

COLD BAR

OYSTERS
ON THE HALF SHELL | 24 / 48
mignonette, shaved horseradish,
smoked cocktail sauce, lemon

CHILLED TIGER SHRIMP | 22
smoked cocktail sauce, lemon aioli

BEV'S PLATTER | 59
twelve oysters on the half shell,
six chilled tiger shrimp,
smoked cocktail sauce,
mignonette, lemon aioli

SMOKED WHITEFISH DIP | 17
crème fraîche, trout roe, dill,
everything bagel chips,
pickled vegetables

WAGYU STEAK TARTARE | 18
cornichon, calabrian chili dijonnaise,
egg yolk, crispy potatoes,
sourdough

POTATO LATKES

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

SMOKED SALMON | 21
crème fraîche, capers, dill

OSETRA CAVIAR | 25
crème fraîche, pickled shallots, chives

LATKES DELUXE | 30
two of each

DESSERTS

STICKY TOFFEE CAKE | 13
toffee sauce, heath bar pieces,
henry's vanilla 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

APPETIZERS

CHALLAH
PARKER HOUSE ROLLS | 9
french cultured butter, sea salt

DEVELOPED EGGS | 13
classic egg filling,
everything bagel spice

CRAB & AVOCADO | 21
jumbo lump crab, ruby red grapefruit,
red fresno, toasted fennel,
breakfast radish, citrus vinaigrette

BURRATA
& HEIRLOOM TOMATO | 18
whipped mozzarella, basil & mint,
tomato vinaigrette, balsamic

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

CRISPY ARTICHOKE | 17
fried roman style artichokes,
lemon garlic aioli, parmesan

BAKED LOBSTER DIP | 24
poached lobster meat, gruyère,
garlic herb breadcrumb, grilled baguette

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

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

ICEBERG WEDGE | 16
heirloom tomatoes, hickory smoked bacon,
pickled shallots, blue cheese crumbles,
creamy blue cheese dressing

CAESAR | 16
romaine hearts, classic dressing,
crispy garlic, challah croutons,
shaved parmesan, bottarga

MAINS

JUMBO LUMP CRAB CAKE | 36
roasted carrots, everything spice,
ruby red grapefruit, lemon butter, dill

CHARGRILLED LAMB CHOPS | 39
chermoula couscous, herb yogurt, feta,
toasted pistachio gremolata

CHICKEN SCHNITZEL | 29
potato purée, mushroom marsala,
grilled lemon

FRESH CATCH | MP
potato puree, grilled asparagus,
lemon butter

PAN ROASTED SALMON | 36
grilled corn, confit tomatoes,
jalapeño, corn bisque

GRILLED WHOLE BRANZINO | 34
spiced tomato sauce, roasted peppers,
onions, olives, cilantro, crispy capers

ROCK SHRIMP SCAMPI | 36
tagliatelle pasta, white wine butter sauce,
garlic herb breadcrumb, lemon zest
add butter poached lobster | 19

BEV'S BURGER | 19
dry-aged beef, american cheese,
lettuce, pickles, caramelized onions,
special sauce

