

THE Wine Bar + Kitchen BEATRICE

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!) *Auntie Bea*

SANDWICHES

LUNCH

11:00 am-3:00 pm

SALADS

TUNA MELT 8

Albacore tuna tossed in a creamy shallot and herb blend with white cheddar and sliced tomato on local bread.

FRENCH DIP 10

Open faced French bread topped with house roast beef, caramelized onion, sautéed mushrooms and topped melted provolone cheese.

VEGAN BAHN MI 13

French roll with Vietnamese style cauliflower, mushroom pâté, pickled vegetables, fresh herbs and a squeeze of Sriracha.

JERRY'S GRINDER 13

Soft hoagie roll filled with salami, ham, hot capicola, shredded lettuce, tomato, onion and provolone cheese with a drizzle of Jerry's vinaigrette.

DÖNER KEBAB 12

Ground beef and lamb blend on housemade flatbread topped with cabbage, cucumber, tomato, onion and tzatziki sauce.

CHICKEN SALAD WRAP 12

Chopped chicken salad with almonds, dried cranberries and romaine in a tortilla wrap.



ADD A PROTEIN TO ANY ENTRÉE SALAD
Chicken 4, Tri-tip 6, Salmon 8, Tuna 6, Tofu 4

CAESAR SALAD 12

Fresh chopped Romaine lettuce topped with house Cilantro Pepita Caesar dressing. Served with house croutons and parmesan cheese.

POWER SALAD 14

Mixed baby greens, roasted cauliflower, sweet potatoes, sautéed mushrooms, feta cheese, dried cranberries, beans and quinoa. Tossed with our house Miso-Maple-Mustard dressing.

CHOPPED SALAD 13

Fresh chopped romaine, avocado, roasted red peppers, tomato, radish, cucumber, pickled onion, cotija cheese. Tossed in our house chimichurri ranch.

NIÇOISE 17

Baby greens, seared Oregon Albacore tuna, hard boiled egg, roasted potatoes, asparagus, olives, sliced radish and house herb aioli.

BEEF OR TOFU BULGOGI CUPS 18

Bulgogi with romaine cups, assorted vegetables and spicy Korean dip.

DAILY LUNCH SPECIALS

SOUP OF THE DAY mp
Served with house focaccia

DAILY PANINI SPECIAL mp
1/2 panini also available

Add a soup 5

Add a salad 5

SOUP AND SALAD COMBO 12
A cup of our house Carrot soup and a side house salad and house focaccia

LUNCH SIDES \$5

Cup of Soup

Roasted Fingerling Potatoes

Housemade Focaccia Basket

Side Salad- *Cilantro Caesar, House Chimichurri Ranch, Miso-Maple-Mustard, Jerry's Vinaigrette*

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Auntie Bea

ALL DAY MENU

SERVED 11:00-7:00

DRINKING SNACKS

Popcorn, please help yourself in the pantry!

Warm Spiced Nuts 4

Herbed Olives 5

PICKLED VEGGIE PLATE 5

Assorted chef's choice pickled veggies

DEVEILED EGGS 7

Four halves with a dill and chive filling topped with Rogue Blue Cheese and Candied Bacon

CHEESE FONDUE 15

House cheese blend, roasted potatoes, focaccia and seasonal sausage

BRUSCHETTA DIP 12

House tomato arrabiata sauce topped with burrata, balsamic drizzle and house focaccia

GRAIN BOWL 15

Roasted chicken, wild rice blend, romaine, olives, feta, tomato, cucumber, red onion, hummus, fresh dill and basil and tzatziki.

SURF N TURF SUMMER ROLLS 12

Chicken chicharrónes, poached shrimp, rice noodles, fresh veggies, herbs, rice paper wrapper, Asian lime vinaigrette.

THE COWDOG 13

Kosher jumbo dog topped with Cowboy Caviar (tomato, bean, corn, light jalapeno) and an avocado, cilantro, lime salsa.

NON-ALCOHOLIC

FRENCH PRESS COFFEE \$4

HOT TEA \$2.50

ICED TEA \$4

PANTRY DRINKS

Please feel free to select from any of the soda, seltzer water, kombucha and cold coffee selections in the pantry coolers.

FINISH IT FRIDAY!

Be sure to join us Friday's after 5pm for \$5 glass pours off all open bottles!

**does not apply during Third Friday Wine Tasting*



HAPPY HOUR

MONDAY-FRIDAY

3:00 PM- 7:00 PM

House Wine and Cocktails \$2 off,
Beer/Cider, 15% off

VEGAN BÁNH MÌ 10

French roll with Vietnamese cauliflower, mushroom pâté, pickled vegetables, fresh herbs and a side of sriracha hot sauce.

CHICKEN CAESAR SALAD 10

Roasted chicken, fresh Romaine topped with house Cilantro Pepita Caesar dressing. Served with croutons and parmesan cheese.

TINY CHARCUTERIE 6

Salami, Rotating Cheese, Rice Crackers

CHEESE FONDUE 8

Warm House Cheese Blend, Focaccia

COWBOY CAVIAR 6

Tomato, Beans, Corn and Jalapeno Salsa served with rice crackers

PANINI

See Specials Board

CUP of SOUP or SIDE SALAD 4

See Specials Board

HOUSE FOCACCIA 3

While supplies last

MONDAY'S ONLY

DÖNER KEBAB 10

Happy Hour Deal 3-7pm

Ground beef and lamb blend on housemade flatbread topped with cabbage, cucumber, tomato, red onion and tzatziki sauce.

Served with glass of house wine or select beers