

**HORS D'OEUVRES****BREAD N' BUTTER, ARTISANAL SOURDOUGH, SEA SALT, HONEY BUTTER 4 VEG****LOCAL OYSTERS DU JOUR\* 3.5 EACH GF****DEVILED EGGS, BACON, SPICED CARROT SLAW 11 GF****PORK BELLY, GOAT CHEESE GRITS, BLOOD ORANGE FENNEL SALAD, FRIED PEANUTS 18 GF****BOK CHOY, ROMESCO, CRISPY SUNCHOKES, MUSHROOM 'OYSTER' SAUCE 14 VEG****KALE & BEET TABBOULEH, FARRO, QUINOA, ORANGE, RICOTTA SALATA 13 VEG****MUSSELS MARINARA, WHITE WINE, TOMATO, TORN BASIL, CROSTINI 15 GF (W/O CROSTINID)****FALL-OFF-THE-BONE' BABY BACK PORK RIBS 15.5****CRISPY CALAMARI, SHISHITO PEPPERS, AIOLI\* 14.5****BEEHIVE SALAD, POMEGRANATE, WALNUTS, BLUE CHEESE, CIDER VINAIGRETTE 12.5 VEG GF****MAINS****CAULIFLOWER-BRUSSELS SPROUTS CURRY, GARAM MASALA, PANEER, GARLIC NAAN 24 VEG****SPINACH & RICOTTA BUCKWHEAT CANNELLONI, EGGPLANT ROMANESCO, PINE NUTS, GOLDEN RAISINS 24****ROASTED HALF CHICKEN, DILLY POTATO, CELERY ROOT, TURNIP, CHARRED ONION JUS \* 25 GF****ATLANTIC SALMON, COUSCOUS, PEARL ONIONS, ENDIVE, GRAPEFRUIT, ALMONDS 26****DUCK AU POIVRE, MUSTARD JUS, PICKLES, SCHMALTZ FRIED RICE \* 32 GF****DAY BOAT SCALLOPS, ZA'ATAR ROASTED FINGERLING POTATOES, FENNEL, PERSIMMONS 31 GF****THE BEEHIVE PRIME BURGER, CRISPY ONIONS, AIOLI, FRITES & SLAW \* 18 CHEESE +I****BRAISED LAMB NECK, SQUASH PUREE, BROCCOLI RABE, HOT PEPPER, POMEGRANATE, FETA 29 GF****GRILLED HANGAR STEAK, SMOKED SWEET POTATO-ARTICHOKE MASH, PRESERVED MUSHROOM \* 29 GF****BIG DINNER SALAD GRILLED STEAK\* 29 OR SALMON\* 25 GF****SIDES****GRILLED WARD'S BERRY FARM BABY BEETS 9****BROCCOLI RABE, FRESNO PEPPERS, POMEGRANATE, FETA 8 GF, VEG****SIMPLE SALAD, RED WINE VINAIGRETTE 10 VEG, GF****BEEHIVE FRITES, SAGE & SEA SALT 10 CHEESE & GRAVY FRITES (POUTINE) 13****SCHMALTZ FRIED RICE 9.5 GF**

GF = GLUTEN FRIENDLY

VEG= VEGETARIAN

***beat***  
brasserie*our sister restaurant  
in Harvard Square*

**BEEHIVE COCKTAILS**

- APRICOT MARTINI** SILO VODKA, VERMOUTH ROUGE, APRICOT 13.5  
**SMOKEY SAYS** MEZCAL, PINEAPPLE SHRUB, MADEIRA, BITTERS 13  
**GOODIE BAG** ICE GLEN VODKA, APEROL, PASSION FRUIT, BITTERS 12  
**DIXIE FLYER** BOURBON, CRANBERRY WINTER SYRUP, MARASCHINO LIQUEUR 11.5  
**LITTLE BIRDY** IRISH WHISKEY, THYME LIQUOR, CRANBERRY SHRUB, ORANGE BITTERS 14  
**PAUL BUNYAN** CLEAR CREEK 2 YEAR APPLE BRANDY, MAPLE, CHAMPAGNE, BITTERS 13.5  
**SCRUB-A-DUB** GOLD RUM, BANANA LIQUEUR, XOACTL MOLE BITTERS 10.5  
**INVISIBLE MAN** RYE, GINGER LIQUEUR, PASSION FRUIT, BITTERS 13.5  
**BACK IN THYME** GREYLOCK GIN, THYME LIQUEUR, MARASCHINO LIQUEUR 14.5  
**SQUARE ROOT** SKYY VODKA, ROOT LIQUEUR, GINGER BEER 11.5  
**SUN JIVE** REPOSADO TEQUILA, ANCHO REYES CHILE LIQUEUR, WINTER SYRUP, ORANGE BITTERS 15  
**TYPICAL GIRL** GREYLOCK GIN, CRANBERRY SHRUB, TRIPLE SEC, BITTERS 12.5

**LOWER ALCOHOL 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  
**NIGHT SHIFT BREWING "WHIRLPOOL"** 4.5%, MA 8.25 / 13.25  
**JACK'S ABBY "HOUSE LAGER"** 5.2%, MA 5.75 / 9  
**FOOLPROOF, ROBUST PORTER** 6.5%, RI 6.5 / 10.75  
**CLOWN SHOES 'CHOCOLATE SOMBRERO'** 9%, MA 6.25 / 10.5  
**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  
**BEIRUT BEER** 4.6%, LEBANON 6.25  
**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