



opening act

raw tapas

the garden

taco couture

headliner

sweet reverie

Guacamole Trio 20

Classic guacamole, tuna chicharron, pomegranate & parmesan

Thai Chicken Skewer 18

Fried chicken, sambal sauce, pepper aioli, coleslaw

Ahi Nachos 20

Local ahi tuna, wonton chips, avocado, soy-shishito mayo, cilantro, peppers

Coconut Shrimp 19

Crispy coconut crusted shrimp, mango relish, sweet & sour sesame sauce

Calamari 17

Tempura fried calamari, fried onions, roasted shishitos, cilantro, sake-citrus ponzu

Peruvian Ceviche 18

White fish, leche de tigre, fresno peppers, cucumber, sweet potato, red onion, celery, cilantro, ginger, tortilla chips

Tropical Shrimp Ceviche 18

Shrimp, passion fruit, mango, fresno peppers, red onion, cilantro, cucumber, tortilla chips

Cardiff 17

Crispy wonton layered with crab salad, ahi tuna, avocado, garlic aioli

Solana 17

Tostadas layered with crab salad, tempura coconut shrimp, mango sauce

Del Mar 17

Crispy wonton layered with crab salad, salmon, avocado, lemon, jalapeño cilantro aioli

Roasted Pear Burrata Salad 16

Grilled pear, burrata cheese, arugula, roasted almonds, honey mustard vinaigrette

Heirloom Tomato Salad 14

Heirloom tomatoes, arugula, red onion, basil, aged Cotija cheese, balsamic vinaigrette

The Cali 19

Grilled skirt steak, guacamole, pico de gallo, truffle fries, jalapeño cilantro aioli

Chicken Adobo 19

Chicken, guacamole, aged Cotija cheese, pineapple salsa

Seared Ahi 21

Miso sesame crusted ahi, fried shallots, shishito pepper aioli, coleslaw

Coconut Crusted Alaskan Cod 26

Sweet coconut crusted cod, mango salsa, cilantro lime rice, house salad, sweet & sour Thai chili sauce

Herb Chicken 25

Oven roasted chicken tomahawk, mascarpone mashed potatoes, carrots

Adobo Pork 32

Pork shank slowly roasted in banana leaf, rice, black beans, flour or corn tortillas, salsa macha

Birria Dumplings 20

Slow cooked birria, fried morita chili oil, avocado

Octopus & Chicharron Sope 19

Octopus chorizo, corn sope, soy glaze

Charcuterie Board 25

Weekly variety of meats, cheeses, local fruit

Truffle Fries 17

Kennebec fries, truffle aioli, aged cotija cheese, umami truffle ketchup

Wagyu Taquitos 16

Fried taquito rolls, sour cream mousse, radish, iceberg lettuce, aged cotija cheese

Octopus - Shrimp Aguachile 20

Roasted pineapple and morita aguachile, avocado, cucumber, red onions, serrano chili, cilantro, tortilla chips

Swordfish Tiradito 19

Seared swordfish, kimchi aioli, fried leeks, spanish mery sauce, evoo

La Jolla 17

Tostadas layered with crab salad, swordfish, shishito aioli, radish

Coronado 17

Crispy wonton layered with crab salad, shrimp, avocado, cucumber, jalapeño cilantro aioli

Classic Caesar 13

Little gem lettuce, aged cotija cheese, garlic croutons, caesar dressing

Caesar Regal 15

Little gem lettuce, avocado, toasted pepitas, aged cotija cheese, red onions, chili garlic croutons, caesar dressing

Swordfish Grilled or Fried 20

Swordfish, mango salsa, calabrian chili aioli, micro greens

Cauliflower 19

Beer batter cauliflower, micro greens, queso fresco, calabrian aioli

Shrimp Enchilado 20

Smoked garlic shrimp in chipotle infused butter, fried leek, avocado crema

Carne Asada Plate 30

Skirt steak, chimichurri, cilantro lime rice, black beans, guacamole, aged cotija cheese, pico de gallo, flour or corn tortillas

