BEACON GRILLE

SNACKS

WOOD OVEN FOCACCIA koji butter *11* DF, N, V, VV, P, S

HOUSE PICKLED VEGETABLES local | crunchy | zippy *7* DF, GF, N, V, VV, P, S

BOQUERONES spanish sardines | sultana - caperberry salsa | tortas de aceite *9* DF, GF, N, P

MARINATED OLIVES salty | briney *7* DF, GF, N, V, VV, P

HOUSE CURED MEATS savory | pickles | mustard | focaccia *34* DF, GF, N, S

CHEESE local honey | candied spiced nuts | focaccia *28* GF, N, V, P, S

MEAT & CHEESE includes all daily selections *58* GF, N, S

SMALL PLATES

CHARRED OCTOPUS paella rice | fire roasted tomatoes | romesco | fried chick peas *24* DF, GF, N, P

WOOD OVEN ROASTED CARROTS smoked pistachio | herb ricotta | honey *17* DF, GF, N, V, VV, P

PORK RIBS smoked potato salad | laksa | sesame | peanut | lime | carrot sumac purée *23*

WEDGE SALAD iceberg | house smoked bacon | tomato | pickled red onion | house bleu cheese *16*
DF, GF, N, V, VV, P

LARGE PLATES

BONE-IN RIBEYE steak fries | beef marrow aioli | charred onion steak sauce *79* DF, GF, N

DOUBLE CUT PORK CHOP smoked adobo | braised greens | chili polenta sticks | aguachile *69* GF, N

PAN SEARED HALIBUT mussels | confit potato | shrimp velouté | pickled smoked onion *52* DF, GF, N, S

SMOKED DUCK BREAST roasted beets | castelfranco radicchio | cherries | herbs *58* DF, GF, N, S

PERUVIAN CHICKEN aji verde yoghurt | charred fennel slaw | orange | toasted pepitas *42* DF, GF, N, S

SEASONAL VEGETABLE PLATE a celebration of seasonal bounty | vegetarian or vegan *38*
DF, GF, N, V, VV, P, S

Please notify your server or bartender if you have a food allergy or dietary restriction.

Some of the above items **MUST** be modified and do not come already allergen safe.

Non-listed Allergies may also be accommodated, please speak to your server.

Dairy Free, Gluten Free, Nut Free, Vegetarian, VV = Vegan, Pescatarian, Soy Free