



SPECIALTIES

**available a la carte only*

SOUP OF THE DAY \$9

KALE CEASAR SALAD \$14
parmesan, croutons, house dressing
add chicken \$7 add shrimp \$8

BEA CHOPPED SALAD \$17
iceberg lettuce, tomatoes, bacon, hard
boiled egg, classic blue cheese dressing

CHICKEN PARM SUB \$17
breaded and fried chicken breast,
parmesan, fresh mozz, housemade sauce

TUNA MELT \$18
fresh tuna salad, swiss cheese, slice of
tomato, pickles, sesame bagel, cajun chips

BRIOCHE FRENCH TOAST \$18
nutella, maple syrup, bananas, berries,
powdered sugar

EGGS BENEDICT \$18
eggs, canadian bacon, english muffin

BEA BURGER \$22
angus beef, bibb lettuce, tomato,
caramelized onions, sweet baby peppers on
a pretzel bun, fries
**select american, smoked gouda, or blue cheese*

STEAK AND EGGS \$24
grilled skirt steak, scrambled eggs,
potatoes

COCKTAILS - \$13

EARLY BIRD
vodka, pamplemousse liqueur and
grapefruit, rosewater spritz

MICHELADA
select tap beer, dash of chamoy,
lime juice, tajin rim

BLOODY MARY
vodka, tomato juice,
worcestershire sauce, horseradish,
pepper, tabasco

MIMOSA
cava, orange juice

BRUNCH PREFIX - \$30

CHOOSE 1 APPETIZER, 1 SIDE
and 1 MAIN EVENT

APPETIZER - \$12

HOUSE RICOTTA
grilled bread, rosemary honey

SMOKED SALMON
salmon, cream cheese, dill, honey, mint

YOGURT PARFAIT
yogurt with honey, fresh berries and
granola

AVOCADO TOAST
toasted miche with avocado, grilled
asparagus, pickled onions, shaved
manchego

MAIN EVENT - \$16

QUICHE
eggs, fresh spinach, mushrooms, alpine
cheese, greens

HUEVOS RANCHEROS
eggs sunnyside up, black beans, cotija,
pico de gallo, roasted tomato sauce

SCRAMBLED EGGS
scrambled eggs, mozzarella, greens

WAFFLES!
home made mix, chocolate whip, chocolate
fudge, berry coulis, maple syrup

SIDES - \$9

HAND CUT FRIES

CANDIED THICK CUT BACON
brown sugar, maple, chipotle

BREAKFAST SAUSAGE

ROASTED CAULIFLOWER
pine nuts, feta cheese

ROASTED BRUSSELS SPROUTS
bacon, lemon zest

BOTTOMLESS COCKTAILS FOR 1.5 HOURS - \$30

**available with purchase of prefix*