

BEELMAN'S

PUB

Food Menu

- Oysters on the Half Shell** malt vinegar mignonette, cocktail sauce **14**
- Tarte Flambé** bacon, fromage blanc, caramelized onions **10**
- Chicken Liver Mousse on English Muffin** dates, chili, shallots, bacon, chervil **7**
- Charcuterie** daily selection of cured meats, accoutrements, bread **12**
- Cheese Board** assortment of hand selected varieties, bread **12**
- Leafy Greens** seasonal fruit, smoked almonds, buttermilk dressing, pecorino **10**
- Smoked Beets** crème fraîche, manchego, hazelnut, citrus **8**
- Roasted Baby Carrots** curry, feta, coriander, crispy shallots **8**
- Scotch Onion Soup** crouton, gruyère, single malt scotch **7**
- House Made Spiced Smoked Salmon** sour cream, rye toast, pickled red onion **12**
- Beelman's Waygu Beef Carpaccio** mustard aioli, watercress-truffle, grana padano **10**
- Herb Spaetzle** seasonal vegetables, emmentaler cheese **12**
- Brook Trout** almond stuffing, caramelized lemon **14**
- Brick Chicken** bread, currants, pickled chili, herbs **13**
- Pub Burger** thick cut bacon, grafton cheddar, grainy mustard, fries **13**
- Pepper Crusted Hanger Steak** B-1 sauce, fries **15**
- Pub Fries 4**
- Au Poivre Pub Fries** pecorino **5**
- Roasted Mushrooms** sherry vinaigrette **8**
- Green Beans** poblanos, almonds, sour cream **6**
- Horseradish Mashed Potatoes 6**

Executive Chef: TOM BLOCK
Chef de Cuisine: JUSTO VICENT

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Specialty Cocktails / \$11

- **Hot Pants (Draft)** Vodka, Aperol, Limoncello, Strawberry-Pineapple Soda
- **Rocket Queen** Lillet Blanc, Dark Berry Liqueur, Fresh Lemon Juice, Absinthe, Bubbles
- **Try for the Kingdom** Red Wine, Spanish Brandy, Fresh Lemon Juice, Cinnamon, Coca-Cola
- **Accidental Guru** Irish Whisky, Crème de Pêche, Ginger, Fresh Lime Juice, Blanche de Bruxelles
- **House of Jealous Lovers (Draft)** Apple Brandy, St. Germaine, Pineau des Charentes, Verjus Blanc, Seltzer
- **Bombardier** Blended Scotch, China China Amer, Fresh Lemon Juice, Castillian Bitters
- **Phantom Limb** Armagnac, Ramazzotti Amaro, Dry Vermouth, Orange Marmalade
- **Airplane Mode (Draft)** Chamomile Infused Cognac, Calasaya Bitter, Blanc Vermouth

Beers

- **CIDER** WANDERING AENGUS 7
- **GRAPEFRUIT LAGER** STIEGL RADLER 5
- **ITALIAN LAGER** PERONI 6
- **CZECH PILSNER** PILSNER URQUELL 7
- **WITT** BLANCHE DE BRUXELLES 7
- **WHEAT BEER** WIENSTEPHAN HEFE WEISSBIER 7
- **BELGIAN PALE** DUVEL SINGLE 8
- **TRIPEL** TRIPEL KARMELIET 8
- **BELGIAN IPA** HOUBLON CHOUFFE 8
- **FLEMISH RED** DUCHESSE DE BOURGOGNE 8
- **DOPPLEBOCK** MORETTI LA ROSSA 7
- **STOUT** GUINNESS 6



