



RAW BAR

BUCK A SHUCK

\$1 oysters & littlenecks every Friday & Saturday from 3pm - 5pm and Sunday 3pm - 9pm

LOCALLY HARVESTED OYSTERS*

Green apple escabeche, cocktail sauce 1/2 18. Full 33.

LITTLENECKS ON THE HALF SHELL*

Green apple escabeche, cocktail sauce 1/2 12. Full 22.

COLOSSAL SHRIMP COCKTAIL *

Cocktail sauce 6. (ea)

CHARCUTERIA

Choose from a selection of premium meats & cheeses, served with caramelized onions, seasonal jam, crostini

CHEF'S SELECTION

Chorizo iberico, jamón serrano, manchego, cabra borracha, brie, caramelized onions, seasonal jam, crostini 41.

DRUNKEN GOAT CHEESE

Soaked in red wine, murcia, spain 9. (V)

BURRATA

Creamy stracciatella, usa \$6 (V)

MANCHEGO

3-month-aged, semi-soft sheep's milk, spain 9. (V)

SMOKED IDIAZABAL

8 month aged sheep's milk, basque 10. (V)

BRIE

Triple crème, france 12. (V)

CHORIZO IBERICO

Dry cured, acorn fed pork, paprika, iberia, spain 18.

SPECK

Salt cured and lightly smoked prosciutto, italy 14.

JAMÓN SERRANO GRAN RESERVA

16 month aged, dry cured ham, spain 15.

APERTIVO

Small Spanish bar snacks

MARCONA ALMONDS

Roasted, sea salt 11. (GF, VE)

CASTELVETRANO OLIVES

Marinated in citrus, aleppo, evoo 6. (GF, VE)

ENSALADAS

MANCHEGO CAESAR

Romaine, manchego, caesar dressing, garlic herb toasted breadcrumbs 16. (V, GFA)

MEDITERANIAN

Mixed greens, feta, pickled red onions, cherry tomatoes, cucumbers, olives, balsamic 15. (V, GF)

MANZANA VERDE

Honey apple vinaigrette, caramelized apples, candied pecans, dried cranberries, gorgonzola, pepitas. 16. (V, GF)

ADDITIONS

chicken breast 7. | steak (5oz) 16. | salmon 15.
shrimp (ea) 6.

DINNER MENU

TAPAS

BURRATA

Jamón serrano, fig jam, grilled crostini 15. (GFA)

BOQUERONES

Marinated white anchovies, toasted breadcrumbs, lemon, parsley oil 8. (GFA)

CALAMARI

Fried calamari, crispy cherry & banana peppers, olives, comfi garlic aioli, brava sauce 16.

PATATAS BRAVAS

Crispy fried confit potatoes, roasted garlic aioli, bravas sauce 12.

CROQUETAS

Jamón serrano, manchego, guava sauce 12.

GARLIC PRAWNS

Seared butter prawns, garlic chili oil, crostinis 21. (GFA)

BRUSSELS SPROUTS

Crispy fried, apple cider glaze, sweet potato, garlic aioli, fresh herbs 12.

SALMON TARTARE

Marinated salmon on a pickled onion and cucumber salad, with tortilla chips, sesame seeds and crispy onions. 14. (GF)

EMPANADAS

Chorizo, caramelized onions, crème fraîche 12.

ELOTE

Off-the-cob street corn with sofrito, butter, cotija, lime & cilantro. Served with tortilla chips. 9 (GF)

GRILLED HANGER STEAK*

Pequillo pepper sauce, charred scallion, scallion chimichurri 21. (GF)

MUSSELS

Chorizo, tomato, white wine, spanish paprika, , smoked crostinis epper aioli 14. (GFA)

PLATOS FUERTES

POLLO DORADO

Braised chicken thigh, herb butter fingerlings, broccolini, brown butter sage sauce 24. (GF)

DIJON HONEY CRUSTED SALMON

Garlic truffle fingerlings, roasted rainbow carrots 30. (GF)

PAELLA MARISCOS

Shrimp, mussels, clams, calamari, fennel sauce, chicken, saffron rice 29. (for one) 55. (for two) (GF)

GNOCCHI

Garlic mornay, toasted garlic herb breadcrumbs, chives 21. (GFA)

CHORIZO BOLOGNESE

Chorizo ragù, stracciatella, basil, chili oil, freshly made pasta 26.

BESOS ALA MAR

Shrimp, clams, lemon, white wine sauce, freshly made pasta finished with herbs 34.

BESOS BURGER*

Burger locally sourced, lettuce, tomato, american cheese, paprika aioli, caramelized onion, french fries (grilled chicken available) 20. (GFA) +2.

