

COLD BAR

OYSTERS

ON THE HALF SHELL | 24 / 48

mignonette, shaved horseradish,
smoked cocktail sauce, lemon

HAMACHI CRUDO | 19

yellowtail sashimi, green apple,
jalapeño, red onion, cilantro

CHILLED CRAB & AVOCADO | 21

jumbo lump crab, ruby red grapefruit,
red fresno, toasted fennel,
breakfast radish, citrus vinaigrette

SMOKED WHITEFISH DIP | 17

crème fraîche, trout roe, dill,
everything bagel chips,
pickled vegetables

PASTRIES

CROISSANT | 8

french cultured butter,
texas peach & brown sugar jam

ALMOND COFFEE CAKE | 7

french cultured butter,
texas peach & brown sugar jam

BLUEBERRY STREUSEL MUFFIN | 7

french cultured butter,
texas peach & brown sugar jam

EVERYTHING BAGEL | 5

cream cheese schmear

DESSERTS

CHALLAH FRENCH TOAST | 19

marinated strawberries, whipped cream
graham cracker crumble

STICKY TOFFEE CAKE | 13

toffee sauce, heath bar pieces,
henry's vanilla bean ice cream

POT DE CRÈME | 14

chocolate custard, chantilly cream,
candied cocoa nibs

KEY LIME PIE | 12

graham cracker crust, toasted meringue,
orange vanilla sauce



Beverley's
is a lively, everyday
neighborhood bistro
serving American fare.
It's a place where
the community gathers
for great food
and cocktails.

Beverley's

BISTRO & BAR

LATKES

SMOKED TROUT ROE | 19
crème fraîche, pickled shallots, chives

KALUGA CAVIAR | 25
crème fraîche, pickled shallots, chives

SMOKED SALMON | 21
crème fraîche, capers, dill

TRY THEM ALL! | 30
two of each

APPETIZERS

DEVILED EGGS | 16

classic egg filling,
black truffle

TOMATO CARPACCIO | 18
heirloom texas tomatoes, pickled shallots,
whipped parmesan, arugula, basil,
crispy capers

BAKED MEATBALLS | 18
beef & pork, san marzano toma-
to sauce, mozzarella, parmesan,
garlic baguette

ROASTED GARLIC HUMMUS | 15

zhug, pine nuts, pita bread,
crudités vegetables

CRISPY ARTICHOKEs | 17

fried roman style artichokes,
lemon garlic aioli, parmesan

SOUPS & SALADS

MATZO BALL SOUP | 14

chicken confit,
carrot, celery, fresh herbs

ONION SOUP GRATIN | 14

caramelized onions,
sourdough croutons, gruyère, chives

BUTTER LETTUCE | 14

shaved radish, fines herbes,
champagne vinaigrette

CAESAR | 16

romaine hearts, classic dressing,
crispy garlic, challah croutons,
shaved parmesan, bottarga

add grilled or fried chicken | 12

add grilled shrimp | 12

BRUNCH

BEV'S BREAKFAST | 22

soft scrambled eggs, breakfast potatoes,
grilled cherry tomatoes, sourdough toast,
choice of bacon or Luscher's sausage

JUMBO LUMP CRAB CAKE | 38

tender lettuces, green tomato chow chow,
lemon butter, dill oil,
soft poached eggs

FRENCH OMELET | 21

soft farm eggs, raclette cheese,
butter lettuce
add kaluga caviar or black truffle | 12

SHAKSHUKA | 18

moroccan baked eggs, spicy tomato sauce,
roasted peppers, onions, olives,
yogurt, cilantro, pita bread

QUICHE | 21

spinach, roman style artichokes,
gruyère, parmigiano reggiano

BAGEL & LOX | 21

acme smoked salmon, everything bagel,
cream cheese schmear,
cherry tomatoes, cucumbers, capers

CHICKEN SCHNITZEL | 27

lemon caper butter sauce,
cherry tomatoes, arugula

AVOCADO & SOURDOUGH | 18

house made ricotta, arugula, salsa verde,
sunny-side eggs, everything spice

BEV'S BURGER | 19

dry-aged beef, american cheese,
lettuce, pickles, caramelized onions,
special sauce
add sunny-side egg | 3

PASTRAMI SANDWICH | 21

wagyu pastrami,
cole slaw, gruyère,
russian dressing, marbled rye

Our friends at the health department asked if we would kindly remind you that
consuming raw or undercooked meats of any kind may increase your
risk of foodborne illness.

COCKTAILS

FROZEN WATERMELON MARGARITA | 16

Camarena Tequila, Watermelon, Lime, Salted Rim

BEV'S ESPRESSO MARTINI | 18

Mr. Black Coffee Liqueur, Licor 43, Vodka, LDU Espresso, Nutmeg, Orange Zest

GIN & TONIC | 16

Gin, French Vermouth, Mediterranean Tonic, Lavender, Black Pepper, Thyme

GREEN LIGHT | 17

Gin, St. Germain Elderflower, Cucumber, Ginger, Mint, Lime

LIMONCELLO SPRITZ | 16

Vodka, Limoncello, Ginger, Lemon, Topo

LYCHEE 76 | 16

Vodka, Lychee, Rose, Lemon, Prosecco

KEITHE, DO YOU LOVE ME? | 15

Appleton Rum, Banana, Coconut, Lime, Allspice, Angostura

ZAK'S PALOMITA | 17

Mezcal, Tequila, Grapefruit, Lady Bird Ruby Red Grapefruit Soda, Pink Peppercorn

READY, AIM, FIRE! | 17

Tequila, Poblano Liqueur, Pineapple, Lime, Habanero, House Tajin

HEAT OF PASSION | 17

Reposado Tequila, Passionfruit, Caramelized Pineapple, Lime, House Tajin

MOCKTAILS 8

BEACH, PLEASE!