Wines

ALL WINES PRICED AT
GLASS / 1/2 BOTTLE / BOTTLE

SPANISH BUBBLES • \$10 / \$20 / \$40

CAVA NAVAREN 2011

FRENCH BUBBLES • \$12 / \$24 / \$48

VIN DE SAVOIE 2013

ROSE BUBBLES • \$11 / \$22 / \$44

LUIS PATO VINHO ESPUMANTE

LITE WHITE • \$8 / \$16 / \$32

ARCA NOVA VINHO VERDE BRANCO 2013

MEDIUM WHITE • \$10 / \$20 / \$24

REMO FARINA BIANCO DI CUSTOZA 2012

FULL WHITE • \$10 / \$20 / \$24

MICHEL PICARD VOUVRAY 2011

ROSÉ • \$10 / \$20 / \$40

DOMAINE DE SAINTE ROSÉ COQUILLE
D'OC GRENACHE, 2013

LITE RED • \$11 / \$22 / \$44

DUBOST GAMAY 2013

MEDIUM RED • \$10 / \$20 / \$40

CALMA RIOJA, 2009

DENSE RED • \$9 / \$18 / \$36

VEEDHA DOURO, 2011

Gin & Tonic

ENGLISH STYLE

Served tall, garnished with a
lemon wedge

SPANISH STYLE

Served over cracked ice in a goblet,
garnished with aromatic herbs

\$10

LIQUOR LIST

GIN		TENNESSEE WHISKEY		FORTIFIED WINE & VERMOUTH	
Beefeater	8	Dickel #12	8	Dolin Dry Vermouth	7
Bols Genever	11			Dolin Blanc Vermouth	7
Fords	8	RYE WHISKEY		Cocchi Americano	7
Hendricks	12	Rittenhouse	8	Cocchi Vermouth di Torino	7
Hayman's Old Tom	12			Punt E Mes	7
Plymouth	9	BOURBON WHISKEY		Lillet Blanc	7
Tanqueray	8	Elijah Craig 12 Yr.	9	Bonal	7
		Old Granddad Bonded	7	Lustau Amontillado Sherry	7
VODKA		Weller 107	7	Lustau Fino Sherry	7
Aylesbury Duck	8			Lustau Pedro Ximenez	7
Ketel One	9	IRISH WHISKEY		Byrrh	7
		Jameson	8		
AQUAVIT		Bushmills	8	LIQUEUR	
Linie	10	Redbreast 12 Yr.	14	Benedictine	11
Krogstad	10			Royal Combier	10
		BRANDY		Galliano	10
RUM		Busnel Calvados VSOP	11	Galliano Ristretto	10
Appleton's V/X	8	Laird's Bonded	9	Green Chartreuse	13
Caña Brava	8	Tariquet Armagnac	13	Yellow Chartreuse	13
Cruzan Black Strap	7	Guillon Painturaud VSOP	16	Green Chartreuse VEP	25
El Dorado 12 Yr.	8	Pierre Ferrand Ambre	13	Yellow Chartreuse VEP	25
Duquesne Rhum Blanc	8	Pierre Ferrand 1840	12	Lazzaroni Amaretto	10
Duquesne Rhum Eleve		Encanto Pisco	10	St Germain	10
Sous Bois	9			Tempus Fugit Crème De Cacao	10
Smith & Cross	9	ABSINTHE/APERITIF		Giffard Crème De Mente	10
Lemohart 151	11	Pernod Absinthe	16	Pierre Ferrand Dry Curacao	10
		Ricard Pastis	8	Grand Marnier	10
TEQUILA				Drambuie	10
Fortaleza Blanco	14	AMARI			
Fortaleza Reposado	15	Bigellet China China Amer	12		
Siembra Azul Blanco	11	Fernet Branca	7		
Siembra Azul Reposado	12	Fernet Branca Menta	7		
Siembra Azul Anejo	13	Jelinek Fernet	7		
		Becherovka	7		
MEZCAL		Campari	7		
Del Maguey Vida	10	Aperol	7		
Del Maguey Minero	15	Cynar	7		
Del Maguey Chichicapa	15	Suze	7		
		Meletti	7		
SINGLE MALT SCOTCH		Cio Ciaro	7		
Laphroaig 10 Yr.	14	Montenegro	9		
Springbank 10 Yr.	15	Nonino Quintessentia	10		
Highland Park 18 Yr.	30	Cardamoro	7		
Macallan 12 Yr.	16	Ramazzotti	7		
		Averna	7		

**NON-ALCOHOLIC
/SODAS \$4**

(ADD CHOICE SPIRIT FOR +\$6)

FEVER-TREE TONIC

FEVER-TREE GINGER ALE

FENTIMANS CURIOSITY COLA

**FENTIMANS MANDARIN &
SEVILLE ORANGE**

**FENTIMANS DANDELION
& BURDOCK**

Hours

MON - SUNDAY | 5PM - 2AM

WWW.BEELMANS PUB.COM

#beelmans