

BAR BEAU

GUIDE



Welcome to Bar Beau! Our menu offers a range of small to medium sized plates designed for snacking, sharing, and pairing.

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| Marinated Olives | 9 |
| Castelvetro, coquillo, picholine, garlic, thai chili | |
| Deviled Eggs | 12 |
| Yuzu kosho, sweet soy, togarashi, smoked paprika, scallion | |
| French Fries | 13 |
| Umami salt, parsley, cilantro, chives, sriracha sambal mayo | |
| Scallop Corn Fritters | 16 |
| Polenta, coconut, scallion, chili oil, coconut lime dip | |
| Blistered Shishito Peppers | 16 |
| Chili citrus kewpie, sweet corn relish, crispy corn, corn chex | |
| Green Goddess Salad | 17 |
| Romaine, radicchio, pea tendrils, radish, celery, english cucumber, creamy herb vinaigrette | |
| Chili Crisp Seasonal Vegetables | 17 |
| Roasted carrots, seared snow peas, mini bok choy, korean chili, pepitas, sesame, cilantro, thai basil, black garlic | |
| Steak Tartare | 23 |
| Hand cut top sirloin, spanish onion, pickled haricot vert, snap peas, cacao nibs, micro greens, toasted ciabatta | |
| Burrata | 23 |
| Heirloom tomato, parmesan frico, capers, fermented black beans, crispy garlic, parsley, celery, chili oil, lemon | |
| Udon | 28 |
| Havarti miso garlic butter, micro cilantro + celery, granna padano, crispy shallots, chili panko, lemon | |

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| Daily Dessert Special | 9 |
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