

GOOD MORNING!

COFFEE & TEA



- East Pole Coffee 4
regular or decaf
- Rishi Tea..... 4
Jade Cloud, Earl Grey, English 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 '19
- Sauvignon Blanc 13/52
Long Meadow, Napa '18
- Chardonnay 11/44
Broadside, California '18
- Cinsault/Grenache Rose 12/48
Triennes, Provence '18
- Pinot Noir 10/40
Le Deux Moulins, Loire Valley '19
- Malbec 12/48
Altos Las Hormigas "Terroir", Mendoza '18

BEER

- Creature Comforts Bibo Pilsner6
Athens, GA
- Arches Mexican Empire Lager6
Atlanta, GA
- Bold Monk Walk on Water.....6
Atlanta, Ga
- Three Taverns Night on Ponce IPA 6
Decatur, GA
- Scofflaw Hooligan IPA6
Atlanta, GA

DONUTS IN THE DEN BEETLECAT TAKE A DOZEN HOME!

While they last!

DONUTS

<ul style="list-style-type: none"> PLAIN JANE.....2.20 hot and glazed, the "og" O.D.B. 2.70 chocolate glaze, oreos, chocolate sprinkles UNICORN 2.70 og glaze, chocolate chip cookie dough, sprinkles DONKEY KONG..... 2.70 banana pudding glaze, nilla wafer, chantilly EL CHURRO 2.60 cinnamon sugar, chocolate filling S'MORES 2.60 chocolate glaze, marshmallow CARAMEL APPLE 2.50 caramel glaze, fresh apples PUMPKIN LATTE 2.70 pumpkin glaze, espresso, graham crumble RUM NOG 2.70 egg nog glaze, rum, chantilly 	<ul style="list-style-type: none"> SWEET POTATO BOWL..... 13 cocoa nibs, granola, honey, bananas KALE 14 brown butter, pickled red onion, feta, super seeds TROUT POKE..... 21 sesame ginger, pickled mushrooms BLUE CRAB OMELETTE 26 herbs, hollandaise PORK BELLY HASH..... 24 sunny egg, salsa matcha, pickled red onion LOBSTER ROLL 39 butter, aioli SHRIMP & GRITS 21 andouille, cheese, scallions FRIED CHICKEN THIGH..... 18 brioche bun, pickles, aioli CHEESEBURGER..... 21 american cheese, LTO, pickle, mayo, mustard, fries
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CAPTAIN'S FAVORITE

"ALL IN" SPICY CHICKEN SANDWICH ... 19
glazed donuts, hot sauce, sunny up egg

Add-ons

BISCUITS & JAM ... 5 BACON ... 5 CHEESY HASH... 7

OLD BAY FRIES... 7 TWO EGGS... 5

AVOCADO... 3

TAKE US HOME!

EXEC. CHEF — Eddie Barrett
DECK HAND — Ford Fry
@FORDFRY @BEETLECATATL

JUICE & SODA

- Juice..... 4
orange, cranberry, or grapefruit
- Lemonade..... 4
- Tiki Mocktail..... 5
orange, lemon, pineapple, grenadine
- 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 11/51
ruby red vodka, grapefruit, grapefruit bitters
- TEQUILA SUNRISE 9
reposado tequila, oj, house-made grenadine
- ROYAL HAWAIIAN 11
gin, pineapple, lemon, orgeat
- MUDSLIDE 11
irish cream, kahlua, vodka, coldbrew, heavy cream

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

EVERY SATURDAY & SUNDAY 10:00 AM TO 3:00 PM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.