESE 8 "BACON & EGGS" DEVILED EGG * 5

HORS D'OEUVRES

LOCAL OYSTERS DU JOUR* 3.5 EACH SHRIMP COCKTAIL* 4 EACH

ROASTED CORN CHOWDER, CHILI OIL, CHIVES 12

SPICY SEARED OCTOPUS, HEARTS OF PALM, BLACK LENTILS, LEMON 13

QUINOA & BABY BEET SALAD, GOAT CHEESE, CANDIED WALNUTS 13

MUSSELS MARINARA, GRILLED BREAD * 14.5

SEAWEED & TOFU BEIGNET, APPLE-KIMCHEE PUREE 12

TUNA TARTARE, NORTH AFRICAN SPICE, CHICKPEAS, YOGURT, PRESERVED LEMON * 14

GREEN SALAD, CAULIFLOWER, TOMATO, CUKES, OLIVES, HOUSE VINAIGRETTE 10.5

CHOPPED SALAD, VEGGIES, LENTILS, BACON, BLUE CHEESE DRESSING 12

CRISPY CALAMARI, JALAPEÑOS, AIOLI * 13

'FALL-OFF-THE-BONE' BABY BACK PORK RIBS 14.5

MAINS

BAKED COD, GREEN CURRY RITZ CRACKER CRUST, CLAM & TOMATO BROTH * 25

BBQ BABY BACK RIB DINNER, FRITES, COLESLAW 24

MEATLOAF WITH SUN-DRIED TOMATO SAUCE, MASHED POTATO, BRUSSELS SPROUTS 24

HANDMADE PAPPARDELLE, ROCK SHRIMP, SPINACH, UNI BUTTER, PARMESAN 25

FAROE ISLAND SALMON, QUINOA, PARSLEY VINAIGRETTE * 24

NANTUCKET FLOUNDER, TOASTED COUSCOUS, SPINACH, SAUCE VERTE * 26

CHICKEN PICCATA, BROCCOLINI, GNOCCHI, LEMON & CAPER SAUCE 24

DUCK AU POIVRE, SCHMALTZ FRIED RICE, PICKLES, MUSTARD JUS * 28

SKIRT STEAK FRITES, ROASTED VEGETABLE SALAD, CHARRED GARLIC VINAIGRETTE * 27

AGED 16 OZ RIBEYE, ROASTED BABY TURNIPS, HERBED VINAIGRETTE * 42

VEGETARIAN COUSCOUS, EGGPLANT & CHICKPEA STEW, HUMMUS, PICKLED TURNIPS 23

COUSCOUS WITH ZA'ATAR ROASTED CHICKEN & MERGUEZ SAUSAGE 25

SANDWICHES & SALADS

SHORT RIB, FARMHOUSE CHEDDAR & FONTINA GRILLED CHEESE 18

THE BEEHIVE PRIME BURGER, FRITES & SLAW * 18 CHEDDAR, GORGONZOLA, FONTINA, BACON .50 EA

BIG DINNER SALAD GRILLED STEAK * 27 OR GRILLED SALMON * 24

SIDES

ROASTED KIMBALL FARMS BRUSSELS SPROUTS 8

BEEHIVE FRITES, SAGE & SEA SALT 10 CHEESE & GRAVY FRITES (POUTINE) 13

SCHMALTZ FRIED RICE 9.5 CHARRED CAULIFLOWER 8

*Check out our sister restaurant
in Harvard Square*

*beat
brasserie*

13 Brattle Street, Harvard Square
www.beatbrasserie.com

Before ordering, please inform us if anyone in your party has a food allergy.