CARNE ASADA CON ARROZ*

Pan-seared hanger, saffron rice, roasted broccoli, chimichurri 32. (GF)

BUTCHER'S CUT*

Chef's rotating cut of beef MKT.

Bubbles. Beats & Eats

BESOS BRUNCH

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1. The socially acceptable excuse for day drinking.

JOIN US SUNDAY 10:00 AM - 2:00 PM



Love at first Sip

CLASSICS

MANHATTAN

Makers Mark Bourbon, sweet vermouth, luxardo cherry 15.

COSMOPOLITAN

Vodka, cointreau and cranberry and lime juice 14.

ESPRESSO MARTINI

Vanilla vodka, irish cream, fresh espresso, coffe liqueur 14.

OLD FASHIONED

1792 Bourbon, orange bitters, simple syrup, Luxardo cherry 15

NEGRONI

Tanguray gin, campari, sweet vermouth 14.

MARGARITA

Cazadore tequila, house made sour mix, triple sec 14.
make it a Cadillac +3

FRENCH 75

Bombay Sapphire gin, lemon, simple syrup, prosecco 15

MOJITO

Bacardi rum, lime juice, mint simple syrup, club soda 14.

BESOS OG

BAD HABIT RUN AROUND

grey goose citron, pama, pomeranate, lavender simple, lemon 15.

LOSING MY RELIGION

House infused blueberry vodka, lime, simple syrup, ginger beer 14.

COMEDOWN

grey goose citron, cointreu, lavender syrup, lemon juice 15.

BEEN CAUGHT STEALING

ketel one, cucumber, ginger syrup, lime, ginger beer 14.

INTERSTATE LOVE SONG

aperol, roku gin, italicus, cucumber, rosemary, thyme syrup, tonic, prosecco 15.

SPRITZ VIBES

ROJA SANGRIA

pinot noir, pama, brandy, chambord, pomegranate, orange, ginger ale.

BLANCO SANGRIA

costa dol sol, pamplemousse, grapefruit, lemon, simple syrup, sparkling, sparkling rosé

APEROL

aperol, prosecco, club soda

HUGO

elderflower, lime, mint, prosecco, soda water

MOCKTAILS

LAVENDER LEMONADE

house made lemonade, lavender syrup 9.

JUST PEACHY

peach simple syrup, lemon juice, sprite 8.

RASPBERRY KISSES

muddled mint, lime juice, raspberry simple syrup, soda water 10.

DRAFT BEER

PERONI 7. | WHALERS 8.

BOTTLED BEER

ALLAGASH WHITE 8. | BUD LIGHT 4. | MICHELOB ULTRA 5.

COORS LIGHT 4. | CORONA EXTRA 7. | DOWN EAST SEASONAL 10.

GUINNESS STOUT 7. | HEINEKEN 5. | HEINEKEN 0.0 NA 5.

ROJAS

BODEGES BRECA

garnacha

10. 38.

MARQUES CACERES

tempranillo

13. 48.

FIRESTEED

pinot noir

12. 44.

LA CREMA

pinot noir

14. 52.

SONOMA-CUTRER

pinot noir

16. 59.

BONANZA BY WAGNER

cabernet sauvignon

12. 44.

UNSHACKLED BY PRISONER WINE CO.

cabernet sauvignon

15. 55.

CAYMUS

cabernet sauvignon

30. 150.

PRISONER

blend

20. 75.

CHATEAU LA PLAIGE

bordeaux blend

12. 44.

DELAS FRERES

cotes du rhone

12. 44.

CATENA

malbec

13. 48

BANFI

chianti classico

12. 44.

BLANCOS

MARQUES DE VALOR

albarino

12. 44.

TORRES

verdejo

12. 44.

COSTA DO SOL

vinho verde

10. 38.

BEN VOLIO

pinot grigio

11. 40.

PIGHIN

pinot grigio

14. 52.

STEININGER

grüner veltliner

13. 48.

DASHWOOD

sauvignon blanc

11. 40.

EMMOLO

sauvignon blanc

13. 48.

CRAGGY RANGE

sauvignon blanc

15. 55.

SAGER & VADIER

sancerre

18. 66.

PINE RIDGE

chenin blanc & viognier

12. 44.

JADOT MACON VILLAGE

chardonnay

12. 44.

MER SOLEIL

chardonnay

14. 52.

HUGEL

gentil, aromatic white

12. 44.

DR. THANISCH

riesling

12. 44.

SPARKLING & ROSÉ

POEMA CAVA BRUT ROSÉ

12. 44.

MASCHIO PROSECCO

12. 44.

FLEUR DE PRAIRIE ROSÉ

12. 44.

STEININGER ROSÉ

14. 52.