

# COCKTAILS

## BESO SIGNATURE COCKTAILS - \$16

Make it a Double Shot for \$10

- Beso:**  
Tequila, prickly pear, hibiscus simple syrup, lemon, hibiscus salt
- Mariachi old fashioned:**  
Anejo tequila, angostura bitters, agave, luxardo cherry
- Tamarindo Mule:**  
Tamarind vodka, blood orange, simple syrup, lime, ginger beer, tamarind candy
- El Pepino:**  
Mezcal, cucumber simple syrup, lime
- La Piña Fizz:**  
Tequila, pineapple, lime, simple syrup, egg white, Topo Chico, charred pineapple, achiote salt
- Tequila Agria:**  
Tequila, lime, lemon, agave, egg white, angostura bitters
- Persea Americana Margarita:**  
Tequila, avocado, lime juice, orange juice, agave, Tajin & coriander salt

## AFTER DINNER COCKTAILS - \$14

Make it a Double Shot for \$5

### Espresso Martini

Vodka, espresso, simple syrup, Cantera negra

### Carajillo

Tequila, espresso, licor 43

### Dirty Horchata

Horchata, coffee, rum

## NOSOTROS TEQUILA-\$15

Make it a Double Shot for \$10

### La Fresa

Strawberry, basil, lemon, lime, Nosotros blanco and Nosotros mezcal

### Mamacita

Nosotros Reposado, grilled habanero and seasonal fruit, lemon and lime

### Smokey Pina

La Luna Mezcal, pineapple, lime, tepache syrup, anchiote salt

### Blood Orange Margarita

Nosotros Blanco, grapefruit, blood orange, lime, agave, tajin

### Guavasita

Nosotros Blanco, guava, lime, Coco Lopez, coconut ice, orange zest

### Lucha Libre

Nosotros Reposado, mexican coke, Topo Chico, lime wedge

## HAND CRAFTED MOCKTAILS - \$8

### Raspberry Basil Cooler

### Strawberry Arnold Palmer

### Cucumber Mint Cooler

### Watermelon Cucumber Fresca

## MARGARITAS - \$14

Make it a Double Shot for \$5

### Classic

Make it a Cadillac add \$2- Lunazul Tequila, agave, lime juice, salt

### Smokey Pina Knees - Our take on the bees knees -La Luna

Mezcal, lemon, tepache simple sugar rim

### Mezcal

La Luna Mezcal, agave, lime juice, chapulin salt

### Spicy Cucumber

Tequila, cucumber, jalapeno, agave, lime juice, tajin salt

## COCKTAILS - \$15

Make it a Double Shot for \$5

### Beso Ranch Water

Lunazul Tequila, watermelon, lime, Topo Chico, chamoy, tajin

### Oaxacan Daiquiri

Oaxacan Overproof rum, lime juice, simple syrup, chapuline salt

### Baya Fresca

Hendrys vodka, lime, fresh mint, raspberries, simple syrup, Topo Chico

### Paloma

Lunazul Tequila, grapefruit soda, agave, lime juice

## BEER-\$5

### BOTTLES

Coors Lite  
Bud Light  
Modelo  
Negra  
Modelo

Pacifico  
Estrella Jalisco  
Deschutes Porter  
805 Zero  
Corona

### DRAFT MAKE IT A MUG \$3 MORE

805  
Liquid Gravity  
Cali Squeeze  
Michelob Ultra

Beso Mexican Lager  
Beso Mexican Blonde  
Figueroa Lizards Mouth  
Elysian Space Dust

# BESO DINNER

## APPETIZERS

### Espanola Calamari

Calamari sauteed in an Italian bread mix served with house cocktail sauce

### Beso Clams

1/2 lb Little neck clams in a spicy tomato chorizo broth served with rice

### Chipotle Shrimp

Chipotle cream sauce, cilantro lime rice and grilled shrimp.

### Queso Fundido

House blend 3 cheese sauce served with our handmade tortillas

### Barbacoa Taquitos

House made taquitos stuffed with our barbacoa served with guacamole and crema

### Tacos Dorados (Crispy Tacos)

Carnitas, 3 crispy corn tortillas over bean puree with cabbage slaw and queso fresco, lime crema, pickled red onion

### Bruschetta

Tomatoes, garlic, basil, olive oil, shaved Parmigiano, balsamic, crostini

### Coconut Shrimp

Prawns rolled in flaked coconut and lightly fried with sweet chile lime dipping sauce

### Truffle Fries

Herbs, truffle oil, parmesan cheese

-12

### Barbacoa Empanadas

Barbacoa, bell peppers and Oaxaca cheese topped with almonds, served with house salsa

-16

### Corn Ribs

Corn ribs, mojito sauce, cotija cheese and cilantro sprouts

-15

### Plato de Queso's

Brie, Manchego, burrata, prosciutto, chorizo, salami, olives, honeycomb with crostini

-10

### Ahi Poke Tacos

Sashimi grade Yellowfin Tuna, jalapeno & jicama slaw, chipotle aioli, micro greens