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

- ST. CLOUD** (BARREL-AGED VODKA, DEMERARA, LIME, GRAPEFRUIT BITTERS) 11.5
SON OF A GUN (BOURBON, CANTON GINGER LIQUEUR, RUBY PORT, PEYCHAUD'S) 13
CARROT MARGARITA (MILAGRO SILVER TEQUILA, CARROT, CITRUS, BLACK SALT-CHILI-LIME RIM) 12.5
KENTUCKY ORCHARD (BROWN BUTTER INFUSED BOURBON, ALL SPICE DRAM, FRESH APPLE CIDER) 13
QUEEN BEE (TITO'S VODKA, FRESH GRAPEFRUIT, ELDERFLOWER, CHAMPAGNE) 13
SUPER PERFECT MARTINI (ST. GEORGE GIN TERROIR, VERMOUTH BLANC, BLUE CHEESE STUFFED OLIVE) 16
BLOOD & WHISKEY (WEST CORK IRISH WHISKEY, BLOOD ORANGE, PASSION FRUIT, BITTERS) 11.5
STORM WARNING (GOLD RUM, AMARO, ORGEAT, ANGOSTURA LIME) 12
DUTCH NEGRONI (BOLS GENEVER, SUZE, WHITE VERMOUTH) 13.5
THE OFF-PEAK (RITTENHOUSE RYE, COCCHI AMERICANO, PINEAPPLE GOMME, LEMON, ANGOSTURA) 12.5
BURLESK (MEZCAL SILVER, SWEET VERMOUTH, COINTREAU, BITTERS) 13

BUBBLY COCKTAILS 13.5

- VIOLETTE** (CREME DE VIOLETTE) **SURE THING** (CALVADOS, ST. GERMAIN) **BEELINI** (APRICOT NECTAR)
BITTER TRUTH (APEROL, ST. GERMAIN) **BJÖRK** (ANGOSTURA BITTERS, SUGAR CUBE)
KIR ROYALE (DOMAINE SATHENAY CASSIS)

BUBBLY BY THE 1 1/2 GLASS

- MOET & CHANDON IMPERIAL** (SPLIT 187 ML) 18.5
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 13.5
DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 13.5

BEER BOTTLES

- SAPPORO LIGHT** 3.9%, JAPAN 5.75
MILLER HIGH LIFE 4.6%, WI 5
RED BETTY IPA 6.5%, BC-CANADA 7
GUINNESS 4.2%, IRELAND 7.50
FIRESTONE PIVO HOPPY PILSNER 5.3% CA 7
CLAUSTHALER NON ALC. 0.4%, GERMANY 5

BEER ON TAP

- 12 OZ MUG OR 20 OZ MUG*
BEEHIVE HONEY BREW 5.3%, MA 5.75 / 9
FISHERMAN'S BREW AMBER LAGER 5.5%, MA 5.75 / 9
BLANCHE DE BRUXELLES 4.5%, BELGIUM 7.25 / 11.5
FOOLPROOF, ROBUST PORTER 6.5%, RI 6.5 / 10.75
BANTAM WUNDERKIND CIDER 6.0%, MA 8.5 (12 OZ MUG)
HARPOON HOPPY ADVENTURE DOUBLE IPA 7.8% 6.25 / 11

WHITE WINE

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| TAFT STREET WINERY 2013, RUSSIAN RIVER, CA
CHARDONNAY | GLASS 12.5 | CARAFE 28 |
| CHARLES FOURNIER, "GOLD SEAL VINEYARDS" 2012, FINGER LAKES, NY
RIESLING | GLASS 10.5 | CARAFE 24 |
| CLOS ST. THOMAS, "LES GOURMETS BLANC" 2012, BEKAA VALLEY, LEBANON
SAUVIGNON BLANC | GLASS 10 | CARAFE 23 |
| TELAVI WINERY, "MARANI" 2012, KAKHETI REGION, REPUBLIC OF GEORGIA
MTSVANE | GLASS 9.5 | CARAFE 22 |
| ITALO CESCONE, PINOT GRIGIO 2014, FRIULI GRAVE, VENETO, ITALY
PINOT GRIGIO | GLASS 10 | CARAFE 23 |

RED WINE

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| MAYER AM PFARRPLATZ 2012, VIENNA, AUSTRIA
PINOT NOIR | GLASS 12.5 | CARAFE 28 |
| VILLADORIA, "TARDOC" 2011, BARBERA D'ALBA, PIEDMONT, ITALY
BARBERA | GLASS 10 | CARAFE 23 |
| DINGAC WINERY 2012, PELJESAC PENINSULA, CROATIA
PLAVAC MALI | GLASS 9.5 | CARAFE 22 |
| BODEGA DANTE ROBINO 2012, MENDOZA, ARGENTINA
CABERNET SAUVIGNON | GLASS 10.5 | CARAFE 24 |
| PAXTON WINE, "AAA" 2012, MCLAREN VALE, AUSTRALIA
SHIRAZ, GRENACHE | GLASS 11.5 | CARAFE 26 |