

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,
black plum jam

ALMOND COFFEE CAKE | 7

french cultured butter,
black plum jam

BLUEBERRY STREUSEL MUFFIN | 7

french cultured butter,
black plum jam

EVERYTHING BAGEL | 5

cream cheese schmear

DESSERTS

CHALLAH FRENCH TOAST | 19

caramelized apples, toasted almonds,
chantilly cream

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 | 18
classic egg filling,
burgundy truffle

BURRATA MOZZARELLA | 18
grilled kale, golden beets,
toasted pistachio, black figs,
orange vinaigrette

BAKED MEATBALLS | 18
beef & pork, san marzano
tomato sauce, mozzarella, parmesan,
garlic baguette

ROASTED GARLIC HUMMUS | 15
zhug, pine nuts, pita bread,
crudités vegetables

CRISPY ARTICHOKE | 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

FRENCH OMELETTE | 21
soft farm eggs, raclette cheese,
butter lettuce
add kaluga caviar or burgundy truffle | 14

JUMBO LUMP CRAB CAKE | 38
fennel, arugula, ruby red grapefruit,
lemon butter, dill oil,
soft poached eggs

SHAKSHUKA | 18
moroccan baked eggs, spicy tomato sauce,
roasted peppers, onions, olives,
yogurt, cilantro, pita bread

BAGEL & LOX | 21
acme smoked salmon, everything bagel,
cream cheese schmear,
cherry tomatoes, cucumbers, capers

QUICHE | 21
roasted mushroom, braised leeks,
goat cheese, thyme

AVOCADO & SOURDOUGH | 18
house made ricotta, salsa verde,
sunny-side eggs, everything spice

CHICKEN SCHNITZEL | 27
lemon caper butter sauce,
cherry tomatoes, arugula

PASTRAMI SANDWICH | 21
wagyu pastrami, cole slaw, gruyère,
russian dressing, marbled rye

BEV'S BURGER | 19
dry-aged beef, american cheese,
lettuce, pickles, caramelized onions
special sauce
add sunny-side egg | 3

FRENCH ONION BURGER | 22
dry-aged beef, gruyère cheese,
horseradish aioli, pickles,
soaked in french onion soup
add sunny-side egg | 3

BEV'S BREAKFAST | 24
soft scrambled eggs, sweet potatoes,
grilled cherry tomatoes, sourdough toast,
choice of bacon or Luscher's bratwurst

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

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

CAPE TOWN 76 | 16

Vodka, Pomegranate, Orange, Rosemary, Prosecco

PRICKLY PEAR MARGARITA | 17

Tequila, Prickly Pear, Lime, Habanero, Salted Rim

READY, AIM, FIRE! | 17

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

HEAT OF PASSION | 17

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

LICENSE TO CHILL | 17

Bourbon, Pineapple, Chai, Lemon, Aromatic Bitters

MOCKTAILS 8

BEACH, PLEASE!

Passionfruit, Pineapple, Lime, Honey, Topo Chico

CHERRY ON TOP

Black Cherry, Ginger, Lemon, Topo Chico

WINES BY THE GLASS

PROSECCO | 13 / 48

NV, Amore di Amanti, Veneto, ITA

CHAMPAGNE | 27 / 104

NV, Canard-Duchêne Brut, Champagne, FRA

SPARKLING ROSÉ | 16 / 60

NV, Gratien & Meyer, Loire Valley, FRA

ROSÉ | 16 / 60

2022, Fleur de Mer, Côtes de Provence, FRA

PINOT GRIGIO | 17 / 64

2023, Jermann, Friuli, ITA

SAUVIGNON BLANC | 18 / 68

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

SAUVIGNON BLANC | 16 / 60

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

SOAVE CLASSICO | 16 / 60

2023, Pieropan, Veneto, ITA

CHARDONNAY | 16 / 60

2022, Henri Perrusset, Mâcon Villages, Burgundy, FRA

CHARDONNAY | 18 / 68

2022, Stressed Vines 'SVC', Mendocino, CA

PINOT NOIR | 16 / 60

2022, Pas de Problème, Languedoc-Roussillon, FRA

PINOT NOIR | 18 / 68

2021, North Valley Vineyards, Willamette Valley, OR

BARBERA D'ASTI | 16 / 60

2022, Renato Ratti 'Battaglione', Piedmont, ITA

RED BLEND | 17 / 64

2021, Argiano 'Non Confunditor', Tuscany, ITA

CABERNET SAUVIGNON | 19 / 72

2021, Details by Sinegal, Sonoma, CA

WINE OF THE WEEK

LAMBRUSCO PÉT-NAT | 15 / 56

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

WINES BY THE BOTTLE

SPARKLING

CHAMPAGNE | 228

NV, Ruinart, Blanc de Blancs, Champagne, FRA

CHAMPAGNE | 185

NV, Veuve Clicquot 'Yellow Label', Brut, Champagne, FRA

CALIFORNIA BRUT | 102

NV, Roederer Estate, Mendocino, CA

CRÉMANT D'ALSACE ROSÉ | 72

NV, Vol Enchanté, Alsace, FRA

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 | 56 L

2023, Gulp Hablo, Castilla-La Mancha, ESP

WHITE

VINHO VERDE | 56 L

2022, Brisa Suave, Minho, PRT

ALBARIÑO | 62

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

FALANGHINA | 60

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

SANCERRE | 108

2023, Domaine Delaporte, Chavignol, Loire Valley, FRA

SAUVIGNON BLANC | 98

2023, Jayson Pahlmeyer, Napa Valley, CA

CHABLIS | 82

2022, Domaine Oudin, Chablis, Burgundy, FRA

CHABLIS | 102

2022, Albert Bichot, Chablis, 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

RED BLEND | 88

2023, Brij Wines 'Oso Rouge', San Luis Obispo, CA

PINOT NOIR | 128

2020, Joseph Drouhin, Santenay, Burgundy, FRA

PINOT NOIR | 98

2022, Domaine Collotte, Marsannay, Burgundy, FRA

PINOT NOIR | 76

2023, Au Bon Climat, Santa Barbara County, CA

CABERNET FRANC | 82

2021, Hermann J. Wiemer, Finger Lakes, NY

NEBBIOLO | 116

2015, Cantine Povero 'Priore', Barolo, Piedmont, ITA

NEBBIOLO | 168

2018, Renato Ratti 'Marcenasco', Barolo, Piedmont, ITA

TEMPRANILLO | 78

2018, La Rioja Alta 'Viña Alberdi', Reserva, Rioja, ESP

CHIANTI CLASSICO | 88

2019, Castell'in Villa, Tuscany, ITA

CHÂTEAUNEUF-DU-PAPE | 124

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

ZINFANDEL | 76

2023, Scythian Wine Co. 'Cucomonga Revolution', Cucamonga Valley, CA

ZINFANDEL | 108

2021, Broc Cellars 'Vine Starr', Sonoma, CA

TUSCAN BLEND | 128

2020, Brancaia 'Ilatraia', Tuscany, ITA

CABERNET SAUVIGNON | 98

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

CABERNET SAUVIGNON | 142

2021, Jayson Pahlmeyer, Napa Valley, CA

RED BLEND | 128

2020, Orin Swift 'Machete', Saint Helena, CA