

EAVE & WAVE KISS



CRAFT COCKTAILS

GREEN WITH ENVY VODKA, TOMATILLO, JALAPEÑO, SIMPLE, TAJIN	14
SUAVEMENTE CACHACA RUM, GUAVA FRUIT, MUDDLED MINT & LIME, PURE CANE SUGAR	15
PALOMA CRUSH TEQUILA BLANCO, BLOOD ORANGE, LEMON, LIME, GRAPEFRUIT SODA, AGAVE	14
MOJITO CRUSH SILVER RUM, LIMES, MINT, SUGAR	14
CARAJILLO <i>mexican espresso martini</i> TEQUILA BLANCO, LIQUOR 43, ESPRESSO, CREMA	16
"EL JEFE" MEZCAL, CAMPARI, SWEET VERMOUTH, CHARRED ORANGE	15
A NIGHT IN TULUM HENDRICKS GIN, BLUE CARACO, AMARULO, CUCUMBER, LIME JUICE, AGAVE	15
BESOME MUCHO BOURBON, SWEET VERMOUTH, ORANGE BITTERS, MANGO PUREE, FRESH LIME	16
SANGRIA "LIPSTICK" RED <i>or</i> "PASSIONATE" WHITE	13
SANGRIA PITCHER "LIPSTICK" RED <i>or</i> "PASSIONATE" WHITE	68

HOUSE-MADE DRINKS 4.50



AGUAS FRESCAS PINEAPPLE / MANGO / WATERMELON / CUCUMBER
HORCHATA
HAND-SHAKEN ICED TEA GREEN TEA & HONEY / HIBISCUS / HALF & HALF

MARGARITAS

BESO MARGARITA TEQUILA BLANCO OR MEZCAL, LIME, AGAVE, SALT RIM	14
BLOOD ORANGE MARGARITA TEQUILA REPOSADO, BLOOD ORANGE, COMBIER, SALT RIM <i>"spice it up"</i> ADD TAJIN RIM <i>or</i> SMASHED JALAPEÑO	15
WATERMELON MARGARITA TEQUILA BLANCO OR MEZCAL, CRUSHED WATERMELON, LIME, AGAVE, SALT RIM	15
PASSION FRUIT MEZCAL XICARU MEZCAL, SMASHED JALAPEÑO, COMBIER, PASSION FRUIT, SALTED RIM	16
PINA EN FUEGO PINEAPPLE & JALAPEÑO INFUSED TEQUILA, AGAVE, LIME, TAJIN RIM	15
LA MARIPOSA TEQUILA BLANCO, CHAMBORD, LIME, SALT RIM	15
BESO MARGARITA PITCHER TEQUILA BLANCO, LIME, AGAVE	68

CERVEZA

bottles		cans	
NEGRA MODELO MEX lager	7	TECATE MEX lager	5
BUD LIGHT USA lager	6	DOS EQUIS MEX lager	7
HEINEKEN	6	NEWBURGH BREWING AMAIZING NY local corn lager	7
MICHELOB ULTRA USA light lager	6	NEWBURGH BREWING MEGA BOSS NY ipa	9
PACIFICO CLARA NY ipa	7	ATHLETIC BREWING RUN WILD CT non-alcoholic ipa	9
CORONA EXTRA MEX lager	6	DOWNEAST CIDER ORIGINAL MA cider	8
LAGUNITAS USA	6		
BOHEMIA MEX pilsner	6		

VINO

Bubbly

CAVA BRUT <i>blanchard perez, spain</i>	11/42
PROSECCO <i>la marca, italy</i>	12 split bottle

Rosé

ROSÉ <i>marques caceres, spain</i>	12/48
ROSÉ <i>whispering angel, france</i>	18/69

Blanco

CHARDONNAY <i>routestock, california</i>	13/52
PINOT GRIGIO <i>mezzacorona, italy</i>	12/46
RIESLING <i>dr konstantin frank, new york</i>	12/46
SAUVIGNON BLANC <i>dashwood, new zealand</i>	12/46
ALBARIÑO <i>martincodax, spain</i>	13/52

Tinto

MALBEC <i>domaine bousquet, argentina</i>	12/46
CABERNET SAUVIGNON <i>matthew fritz, california</i>	15/62
PINOT NOIR <i>elouan, oregon</i>	14/56
RIOJA <i>el coto, spain</i>	12/46
DOMENQ XA <i>mexico</i>	11/42

