Welcome to The Beverly on Main.

On May 20, 2016 local Old Town Basic B*tches Bryan Peters and Eric Nugent purchased The Beverly on Main. It has since become an iconic space where people can have a unique experience in a modern, yet vintage atmosphere. They took from the old ‘Mabel’s on Main’ and incorporated a newer look and concept...while still paying homage to the original theme.

While The Beverly isn’t a place that requires proper attire, it is still strictly enforced...JK; however, you can bank on catching the handsome devils there in gym clothes, despite the fact that they rarely work out. Peters and Nugent understand that life is serious, but doesn’t have to be that serious, which is why you’ll find parts of their sarcastic personalities on the coasters, menus and other merch. It’s a space that will have you saying ‘YOLO’, but please don’t, they don’t like acronyms #IDGAF. Just say, “you only live once”.

At the one-year anniversary, the two entrepreneurs debuted an updated menu and renovated space, making for the perfect spot to taste the newest craft cocktail trends.

So please, enjoy our new cocktails every month and our enormous selection of seasonal cocktails updated quarterly. Take advantage of bottle service, our new food menu and DJ’s Friday and Saturday, 8pm—Close, at the place you can always call home, and also be classy...AF.
Tuesday

**INDUSTRY WEEKEND**

**SUNDAY, MONDAY & TUESDAY - 50% OFF** *(for bar, restaurant, or hotel industry only)*

*regular priced items, not valid on happy hour items

Wednesday

**WHISKEY WEDNESDAY’S**

WHISKEY DEALS - **DISCOUNTED FEATURED BRANDS**  Ask your bartender!

Thursday

**LADIES’ NIGHT**

**MARTINI SPECIAL $8 MARTINIS**

**HAPPY HOUR**  **EVERYDAY 4pm - 8pm**

**GIFT CARDS NOW AVAILABLE**

**25% OFF ALL BOTTLES TO-GO**
SHAREABLES

LITTLE DEVILS 9
3 Hardboiled deviled eggs, bacon, chives, dusted with paprika

CORNHOLIO 9
Roasted yellow corn, chipotle aioli, diced avocado, fresh lime juice, sprinkled with paprika and served with tortilla chips

SPICY HUMMUS 9
Homemade hummus topped with spicy relish served with pita bread or cucumber wheels

ROASTED BRUSSELS SPROUTS 9
Bacon, garlic, olive oil, Spanish almonds, shaved parmesan $4 add chicken $5 add steak

MAIN STREET WINGS 10
Homemade buffalo sauce, ranch or blue cheese

FILET BITES 18
Pan-seared filet, side of horseradish cream

TRUFFLE FRIES 8
Parmesan, sea salt, truffle oil, parsley, side of ketchup

SWEET POTATO WAFFLE FRIES 8
Parmesan, sea salt, truffle oil, parsley, side of ketchup

CAULI BITES 8
Lightly seasoned and breaded, served with chipotle aioli

STUFFED SHROOMS 9
Six white button mushrooms stuffed with diced jalapenos, tomatoes, onions, vegan cheese, drizzled with balsamic vinegar

“MEAT” BALLER 10
Six faux meat balls smothered in marinara and topped with vegan cheese

CAN BE PREPARED VEGAN
GLUTEN FREE
CONTAINS ALCOHOL

* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPICY
Salads & Skewers

**House Salad** 8
Mixed greens, cherry tomatoes, red onions and ranch dressing

**Caesar Salad** 8
Romaine lettuce, shaved parmesan cheese and almond caesar dressing

**RBF Cobb Salad** 15
Grilled chicken, lettuce, hardboiled egg, tomato, avocado, blue cheese crumbles, chives and ranch

**Pear & Kale Salad** 15
Grilled chicken, lettuce, kale, pear, parsley, shaved parmesan and citrus vinaigrette

**Keto “Salad”** 20
Filet bites, bacon, hardboiled egg, brussels sprouts, smoked gouda on a bed of lettuce and topped with almond caesar dressing

**Shrimp Skewer** 10
Shrimp, zucchini, squash and sweet potato skewer, marinated with garlic, served over red leaf lettuce

**Chicken Skewer** 10
Chicken, zucchini, squash and sweet potato skewer, dusted with paprika and drizzled with chimichurri sauce, served over red leaf lettuce

**Steak Skewer** 10
Sirloin steak, zucchini, squash and sweet potato skewer, marinated with citrus juices and drizzled with chipotle aioli, served over red leaf lettuce

**Veggie Skewer** 10
Grilled zucchini, squash and sweet potato, with balsalmic glaze and herb aioli, served over red leaf lettuce
TACOS & SLIDERS

UPSKIRT STEAK TACOS 12
Three skirt steak tacos topped with pico de gallo, served with black beans, side of spicy tomatillo sauce

SWEET POTATO TACOS 12
Three black bean, onion and sweet potato tacos, topped with avocado, served with black beans, side of spicy tomatillo sauce

GRAILLED COD TACOS 12
Three grilled cod tacos, topped with cabbage and pico de gallo, served with black beans, side of spicy tomatillo sauce

BIG SHRIMP TACOS 12
Three grilled shrimp tacos, topped with cabbage and pico de gallo, served with black beans, side of spicy tomatillo sauce

FRENCH DIP SLIDERS 12
Two sliced roast beef sliders with grilled onions, smoke gouda, chipotle mayo on a pretzel bun, served with fries and au jus dipping sauce

REBEL ROOSTER SLIDERS 12
Two vegan 'chickn' sliders, sriracha BBQ sauce, arugula, hummus on a vegan bun, served with fries and pickles

ROYALE WITH BLEU CHEESE SLIDERS 12
Two beef mini patties, bleu cheese crumbles, bacon, arugula on a pretzel bun, served with fries and pickles

IMPOSSIBLE TACOS 14
Three grilled vegan beef crumbles, topped with pico de gallo, served with black beans, side of spicy tomatillo sauce
FLATBREADS & BURGERS

VEGGIE FLATBREAD $12
Green peppers, roasted onions, garlic, mushrooms, black olives, fresh basil on top of mozzarella & parmesan cheese

MARGHERITA FLATBREAD $12
Roasted tomatoes, roasted garlic, basil on top of mozzarella & parmesan cheese

PEPPERONI FLATBREAD $12
Pepperoni on top of mozzarella & parmesan cheese

MAD MEN FLATBREAD $12
Pepperoni, Italian sausage on top of mozzarella & parmesan cheese

HOT CHICK BURGER $12
Grilled chicken, swiss, roasted poblano, lettuce, tomato, chipotle aioli on a english muffin, served with fries

BELLO BURGER $12
Grilled portobello mushroom marinated in garlic and balsamic, fresh basil, vegan cheese on a vegan wheat bun, served with fries

IMPOSSIBLE BURGER $15
Grilled vegan beef patty, vegan cheese, lettuce, tomato on a vegan wheat bun, served with fries

BEVERLY BURGER $13
Seasoned ground beef, smoked gouda, lettuce, tomato, chipotle mayo on a english muffin, served with fries