

PANINIS

SOUPS & SIDES

DAILY PANINI SPECIAL \$14.75

Served with a Side Salad or Cup of Soup.

1/2 PANINI \$9.75
w/ Salad or Cup of Soup

LARGE BOWL of SOUP \$10.00

Three Daily Rotating Soups

Want to try them all? Make it a Flight! \$15.00

CUP of SOUP \$5.00

SIDE SALAD \$6.25

Cilantro Caesar, Chimichurri Ranch, Miso Vinaigrette

HOUSEMADE FOCACCIA BASKET \$4.00

**gf-gluten free/sensitive, *df-dairy free, *v-vegetarian, *vg-vegan
Most dishes can be prepared gluten free/sensitive.*

We invite you to peruse our stocked pantry for additional food offerings as well as additional wine, beer, non-alcoholic beverage offerings.

THE Wine Bar+Kitchen BEATRICE

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Here at The Bea we pride ourselves on our whole foods scratch cooking. Our food reflects what we like to eat and how we choose to feed our families and friends... globally influenced, minimal preservatives or processing and never any seed oils. (except mayonnaise of course...because, c'mon! It's mayo!)

Just delicious and nourishing affordable quality.

♥ Auntie Bea



N I B B L E S

Snack Plate \$13 gf/df/vg
Herbed Castelvetrano Olives
Spiced Nuts
Cinnamon Toast Popcorn

Duck Leg Paté \$12.25 df
Slow Braised Duck Leg Paté with Pistachios, Dried Cranberries and Madeira Wine. Served with House made Pickled Vegetables and Toast Points.
*gluten free available upon request, \$2

Carrot Curry Soup and Shrimp Toast \$9.25
Our Signature Carrot Curry Soup served with Pan Fried Asian Sesame Shrimp Toast Dippers.
*gluten free available upon request, \$2

Candied Bacon Deviled Egg \$7 gf
Four Deviled Egg Halves Topped with Candied Bacon and Rogue Creamery Blue Cheese.

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Beef Bulgogi Lettuce Wraps \$17.25
Bulgogi Marinated Grilled Beef with Assorted Vegetables, Spicy Korean Miso Dipping Sauce. Sub Tofu +\$3 (*gf sauce available upon request)



Swiss Fondue \$19.25
Swiss Fondue, Seasonal Taylor's Sausage, Duck Fat Roasted Fingerling Potatoes, 1/3 Local Baguette
*gf bread available upon request, \$2

Roasted Fingerling Potatoes \$10.25 gf/df
Sliced Fingerling Potatoes Sauteéd in House Rendered Duck Fat. Topped with Basil and Tarragon and Served with a Curry Ketchup.

Seasonal Flatbread \$14.50
Housemade Flatbread Dough Topped Chef's Choice Seasonal Toppings.
Served with a Side Salad or Cup of Soup.
*gf crust available upon request, \$2

Toast Trio \$16.50
-Roasted Garlic, Burrata, Balsmic Drizzle (v)
-Red pepper Romesco, Ortize White Tuna, Onion (df)
-Herbed Sauteed Mushrooms (vg) (df)

Cheese Board \$19.50
Candied Bacon, Olympia Provisions Salami, Rogue Creamery Blue Cheese, Isigny St Mere Brie, Aged Cheddar, Pickled Vegetables, Fruit Compote, Assorted Crackers.

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Turkey Meatballs and Polenta \$15.25 gf
Turkey Meatballs with a Red Pepper & Tomato Sauce over Creamy Polenta.
Served with a Side Salad or Cup of Soup.

Paprika Shrimp & Olive Salad \$16.75
Smoked Paprika Sautéed Shrimp with Torn Castelvetro Olive Medley and Celery Salad.
Served with Grilled Bread.
*gf bread available upon request, \$2

Power Salad \$13.50 gf/df/vg
Baby Kale Medley, Sweet Potato, Cauliflower, Sautéed Mushrooms, Feta, Canellini Beans, Dried Cranberries, Quinoa, Sweet Miso Mustard Dressing
Add a protein: Chicken \$4, Tri Tip \$6, Shrimp \$6

Chimichurri Steak Salad \$17.25 gf
Grilled tri-tip on romaine with radish, cucumber, roasted red pepper, pickled onion and cotija cheese.

Blackened Salmon Cilantro Caesar \$18.50
Blackened Wild Salmon on a bed of Romaine with a Cilantro Pepita Caesar Dressing, Croutons and Parmesan Cheese.

Open Faced French Dip \$16.50
Local French Bread, Roast Beef, Caramelized Onions and Mushrooms. Topped with Provolone.
Served with a Side Salad or Cup of Soup.
*gf bread available upon request, \$2