



RAW BAR

BUCK A SHUCK

\$1 oysters & littlenecks every Friday and 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, jamon serrano, manchego, cabra borracha, brie, caramelized onions, seasonal jam, crostini 41.

DRUNKEN GOAT CHEESE (V)

soaked in red wine, murcia, spain 9.

BURRATA (V)

creamy stracciatella, usa 6.

MANCHEGO (V)

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

SMOKED IDIAZABAL (V)

8-month-aged sheep's milk, basque 10.

BRIE (V)

triple creme, france 12.

CHORIZO IBERICO

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

SPECK

salt cured and lightly smoked prosciutto, italy 14.

JAMON SERRANO GRAN RESERVA

16-month-aged, dry cured ham, spain 15.

APERTIVO

Small Spanish bar snacks.

MARCONA ALMONDS (GF, VE)

roasted, sea salt 11.

CASTELVETRANO OLIVES (GF, VE)

marinated in citrus, aleppo, evoo 6.

ENSALADAS

MANCHEGO CAESAR (V, GFA)

romaine, anchovies, manchego, caesar dressing, garlic herb toasted breadcrumbs 16.

MEDITERRANEAN (V, GF)

mixed greens, feta, pickled red onions, cherry tomatoes, cucumbers, olives, balsamic 15.

MANZANA VERDE (V, GF)

honey apple vinaigrette, caramelized apples, candied pecans, dried cranberries, gorgonzola, pepitas 16.

ADDITIONS

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

Head Chef: Darleny Bueno | **Sous:** Ben Harrison

GF: Gluten-Free | **GFA:** Gluten-Free Available

V: Vegetarian | **VE:** Vegan

TAPAS

BURRATA (GFA)

jamón serrano, fig jam, grilled crostini 15.

BOQUERONES (GFA)

marinated white anchovies, toasted breadcrumbs, lemon, green oil 8.

CALAMARI

fried calamari, crispy cherry & banana peppers, olives, garlic confit aioli, bravas sauce 16.

PATATAS BRAVAS

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

CROQUETAS

jamón serrano, manchego, guava sauce 12.

GARLIC PRAWNS (GFA)

seared garlic prawns, garlic chili oil, crostini 21.

BRUSSELS SPROUTS

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

SALMON TARTARE (GF)

marinated salmon on a pickled onion & cucumber salad with tortilla chips, sesame seeds, crispy onions 14.

EMPANADAS

chorizo, caramelized onions, crema 12.

ELOTE (GF)

off-the-cob street corn with sofrito, butter, cotija, lime, cilantro, chips 9.

GRILLED HANGER STEAK (GF)

pequillo pepper sauce, charred scallion, scallion chimichurri 21.

MUSSELS

chorizo, tomato white wine sauce, spanish paprika, crostini with aioli 14.

PLATOS FUERTES

POLLO DORADO (GF)

braised chicken thigh, herb butter fingerlings, broccolini, brown butter sage sauce 24.

DIJON HONEY CRUSTED SALMON (GF)

garlic truffle fingerlings, roasted rainbow carrots 30.

PAELLA MARISCOS (GF)

shrimp, mussels, clams, calamari, fennel sauce, chicken, saffron rice; for one, 29; for two, 55.

GNOCCHI (GFA)

garlic mornay, toasted garlic herb breadcrumbs, chives 21.

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 (GFA +2.)

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

CARNE ASADA CON ARROZ* (GF)

pan-seared hanger steak, saffron rice, roasted broccolini, chimichurri 32.

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 AM – 2 PM

*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



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, coffee liqueur 14.
- OLD FASHIONED** 1792 bourbon, orange bitters, simple syrup, luxardo cherry 15.
- NEGRONI** tanqueray gin, campari, sweet vermouth 14.
- MARGARITA** cazadores 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, pomegranate, lavender simple, lemon 15.
- LOSING MY RELIGION** house infused blueberry vodka, lime, simple syrup, ginger beer 14.
- COMEDOWN** grey goose citron, cointreau, 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 do sol, pamplemousse, grapefruit, lemon, simple syrup, sparkling rose
- 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

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| BODEGAS BRECA garnacha | 10. | 38. |
| MARQUES CACERES tempranillo | 13. | 48. |
| FIRESTEED pinot noir | 12. | 44. |
| LACREMA 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

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| 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 gruner 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 & ROSE

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| POEMA CAVA BRUT ROSE | 12. | 44. |
| MASCHIO PROSECCO | 12. | 44. |
| FLEUR DE PRAIRIE ROSE | 12. | 44. |
| STEININGER ROSE | 14. | 52. |