



coffee

cafe latte	5.00
espresso	4.50
cappuccino	6.00
americano	4.50
iced coffee	6.00
frappuccino	11.00
cortadito	3.50
matcha	10.00



cold-pressed juices by Beshanti

begreen**11.00**kale, celery, spinach, cucumber, apple,
persley, lime**befunky****11.00**

chia seeds, pineapple, orange, lime, ginger

beaggressive**11.00**carrot, pineapple, orange, apple, lime,
ginger, cayenne pepper**beclean****11.00**

cucumber, pineapple, apple, mint, lime

bestrong**11.00**

beet, carrot, apple, ginger, lime

**Beshanti**

brunch menu

**frittata with spinach, mushroom
and zucchini** 19.00

scallion, carrot, onion gremolata

**grilled cheesy mushroom
sandwich** 18.00

honey balsamic reduction, finca arugula bed

shokupan french toast 17.00

BBQ maple syrup, bourbon whipped cream

egg, bacon, potatoes 15.00

black pepper bacon, skillet potatoes
and eggs in bacon drippings, scallion
potato cakes

fried chicken waffle sandwich 21.00

asian maple glaze

wagyu beef burger 26.00

tomato confit, honey balsamic mayo,
spicy cheese

sides

sauteed potatoes 8.00

onions & peppers

cherry tomatoes 10.00

soy balsamic dressing, carrots, radish, onion

fruit plate 10.00

golden oat crunch granola

patio salad 8.00

seasonal local greens

cocktails



velvet plum

16.00

duck or bacon fat rye, Campari,
pickled ginger & plum brine

sontini

19.00

gin, Sake, lime juice, House vermouth,
Luxardo Maraschino & honey

piscojito

20.00

pisco, Lime, Sugar, Mint & Soda

smoky rum

16.00

Palo Santo smoked rum, orange simple,
smoked saline, Madagascar vanilla &
probitas mist

golden son

17.00

pineapple rum, house tepache,
lime juice, benedictine, chamomile simple

second round

matcha martini

18.00

vodka, matcha, honey & milk

garita

17.00

Tequila añejo, Licor 43, espresso, Kahlúa
& simple Syrup

banana brûlées

17.00

Ron añejo, Licor 43, madagascar vanilla,
top cold foam licor de banana & garnish
banana brûlées

beers

Michelob Ultra	5.25
Magna	5.25
Medalla Light	4.00
Mambo – Ocean Lab Brewing Co.	7.50
Blueberry Ale – Ocean Lab Brewing Co.	7.50
IPA – Ocean Lab Brewing Co.	7.50

wine

wines by the glass

white

Babich Sauvignon Blanc	12.00
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rosé

Il Borro Rosato – Borrosa	11.00
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red

James Bryant Pinot Noir	15.00
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sparkling

Val DÓca Prosecco	10.00
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wines by the bottle

sparkling

Veuve Clicqot	130.00
Ferrari Brut	70.00

red

Iron + Sand Cabernet Sauvignon	60.00
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