

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

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

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| <p>Texas Border Caesar Cornbread croutons, pepitas, cotija cheese, romaine lettuce tossed in a smoked red pepper Caesar dressing</p> <p>San Antonio Mixed Green Local baby greens, charred corn, jicama, tomatoes, queso añejo, roasted peppers served with a cilantro ranch</p> | <p>-12</p> <p>-12</p> | <p>Watermelon Salad Spring mix, watermelon, cucumber, queso fresco, pepitas, pickled red onions, honey lime vinaigrette</p> <p>Spicy Lobster Bisque cup -8 bowl -12 Lobster, cornbread croutons with with a cilantro ranch.</p> <p>Cobb Salad -12 Romaine, bacon, avocado, egg, tomato, candied pecans, blue cheese, ranch</p> |
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Add chicken- 7 Steak- 7 Shrimp- 9

WOOD FIRED FLAT BREADS

Weather Permitting

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

Weather Permitting

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

BESO DINNER

ENTREES

| | | | |
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| Enchilada Blanca 2 Flour tortillas, pork chile verde with our signature white sauce garnished with cotija cheese. | -22 | Fajitas Chicken -22 Steak -26 Shrimp -28 or Mixed \$32 Served on sizzling skillet - grilled red and green peppers, onions, salsa. Served with tortillas | |
| Veggie Enchilada Blanca 2 Flour tortilla, mushrooms, zucchini, onions, red & green peppers, cheese, our signature white sauce, lime crema | -18 | Chipotle Chicken Grilled chicken marinated in our sweet smoky chipotle sauce | -24 |
| Bandera Enchiladas Three corn tortillas enchiladas, cheese, Colorado sauce, shrimp in our signature white sauce & chicken in our verde sauce | -24 | Lamb Shank Birria Brazed lamb shoulder in a red chile broth with a classic blend of herbs and spices | -30 |
| Shrimp Enchiladas 2 Flour tortillas, Shrimp, Oaxaca cheese, signature white sauce, lime crema | -24 | Plato De Tacos - protein -21 shrimp or fish -24 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 | |
| Burrito de la Casa Coffee and ancho barbacoa, roasted peppers and onions, beans, rice, queso añejo and crema covered in our red Colorado sauce | -21 | Surf and Turf 16 oz ribeye steak, poblano cheesy potatoes, veggies, 3 large butterfly shrimp | -47 |
| Chile Verde Burrito Pork Chile verde, cilantro lime rice and beans | -21 (Mojado add \$3) | Cioppino Little neck clams, 3 large prawns, house fish, calamari, onions, chorizo, tequila | -28 |
| Chimichanga Asada steak, cilantro lime rice, beans, queso añejo, crema and guacamole | -24 (Mojado add \$3) | Chile Relleno Stuffed with shrimp, rice, queso, over bean puree with poblano cream sauce and lime crema | -26 |
| Chile Verde Tender pieces of pork simmered in our tomatillo and poblano pepper sauce | -22 | Chile Colorado Tender peices of steak simmered in gaujillo chile red sauce | -22 |
| Steak Tampiqueno Hand cut tenderloin steak, marinated and grilled served with cheese enchilada, guacamole | -24 | Flat Iron Steak Prime flat iron steak sliced with chimichurri & steak frites | -24 |
| Fish & Chips Beer battered Cod filets, tartar sauce, frites | -18 | | |
| Calamari Steak Dinner Calamari steak & frites | -22 | | |

PASTA DINNER MENU

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| Linguini & Prawns Prawns, spinach, sun dried tomatoes, white wine butter sauce | -22 | Braised Short Rib Fettucini 4 hr braised short rib, aju cream sauce | -19 |
| Linguini & Clams Clams, sautee, cherry tomatoes, white wine | -20 | Chipotle Lobster Ravioli Lobster, mushrooms, peppers, chipotle cream sauce | -20 |
| Spaghetti Ala Scarpariello Home made pasta with rich tomato Scarpariello sauce, grated pecorino | -15 | Scallop & Mushroom Risotto Scallop, mushroom, risotto | -28 |

DRINKS - 4

Jarritos (Variety)
Pepsi
Diet Pepsi
Starry
Mexican Coke

Topo Chico
Tropicana Lemonade
Root Beer
Soda Water
Dr. Pepper

Split Plates- \$8

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APPETIZERS

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

TACOS

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

HOT PLATES

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

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| San Antonio Mixed Green Local baby greens, charred corn, jicama, tomatoes, queso añejo, roasted peppers served with a cilantro ranch | -12 | Cobb Salad 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

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BESO LUNCH

SANDWICHES

| | | | |
|---|-----|--|-----|
| Cubano Carnitas, ham, pickles, guacamole, shredded cabbage, tomato and queso | -14 | Pulled Pork Pickled red onion, cilantro, guacamole, chipotle honey cabbage slaw | -14 |
| Chipotle Chicken Queso añejo, pickled red onion, cilantro & chipotle honey cabbage slaw | -14 | Beso Burger 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 |
| Chicken California Grilled chicken, avocado, bacon, lettuce and tomato with a chipotle mayo | -13 | Crispy Chicken Sando Chicken, tomato, lettuce, onion, pickles, house aoli | -14 |
| Red Chili Rubbed Tri Tip Charred grilled onion, salsa negro and queso añejo | -15 | Meatball Sando Meatballs, marinara, cheese | -15 |

WOOD FIRED FLAT BREADS

Weather Permitting

| | | | |
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| Al pastor Pork shoulder marinated in a al pastor sauce, cilantro, onions, queso cotija and an avocado sauce | -12 | La Italiano Salami, prosciutto, 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

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|---|-----|---|-----|
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| Double Pepperoni Two kinds of pepperoni- (spicy & traditional), mozzarella | -16 | Margherita Pizza 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

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