

beer

Craft & Belgian Bottles:

Chimay "Red" (7%)	\$8
Chimay "Blue" (9%)	\$9
Duvel (8.5%)	\$7
Saison Dupont (6.5%)	\$8
Tripel Karmeliet (8.4%)	\$8
Delirium Tremens (8.5%)	\$8.5
St. Bernardus Abt 12 (10%)	\$9
Houblon Chouffe (9%)	\$8.5
Duchesse De Bourgogne (6%)	\$9.5
Orval (6.9%)	\$10
Rochefort 6 (7.5%)	\$10

Bottles: All Bottles \$4 | Guinness \$4.5

Asahi | Black Butte Porter | Boont Amber
Dos Equis Lager | Guinness | Heineken
Newcastle | Red Stripe | Wyders Pear Cider

beer flight \$5

(Your choice of 4 draft beers)

sake

By the Carafe *small* *large*

House Warm Sake	\$5	\$7
Sho Chiku Bai Chokara	\$8	\$14
Sho Chiku Bai Nigori	\$10	\$18
Flavored Sake	\$14	\$24
(Lychee, White Peach, Fuji Apple or Raspberry)		

By the Bottle

Nama (Organic)	300ml	\$8
"Black Bottle" Jun-Mai	720ml	\$28
Okunomatsu "G2" Ginjo	720ml	\$38

Sake Bomb \$5

flights (4 Tastes) \$12

Flavored Sake *Lychee, Fuji Apple, Raspberry & Peach*

Traditional *Extra Dry, Nigori, Nama & Soju*

soju

Ichiko Seirin	200ml	\$12
Yokaichi Mugi	750ml	\$40

what's on tap?

Beer | Style | Brewery | ABV | Price

**Scrimshaw Pilsner North Coast 4.4% \$5
**Mirror Pond Pale Ale Deschutes 5% \$5
**Gold Digger IPA Auburn Alehouse 6.3% \$5
**Yellowtail Kölsch Ballast Point 5% \$5
*Allagash White Witbier Allagash 5.2% \$6
*Pranqster Golden Ale North Coast 7.6% \$5.5
*Chimay Tripel Chimay 8% \$7.5
*90min Imperial IPA Dogfish Head 9% \$6
<u>** \$3 Happy Hour * \$1 off Happy Hour</u>

big bottles

Beer | Style | Brewery | ABV | Price

PU240 Imperial IPA Auburn Alehouse 8% \$9
AleSmith IPA IPA AleSmith 7.25% \$9.5
Speedway Stout Imperial AleSmith 12% \$20
Upright 6 Rye Upright 6.7% \$17
It's Alive! Wild Ale Mikkeller 8% \$22
Allagash Curieux Bourbon Barrel-Aged Tripel Allagash 11% \$29
Pom Cherry Bomb Belgian Ale High Water 7% \$15

All big bottles \$2 off on Thursdays



Beta Lounge | Berkeley, Ca

cocktails \$7

Soju, Sake, Agave Wine & Sparkling Cocktails

Raspberry Lemonade

Muddled Raspberries, Soju, Lemon Juice & Raspberry Sake

Sex Drive

Raspberry Sake, Soju & Club Soda

Fuji Apple-tini

Fuji Apple Sake, Soju & splash of Cranberry Juice

Cotton Candy

Raspberry Sake, Vanilla Soju, Nigori, Cran & Pineapple juice

Lychee Martini

Lychee Sake, Soju

White Peach Martini

White Peach Sake & Soju

Chocolate Martini

Vanilla Soju, Nigori & Chocolate Syrup

Fruit Punch

Soju, Fuji Apple Sake, Sake Triple Sec & Cranberry

Nigori or Classic Cosmo

Organic Cosmo Mix & Nigori or Soju

Sake-tini / Soju-tini

Our rendition of a classic Martini.

Mojito

Muddled Organic Mint, Simple Syrup, Soju, Lime & Club Soda

Kamikaze Cocktail

Lime juice, Sake Triple Sec & Soju

Cloud 9

Nigori & Lychee Sake - Signature Beta Cocktail!