SOFT DRINKS

MEXICAN SODAS COKE / SPRITE	4.50
JARRITOS MANDARIN / FRUIT PUNCH / PINEAPPLE	4.50
WATER TOPO CHICO - AQUA MINERALE SARATOGA - STILL	4.50
COFFEE/TEA	4
ESPRESSO	4
CAPPUCINO	6

ONE FOR ME & ONE FOR YOU

Beso

TACO BAR

GUAC & CHIPS

GUACAMOLE <i>gf</i>	13.98
SMASHED AVOCADO, ONION, CILANTRO, LIME, JALAPEÑO, WOOD-ROASTED CHERRY TOMATO & PEPITAS, HEIRLOOM TORTILLA CHIPS	
SALSA & CHIPS <i>gf</i>	8.98
THREE HOUSE SALSAS: SALSA MORITA, SALSA VERDE, SALSA DIABLA, HEIRLOOM TORTILLA CHIPS	
PINCHE NACHOS <i>gf</i>	15.98
HEIRLOOM TORTILLA CHIPS, MEXICAN CHEESES, BURGER BEEF, WOOD-ROASTED TOMATO SALSA, PICKLED JALAPEÑO, CREMA, GUACAMOLE, PICO DE GALLO	

CEVICHE

LOBSTER AQUACHILE* <i>gf</i>	18.98
COCONUT LECHE DE TIGRE, MANGO, JICAMA	
SHRIMP "COCKTAIL" CEVICHE* <i>gf</i>	13.98
CITRUS, TOMATO, CHIPOTLE, AVOCADO, CILANTRO, SALTINES	
AHI TUNA* <i>gf</i>	15.98
MANGO, SERRANO, AVOCADO, PICKLED ONION	

TACOS

hand-pressed corn tortillas topped with cilantro
all tacos *gf*

AL PASTOR	2.98
ACHIOTE ROASTED CHICKEN, CHARRED PINEAPPLE, PICKLED RED ONION	
CHARCOAL CHICKEN	
"FREE BIRD FARM" CHICKEN, ORANGE ADOBO, PICO DE GALLO, COTIJA	
VEGGIE	
PORTABELLO & POBLANO, SWEET POTATO, QUESO FRESCO, SALSA VERDE	
CHORIZO	
CREMA, SALSA VERDE, ONION	
CARNITAS	
BRAISED PORK, AVOCADO-TOMATILLO SALSA, PICKLED RED ONIONS	
PINCHE AMERICANO	3.98
BURGER BEEF, BESO SPICE, SALSA ROJA, SHAVED LETTUCE, CHEESE, CRISPY SHELL	
CRISPY FISH	
TEMPURA BATTERED COD, SLAW, CHIPOTLE MAYO	
WOOD-GRILLED ASADA	
MARINATED STEAK, TOMATO-HABANERO SALSA, GRILLED SPRING ONION	
SHRIMP EL GOBERNADOR	
CHIPOTLE ADOBO, CHARRED POBLANO & ONION, AVOCADO	
TUNA TATAKI*	
GINGER SOY, NAPA SLAW, SRIRACHA AIOLI	
BIRRIA	4.58
BRAISED SHORT RIB, CARAMELIZED ONION, OAXACA CHEESE, BIRRIA DIP	
ROASTED DUCK	
ORANGE TAMARIND GLAZE, CARAMELIZED ONIONS, PICKLED JALAPEÑO	
LAMB BARBACOA	
MORITA SALSA, CHIHUAHUA CHEESE, PICKLED RED ONION	
SWORDFISH A LA BRASA	
CHAMOY CREMA, CHARRED PINEAPPLE PICO	

