

# BESO BISTRO

## LUNCH

### SMALL PLATES AND STARTERS

- MARIN MIYAGI OYSTERS -15-**  
½ DOZEN-RAW ON THE HALF SHELL  
CILANTRO MIGNONETTE
- SNAPPER AND SHRIMP CEVICHE-13-**  
FRESH AVOCADO-HOUSE TORTILLA CHIPS
- STEAMED MUSSELS -14-**  
**STEAMED CLAMS -16-**  
ONE POUND-GARLIC-BUTTER-WHITE WINE  
FRESH BASIL-GARLIC TOAST
- CRISPY MONTEREY CALAMARI -11-**  
CHIPOTLE AIOLI-LEMON REMOULADE  
COCKTAIL SAUCE
- DUNGENESS CRAB CAKES -14-**  
CITRUS BUERRE BLANC-ORANGE JICAMA SLAW-  
CHIPOTLE AIOLI-MICROGREENS
- JUMBO SHRIMP COCKTAIL -12-**  
ZESTY COCKTAIL SAUCE
- CHICKEN GINGER POTSTICKERS-10-**  
MADE IN HOUSE-SESAME SOY DIPPING SAUCE
- ROASTED GARLIC AND LOCAL CHEESE TRIO -15-**  
3 CHEESES-ROASTED HEIRLOOM GARLIC  
SPICED PECANS-FRUIT-SOURDOUGH CROSTINI
- BUFFALO WINGS -10-**  
½ DOZEN-SPICED AND BREADED-SAUCE ON SIDE  
SWEET BBQ OR BUFFALO  
HOUSE MADE RANCH OR BLUE CHEESE
- ONION RINGS -8-**  
THICK CUT-BBQ AND RANCH ON SIDE
- CLAM CHOWDER**  
HOUSE SPECIALTY-CUP-6- BOWL-8-
- SOUP OF THE DAY**  
FERNANDO'S HOUSEMADE-CUP-5- BOWL-7-

### SALADS

ADD GRILLED CHICKEN-5- ADD BAY SHRIMP-6- ADD GRILLED SALMON-7- ADD PRAWNS-9-

- BUTTER LETTUCE -9-**  
PT. REYES BLUE CHEESE-  
CANDIED SPICED PECANS-  
APPLES-CHAMPAGNE  
VINAIGRETTE
- FRIED OYSTER  
SPINACH SALAD -13-**  
SMOKED BACON-TOMATO-  
ASIAGO-APPLE VINAIGRETTE
- BLACKENED SALMON  
SALAD -15-**  
ORGANIC BABY GREENS-  
FRESH FRUITS-CUCUMBER-  
CANDIED SPICED PECANS-  
MANGO VINAIGRETTE-  
CAMBOZOLA CROSTINI
- ICEBERG WEDGE -10-**  
APPLEWOOD SMOKED  
BACON-GRAPE TOMATOES-  
PT. REYES BLUE CHEESE
- SHRIMP LOUIE -15-**  
BAY SHRIMP-ROMAINE  
TOMATO-AVOCADO-HARD  
BOILED EGG-OLIVES-RED  
ONION-LOUIE DRESSING
- ASIAN GRILLED  
CHICKEN SALAD -14-**  
NAPA CABBAGE-ROMAINE  
ROASTED ALMONDS-RED  
BELL PEPPER-ENOKI  
MUSHROOMS-CUCUMBERS  
SESAME SOY VINAIGRETTE
- CLASSIC CAESAR -8-**  
HEARTS OF ROMAINE-  
HOUSEMADE CROUTONS-  
CLASSIC CAESAR DRESSING
- KALE AND ROASTED  
ORGANIC BEETS-11-**  
TOASTED PINE NUTS-DRIED  
CRANBERRIES-GOAT CHEESE-  
CITRUS VINAIGRETTE
- CHICKEN COBB -14-**  
APPLEWOOD SMOKED BACON-  
HARD BOILED EGG-PT. REYES  
BLUE CHEESE-TOMATO-  
AVOCADO-RED ONION-BLUE  
CHEESE DRESSING

### SANDWICHES

ALL SANDWICHES SERVED WITH ORGANIC BABY GREENS OR FRENCH FRIES-GF BREAD AVAILABLE

- LUNCH COMBO -12.5-**  
½ SANDWICH (BLT, BAY SHRIMP, OR GRILLED  
PACIFIC SNAPPER)-CUP OF SOUP OR CHOWDER-  
MIXED GREENS OR FRENCH FRIES
- GRILLED SALMON SANDWICH -15-**  
SUNDRIED TOMATO PESTO-AVOCADO-LETTUCE-  
TOMATO-LEMON AIOLI-ONION POPPYSEED ROLL
- OPEN FACED DUNGENESS  
CRAB MELT -15-**  
SWISS CHEESE-BRIOCHE
- GRILLED PORTABELLO -13-**  
SPINACH-SUN DRIED TOMATO-CARAMELIZED  
ONION-SONOMA CHEVRE-PESTO-CIABATTA BUN
- GRILLED CHICKEN BLT -13.5-**  
BACON-LETTUCE-TOMATO-CHEDDAR CHEESE  
LEMON AIOLI-CIABATTA BUN
- LAMB AND BEEF GYRO -12-**  
ROMAINE-RED ONION-TOMATO-HOUSEMADE  
TZATZIKI SAUCE-WARM PITA
- PULLED PORK SANDWICH-12-**  
HOUSE ROASTED-HAND PULLED-BBQ SAUCE-  
MILD JALAPENO CABBAGE SLAW-TOASTED BUN
- BESO BURGER -13-**  
LETTUCE-TOMATO-ONION-CHOICE OF CHEESE  
ADD APPLEWOOD SMOKED BACON-AVOCADO-  
SAUTEED MUSHROOMS -1- EACH  
\*GARDEN BURGER OR CHICKEN AVAILABLE\*

### BESO FAVORITES

- FISH AND CHIPS -14-**  
CRISPY PANKO FRIED  
GOLDEN-ORGANIC MIXED  
GREENS-FRENCH FRIES  
HOUSEMADE TARTAR SAUCE
- FISH TACOS -15-**  
**STEAK TACOS -16-**  
CABBAGE-CORN TORTILLAS  
JALAPENO CRÈME-CHIPOTLE  
AIOLI-SIDES OF PICO DE  
GALLO, GUACAMOLE, AND  
SOUR CREAM
- LOMO SALTADO -15-**  
PERUVIAN STIR FRY OF FILET  
MIGNON, ONION, TOMATO,  
FRENCH FRIES, SOY, JASMINE  
RICE

AT BESO BISTRO WE HOPE TO ACCOMMODATE ANY DIETARY NEEDS. GLUTEN FREE? VEGETARIAN? DAIRY FREE? PLEASE LET YOUR SERVER KNOW IF YOU HAVE SPECIAL REQUESTS, ALLERGIES, OR QUESTIONS ABOUT OUR MENU.

WE ARE COMMITTED TO ENVIRONMENTAL RESPONSIBILITY AND HUMANE TREATMENT OF ANIMALS. WE SERVE MARY'S FREE RANGE CHICKEN, PASTURE RAISED CERTIFIED ANGUS BEEF, AND SEAFOOD SUSTAINABLY FISHED OR RESPONSIBLY FARMED IN ACCORDANCE WITH THE MONTEREY BAY AQUARIUM SEAFOOD WATCH.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

