

B E E T L E C A T

DINNER 30 SEPTEMBER

Fry Bread, honey butter, nori 12.

Beef Tartare, aioli, roe, crispy chicken skin 20.

Ceviche, sweet potato, onion, coconut milk 20.

Snapper Crudo, lime, chili crunch 19.

Tuna Crudo, citrus, peanuts 20.

Spicy Lobster Knuckles 23.

Clam Chowder, toasted saltines, smoked bacon 15.

Angry Mussels, white wine, bacon, serrano 20.

From the coals – choose 3 or more

Shrimp & Pork Sausage 9.

Longfin Squid 9.

Swordfish 9.

Chicken Thigh 9.

NY Strip 9.

Pork Shoulder 9.

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

Beets, chicory, formage blanc 15.

Coconut Fried Rice, cashew, plantain, szechuan peppercorn, egg 16.

Kale, brown butter vinaigrette, feta, peanuts 16.

Watermelon, fish caramel, mint 11.

Lobster Roll

maine style, mayo, brown butter 38.

Spicy Shrimp Noodles, peanuts, herbs, chili 27.

Moqueca Stew, shrimp, fish, cashew, coconut, jasmine rice 32.

Cod, spring peas, dill 32.

Redfish, hen of the woods, cilantro 38.

Pork Schnitzel, ground shrimp, cabbage, herbs, lemon aioli 34.

Fish and Chips, dill, malt aioli 35.

Hawaiian NY Strip*, shitake, brown butter, anchovy 59.

Tavern Burger*, onion, cheese, aioli 18.

Fried Chicken, “k-town style” 23.

Proper Chips, malt aioli 8.

Butternut Squash, brown butter miso 16.

Coconut Pie, chantilly cream 10.

Chocolate Tart, pistachio, 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

Salty Dog – ruby red vodka, grapefruit, bitters	12.
Tropikóspritz – guava, cava, soda, mint	13.
Royal Hawaiian – gin, pineapple, orgeat, lemon, basil	13.
Tokyo Drift – vodka, sake, lychee, lemon	13.
Gold Doubloon – two rums, lime, peach, orgeat, bitters	14.
Dr. Bombay – bourbon, ginger, 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.

Berry Palmer, hibiscus tea, lime 6.

Spirit Free

Espresso Martini, vietnamese coffee, chai, coconut 9.

Athletic Hazy IPA Non-Alcoholic 6.

Walker Brother’s Kombucha, jasmine and blueberry 6.

W

I

N

E

Bubbly

Champagne – Bourmault ‘Hérmance’	19
Cava – Raventos ‘Blanc de Blanc’ Penedes	14

White

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

Pink

Grenache+ – Triennes Provence 2024	14
------------------------------------	----

Red

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

Kirin Ichiban Lager – Japan 6.

Monday Night Dr. Robot Sour – Atlanta, GA 7.

DRAFT BEER

Creature Comforts Bibo Pilsner – Atlanta, GA 7.

Yazoo Painted Porch Cider – Madison, TN 7.

Three Taverns A Night on Ponce IPA – Atlanta, GA 7.

Gate City Awe Juice IPA – Roswell, GA 7.