Sub lettuce wraps .25

BESITOS SNACKS & SMALL PLATES

MEXICAN STREET CORN	5.98	MEXICAN HOT DOG	6.98
WHOLE COB, CHIPOTLE MAYO, COTIJA, ANCHO CORN CRUST		HUMMEL BEEF DOG, BACON, PICO DE GALLO, PICKLED JALAPEÑO, TIJUANA MAYO, COTIJA	
QUESO FUNDIDO	11.98	EMPANADA	6.98
MEXICAN CHEESES, WOOD-ROASTED PORTABELLO, POBLANOS, ONIONS, SWEET POTATO, FLOUR TORTILLA		BRAISED SHORT RIB, SWEET POTATO & POBLANO, SALSA ROJA	
POSOLE VERDE <i>gf traditional chicken soup</i>	7.98	VEGETABLE TAMALES <i>gf</i>	8.98
HOMINY, RADISH, LIME, SALSA DE ARBOL, COTIJA		CHIHUAHUA CHEESE, SALSA VERDE, CREMA	
BESO FRIES <i>gf</i>	7.98	MEXICAN SALAD <i>gf</i>	8.98
CURLY FRIES, BESO SPICE, PICO DE GALLO, CHIPOTLE CREMA		CRISP GREENS, JICAMA, MANGO, TANGERINE, GREEN APPLE, CUCUMBER, MINT, LIME, OLIVE OIL	
CHARCOAL ROASTED WINGS <i>gf</i>	8.98	WOOD-FIRED CAESAR SALAD <i>gf</i>	8.98
HABANERO-TAMARIND ADOBO, LIME, CILANTRO		ROMAINE, CLASSIC DRESSING, CORN MASA CROUTONS, COTIJA	
SWEET PLANTAINS <i>gf</i>	5.98	CRISPY TAQUITOS <i>gf</i>	7.98
QUESO FRESCO, AIOLI		YUKON POTATOES, AVOCADO SALSA VERDE	
RICE & BEANS	5.98	FIRE-ROASTED STUFFED CLAMS*	8.98
RED RICE, BLACK BEANS		PAELLA RICE, CHARRED LEMONS	
CHARRO BEANS	5.98	MARISCOS CHOWDER* <i>gf</i>	15.98
CHORIZO, SMOKED BACON, TECATE, CHIPOTLE		SHRIMP, CLAMS, LOBSTER, SWORDFISH, HOMINY, RICH ACHIOTE BROTH	
OCTOPUS A LA BRASA <i>gf</i>	15.98		
SALSA MACHA, CILANTRO SAFFRON SALPICÓN			
YUCCA FRIES	8.98		
CHAMOY MAYO			



PLATOS LARGE PLATES

BESO BOWL <i>gf</i>	12.98	ASADA MIXED GRILL <i>gf to share (2+)</i>	19.98/pp
RED OR BROWN RICE <i>choice of</i> CHICKEN, SHRIMP, CARNITAS, VEGETABLE, <i>or</i> TUNA TATAKI		CHARCOAL GRILLED CARNE ASADA, CHORIZO, CHICKEN & LAMB BARBACOA, SALSA MORITA, CHARRED SPRING ONION & JALAPEÑO, WARM TORTILLAS	
WOOD-ROASTED HALF CHICKEN <i>gf</i>	15.98	WOOD-ROASTED WHOLE FISH <i>gf to share (2+)</i>	18.98/pp
ADOBO RUB, AVOCADO, SALSA VERDE, SALPICÓN		GUAJILLO RUB, CHARRED PINEAPPLE PICO, MEXICAN SALAD, WARM TORTILLAS	
SHRIMP SPADA <i>gf</i>	19.98	ADD SALSAS: VERDE, MORITA, DIABLA, WARM TORTILLAS	3.98
CHIPOTLE-AGAVE BBQ, MEXICAN SALAD		ADD: RICE & BEANS, CHARRO BEANS, SWEET PLANTAINS	5.98

POSTRES DESSERTS 8.88

PIÑA COLADA CRÈME BRÛLÉ		MEXICAN HOT CHOCOLATE CAKE	
PINEAPPLE, COCONUT		HINTS OF CINNAMON, GINGER & CAYENNE, WHIPPED CREAM	
TRES LECHE CAKE		MEXICAN TIRAMISU	
PANELA CARAMEL, WHIPPED CREAM		ESPRESSO SOAKED GALLETAS, MASCARPONE, ESPRESSO WHIPPED CREAM	
CINNAMON CHURROS		JANE'S ICE CREAM	
ABUELITA CHOCOLATE SAUCE, PANELA CARAMEL		DULCE DE LECHE VANILLA BEAN MANGO SORBET LEMON SORBET	

Before placing your order, please inform your server if a person in your party has an allergy.

*Some items may be undercooked or raw or contain undercooked or raw ingredients. Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of foodborne illness.

gf = Gluten Free

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