Passionfruit, Pineapple, Lime, Honey, Topo Chico

CHERRY ON TOP

Black Cherry, Ginger, Lemon, Topo Chico

WINES BY THE GLASS

PROSECCO | 12 / 44

NV, Amore di Amanti, Veneto, ITA

CHAMPAGNE | 25 / 96

NV, Canard-Duchêne Brut, Champagne, FRA

SPARKLING ROSÉ | 16 / 60

NV, Gratien & Meyer, Loire Valley, FRA

ROSÉ | 15 / 56

2022, Fleur de Mer, Côtes de Provence, FRA

PINOT GRIGIO | 16 / 60

2023, Jermann, Friuli, ITA

SAUVIGNON BLANC | 17 / 64

2022, J. De Villebois, Menetou-Salon, Loire Valley, FRA

SAUVIGNON BLANC | 16 / 60

2023, Saint Clair 'Dillons Point', Marlborough, NZ

CHARDONNAY | 16 / 60

2021, Château de Greffière 'Sous le Bois', Mâcon La Roche-Vineuse, Burgundy, FRA

CHARDONNAY | 17 / 64

2022, Stressed Vines 'SVC', Mendocino, CA

GAMAY | 15 / 56 L

2021, Domaine des Pothiers 'Cochonnet', Loire Valley, FRA

PINOT NOIR | 16 / 60

2022, Pas de Problème, Languedoc-Roussillon, FRA

BARBERA D'ASTI | 16 / 60

2022, Renato Ratti 'Battaglione', Piedmont, ITA

NERO D'AVOLA | 15 / 56

2021, Isola del Satiro 'Rosso', Sicily, ITA

CABERNET SAUVIGNON | 17 / 64

2021, Details by Sinegal, Sonoma, CA

WINE OF THE WEEK

VINHO VERDE | 15 / 56 L

2022, Brisa Suave, Minho, PRT

WINES BY THE BOTTLE

SPARKLING

CHAMPAGNE | 248

NV, Ruinart, Blanc de Blancs, Champagne, FRA

CHAMPAGNE | 165

NV, Veuve Clicquot Brut, Champagne, FRA

CALIFORNIA BRUT | 102

NV, Roederer Estate, Mendocino, California

CRÉMANT D'ALSACE ROSÉ | 72

NV, Vol Enchanté, Alsace, FRA

LAMBRUSCO PÉT-NAT | 56

NV, Folicello 'Il Rosso', Emilia-Romagna, ITA

ROSÉ & ORANGE

ROSÉ | 56

2023, Caruso e Minini 'Frappo', Sicily, ITA

ROSÉ | 48

2021, Jean-Maurice Raffault, Loire Valley, FRA

ROSÉ | 78

2022, Rumor, Côtes de Provence, FRA

ORANGE | 58 L

2023, Gulp Hablo, Castilla-La Mancha, ESP

ORANGE | 56

2022, Limited Addition 'Orange Crush', Willamette Valley, OR

WHITE

ALBARIÑO | 64

2022, Cadre 'Sea Queen', Edna Valley, San Luis Obispo, CA

SOAVE CLASSICO | 60

2023, Pieropan, Veneto, ITA

FALANGHINA | 58

2022, Fattoria La Rivolta 'I Vigneti di Bruma', Campania, ITA

SANCERRE | 108

2023, Domaine Delaporte, Chavignol, Loire Valley, FRA

CHABLIS | 102

2022, Albert Bichot, Chablis, Burgundy, FRA

CHARDONNAY | 84

2021, Meurgey-Croses, Mâcon Uchizy, Burgundy, FRA

CHARDONNAY | 68

2022, Les Lunes 'Searby Vineyard', Sonoma Coast, CA

CHARDONNAY | 92

2022, Talbott, Sleepy Hollow Vineyard, Santa Lucia Highlands, CA

CHARDONNAY | 138

2021, Jonive, Russian River Valley, CA

RED

CHILLED RED | 72

2022, Molly Baz 'Drink This Wine', Willamette Valley, OR

CARIGNAN | 74

2022, Martha Stoumen 'Venturi', Mendocino County, CA

CABERNET FRANC | 78

2022, Calvez-Bobinet 'Hanami', Loire Valley, FRA

CHIANTI CLASSICO | 88

2019, Ricasoli 'Brolio', Riserva, Tuscany, ITA

TUSCAN BLEND | 128

2020, Brancaia 'Ilatraia', Tuscany, ITA

BORDEAUX | 112

2020, Château Tayac, Margaux, Bordeaux, FRA

CHÂTEAUNEUF-DU-PAPE | 124

2021, Famille Perrin 'Les Sinards', Rhone Valley, FRA

CABERNET SAUVIGNON | 98

2019, Gramercy Cellars 'Lower East', Columbia Valley, WA

CABERNET SAUVIGNON | 168

2020, Jayson Pahlmeyer, Napa Valley, CA

CABERNET SAUVIGNON | 142

2016, Mount Peak 'Sentinel', Napa Valley, CA