

GOOD MORNING!

EXECUTIVE CHEF – Davis King
DECK HAND — Ford Fry
@FORDFRY @BEETLECATATL

COFFEE & TEA



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

WINE

- Conca del Riu Anoia..... 14/70
Raventós i Blanc 'Blanc de Blancs' 2022
- Brut..... 21/105
Dumangin 'Cuvee 17'
- Elbling..... 13/52
Hild, Mosel '22
- Sauvignon Blanc 15/60
Long Meadow, Napa Valley 2024
- Chardonnay..... 18/72
Enfield 'Citrine' California 2022
- Cinsault/Grenache Rose..... 14/56
Triennes, Provence '23
- Pinot Noir..... 13/52
Les Deux Moulins, Loire Valley '23
- Malbec 14/56
Altos Las Hormigas "Clasico", Mendoza '22
- Cabernet Sauvignon+ 16/64
Gundlach Bundschu 'Mountain Cuvee' '22

BEER

- Creature Comforts Biba Pilsner 6
Athens, GA
- Scofflaw Nice Lager..... 6
Atlanta, GA
- Kirin Ichiban Lager..... 6
Yokohama, Japan
- Three Taverns A Night on Ponce IPA... 7
Atlanta, GA
- Athletic Hazy IPA Non-Alcoholic..... 6
Stratford, CT
- Yazoo Gerst Amber Ale 5
Nashville, TN
- Bearded Iris Homestyle IPA..... 7
Nashville, TN

DONUTS IN THE DEN BEETLECAT TAKE A DOZEN HOME!

While they last!

DONUTS

- PLAIN JANE..... 4.00
og glaze
- MAPLE BACON..... 4.00
maple glaze, smoked bacon
- ODB..... 4.50
chocolate pearls
- STRAWBERRY CHEESECAKE 4.50
plain glaze, cheesecake, nilla crunch, strawberries
- LEMON CRUNCH..... 4.00
lemon curls, crunchies
- ELVIS 5.00
chocolate peanut butter glaze, banana caramel

CHEF'S CHOICE OYSTERS

half dozen / dozen
22 / 40

CAPTAIN'S FAVORITE

"ALL IN" SPICY CHICKEN SANDWICH..... 19
glazed donut, pistachio, hot sauce, sunny egg

- BERRIES & HONEY..... 10
yogurt, almond granola
- CEVICHE..... 16
chili, red onion, sweet potato, coconut
- SMOKED SALMON TOAST 20
goat cheese, everything spice, capers, soft egg
- SHRIMP & AVOCADO SALAD..... 20
champagne vinaigrette
- STRAWBERRY TOAST 16
whipped ricotta, honey, prosciutto
- OMELETTE 22
peppers, onion, jumbo lump crab, petite greens
- DOUBLE CHEESEBURGER..... 20
american cheese, caramelized onions, pickles
- LOBSTER ROLL..... 38
butter, aioli

Add-ons

TAKE US HOME!

BISCUITS, JAM, HONEY BUTTER ... 8

BACON... 7 AVOCADO... 5

TWO EGGS... 6



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.

20% gratuity will be added to parties of 8 or more

JUICE & SODA

- Juice..... 5
orange, cranberry, or grapefruit
- Lemonade..... 5
- Barry Palmer..... 5
hibiscus berry tea, lemon
- Purple Rain 9
butterfly pea green tea, n/a
- Soda..... 3.5
sparkling wine, elderflower, lemon

MIXED DRINKS

- CHAMPAGNE PUNCH 10/44
brandy, triple sec, prosecco, lemon, lime, grapefruit, orange
- FUZZY NAVEL MIMOSA 10/44
peach liqueur, orange juice, sparkling wine
- RED SNAPPER 13
house-made bloody mary mix, gin, shrimp, pickle
- HAIR OF THE SALTY DOG 12/57
ruby red vodka, grapefruit, grapefruit bitters
- MUDSLIDE 15
irish cream, kahlua, vodka, coldbrew, heavy cream
- TEQUILA SUNRISE 12
reposado tequila, oj, house-made grenadine
- ROYAL HAWAIIAN 12
gin, pineapple, lemon, orgeat
- SHIPWRECKED SANGRIA 14
white wine, berry vermouth, lemon