

BESO

Dinner

TAPAS

Poblano Roasted Potatoes <i>Pan seared seasoned potatoes in a poblano sauce garnished with cotija cheese.</i>	-12	Barbacoa Empanadas <i>Barbacoa, bell peppers and Oaxaca cheese topped with almonds, served with house salsa.</i>	-16
Espanola Calamari <i>Calamari sauteed in an Italian bread mix served with house cocktail sauce.</i>	-16	Corn Ribs <i>Corn ribs, mojito sauce, cotija cheese and cilantro sprouts.</i>	-15
Beso Clams <i>1/2 oz Little neck clams in a spicy tomato chorizo broth. served with rice</i>	-23	Chipotle Lobster Ravioli <i>Lobster, mushrooms, peppers, queso in chipotle cream sauce</i>	-\$18
Chipotle Shrimp <i>Chipotle cream sauce, cilantro lime rice and grilled shrimp.</i>	-21	Ahi Crudo <i>Sashimi grade Yellowfin Tuna, cucumber, jalapeno, citrus segments, shallots, avocado fan, flour chips</i>	-20
Queso Fundido <i>House blend 3 cheese sauce served with our handmade tortillas.</i>	-12	Plato de Quesos <i>Brie, Manchego, burrata, prosciutto, chorizo, salami, olives, honeycomb with crostini</i>	-26
Shrimp and Blood Orange Ceviche <i>Shrimp cooked in citrus served with pickled onions, blood orange, watermelon radish and jalapenos served with tostaditas.</i>	-18	Ahi Poke Tacos <i>Sashimi grade Yellowfin Tuna, jalapeno & jicama slaw, chipotle aioli, micro greens</i>	-22
Barbacoa Taquitos <i>House made taquitos stuffed with our barbacoa served with guacamole and crema.</i>	-18	Jalapeno Poppers <i>Jalapenos stuffed with chorizo and cream cheese, deep fried with beer batter served with a berry jalapeno sauce.</i>	-14
Tacos Dorados (Crispy Tacos) <i>Carnitas, 3 crispy corn tortillas over bean puree with cabbage slaw and queso fresco</i>	-\$18		

ENSALADA

Texas Border Caesar <i>Cornbread croutons, pepitas, cotija cheese, romaine lettuce tossed in a smoked red pepper Caesar dressing.</i>	-14	Watermelon Salad <i>Spring mix, watermelon, cucumber, queso fresco, pepitas, pickled red onions, honey lime vinaigrette</i>	-14
San Antonio Mixed Green <i>Local baby greens, charred corn, jicama, tomatoes, queso añejo, roasted peppers served with a cilantro ranch.</i>	-14	Spicy Lobster Bisque <i>Lobster, cornbread croutons with jalapeno sour cream</i>	-14/6oz -18/8oz

TLAYUDAS

(Flatbreads)

Barbacoa <i>Fire roasted tomato salsa, fresh onions, queso Oaxaca, black bean puree and garnished with cilantro queso cotija.</i>	-19	Jardin <i>Fire roasted tomato salsa, onions, charred corn, sliced jalapenos, black bean puree and garnished with cotija cheese.</i>	-15
Al pastor <i>Pork shoulder marinated in a al pastor sauce, cilantro, onions, queso cotija and an avocado sauce.</i>	-17	La Conchinita <i>Chile Verde sauce, carnitas, cilantro, asadero queso, pickled onions and garnished with avocado cream sauce.</i>	-18
La Asada <i>Asada steak, fire roasted tomato, salsa, onions, corn, queso Oaxaca, cilantro, queso cotija, avocado crema</i>	-20	La Italiano <i>Salami, prosciutto, red sauce, burrata, citrus arugula</i>	-18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any food allergies. Not all ingredients are always listed

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PLATOS FUERTES

Served with cilantro lime rice and ranchero pinto beans.

Enchilada Blanca <i>Chile Verde with our signature white sauce garnished with cotija cheese.</i>	-27	Chipotle Chicken <i>Grilled chicken marinated in our sweet smoky chipotle sauce.</i>	-28
Bandera Enchiladas <i>Three corn tortillas enchiladas. Cheese in Colorado sauce, signature white sauce & shrimp, chicken in our Verde sauce</i>	-27	Seasonal Fish <i>Grilled Seasonal fish with a habenero caper Beurre Blanc.</i>	-44
Shrimp Enchiladas <i>Shrimp, Oaxaca cheese, signature white sauce, lime crema</i>	-29	Lamb Shank Birria <i>Brazed lamb shoulder in a red chili broth with a classic blend of herbs and spices</i>	-42
Burrito de la Casa <i>Coffee and ancho barbacoa, roasted peppers and onions, beans, rice, queso añejo and crema covered in our red Colorado sauce.</i>	-23	Plato De Tacos - protein / shrimp or fish <i>Two tacos with your choice of Steak Asada, pollo a las brasas, carnitas, red snapper, shrimp, barbacoa or veggie (zucchini and mushroom) in handmade tortillas</i>	-25 -28
Chile Verde Burrito <i>Tender pieces of Chile Verde, cilantro lime rice and beans</i>	-24 (Mojado add \$3)	Surf and Turf <i>16oz Ribeye Steak, poblano cheesy potatoes, veggies, 3 large butterfly shrimp</i>	-\$60
Chimichanga <i>Asada Steak, cilantro lime rice, beans, queso añejo, crema and guacamole</i>	-26 (Mojado add \$3)	Cioppino <i>Little neck clams, 3 large prawns, house fish, calamari, onions, chorizo, tequila.</i>	-34
Chile Verde <i>Tender pieces of pork simmered in our tomatillo and poblano pepper sauce.</i>	-26	Chile Relleno <i>Stuffed with shrimp, rice, queso, over bean puree with poblano cream sauce and lime crema</i>	-\$32
Fajitas, Chicken/Steak <i>Served on sizzling skillet - grilled red and green peppers, onions, salsa. Served with tortillas</i>	-\$28	Beef Ribs <i>1/2 rack of beef ribs with Beso dry rub, BBQ sauce upon request</i>	-\$32

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