



BEACON



NEW AMERICAN
OPEN FIRE COOKING

BEACON'S SUNDAY BRUNCH

For The Table ...

Beacon's Own Freshly Baked Muffins & Breads
Choice of Beacon's Premium Blend Coffee or Tea

Enjoy Beacon's Famous
"Bottomless" Wood Roasted Bloody Mary *or* Mimosa! (\$10.)

Main Course

Cast Iron Skillet Scramble

Eggs, Sausage, Bacon, Potatoes, Onion & Cheddar 17.

Coddled Eggs "Benedict" 19.
Gruyère & chives

Grilled Filet Mignon & Shirred Eggs 24.
cottage fries & red wine

Beacon's Mint Cured Smoked Salmon 19.
H&H bagel, tomato & onion

Pecan Waffle w/Apple-Smoked Bacon 18.
tangerine syrup & vanilla ice cream

Wood Roasted Crab Cake 19.
citrus slaw & spicy remoulade

Grilled Shrimp & Arugula Salad 24.
fingerling potatoes & parmesan

Wood Roasted Fruit with French Toast 18.
house-made challah & maple syrup

Fried Egg & Arugula Pizza 18.
five cheeses & truffle oil

Grilled Cheese & Ham Sandwich 19.
mixed greens & warm potato salad

Spit Roasted Chicken Caesar Salad 21.
roasted garlic, lemon & parmesan

Beacon Hamburger 18.
garlic fries, our own roll & ketchup

Beacon Chopped Salad 21.
bacon, chicken, avocado & Roquefort

Etc ...

Sliced Prosciutto di Parma 9.
Roasted Asparagus with Egg 9.
Apple Smoked Bacon 6.

Two Eggs, Any Style 9.
Breakfast Sausage 6.
Fresh Fruit Platter 8.
Vanilla Ice-Cream, Chocolate Sauce 7.

Mixed Green Salad 7.
Garlic French Fries 8.
Assorted Biscotti 5.

Beacon's Valrhona Hot Chocolate
whipped cream 6.

Espresso Martini
Kahlua, Vanilla Vodka and Espresso 12.



CHEF/CO-OWNER WALDY MALOUF | SERGIO LOPEZ, CHEF DE CUISINE



BEACON



Holiday Cocktails \$12

GINGERBREAD MAN *Frangelico, Stoli Vanilla & Ginger Syrup*

SPICED APPLE MOJITO *Spiced Rum, Mint*

CRANBERRY MARGARITA *Cinnamon Oil, Cranberry Relish*

CANDY CANE MARTINI *Vanilla Rum Bailey's Mint & Godiva*

FROSTY GRAPE *Ciroc Vodka, Cointreau & White Grape*

BEACON'S WARM SPIKED CIDER *Mulled with Winter Spices*

ESPRESSO MARTINI *Kahlua, Vanilla Vodka & Espresso*

Champagne & Sparkling *by the glass*

Prosecco Astoria, Veneto, Italy NV 9.

Cava 1+1=3 Brut, Catalonia Spain NV 13.

Champagne Brut La Caravelle Cuvee Nina NV 18.

Rosé Champagne Bellefont Cuvée des Moines NV 22.

The Short List *Ask to see our Full Wine List.*

\$30

2748 **Pinot Grigio** 2008 Mont Asolo, Veneto, Italy

2627 **Chardonnay** 2007 Michael Sullberg, Sonoma, CA

2781 **Rose** 2008 Château Penin, Bordeaux, France

2982 **Malbec** 2008 Lancatay, Mendoza, Argentina

2954 **Shiraz** 2006 Wishing Tree, Western Australia

Wine by the Flask *250 ml carafe (bottle price)*

WHITE

Muscadet 2007 Luc Choblet, Loire Valley, France 9. (26.)

Sauvignon Blanc 2008 Cairnbrae Marlborough, NZ 14. (40.)

Pinot Gris 2008 Four Graces, Dundee Hills, Oregon 15. (43.)

Chardonnay 2007 Millbrook *Proprietor's Reserve*, NYS 12. (34.)

Rose 2007 Bonny Doon, Santa Cruz, California 9. (26.)

RED

Pinot Noir 2007 Millbrook, NYS 12. (34.)

Grenache 2008 Viña Borgia, Borja, Spain 9. (26.)

Pinot Noir 2008 Kings Ridge, Newberg, Oregon 17. (49.)

Cabernet Sauvignon 2006 Selby, Sonoma, California 17. (49.)

Zinfandel 2007 Ridge *Three Valleys*, Sonoma, California 17. (49.)

\$40

2725 **Sauvignon Blanc** 2008 Mudhouse Marlborough, NZ

2632 **Chardonnay** 2007 Heron, California

2952 **Rioja Crianza** 2005 El Coto, Rioja, Spain

2873 **Syrah** 2006 Laurent Miquel, Languedoc, France

2980 **Cabernet Sauvignon** 2007 Taymente, Mendoza, Argentina

\$50

2772 **Sancerre** 2008 Pascal Jolivet, Loire Valley, France

2640 **Chardonnay** 2007 Costello, Napa Valley, California

3062 **Pinot Noir** 2007 Brooks, Willamette Valley, Oregon

2868 **Côtes du Rhône** 2006 Domaine St. Gayan, France

3021 **Merlot** 2007 Nelms Road, Columbia Valley, WA

Dessert Wine *by the Glass*

Muscat Late Harvest 2004 Foris Vineyards, Oregon 9.

Moscato D'Asti, Bricco Quaglia 2007 La Spinetta, Italy 11.

Vidal Ice Lamoreaux Landing, Finger Lakes 2007 15.

Riesling Beerenauslese 1999 Franz Karl Schmitt, Germany 25.

\$60

2674 **Rully** 2006 Olivier Leflaive, Burgundy, France

2626 **Chardonnay** 2007 Newton *Red Label* Napa Valley, CA

3063 **Pinot Noir** 2006 Rozak, Santa Rita Hills, California

2846 **Listrac-Medoc** 2005 La Caravelle, Bordeaux, France

3018 **Cabernet Sauvignon** 2007 Twenty Rows, Napa Valley

PLEASE ASK TO SEE OUR FULL WINE & BEVERAGE LISTS



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