-13

### Jalapeno Poppers

2 Jalapenos stuffed with chorizo and cream cheese, beer battered & deep fried served with a berry jalapeno sauce

-14

### Shrimp Agua Chiles

Shrimp cooked in citrus with cucumber, onion, avocado, served with wonton chips

-12

### Seafood Tower

Shrimp, scallops, branzino, topped with sushi grade tuna, avocado

-14

### Sashimi Tuna

Sushi grade yellowfin tuna, watermelon citrolo, sesame oil, avocado mousse

-12

## SALADS

### Texas Border Caesar

Cornbread croutons, pepitas, cotija cheese, romaine lettuce tossed in a smoked red pepper Caesar dressing

-12

### Watermelon Salad

Spring mix, watermelon, cucumber, queso fresco, pepitas, pickled red onions, honey lime vinaigrette

-12

### San Antonio Mixed Green

Local baby greens, charred corn, jicama, tomatoes, queso añejo, roasted peppers served with a cilantro ranch

-12

### Spicy Lobster Bisque

Lobster, cornbread croutons with with a cilantro ranch.

cup -8 bowl -12

### Cobb Salad

Romaine, bacon, avocado, egg, tomato, candied pecans, blue cheese, ranch

-12

Add chicken- 7 Steak- 7 Shrimp- 9

## WOOD FIRED FLAT BREADS

Weather Permitting

### Barbacoa

Fire roasted tomato salsa, fresh onions, queso Oaxaca, black bean puree and garnished with cilantro queso cotija

-12

### La Conchinita

Chile Verde sauce, carnitas, cilantro, asadero queso, pickled onions and garnished with avocado cream sauce

-12

### Al pastor

Pork shoulder marinated in al pastor sauce, cilantro, onions, queso cotija and an avocado sauce

-12

### La Italiano

Salami, prosciutto, pepperoni, italian sausage, red sauce, burrata, citrus arugula

-14

### La Asada

Asada steak, fire roasted tomato, salsa, onions, corn, queso Oaxaca, cilantro, queso cotija, avocado crema

-12

### El Mexicano

White sauce, cheese, chorizo, red onions, corn, jalapeno, cilantro

-12

## WOOD FIRED PIZZAS WITH ORIGINAL CRUST

Weather Permitting

### MeatLovers

Two kinds of pepperoni- (spicy & traditional) italian sausage, crumbled meatballs, crushed red pepper, mozzarella

-22

### Garden Pizza

Marinara, zucchini, mushrooms, onion, charred corn, mozzarella

-16

### Double Pepperoni

Two kinds of pepperoni- (spicy & traditional), mozzarella

-16

### Margherita Pizza

Marinara, fresh mozzarella, tomato, basil, olive oil

-16

Split Plates- \$8

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





## APPETIZERS

<b>Espanola Calamari</b> Calamari sauteed in an Italian bread mix served with house cocktail sauce	-12	<b>Barbacoa Empanadas</b> Barbacoa, bell peppers and Oaxaca cheese topped with almonds, served with house sals	-13
<b>Beso Clams</b> 1/2 lb Little neck clams in a spicy tomato chorizo broth served with rice	-16	<b>Corn Ribs</b> Corn ribs, mojito sauce, cotija cheese and cilantro sprouts.	-12
<b>Chipotle Shrimp</b> Chipotle cream sauce, cilantro lime rice and grilled shrimp	-15	<b>Plato de Queso's</b> Brie, Manchego, burrata, prosciutto, chorizo, salami, olives, honeycomb with crostini	-22
<b>Queso Fundido</b> House blend 3 cheese sauce served with our handmade tortillas	-10	<b>Ahi Poke Tacos</b> Sashimi grade Yellow fin Tuna, jalapeno & jicama slaw, chipotle aioli, micro greens	-18
<b>Barbacoa Taquitos</b> House made taquitos stuffed with our barbacoa served with guacamole and crema	-13	<b>Jalapeno Poppers</b> 2 Jalapenos stuffed with chorizo and cream cheese, beer battered & deep fried served with a berry jalapeno sauce	-12
<b>Tacos Dorados (Crispy Tacos)</b> Carnitas, 3 crispy corn tortillas over bean puree with cabbage slaw and queso fresco, lime crema, pickled red onion	-14	<b>Shrimp Agua Chiles</b> Shrimp cooked in citrus with cucumber, onion, avocado, served with won ton chips	-15
<b>Bruschetta</b> Tomatoes, garlic, basil, olive oil, shaved Parmigano, balsamic, crostini	-12	<b>Seafood Tower</b> Shrimp, scallops, branzino, topped with sushi grade tuna, avocado	-18
<b>Coconut Shrimp</b> Prawns rolled in flaked coconut and lightly fried with sweet chile lime dipping sauce	-14	<b>Sashimi Tuna</b> Sushi grade yellowfin tuna, watermelon citrolo, sesame oil, avocado mousse	-15
<b>Truffle Fries</b> Herbs, truffle oil, parmesean Cheese	-12		

