

GOOD MORNING!

EXECUTIVE CHEF — Andrew Isabella
 DECK HAND — Ford Fry
 @ANDREW.ISABELLA @BEETLECATATL

COFFEE & TEA



- East Pole Coffee 4
regular or decaf
- Rishi Tea 4
Jade Cloud, English Earl Grey, Breakfast, Chamomile Medley
- East Pole Coldbrew 5

WINE

- Prosecco 9/45
Maschio, Veneto
- Brut 16/80
Philippe Fontaine, Brut
- Vinho Verde 9/36
Nortico, Portugal '18
- Sauvignon Blanc 12/48
Les Hexagonales, Loire Valley '16
- Chardonnay 10/40
Annabella, Napa Valley '14
- Cinsault/Grenache Rose 12/48
Triennes, Provence '17
- Pinot Noir 11/48
The Pinot Project, California 2017
- Malbec 12/48
Altos Las Hormigas "Terroir", Mendoza '16
- Bordeaux 14/56
Château Cru Godard, Libournais '15

BEER

- Creature Comforts Bibo Pilsner 6
Athens, GA
- Arches Mexican Empire Lager 6
Atlanta, GA
- Ballast Point Wahoo White Ale 6
San Diego, CA
- Three Taverns Night on Ponce IPA 6
Decatur, GA
- Scofflaw Hooligan IPA 6
Atlanta, GA
- Eventide Kattegat Porter 6
Atlanta, GA

DONUTS IN THE DEN BEETLECAT TAKE A DOZEN HOME!

• HOT DONUTS • GOOD FOR YOU • HOT DONUTS • GOOD TO EAT • HOT DONUTS • GOOD FOR YOU

While they last!

DONUTS

- PLAIN JANE 1.00
hot and glazed; the "og"
- O.D.B. 2.004
chocolate glaze, oreos, chocolate sprinkles
- THE UNICORN 1.979
"og" glaze, sprinkles, cookie dough, waffle cone
- PURPLE HAZE 1.970
sambal-spiced blueberry glaze, candied sesame
- MEXICAN CHOCOLATE 1.910
spiced cocoa glaze, candied sesame
- THE HULK 1.977
matcha sugar, blackberry filling
- DEATH BY MONKEYS 2.010
banana pudding, chocolate dip
- COOKIE MONSTER 1.966
oreo pudding filled, cookie crumble
- BUTTER CUP 1.967
peanut butter filled, chocolate glaze
- PRINCESS PEACH 1.985
peach glaze, vanilla custard, pop rocks

ON A BUN

- "NASHVILLE HOT" GLAZED CHICKEN SANDWICH 16
in between two plain janes, fried egg
- FRIED CHICKEN SANDWICH 10
mayo, pickle, waffle fries
- LOBSTER ROLL MKT
butter, aioli
- DOUBLE CHEESEBURGER 12
american cheese, lettuce, tomato, pickle, onion, mayo, mustard, waffle fries

SALADS

- HOUSE GINGER SALAD 6
iceberg, carrot, tomato, cucumber, ginger dressing
- SALMON POKE 15
sesame, tobiko, pickled mushrooms
- KALE SALAD 12
apples, pickled red onion, marinated feta, super seeds & nuts

HASHES AND EGGS

- HOMINY HASH 15
beef chorizo, queso, jalapeno, cilantro, cotija
- AVOCADO TOAST 10
six-grain country wheat, arugula, pickled red onion, poached egg, lemon hollandaise (+\$7 blue crab)
- CRAB OMELETTE 22
dashi hollandaise, rocket salad, toast
- COUNTRY FRIED STEAK 20
donut, bacon gravy, fried egg

Add-ons

- TOAST+JAM ... 3 BACON ... 5
- TWO EGGS ... 4 WAFFLE FRIES ... 5
- HASHBROWN ... 5 ROCKET SALAD ... 5
- AVOCADO ... 3

JUICE & SODA

- Juice 4
orange, cranberry, or grapefruit
- Mocktail 5
- Lemonade 4
- Soda 3
Coke, Diet Coke, Sprite, Dr. Pepper, Mello Yello

MIXED DRINKS

- CHAMPAGNE PUNCH 9/41
brandy, triple sec, prosecco, lemon, lime, grapefruit, orange
- FUZZY NAVEL MIMOSA 9/41
peach liqueur, orange juice, sparkling wine
- RED SNAPPER 11
house-made bloody mary mix, gin, shrimp, pickle
- HAIR OF THE SALTY DOG 10/46
ruby red vodka, grapefruit, grapefruit bitters
- MUDSLIDE 11
irish cream, kahlua, vodka, coldbrew, heavy cream
- TEQUILA SUNRISE 9
reposado tequila, oj, house-made grenadine
- ROYAL HAWAIIAN 10
gin, pineapple, lemon, orgeat

TAKE US HOME!



299 N. HIGHLAND AVE. NE ATLANTA, GA. 30307 (678) 732 0360
 EVERY SATURDAY & SUNDAY 11:00 AM TO 2:30 PM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

#TAKEADOZEN