



STARTERS

- Beso Guacamole, corn, queso fresco, served in avocado shell 9
 - Eva’s Avocado Guacamole, pico de gallo, crispy tortilla chips 9
 - Eva’s Tortilla Soup, chicken, sour cream, queso fresco, onions 10
 - Choice of: skirt steak, tuna tartar, chicken adobo, shrimp tacos (4) 10
 - Chicken Enchilada, mexican cream, queso, salsa verde 11
 - Baby Back Ribs, black eyed pea salsa, apple slaw 12
 - Margarita Flatbread, manchego and mozzarella cheese 12
 - Fried Calamari, butter lettuce, tartar sauce 13
 - Lobster Quesadilla, avocado puree, creme fraiche 14
 - Shrimp & Chorizo Flatbread, manchego, harissa, creme fraiche, scallion 14
 - Crab Cakes, pureed corn, micro greens 14
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- Beso Océano Ceviche 14
- Caesar Salad, creamy caper dressing, romaine, croutons, parmesan 10
- Beso Chopped, mixed greens, olives, prosciutto, parmesan cheese, herb red wine vinaigrette 12
- Fresh Farmer’s Market Salad, arugula, grapefruit, jicama, cucumbers, heirloom tomatoes, citrus vinaigrette 12

STEAKHOUSE CUTS

MEAT	PROUDLY OFFERING BLACK ANGUS NATURAL BEEF	SEAFOOD
8oz. Petite Filet 38		Wood-Smoked Salmon (w/ tartar sauce) 28
14oz. Sirloin 36		Shrimp Mojo de Ajo 30
24oz.Porterhouse 40		8oz. Seared Yellowfin Tuna 30
26oz.Ribeye (w/ worcestershire butter) 38		Whole Fish (filleted upon request) mp
Cabrales Crema & Beso BBQ		Tamarind Jam & Salsa Verde

ENTREES

- Sauteed Jumbo Shrimp Linguine, seasonal vegetables, garlic white wine sauce 26
- Jidori Chicken, herb roasted purple potatoes, sauteed leaks, sage butter 26
- Chili Rubbed Skirt Steak, tortilla fattoush 28
- Pan Roasted Striped Bass, sauteed baby bok choy 29
- Shrimp & Lobster Risotto, manchego cheese, green peas 29
- Jumbo Sea Scallops, truffle oil mashed potatoes, pomegranate sauce 30
- Roasted Australian Lamb Rack, fingerling potatoes, rosemary & pepita paste 31

SIDES

- Veracruz Corn, Grilled Asparagus,
- Country Mashed Potato, Queso Fresco Fries,
- Truffled Mac & Cheese, Sauteed Broccoli

8 each