## TACOS

<b>Steak Asada</b> -salsa rojo	-7	<b>Zucchini &amp; Mushroom</b> -salsa rojo	-7
<b>Pollo a las Brasas</b> - salsa rojo	-7	<b>Shrimp</b> (Crispy or Grilled) -crema & pico de gallo	-9
<b>Coffee &amp; Ancho Braised Brisket</b> -salsa chile de arbol	-7	<b>Red Snapper</b> (Crispy or Grilled) -crema & pico de gallo	-9
<b>Carnitas</b> - salsa verde	-7		

## HOT PLATES

<b>Fajitas</b> Chicken -22 Steak -26 Shrimp -28 Mixed -32 Served on sizzling skillet - grilled red and green peppers, onions, salsa. Served with tortillas		<b>Enchilada Blanca</b> Pork chile verde with our signature white sauce garnished with cotija cheese and served with rice and beans	-18
<b>Spicy Lobster Bisque</b> cup - 8 bowl- 12 Lobster, cornbread croutons with cilantro ranch		<b>Chile Relleno</b> Stuffed with shrimp, rice, queso, over bean puree with poblano cream sauce and lime crema	-26

## SALADS

<b>Texas Border Caesar</b> Cornbread croutons, pepitas, cotija cheese, romaine lettuce tossed in a smoked red pepper caesar dressing	-12	<b>Watermelon Salad</b> Spring mix, watermelon, cucumber, queso fresco, pepitas, pickled red onions, honey lime vinaigrette	-12
<b>San Antonio Mixed Green</b> Local baby greens, charred corn, jicama, tomatoes, queso añejo, roasted peppers served with a cilantro ranch	-12	<b>Cobb Salad</b> Romaine, bacon, avocado, egg, tomato, candied pecans, blue cheese, ranch dressing	-12

Make any salad a wrap- Add chicken- 7 Steak- 7 Shrimp- 9

Split Plates- \$5

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



# BESO LUNCH

## SANDWICHES

<b>Cubano</b> Carnitas, ham, pickles, guacamole, shredded cabbage, tomato and queso	-14	<b>Pulled Pork</b> Pickled red onion, cilantro, guacamole, chipotle honey cabbage slaw	-14
<b>Chipotle Chicken</b> Queso añejo, pickled red onion, cilantro & chipotle honey cabbage slaw	-14	<b>Beso Burger</b> ½ lb. wagyu beef patty, bacon, queso Oaxaca, lettuce, tomato, red onion, beer battered jalapeno. Served on our house made torta bread. Served with potato wedges	-17
<b>Chicken California</b> Grilled chicken, avocado, bacon, lettuce and tomato with a chipotle mayo	-13	<b>Crispy Chicken Sando</b> Chicken, tomato, lettuce, onion, pickles, house aoli	-14
<b>Red Chili Rubbed Tri Tip</b> Charred grilled onion, salsa negro and queso añejo	-15	<b>Meatball Sando</b> Meatballs, marinara, cheese	-15

## WOOD FIRED FLAT BREADS

Weather Permitting

<b>Barbacoa</b> Fire roasted tomato salsa, fresh onions, queso Oaxaca, black bean puree and garnished with cilantro queso cotija	-12	<b>La Conchinita</b> Chile Verde sauce, carnitas, cilantro, asadero queso, pickled onions and garnished with avocado cream sauce	-12
<b>Al pastor</b> Pork shoulder marinated in a al pastor sauce, cilantro, onions, queso cotija and an avocado sauce	-12	<b>La Italiano</b> Salami, prosciutto, red sauce, burrata, citrus arugula	-14
<b>La Asada</b> Asada steak, fire roasted tomato, salsa, onions, corn, queso Oaxaca, cilantro, queso cotija, avocado crema	-12	<b>El Mexicano</b> White sauce, cheese, chorizo, red onions, corn, jalapeno, cilantro	-12

## WOOD FIRED PIZZAS WITH ORIGINAL CRUST

Weather Permitting

<b>MeatLovers</b> Two kinds of pepperoni, (spicy & traditional), italian sausage, crumbled meatballs, crushed red pepper, mozzarella	-22	<b>Garden Pizza</b> Marinara, zucchini, mushrooms, onion, charred corn, mozzarella	-16
<b>Double Pepperoni</b> Two kinds of pepperoni- (spicy & traditional), mozzarella	-16	<b>Margherita Pizza</b> Marinara, fresh mozzarella, tomato, basil, olive oil	-16

## DRINKS - 4

**Jarritos** (variety)  
**Pepsi**  
**Diet Pepsi**  
**Starry**  
**Mexican Coke**

**Topo Chico**  
**Tropicana Lemonade**  
**Root Beer**  
**Soda Water**  
**Dr. Pepper**

## BEER- 5

### BOTTLED

**Coors Lite**  
**Bud Light**  
**Modelo**  
**Negra Modelo**  
**Corona**  
**Dos Equis** Amber & Lager  
**Estrella Jalisco**  
**Deschutes Porter**  
**805 Zero**  
**Corona**

### DRAFT

**805**  
**Liquid Gravity**  
**Cali Squeeze**  
**Michelob Ultra**  
**Beso Mexican Lager**  
**Beso Mexican Blonde**  
**Figueroa Lizards Mouth**  
**Elysian Space Dust**

**TALL MUG - 8**

Split Plates- \$5

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