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 ***10*** DF, GF, N, P

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

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

SMALL PLATES

CHARRED OCTOPUS paella rice | fire roasted tomatoes | romesco | fried chick peas ***28*** DF, GF, N, P

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

PORK RIBS jeow som | lime | fish sauce | thai chili | napa cabbage slaw ***23*** DF, GF, N

BONE MARROW braised beef short rib | caramelized onions | provolone cheese | focaccia ***24*** DF, GF, N

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 squash | ham hock braised greens | glazed pear | pork jus ***72*** GF, N, S

LAQUERED DUCK BREAST "west side honey" | sunchoke puree | gooseberry relish ***58*** GF, N

ROASTED HALF CHICKEN brussels sprouts | pickled persimmon | mustard ***42*** DF, GF, N

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