

B E E T L E C A T

Fry bread, honey butter, nori 12.

Ceviche*, chili, red onion, sweet potato, coconut 18.

Hamachi crudo*, sungold tomato, jalapeño 16.

Beef tartare handrolls*, mushroom, aioli, roe, chicken skin 20.

Peekytoe crab, “just baked” brioche roll 20.

Lobster knuckles, rice cakes, chili sauce 22.

From the coals – choose 3 or more

Wagyu beef 13.

Chicken thigh 9.

Swordfish 11.

Ellijay mushrooms 7.

Items from the coals served with farm lettuces, herbs, special sauce

House salad, parmesan, croutons, buttermilk vinaigrette 12.

Kale salad, brown butter, onion, feta, super seeds 14.

Melon & papaya salad, peanuts, cilantro, nuoc cham 12.

Coconut fried rice, cashew, plantain, sichuan peppercorn, egg 14.

Lobster Roll *butter, aioli* 38.

Spicy shrimp noodles, shallot, peanut, thai basil 25.

Moqueca stew, shrimp, scallop, fish, serrano, cashew, jasmine rice 30.

Flounder, lemon, frothy butter 36.

Fish & chips, malt aioli, dill 32.

Chicken schnitzel, garlic aioli, lime, ‘nduja vinaigrette 28.

Tavern burger*, onion, cheese, aioli 18.

Proper chips, malt aioli 7.

Coconut pie, chantilly cream 9.

Mocha crunch cake, chocolate-espresso toffee 10.

Japanese shaved ice, strawberry ice cream, matcha 16.

EXECUTIVE CHEF
DAVIS KING

Cocktails

Royal Hawaiian – gin, pineapple, orgeat, lemon, basil	12
Salty Dog – ruby red vodka, grapefruit, grapefruit bitters, pink himalayan salt	12 / 55
Santiana – blanco tequila, mango, lime, agave	13
Fish House Punch – rum, brandy, peach whiskey, lemon, black tea	11 / 51
Shipwrecked Sangria – white wine sangria, berry vermouth, lemon	14
Space Invaders – bourbon, ginger, peychaud’s	13
Summer Rum Old Fashioned – aged rum, rhum agricole, banana, coconut	14

Purple Rain, butterfly pea green tea, n/a sparkling wine, elderflower, lemon 9.

SPIRIT FREE

- Barry Palmer, hibiscus berry tea, lemon 5.
- Walker Brothers Kombucha, blueberry jasmine 6.
- Athletic Hazy IPA Non-Alcoholic 6.

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<i>Bubbly</i>		<i>Pink</i>	
Conca del Riu Anoia – Raventós i Blanc ‘Blanc de Blancs’ 2022	14	Grenache Rosé – Triennes Provence 2023	14
Champagne – Dumangin ‘Cuvée 17’	21	<i>Red</i>	
<i>White</i>		Pinot Noir – Les Deux Moulins Vin de France 2023	13
Elbling – Hild Mosel 2022	13	Malbec – Altos Las Hormigas ‘Clasico’ Mendoza 2022	14
Sauvignon Blanc – Long Meadow Ranch Napa Valley 2024	15	Cabernet Sauvignon+ – Gundlach Bundschu ‘Mountain Cuvée’ Sonoma 2022	16
Xarel-lo – Can Sumoi Penedés 2023	16		
Chardonnay – Enfield ‘Citrine’ California 2022	18		

DRAFT BEER

- Creature Comforts Bibo Pilsner – Athens 6.
- Scofflaw Nice Lager – Atlanta 6.
- Kirin Ichiban Lager – Japan 6.
- Three Taverns A Night on Ponce IPA – Atlanta 7.
- Bearded Iris Homestyle IPA – Nashville 7.
- Yazoo Gerst Amber Ale – Nashville 5.

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