

Captain's Favorites



- EXTRA BRUT CHAMPAGNE** – Jacques Lassaigne, 117
Blanc de Blanc, Monteuex, NV
- BRUT ROSÉ CHAMPAGNE** – Paul Bara, 104
Grand Rosé, Bouzy NV
- BRUT CHAMPAGNE** – Pierre Péters, Cuvée de Réserve NV 99

WINE

BY THE GLASS

- Prosecco**..... 9/45
La Luca, Veneto
- Champagne**16/80
Philippe Fontaine, Brut
- Gavi** 9/36
Coppo "La Rocca", IT '16
- *Chenin Blanc**.....10/40
Vinum Cellars, Clarksburg '17
- Sauvignon Blanc**12/48
Les Hexagonales, Loire Valley '17
- *Chardonnay**10/40
Annabella, Napa '16
- *Cinsault/Grenache Rosé**12/48
Triennes, Provence '17
- Pinot Noir**12/48
Atanea, Casablanca Valley '15
- Barbera d' Asti** 9/36
"Le Orme" Chiarlo, Piedmont '15
- Bordeaux Superieur**.....11/44
Cuveé Sarah, Petit-Freyon '16

*Wines on Draft

VALENTINE'S DAY

THE STARS WALK BACKWARD • LIVE BY LOVE THOUGH THE STARS WALK BACKWARD • TRUST YOUR HEART IF THE SEAS CATCH FIRE

COURSE 1

choose one of the following

TRUFFLE POPCORN
parmigiana-reggiano

BEEF TARTINE
arugula, goat cheese, pistachio,
pickled shallots

TUNA TARTARE
nam yum, sesame cracker

CLASSIC SHRIMP COCKTAIL
cocktail sauce, lemon

VEAL CHEEK ARANCINI
puquillo pepper coulis

COURSE 2

choose one of the following

KALE SALAD
strawberry, pickled red onion, feta,
brown butter vinaigrette

LOBSTER ROLL SLIDER
butter, aioli, lemon, gold flake

CLAMS
serrano crema, lemon conserva, cucumber, olive,
calabrian chili, whole wheat pita

MUSSELS
kimchi cream, thai herbs, butter toast

CRISPY PORK CHOP
sweet & sour peas & carrots



COURSE 3

choose one of the following

RAMEN
miso broth, shiitake mushroom, edamame,
bean sprouts, soft egg

SHRIMP
sweet curry, cucumber, jasmine rice,
dukkah spiced yogurt

SALMON
ptitim, chimichurri, dashi butter

NEW YORK MINUTE STEAK
butter toast, escargot, sauce vert,
grana padano

SHORT RIB
whipped yukon gold, salsa verde

COURSE 4

choose one of the following

CHOCOLATE CHEESECAKE BAR
vanilla chantilly, chocolate caramel

MIXED BERRY PUDDING CAKE
hot buttered rum, vanilla cream, berries

SORBET
cherry sorbet with cherry compote

Cocktails

CALYPSO 9
hibiscus, lavender, lemon, gin, sparkling

FLAMINGO 9
rum, pineapple, lime, grenadine

ROYAL HAWAIIAN 9
gin, pineapple, lemon, orgeat

SALTY DOG 10
ruby red vodka, grapefruit, grapefruit
bitters, pink Himalayan salt

TIKI TORCHED 11
bourbon, pineapple, orange, lemon,
grenadine, bitters

TWO DOPE BOYZ (on draft) 11
rum, rye whiskey, vermouth,
Benedictine, bitters

GIUSEPPE NEGRONI (on draft) 12
mezcal, blanc vermouth, genepy

BEER

DRAFT

- Blue Point Toasted Lager**..... 5
Long Island, NY
- Creature Comforts Bibo Pilsner** 6
Athens, GA
- Ballast Point Wahoo Witbier**..... 6
San Diego, CA
- Scofflaw Hooligan IPA** 6
Atlanta, GA
- Three Taverns Night on Ponce IPA** .. 6
Decatur, GA
- Arches Southern Bel' Belgian Ale** 6
Atlanta, GA

BOTTLE/CAN

- Coors Grand Banquet**..... 4
Golden, CO
- Singha Lager** 5
Thailand
- Narragansett Fresh Catch Golden Ale**
Pawtucket, RI 6
- Monday Night Han Brolo Pale Ale** ... 6
Atlanta, GA
- Wild Heaven White Blackbird Saison**6
Decatur, GA
- Eventide Kattegat Baltic Porter** 6
Atlanta, GA
- Urban Tree Classic Cider**..... 6
Atlanta, GA

LIVE BY LOVE THOUGH THE STARS WALK BACKWARD

TRUST YOUR HEART IF THE SEAS CATCH FIRE

THE STARS WALK BACKWARD

LIVE BY LOVE THOUGH THE STARS WALK BACKWARD

TRUST YOUR HEART IF THE SEAS CATCH FIRE

BEELECAT 299 N. HIGHLAND AVE. NE ATLANTA, GA. 30307 (678) 732 0360

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