BESOSTAPAS.COM

@BESOSTAPAS

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)

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)

BEET SALAD
Mixed greens, whipped goat cheese, almond slivers, apple cider dressing, honey drizzle 16. (V, GF)

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.

SANDWICHES

CHICKEN CEASAR WRAP
Romaine, Manchego, Caesar dressing, garlic herb toasted breadcrumbs, chicken, tortilla, french fries 18. (GFA)

MEDITERRANEAN CHICKEN WRAP
Grilled chicken, lettuce, olives, cucumber, tomatoes, red onions, balsamic vinegreett, french fries 18. (GFA) +2

FRIED CHICKEN SANDWICH
Spicy-sweet glazed fried chicken breast, creamy cole slaw, sweet pickles, french fries (grilled chicken available) 18. (GFA) +2

STEAK & RICE BOWL
5oz grilled steak, white rice, crema, black bean salsa, pickled onions, avocado, corn 28. (GF)

BESOS BLT
Jamon serrano, tomatoes, lettuce, garlic confit aioli, brioche toast, french fries 19. (GFA) +2

BESOS POKE
White rice, salmon tartare, picled onions, crispy onions, avocado, cucumbers, mango salsa, toasted sesame seeds 20. (GF)

BYOB BURGER (served with french fries)
Choice of toppings - Lettuce, tomato, american cheese, paprika aioli, garlic aioli, caramelized onion, raw onion, pickled onion, pickles. (grilled chicken available) 20. (GFA) +2.
+ Bacon (3) + Avacado (3) + Gorgonzola (2)

LUNCH MENU

TAPAS

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

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

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

PATATAS BRAVAS
Crispy fried confit potatoes, roasted garlic aioli, brava 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 & cucumber salad, with tortilla chips, sesame seeds, crispy onions, 14. (GF)

EMPANADAS
Chorizo, caramelized onions, crema 12.

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

GRILLED HANGER STEAK*
Pequillo pepper sauce, charred scallion, scallion chimichurri 21. (GF)

MUSSELS
Chorizo, tomato white wine sauce, spanish paprika, crostinis with 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, freshly made pasta, chili oil. 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 steak, saffron rice, roasted broccolini, chimichurri 32. (GF)

BUTCHER'S CUT*
Chef's rotating cut of beef MKT.

Bubbles, Beats & Eats

BESOS BRUNCH

noun [beh-sohs bren(t)SH]
1. The socially acceptable excuse for day drinking.

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

HEAD CHEF: DARLENY BUENO, SOUS : BEN HARRISON

GF: GLUTEN-FREE GFA: GLUTEN-FREE AVAILABLE V: VEGETARIAN VE: VEGAN

*This item may be cooked to order or may contain raw or under-cooked ingredients. Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

EAST GREENWICH, RI
BESOS
TAPAS & WINE BAR

Love at first Sip

CLASSICS

MANHATTAN
Makers Mark Bourbon, sweet vermouth, luxardo cherry 15.

COSMOPOLITAN
Vodka, cointreau and cranberry and lime juice14.

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 06

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. 14.

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.