

Beech Tree Drinks List

Red Wines

5oz ½ Litre Bottle

Fox Brook Cabernet Sauvignon California	\$10	\$33	\$50
Ilico Montepulicano Italy	\$11	\$36	\$55
Estiba-1 Malbec Argentina	\$12	\$39	\$60

White Wines

5oz ½ Litre Bottle

Principato Pinot Grigio Italy	\$9	\$30	\$45 Fox
Brook Chardonnay California	\$10	\$33	\$50
Oyster Bay Sauvignon Blanc New Zealand	\$11	\$36	\$55
Casalotta Brut Spumante Italy	\$11		\$55

Beers

½ Pint \$5 Full Pint \$8

Beaus Lug Tread Lagered Ale
Left Field Eephus Brown Ale
Radical Road Yuzu Pale Ale
Feature Tap

Cocktails

BT Gin & Tonic – *Gin, Cucumber Puree, Lime Juice, Basil, Tonic* **\$12**

BT Martini – *Grey Goose vodka, Pomegranate Liqueur, St. Germaine, Lime Juice* **\$14**

London Calling – *Gin, Pimms, St. Germain, Lemon Juice, Rosemary, Tonic* **\$12**

Maple Rosemary Sour – *Makers Mark Bourbon, Lemon Juice, Rosemary, Maple Syrup* **\$12**

Black Manhattan – *Dark Rye, Averna Amaro, Black Walnut Bitters* **\$12**

BT Mojito – *Rum, St. Germaine, Mint, Lime Juice, Soda* **\$12**

Paper Plane – *Bullet Bourbon, Amaro Nonino, Aperol, Lemon Juice, Orange Bitters* **\$13**

Vincent's Ruin – *Bullet Bourbon, St. Germaine, Absinthe Rinsed, Lemon Juice, Lemon Bitters* **\$13**

Sazerac – *Rittenhouse Rye, Absinthe Rinsed, Peychaud Bitters, Lemon Bitters* **\$13**

BT Mai Thai – *Dark Rum, Spiced Rum, Amaretto, Cointreau, Lime Juice* **\$11**

Boulevardier – *Bullet Bourbon, Sweet Vermouth, Campari, Orange Bitters* **\$12**

Flirty French – *Gin, Strawberry Puree, Lemon Juice, Prosecco* **\$12**

Sweetheart – *Vodka, Aperol, Cranberry Juice, Limoncello* **\$12**

Hot Pepper Margarita – *Jalapeno Tequila, Cointreau, Peach Puree, Lime Juice, Salt Rim* **\$12**

Rosemary Martini – *Gin, Dry Vermouth, Rosemary, Olives* **\$12**

Note, We Can Also Make All The Regular Classics as Well!

Dinner Menu

~ summer 2020 ~

Warm Olives & Walnuts *with grilled flat bread* 10

Duck Wings, *maple marinated fried duck wings, lobster mayo, pickled radishes* 13

Roasted Mushrooms, *black rice, labneh, pickled ginger, wakame, stout glaze* 13

Lamb Pierogi, *berbere spiced carrot butter, preserved lemon, fermented turnip* 14

Poached Wild Shrimp, *heirloom tomatoes, watermelon salad* 14

Greens Salad, *zucchini parmesan, buffalo mozzarella, tomato vinaigrette* 13

Meat & Cheese Board, *house-made charcuterie, cheeses, pickles, flatbreads* Small 16 Large 22

Sweet Corn Gnocchi, *red pepper coulis, feta, cilantro* small 14 large 19

Char-grilled Burger, *chips, thyme aioli, cheddar, pickled onion* 18

Grilled ½ Jerk Chicken, *bean salad, coconut dressing, scotch bonnet pepper jam* 25

Grilled Top Sirloin, *fried sushi rice & buffalo mozzarella balls, grilled broccoli, black garlic aioli* 24

Seared & Lightly Cured Albacore Tuna, *glazed bacon, green pea potato salad, onion pesto* 24

Fish Of The Day *ask server for details*