

**HORS D'OEUVRES**

LOCAL OYSTERS DU JOUR\* 3.5 EACH GF

DEVILED EGGS, SPICED CARROT SLAW 11

FALL-OFF-THE-BONE' BABY BACK PORK RIBS 15.5

CEVICHE, CHATHAM COD, CITRUS, THAI CHILI, CILANTRO, TARO CHIPS\* 14.5 GF

HOUSEMADE RICOTTA, STRAWBERRY COMPOTE, GRILLED BREAD 12 VEG

MUSSELS MARINARA, WHITE WINE, TOMATO, TORN BASIL, CROSTINI \* 13.5

CRISPY CALAMARI, SHISHITO PEPPERS, AIOLI\* 14.5

BEEHIVE SALAD, GREEN BEANS, ROMAINE, AVOCADO, WALNUTS, RED WINE VINAIGRETTE 12.5 VEG

GREEN SALAD, SUGAR SNAPS, PEA GREENS, HEIRLOOM TOMATOES, CURRIED YOGURT 12 VEG, GF

TUNA TARTARE, NORTH AFRICAN SPICE, CHICKPEAS, YOGURT, PRESERVED LEMON \* 14.5

**MAINS**

ZA'ATAR ROASTED CHICKEN, SMOKED CORN SALAD, PICKLED ONION, POTATO, LIME 25 GF

FARMSTAND VEGETABLE GRAIN BOWL, TOMATO VINAIGRETTE, FARRO, BLACK RICE 23 VEG

HOUSE MADE FAZZOLETTI PASTA, ASPARAGUS, PESTO, BURRATA 23 VEG

SWORDFISH, GRILLED BABY BEET SALAD, BEET GREENS, LEMON-DIJON VINAIGRETTE 26 GF

LAMB MOUSSAKA, EGGPLANT, TOMATO, FETA, POTATO, SPINACH 25

PAN SEARED SALMON, TOMATO JUS, ROMANESCO, FARRO, BLACK RICE 24

DUCK AU POIVRE, MUSTARD JUS, PICKLES, SCHMALTZ FRIED RICE \* 29 GF

GRILLED HANGAR STEAK, HEIRLOOM TOMATO-PANZANELLA SALAD, RICOTTA, BASIL \* 29

BONE IN RIB EYE STEAK (18 OZ), CREAMED KALE, RED CHIMICHURRI \* 45 GF

**SANDWICHES & SALADS**

CLASSIC NIÇOISE SALAD WITH SEARED AHI TUNA \* 25 GF

BIG DINNER SALAD GRILLED STEAK \* 29 OR SALMON \* 24 GF

SHORT RIB, FARMHOUSE CHEDDAR &amp; FONTINA GRILLED CHEESE 18

THE BEEHIVE PRIME BURGER, CRISPY ONIONS, AIOLI, FRITES &amp; SLAW \* 18

CHEDDAR, GORGONZOLA, FONTINA, BACON .50 EA

**SIDES**

GRILLED WARD'S BERRY FARM BABY BEETS 9

PAN ROASTED ROMAN CAULIFLOWER, SUGAR SNAP PEAS, TOMATO VINAIGRETTE 10 GF, VEG

SIMPLE SALAD, RED WINE VINAIGRETTE 9 VEG, GF

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

SCHMALTZ FRIED RICE 9.5 GF

GF = GLUTEN FRIENDLY

VEG= VEGETERIAN

**BEEHIVE COCKTAILS**

**HI HO** BOURBON, ALL SPICE DRAM, LIME, PINEAPPLE GOMME 11

**LATE BLOOMER** CUCUMBER VODKA, FRESH CILANTRO, LIME 12.5

**QUEEN BEE** TITO'S VODKA, ELDERFLOWER LIQUOR, FRESH GRAPEFRUIT, CHAMPAGNE 13.5

**NO EXIT** MILAGRO SILVER TEQUILA, LAVENDER, CREME DE VIOLETTE, LIME 12.5

**KICK IN THE DAISY** CHAMOMILE INFUSED GIN, FRESH GRAPEFRUIT, CHAMPAGNE 14.5

**MELLOW YELLOW** VANILLA GENEVER, CARPANO ANTICA, ORANGE BITTERS 14.5

**CLOCKWORK** MEZCAL, SZECHUAN PEPPERCORNS, APEROL, PASSIONFRUIT, BITTERS 13

**SAX MANIAC** RYE, MADEIRA BUAL, AMARO 11.5

**Papa's Summer Liquor Cabinet**

**EL PRESIDENTE** WHITE RUM, ORANGE CURACAO, VERMOUTH 12

**MAI TAI** DARK RUM, AMBER RUM, ORGEAT 12

**HEMINGWAY DAIQUIRI** WHITE RUM, GRAPEFRUIT, LIME, MARASCHINO 12

**LOWER OCTANE COCKTAILS**

**ANGEL WATER** SUZE LIQUEUR, LUSTU FINO JEREZ SHERRY, FRESH BLOOD ORANGE, MINT 9.5

**STREET TALKER** COCCHI AMERICANO, CYNAR, ISLAY SINGLE MALT 9

**YO-YO** PINEAU DES CHARENTES, LEMON, AGAVE, PEYCHAUD'S BITTERS 10

**BEER ON TAP**

*12 OZ MUG OR 20 OZ MUG*

**BEEHIVE HONEY BREW** 5.3%, MA 5.75 / 9

**FOUNDERS CENTENNIAL IPA** 7%, MI 6.5 / 10.75

**BLANCHE DE BRUXELLES** 4.5%, BELGIUM 7.25 / 11.5

**FOOLPROOF, ROBUST PORTER** 6.5%, RI 6.5 / 10.75

**BEEHIVE CRANBERRY SOUR** 5%, MA 8.5 (12 OZ)

**HARPOON IPA** 5.9%, MA 5.75 / 9

**BEER BOTTLES**

**SAPPORO LIGHT** 3.9%, JAPAN 5.75

**GUINNESS** 4.2%, IRELAND 7.5

**BANTAM WUNDERKIND CIDER** 6%, MA 8.5

**FIRESTONE PIVO HOPPY PILS** 5.3%, CA 7

**MILLER HIGH LIFE** 4.6%, WI 5

**CLAUSTHALER NON ALC.** 0.4%, GERMANY 5

Check out our sister restaurant in Harvard Square  
for brunch, dinner, bar & live music