

B E E T L E C A T

DINNER 12 July

- Fry Bread, honey butter, nori 12.
- Beef Tartare, aioli, roe, crispy chicken skin 20.
- Ceviche, sweet potato, onion, coconut milk 20.
- Tuna Crudo, citrus, peanuts 19.
- Snapper Crudo, lime, chili crunch 19.
- Spicy Lobster Knuckles 23.
- Clam Chowder, toasted saltines, smoked bacon 15.
- Angry Mussels, serrano, smoked bacon, toasted sourdough 20.

From the coals – choose 3 or more

- Gulf Shrimp 9.
- Longfin Squid 9.
- Swordfish 11.
- Chicken Thigh 9.
- NY Strip 9.
- Pork Shoulder 9.

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

- Beets, chicory, lemon fromage blanc 15.
- Georgia Peaches, pistachio, hazelnut, aleppo pepper 16.
- Heirloom Tomatoes, stracciatella, basil 16.
- Kale, brown butter, pickled onions, feta, peanuts 15.
- Coconut Fried Rice, cashew, plantain, szechuan peppercorn, egg 16.

Lobster Roll

maine style, mayo, brown butter 38.

- Spicy Shrimp Noodles, peanuts, herbs, chili 27.
- Moqueca Stew, shrimp, fish, cashew, coconut, jasmine rice 32.
- Redfish, hen of the woods, cilantro 38.
- Fish & Chips, malt aioli, dill 35.
- Cod, spring pea, dill 35.
- Hawaiian NY Strip*, shitake, brown butter, anchovy 59.
- Fried Chicken, “k-town style” 23.
- Tavern Burger*, onion, cheese, aioli 18
- Proper Chips, malt aioli 8.
- Fried Shishito, oyster aioli 11.

- Coconut Pie, chantilly cream 10.
- Chocolate Tart, pistacho, espresso anglaise 13.
- Sticky Toffee Cake, plantains, vanilla ice cream 13.

*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

Cocktails

First Love – strawberry, elderflower, sparkling	13.
Salty Dog – ruby red vodka, grapefruit, bitters	12.
Royal Hawaiian – gin, pineapple, orgeat, lemon, basil	13.
Tokyo Drift – vodka, sake, lychee, lemon	13.
Hurricane – two rums, passionfruit, orange, grenadine, pineapple	14.
Pirate’s Last Word – gin, pages verveine du velay, coconut, pineapple, lime	16.
Dr. Bombay – bourbon, peach, black tea, lemon, red wine	13.
Under the Sea – mezcal, clairin, curacao, orgeat, pineapple, lime (serves 2)	28.
Ukulele Princess – reposado tequila, passion fruit, lime, red pepper, bitters (serves 4)	56.

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

Barry Palmer, hibiscus tea, lime 6.

Espresso Martini, vietnamese coffee, chai, hazelnut 9.

Athletic Hazy IPA Non-Alcoholic 6.

Walker Brother’s Kombucha, jasmine and blueberry 6.

Spirit Free



<i>Bubbly</i>	
Champagne – Bourmault ‘Hérmance’	19
Cava – Raventos ‘Blanc de Blanc’ Penedes	14

<i>Pink</i>	
Grenache+ – Triennes	14
Provence 2024	

<i>White</i>	
Elbling – Hild	
Mosel 2023	13
Sauvignon Blanc – Long Meadow Ranch	
Napa Valley 2024	15
Xarel-lo – Can Sumoi	
Penedès 2024	16
Chardonnay – Enfield ‘Citrine’	
California 2023	18

<i>Red</i>	
Pinot Noir – Montinore	
Willamette Valley 2023	14
Malbec – Altos Las Hormigas ‘Clasico’	
Mendoza 2022	14
Cabernet Sauvignon – Hedges Family ‘CMS’	
Columbia Valley 2022	14

Kirin Ichiban Lager – Japan 6.

Monday Night Dr. Robot Sour – Atlanta 7.

Creature Comforts Bibb Pilsner – Atlanta 7.

Three Taverns A Night on Ponce IPA – Atlanta 7.

Edmund’s Oast Bound by Time IPA – Charleston 7.

Yazoo Painted Porch Cider – Madison 7.

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