

BIENVENUE

Oysters on the Half-Shell - MKT

Cocktail Sauce and Watermelon Mignonette

Housemade Bread Basket - 12

House-made Biscuits, Hot Water Cornbread,
Mini Sweet Corn Muffins, Steen's Butter, House Preserves

Oysters Beatrice - 11 / 30 / 55

Creamed Greens, Pernod, House Bacon, Parmesan Cheese

Louisiana Charcuterie - 26

Housemade Andouille, House Cheese with Pepper Jelly,
Boudin Lollipops, Pickles, House Mustard, Biscuit Crackers

Breaded House Boudin Lollipops - 13

Pickled Red Onion, Remoulade

SOUPS & SALADS

Gumbo Yaya - 13 / 16

Chicken, Shrimp, Crawfish, Blue Crab, House Andouille

Vegan - Green Gumbo - 8 / 12

A Noble Ode to Leah Chase

Vegetarian - Marinated Peach and Cucumber Salad - 14

Local Greens, Baby Heirloom Tomatoes, Pickled Red
Onions, Basil, Steen's Vinaigrette, House Spiced Pecans

Vegetarian – Baby Beet Salad - 16

Local Heirloom Tomato, House Creole Cream Cheese,
Pepper Jelly, Baby Greens, House Spiced Pecans

Cajun Cob - 18

Tender Greens, Housemade Andouille, Baby Heirloom
Tomato, House Pickled Egg, Candied Bacon, House Cream
Cheese

DINNER MAINS

Gulf Shrimp & Grits - 32

Local Grits, Baby Heirloom Tomatoes, Mushrooms,
Shrimp Demi

Mammaw's Fried Chicken - 23

3 Pc Dark Meat, Pepper Jelly, House Relish, Biscuit
Made to order. It's worth the wait.

Pork and Beans - 29

Duroc Pork Belly Lechon, Nola Camellia Kidney Beans

Pastalaya - 32

Sausage, Crawfish, Gulf Shrimp, Smoked Tomatoes,
Parmesan, Fresh Black Pepper Bucatini Pasta

Duck Confit - 27

Crescent Farms Leg Quarter, Duck Fat Potato Cracklins,
Cherry Gastrique

Fresh Catch - MKT

Vegan Jambalaya - 25

Housemade Vegan Sausage, Okra, Holy Trinity, Smoked
Tomato, Mushrooms, Herbed Rice

FRESH SIDES - 8

Truffled Creamed Corn - 10

Dirty Rice

Creamed Greens

Cajun Fries (Okra)

Red Beans & Rice

Local Purple Hulled Peas

Our menu changes frequently, so please check back
regularly for different options that reflect heritage-driven,
seasonal, local, and more sustainable eating.

Food prepared at Beatrice may contain the following ingredients: milk, eggs, wheat, nuts, glutens, and seafood. Please inform us of allergies in advance of dinner.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please, no separate checks. Split fee \$3. We proudly use Vital Farms eggs, 44 Farms beef, Red Bird Chicken, and Vertigrow and Restorative Farms produce. 8.29

Executive Chef/Owner: Michelle Carpenter

Executive Chef: Terance Jenkins

Sous Chef: Craig Pouncy

CRAFT COCKTAILS - 15

Vieux Carrè (Say: "voo-car-ray")

Sazerac ☼ Brandy Sainte Louise ☼ Benedictine ☼ Vault Ice

Destiladora Maestra (Tequila Old Fashioned over Vault Ice)

La Gritona Reposado ☼ Cointreau ☼ Orange ☼ Cinnamon

Green Fairy (Absinthe lovers, cheers!)

Pernod ☼ Cucumber ☼ Lime ☼ Seltzer ☼ Ginger

Good Old Fashioned ☼ Eagle Rare

Really Good Old Fashioned ☼ Willett or Uncle Nearest - 17

Aperol Spritz ☼ Caravella Limoncello ☼ Prosecco

Pineapple Margarita ☼ El Velo Tequila ☼ House Citrus Stock

King Cake Milk Punch

Brandy Sainte Louise ☼ Gambino's Rum Cream ☼ Pineapple ☼ Almond Milk

Ruby & Rosemary ☼ Haymans Gin ☼ Grapefruit ☼ Elderflower

Dark & Stormy ☼ Sailor Jerry Rum ☼ Ginger ☼ Lime

SODAS - 4

We offer Oak Cliff Cane Sugar Sodas in a variety of flavors:

Dr. Doctor, Mandarin, Ginger Beer, Lemon-Lime, Cola,

Diet Cola, Lemonade

Strawberry Lemonade - 6

Our selection of beers and wines has been hand-picked by our Chef and staff to pair with this menu.

CANS - 8

Four Corners Local Buzz Ale ☼ Real Ale Hans Pilsner ☼

Watermelon White Claw ☼ Temptress Salted Caramel Stout

☼ Tupps Hefeweizen ☼ Karbach Hopadilla IPA ☼ Dominga

Mimosa Sour ☼ Dos Equis ☼ Miller Lite

DRAFTS - 6

Tank 7 Saison

SPECIAL OCCASION SPIRITS

Luxury ☼ **Don Julio 1942** ☼ 39

Rare, Luxury, Artisan ☼ **Navarre Cognac 50 Year** ☼ 59

Woman-Owned, Artisan ☼ **Guillon-Painturaud VSOP** ☼ 21

Luxury ☼ **Warre's Vintage Port** ☼ 23

SPARKLING WINE

Belstar, Prosecco, Veneto, IT ☼ g12 ☼ b39

Champagne Nicolas Feuillatte, Grand Brut ☼ b76

Best-selling champagne in France. WS 92 points.

Veuve Clicquot Brut Yellow Label ☼ b120

Its reputation speaks for itself. Balanced with aromatic intensity.

Wölffer Estate, Petite Rosé, Sagaponack, NY ☼ split 24

Alcohol-free rosé, vibrant fruits, bright acidity.

WHITES

Rombauer, Chardonnay, Napa, CA ☼ g28 ☼ b98

Epic. Standard setting. Creamy with oak tones.

Bravium, Chardonnay, Russian River, CA ☼ g 15 ☼ b52

Balanced with silky mouthfeel. WE 90 pts.

Lieu Dit, Melon de Bourgogne, Santa Maria, CA ☼ g14 ☼ b49

Great with seafood, oysters. Intentional. Approachable.

Terracotta, Pinot Grigio, Veneto, IT ☼ g12 ☼ b42

Dry yet crisp. Well-structured. Floral bouquet.

Pierre Sparr, Gewurztraminer, Alsace, FR ☼ g12 ☼ b42

Like poetry for our salads. Delightful stone fruit notes.

ROSÉ

Lorenza, Lodi, CA ☼ g14 ☼ b49

A true Provence-style rosé. Remarkably elegant.

REDS

Daou, Cabernet, Paso Robles, CA ☼ g16 ☼ b56

Sophisticated. Over-delivers. Cherry and currant notes. WE 92 pts.

Old Ghost, Zinfandel, Lodi, CA ☼ g 29 ☼ b99

Sublime. Pork, smoked meats, gumbo. WE 91 pts.

Michel-Schlumberger, Pinot Noir, Sonoma, CA ☼ g12 ☼ b42

Organically-grown. Drinks like white wine. Complements mains.

Caymus, Cabernet, Napa Valley, CA ☼ b197

Heavenly masterpiece. Velvety tannins. Lush aromas.

Belle Glos, Clark & Telephone, Pinot Noir, Napa, CA ☼ b87

Flawless beauty. Stands up to red meat but can dance with seafood.