

GOOD MORNING!

COFFEE & TEA



- East Pole Coffee 4
regular or decaf
- Rishi Tea..... 4
assortment of teas
- East Pole Coldbrew..... 5

WINE

- Prosecco..... 10/50
Maschio, Veneto
- Brut 19/95
Philippe Fontaine
- Elbing 11/44
Hild, Mosel '21
- Sauvignon Blanc 13/52
Long Meadow, Napa '18
- Chardonnay 12/48
Laroche Le Petite, France '22
- Cinsault/Grenache Rose 12/48
Triennes, Provence '18
- Pinot Noir 11/44
Les Deux Moulins, Loire Valley '19
- Malbec 12/48
Altos Las Hormigas "Clásico",
Mendoza '20

BEER

- Creature Comforts Bibb Pilsner 6
Athens, GA
- Arches Mexican Empire Lager 6
Atlanta, GA
- Bold Monk Walk on Water..... 6
Atlanta, GA
- Three Taverns Night on Ponce IPA 7
Decatur, GA
- Scofflaw Hooligan IPA 7
Atlanta, GA

DONUTS IN THE DEN BEETLECAT TAKE A DOZEN HOME!

While they last!

DONUTS

- PLAIN JANE..... 3.70
hot and glazed, the "og"
- MANGO..... 4.10
mango cream, nonpareils
- O.D.B 4.20
chocolate glaze, oreo crumble
- CINNAMON ROLL..... 4.20
cream cheese frosting, cinnamon sugar
- BANANA..... 4.10
banana pastry cream, caramel pearls

- YOGURT BOWL 14
cinnamon apple , banana, honey, coconut, granola
- KALE 16
brown butter, pickled red onion, feta, super seeds
- BLUE CRAB OMELETTE 18
lemon, arugula
- AVOCADO TOAST 18
herbs, hollandaise, poached egg
- LOBSTER ROLL 42
butter, aioli
- SHRIMP & GRITS 23
poached egg, brown butter hot sauce
- SMASH BURGER 21
american cheese, garlic aioli, house pickles

OYSTERS

- CHEBOOK TOOK* 3.80 WAWENAU* 3.75
mild brine, ocean breeze, deep cup, high salinity and a
allium (S) NB sweet finish (L) ME
- DIXON POINT* 3.75 LITTLE GRIZZLIES * 3.80
plump and meaty, high in silky, refined, smooth finish
minerality, crisp finish (M) NB (L) NH
- BARSTOOL* 3.50 BLUE POINT* 3.75
briny goodness with a sweet deep cup, mild brine with a
clean finish (M) PEI clean finish (M) CT

Add-ons

BISCUITS, JAM, HONEY BUTTER ... 10 BACON ... 7

CHEESY HASH... 10 OLD BAY FRIES... 7

TWO EGGS... 6 AVOCADO... 5

CAPTAIN'S FAVORITE

"ALL IN" SPICY CHICKEN SANDWICH ... 26
glazed donuts, hot sauce, sunny egg

TAKE US HOME!



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

EVERY SATURDAY & SUNDAY 10:00 AM TO 2:30 PM

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

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..... 3.5
coke, diet coke, sprite, dr. pepper

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 12/57
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 12
gin, pineapple, lemon,
orgeat