STEAK FRITES | 48
6 oz. filet mignon, french fries,
green peppercorn au poivre

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 MANGO MARGARITA | 15

Blanco Tequila, Mango, Lime, House Tajín

BEV’S ESPRESSO MARTINI | 18

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

LYCHEE SPRITZ | 16

Lychee, Pink Grapefruit, Lemon, Topo Chico, Prosecco

CITRUS SERENADE | 17

Vodka, Lemongrass, Lime, Topo Chico, Prosecco

GREEN LIGHT | 17

Vodka, Aloe Liqueur, Cucumber, Ginger, Lime

PEACHY KEEN | 17

Gin, Campari, White Peach, Grapefruit, Lemon, Topo Chico

FIRE WHEN READY | 17

Tequila, Mezcal, Poblano, Honey, Orange, Habanero

HEAT OF PASSION | 17

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

MOCKTAILS 10

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 | 26 / 100

NV, Champagne EPC Brut, Champagne, FRA

SPARKLING ROSÉ | 16 / 60

NV, Gratien & Meyer, Loire Valley, FRA

ROSÉ | 16 / 60

2022, Les Sarrins, Côtes de Provence, FRA

PINOT GRIGIO | 17 / 64

2023, Jermann, Friuli, ITA

SAUVIGNON BLANC | 16 / 60

2024, Saint Clair ‘Dillons Point’, Marlborough, NZ

SAUVIGNON BLANC | 18 / 68

2023, J. De Villebois, Menetou-Salon, Loire Valley, FRA

CHARDONNAY | 16 / 60

2023, Henri Perrusset, Mâcon Villages, Burgundy, FRA

PINOT NOIR | 16 / 60

2023, Pas de Problème, Languedoc-Roussillon, FRA

PINOT NOIR | 18 / 68

2022, North Valley Vineyards, Willamette Valley, OR

NEBBIOLO | 18 / 68

2023, Elio Altare, Langhe, Piedmont, ITA

BARBERA D’ASTI | 16 / 60

2023, Renato Ratti ‘Battaglione’, Piedmont, ITA

BORDEAUX | 22 / 84

2018, Château Charmail, Haut-Médoc, Bordeaux, FRA

RED BLEND I 17 / 64

2023, Argiano ‘Non Confunditor’, Tuscany, ITA

CABERNET SAUVIGNON | 18 / 68

2021, Details by Sinegal, Sonoma, CA

WINES BY THE BOTTLE

SPARKLING

CHAMPAGNE | 220

NV, Ruinart, Blanc de Blancs, Champagne, FRA

CHAMPAGNE | 112

NV, J. Lassalle, Brut Reserve, Champagne, FRA

CHAMPAGNE | 186

NV, Veuve Clicquot ‘Yellow Label’, Brut, Champagne, FRA

CHAMPAGNE | 124

NV, Canard-Duchêne Brut, Champagne, FRA

CAVA BRUT NATURE | 62 *

NV, Alta Alella ‘Mirgin’, Gran Reserva, Catalunya, ESP

BRUT ROSÉ | 164

NV, Veuve Clicquot, Brut, Champagne, FRA

CRÉMANT D’ALSACE ROSÉ | 72

NV, Vol Enchanté, Alsace, FRA

LAMBRUSCO ROSÉ | 56 *

NV, Folicello ‘Il Rosato’, Emilia-Romagna, ITA

ROSÉ & ORANGE

ROSÉ | 56

2023, Ercole Rosato, Piedmont, ITA

ROSÉ | 72

2023, Lady of the Sunshine, San Luis Obispo, CA

ORANGE | 54

2023, GULP / HABLO, Castilla-La Mancha, ESP

WHITE

VINHO VERDE | 56

2023, Brisa Suave, Minho, PRT

GRÜNER VELTLINER | 58

2024, Meinklang, Burgenland, AUT

ALBARIÑO | 62

2023, Cadre ‘Sea Queen’, Edna Valley, San Luis Obispo, CA

RIESLING | 78

2023, Weiser-Kunstlet ‘Trarbacher’, Trocken, Mosel, GER

SANCERRE | 108

2023, Domaine Delaporte, Chavignol, Loire Valley, FRA

WHITE BLEND | 72

2023, Massican ‘Annia’, Napa Valley, CA

CHABLIS | 88

2022, Albert Bichot, Chablis, Burgundy, FRA

CHARDONNAY | 112

2022, Jean-Noel Gagnard, ‘Sous Éguisons’, Hautes-Côtes de Beaune, FRA

CHARDONNAY | 138

2022, Château des Quarts ‘L’Orangerie’, Pouilly-Fuisse 1er Cru, Burgundy, FRA

CHARDONNAY | 174

2022, Domaine Larue ‘Les Cortons’, Saint-Aubin 1er Cru, Burgundy, FRA

RED

GAMAY | 68

2023, Domaine Dupeuble, Beaujolais, Burgundy, FRA

PINOT NOIR | 98

2022, Domaine Larue ‘Les Eduens’, Saint Aubin, Burgundy, FRA

PINOT NOIR | 76

2023, La Soeur Cadette, Burgundy, FRA

PINOT NOIR | 118

2023, Emeritus, Russian River Valley, CA

SANGIOVESE | 58 *

2021, Folicello ‘Sandroun Rosso’, Emilia-Romagna, ITA

CHIANTI CLASSICO | 88

2019, Castell’in Villa, Tuscany, ITA

BAROLO | 135

2020, Mauro Veglio ‘Arborina’, Piedmont, ITA

TEMPRANILLO | 72

2020, Gomez Cruzado, Crianza, Rioja, ESP

BRUNELLO DI MONTALCINO | 128

2019, Casanuova Delle Cerbaie, Tuscany, ITA

CHÂTEAUNEUF-DU-PAPE | 136

2022, Famille Perrin ‘Les Sinards’, Rhone Valley, FRA

BORDEAUX | 128

2021 Château Tayac, Margaux, Bordeaux, FRA

CABERNET SAUVIGNON | 98

2020, Gramercy Cellars ‘Lower East’, Columbia Valley, WA

CABERNET SAUVIGNON | 124

2022, Clos du Val, Napa Valley, CA

CABERNET SAUVIGNON | 164

2021, Jayson Pahlmeyer, Napa Valley, CA

RED BLEND | 198

2017, Tenuta Argentiera, Bolgheri Superiore, Tuscany, ITA