Sugar Spiced Salmon 32

Brown sugar spiced crust, creamy mascarpone mashed potatoes, chinese green beans

Beverly Burger 20

Two smashed wagyu beef patties, white american cheese, lettuce, tomato, red onion, beverly sauce, kennebec fries

Cream Cheese Churro & Brown Sugar Ice Cream 13

Passion Fruit Creme Brulee 13

Rompope & Matcha Tres Leches Cake 13

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat

20% service charge is added to parties of 8 or more guests
4% surcharge is added to all checks

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



cocktails

- Beverly Buzz** 17
Don Julio Reposado, espresso, coffee liqueur, cinnamon syrup, cotija foam
- Aztec Breeze** 16
Patron Silver, St. Germain, peach sage syrup, lime, chili tincture
- Temple of Fire** 16
Illegal Mezcal, Trybe, blackberry rosemary syrup, lemon
- It's Not You It's Me** 16
Codigo Rosa Tequila, guava puree, pear syrup, grapefruit soda, lime
- Watermelon Cooler** 15
Ketel One Vodka, Mela watermelon, simple syrup, club soda, lime, mint
- The Reviver** 16
Absolut Elyx Vodka, Lillet Blanc, Crème de Cassis, ginger syrup, lime
- Mai Tai Tropicana** 16
Captain Morgan White Rum, Santa Teresa, orgeat, banana syrup, lime, mint
- Yu Wish** 16
Tanqueray Sevilla Gin, Naranja Orange Liqueur, Yuzu, club soda
- Moulin Rouge** 17
Hendricks Cabaret Gin, apricot liqueur, raspberry puree, lemon, cucumber mint, soda
- Strawberry Stampede** 16
House infused strawberry bourbon, ginger beer, lime
- One More Thyme** 15
Jameson Orange Irish Whiskey, simple syrup, lemon juice, club soda, thyme

bubbles

- Aperol Spritz** 14
Aperol, prosecco, Naranja Orange Liqueur, club soda
- Hugo Spritz** 15
St. Germain Liqueur, prosecco, club soda, mint
- Lavender French** 75 16
Empress Elderflower Rose Gin, Champagne, lavender syrup, lemon

frozen

- Beverly Colada** 14
Malibu Rum, pineapple, cream of coconut, lime | Meyers Rum float option +4
- Berry Rose Freeze** 14
Grey Goose Watermelon Basil Vodka, Campo Viejo Rose, strawberry

mocktails

- Blackberry Rosemary Spritz** 10
Blackberry rosemary syrup, lemon, club soda
- Minty Passion Zest** 10
Mela watermelon, passion fruit, simple syrup, lime, mint, club soda

wine

white wine

- Barone Fini Valdadige** | Pinot Grigio | *North Italy* 12/47
- Justin** | Sauvignon Blanc | *Paso Robles* 14/55
- Crossings** | Sauvignon Blanc | *New Zealand* 12/47
- Cline** | Chardonnay | *Sonoma County* 12/47
- Bravium** | Chardonnay | *Russian River* 15/59
- Bernardus** | Chardonnay | *Monterey* 18/71
- Terras Gauda** | Albarino | *Spain* 14/55
- Avisi** | Prosecco | *Italy* 12/47
- Segura Viudas** | Cava | *Spain* 11/43

red wine

- 7 Cellars** | Pinot Noir | *Monterey* 14/55
- Schug** | Pinot Noir | *Sonoma Coast* 14/55
- Sextant** | Pinot Noir | *Santa Lucia* 18/71
- Broadbent** | Cabernet Sauvignon | *North Coast* 12/47
- M Cabernet** | Cabernet Sauvignon | *Paso Robles* 18/71
- Justin** | Cabernet Sauvignon | *Paso Robles* 18/71

rose

- Château St. Marguerite Symphonie** | Rose | *France* 16/63