Beverley's
BISTRO & BAR

MID-DAY MENU • 2:00 PM - 5:00 PM

COLD BAR

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

CHILLED SHRIMP | 24
jumbo tiger shrimp, lemon aioli, smoked cocktail sauce

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

TUNA TARTARE | 21
bluefin tuna, sesame soy, chili aioli, avocado, lime rice crisp

POTATO LATKES

• **CAVIAR & LATKES | 25**
osetra caviar, crème fraîche, pickled shallots, chives

SMOKED SALMON LATKES | 21
crème fraîche, capers, dill

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

• **LATKES DELUXE | 30**
two of each

SOUPS & SALADS

MATZO BALL SOUP | 14
chicken confit, celery, carrot, fresh herbs

ONION SOUP GRATIN | 14
caramelized onions, sourdough croutons, gruyère

CAESAR SALAD | 16
romaine hearts, classic dressing, crispy garlic, challah croutons
add grilled or schnitzel fried chicken | 12

BUTTER LETTUCE | 14
shaved radish, fines herbes, champagne vinaigrette
add grilled or schnitzel fried chicken | 12

APPETIZERS

SMOKED TROUT ROE DEVILED EGGS | 16
classic egg filling, everything spice, smoked trout roe

ROASTED BEETS & RICOTTA | 19
carrots, walnut praline, oranges, radishes, mint

ROASTED GARLIC HUMMUS | 16
salsa verde labneh, chili crunch, seasonal crudités, pita bread

CRISPY ARTICHOKES | 23
fried roman style artichokes, lemon garlic aioli, parmesan

DOUBLE CHEESEBURGER | 21
dry-aged beef, american cheese, lettuce, pickles, caramelized onions, special sauce
add sunny-side egg | 3

DRINK MENU

SPRITZES

SARTI SPRITZ | 17
Sarti Rosa, Lemon, Jarritos Mineragua, Prosecco

BERRY MISCHIEVOUS SPRITZ | 17
Gin, St. Germain, Strawberry, Ginger, Lime, Mint, Butterfly Pea Flower, Prosecco

LYCHEE SPRITZ | 17
Lychee, Pink Grapefruit, Lemon, Jarritos Mineragua, Prosecco

ST. TROPEZ SPRITZ | 17
St. Germain, Strawberry, Basil, Lemon, Jarritos Mineragua, Prosecco

HUGO SPRITZ | 17
Elderflower, Jarritos Mineragua, Prosecco, Lime, Mint

COCKTAILS

FROZEN PASSIONFRUIT MARGARITA | 16
Blanco Tequila, Passionfruit, Lime, House Tajín

• *Make it a Sarti Party* | 3 •

BEV'S ESPRESSO MARTINI | 18
Mr. Black Coffee Liqueur, Licor 43, Vodka, LDU Espresso, Nutmeg, Orange Zest

ROYALE 75 | 17
Gin, Blackcurrant, Elderflower, Lemon, Prosecco

JACK'S SALTY DOG | 17
Vodka, Lady Bird Ruby Red Grapefruit Soda, Ginger, Lime, House Tajín

FIRE WHEN READY | 17
Blanco Tequila, Mezcal, Poblano, Honey, Orange, Spicy Tincture, House Tajín

HEAT OF PASSION | 17
Reposado Tequila, Passionfruit, Pineapple, Lime, Spicy Tincture, House Tajín

MATCHA LEMONADE MOCKTAIL | 12
Matcha Tea, Lemon, Honey

WINES BY THE GLASS

PROSECCO | 13 / 48
NV, Val D'Oca, Veneto, ITA

CHAMPAGNE | 26 / 100
NV, Champagne EPC Brut, Champagne, FRA

SPARKLING ROSÉ | 16 / 60
NV, Gratien & Meyer, Loire Valley, FRA

STILL ROSÉ | 16 / 60
2025, The Pale, Côtes de Provence, FRA

SAUVIGNON BLANC | 17 / 64
2025, Saint Clair 'Dillons Point', Marlborough, NZ

SAUVIGNON BLANC | 21 / 80
2025, Le Garenne, Sancerre, Loire Valley, FRA

CHARDONNAY | 18 / 68
2024, Château de la Greffière 'Sous le Bois', Burgundy, FRA

CHARDONNAY | 16 / 60
2024, Calcaire, Russian River, Sonoma, CA

PINOT NOIR | 17 / 64
2024, Pas de Problème, Languedoc-Roussillon, FRA

PINOT NOIR | 19 / 72
2024, Evesham Wood Vineyards, Willamette Valley, OR

BARBERA D'ASTI | 16 / 60
2024, Renato Ratti 'Battaglione', Piedmont, ITA

TEMPRANILLO I 17 / 64
2023, Bodega Lanzaga 'LZ', Rioja, ESP

CABERNET SAUVIGNON | 18 / 68
2022, Details by Sinegal, Sonoma, CA

BORDEAUX | 20 / 76
2021, Château Charmail, Haut-Médoc, Bordeaux, FRA