Blue Moon Cocktail

Organic Blueberry Juice, Soju & Nigori

Pineapple Dream

Organic Pineapple Juice, Sake Triple Sec & Nigori

Sex On The Beach

White Peach Sake, Soju, Triple Sec & Cranberry Juice

Margarita

Agave Wine, Sake Triple Sec, Lime Juice & Salted Rim

Midnight Cap

Soju, Organic Blueberry Juice, wedge of Lime & Tonic

West Hollywood

Raspberry Sake, Soju & Pineapple Juice

Lemon Drop Cocktail

Soju, Lemon Juice, Sake Triple Sec & Sugar Rim

East Bay Breeze

Soju, Cranberry Juice & Pineapple Juice

Kir Petillant

Crème de cassis & Sparkling Wine

Pink Pearl

Grenadine, Soju & Sparkling Wine

Emerald Bay

Muddled Basil, Simple Syrup & Sparkling Wine

Amethyst

Lavender infused Simple Syrup & Sparkling Wine

*Ask our bartenders about other original Beta cocktails!!

food

Organic Edamame

\$3.5

Served steamed & lightly salted

Bread Sticks

\$5

Warm slices of freshly baked herb focaccia w/ olive oil, balsamic vinegar & homemade pesto dipping sauce

Chips & Guacamole

\$6

Our chef's special *spicy* guacamole served w/ crispy corn chips

Mixed Green Salad

\$6.5

Organic mixed baby greens, carrots, tomato & cucumber, topped with slices of avocado & bread stick

Served w/ Balsamic Vinaigrette

Spring Rolls

\$7

Rice paper delicately wrapped around slices of seasoned tofu, fresh veggies, mint leaves & bean sprouts.

Served w/ homemade peanut coconut curry dipping sauce

Hummus Plate

\$9

Our special homemade hummus drizzled with olive oil served with veggies, warm pita wedges & olives

(*extra pita .50*)

Italian Platter

\$12

Delicious slices of prosciutto, salami & cheddar cheese served with olives, cornichons, sliced baguette & crackers

Cheese Platter

\$14

Wedges of artisan cheeses served with sliced baguette, crackers, olives, cornichons & grapes

Roasted Vegetable Sandwich

\$9

Seasonal veggies, roasted to perfection, with mayo, mustard, lettuce and tomato on a freshly baked herb Focaccia.

Served with your choice: side salad or corn chips

(*add avocado \$1.50 | add cheddar \$1.00*)

Turkey Sandwich

\$9

Oven-roasted turkey breast, lettuce, tomato, onion, mayo & homemade pesto spread served on freshly baked herb Focaccia.

Served with your choice: side salad or corn chips

(*add avocado \$1.50 | add cheddar \$1.00*)

Avocado Sandwich

\$9

Slices of fresh avocado with lettuce, tomato, onion, mayo & mustard on freshly baked herb Focaccia.

Served with your choice: side salad or corn chips

(*add cheddar \$1.00*)

Pizza

Cheese \$7

Pepperoni & Mushroom \$9

Roasted Vegetable \$9

Served French bread style w/ tomato sauce & mozzarella, topped with parmesan & basil with side salad

(*add homemade pesto \$2*)

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Ciao Bella Vanilla Gelato Cup

\$5.5

Sexy Cookie

\$7

Chocolate cookie with Maca Root & Sea Salt made fresh by The Cookie Department. Served with a scoop of Vanilla Gelato and drizzled with Chocolate syrup.

wine \$8 per glass | \$30 per bottle

WHITES

Cantina Cortaccia PINOT GRIGIO

Alto Adige, Italy - Aromas of gooseberry and acacia

Everett Ridge SAUVIGNON BLANC (Organic)

Dry Creek Valley - Grapefruit, green apple & nice minerality

Dry Creek FUMÉ BLANC

Sonoma County - Lemon peel, passion fruit & pineapple

Amador Foothill ROSÉ

Amador County - Strawberries, grapefruit & watermelon

Samantha Starr CHARDONNAY

Monterey - Tropical fruit, fresh citrus, hint of oak

Waipara Springs RIESLING

New Zealand - Crisp apples, hint of spice, ripe mandarin

Loredona VIOGNIER

Lodi - Nectarine, citrus fruits, sweeter

sparkling

Piper Sonoma Brut \$7 (glass) | \$32 (bottle)

Mumm Napa Brut Prestige \$40 (bottle)

REDS

J. Lohr PINOT NOIR

Monterey County - Wild Strawberry, cherry, sage and cola nut

Paint Horse MERLOT

Sonoma Valley - Black cherry, clove, toasty oak & vanilla

Xiloca (Chee-Loca) GARNACHA

Aragón, Spain - No oak. Spicy cherries, floral notes

Nieto MALBEC

Mendoza, Argentina - Plums & figs, hint of spicy vanilla

Valley of the Moon BARBERA

Sonoma County - Pomegranate, red plum, molasses, sweet tobacco

Aquinas CABERNET SAUVIGNON

Napa Valley - Blueberry, blackberry, black currant

6th Sense SYRAH

Lodi - Dark berries, black currant, smoky tobacco

Vigilance PETITE SIRAH

Red Hills - Blueberry, blackberry & creamy vanilla

Brazin ZINFANDEL

Dry Creek Valley - Black cherry, cinnamon spice, toasted vanilla.



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