

# SHAREABLES

## BEDARRA CLASSIC BURRATA

Garlic roasted cherry tomatoes, burrata, balsamic glaze, grilled Toscanini

## TUNA POKE TARTARE

Raw tuna in ponzu, spiced cucumber, avocado puree, taro chips

## SMOKE WHITEFISH PATÉ

Chilled whitefish paté, warmed olives with citrus and herbs, crackers

## BEEF CARPACCIO

Shaved filet, capers, artichoke, roasted bell pepper, lemon truffle emulsion

## BEDARRA HOUSE CHARCUTERIE BOARD

Chef's rotational meats and cheeses. artichoke, olive, roasted red pepper, crackers

## CURRY MUSSELS

Pei mussels in red Thai curry broth

## SEASONAL PEACH BURRATA

Grilled peaches, basil, mint, pecans, honey balsamic glaze

## APPLE AND BRIE BRUSCHETTA

Brie, thinly sliced apple, honey and pecans, toasted baguette

## BRUSCHETTA TRIO (PICK ANY 3)

### SHRIMP AND BACON BRUSCHETTA

Cherry tomatoes, shrimp, bacon, capers, Manchego, toasted baguette

### ROASTED MUSHROOM BRUSCHETTA

Garlic goat cheese, herbed mushrooms, toasted baguette

## BIBB LETTUCE TUNA CUPS

Diced marinated tuna tartare, bibb lettuce, jalapeno, sesame

## BIBB LETTUCE CHICKEN CUPS

Sesame mirin chicken, bibb lettuce, green onion, jalapeno, radish, cilantro

## CHARRED BROCCOLI

Charred florets, apple, avocado, crumbled blue cheese, balsamic

## POLPETTA (MEATBALL)

Chef's homemade meatballs, marinara, grilled Toscanini

## 3 CHEESE MAC

Aged cheddar, Parmesan, Gruyere, Cavatappi with bread crumb topping

## PROSCIUTTO WRAPPED SHRIMP

Shrimp, prosciutto, spicy tomatoes, torn basil

## PAN SEARED FETA

Seasoned feta, blistered cherry tomatoes, peppered honey drizzle

## SOUTHERN FRIED CHICKEN

Crispy fried thigh, peppered honey sauce

## ARANCINI DI RISO

Fried risotto ball stuffed with mozzarella, house made sauce

## BEDARRA SLIDER

Cheddar, pickle, onion, dijonaise, brioche

## BOURBON ONION GRILLED CHEESE

Provolone, cheddar, bourbon onions, kale, rustic sourdough served with roasted garlic tomato soup

## CRISPY FRENCH FRIES

Shoestring fries, truffle oil, grated Parmesan, parsley

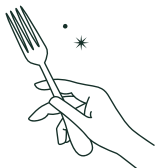
# DESSERTS

CHOCOLATE TRUFFLE MOUSSE

MANGO PASSION LAYER CAKE

TIRAMISU

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Bedarra

## DRAFT BEER

OBERON | *WHEAT ALE*

5.8% | Bell's, Kalamazoo, MI

SUMMER SHANDY | *WEISSE*

4.2% | Leinenkugel's, Chippewa Falls, WI

ANTI-HERO | *IPA*

6.7% | Revolution, Chicago, IL

FREEDOM OF SPEACH | *SOUR*

4.0% | Revolution, Chicago, IL

FOGGY GEEZER | *HAZY IPA*

6.8% | Warpigs, Munster, IN

GUMBALLHEAD | *WHEAT ALE*

5.6% | 3 Floyds Brewing Co., Munster, IN

BIG WAVE GOLDEN ALE | *IPA*

4.4% | Kona Brewing, Hawaii

FAT PUG | *OATMEAL MILK STOUT*

5.0% | Maplewood, Chicago, IL

## CRAFT BOTTLES

TWO HEARTED | *IPA*

7.0% | Bell's, Kalamazoo, MI

BLUE MOON | *BELGIAN WHITE*

5.4% | Blue Moon Brewing, Denver, CO

LITTLE SUMPIN' SUMPIN' | *IPA*

7.5% | Lagunitas Brewing, California

SPACE DUST | *IPA*

8.2% | Elysian Brewing, Seattle, WA

BEER HUG 12 OZ CANS | *IPA*

9.9% | Tropical Beer Hug, Goose Island

7% | Neon Beer Hug, Goose Island

6.8% | Hazy Beer Hug, Goose Island

SON OF JUICE 16 OZ | *HAZY IPA*

6.3% | Maplewood, Chicago, IL

## DOMESTIC BOTTLES |

Miller Lite, Bud Light, Coors Light, Budweiser, Michalob Ultra,

Yuengling, 16 oz Pabst Blue Ribbon

## IMPORTED BOTTLES

Corona, Modelo Especial, Peroni, Stella

## TRULY

Strawberry Lemonade Seltzer

## VIRTUE

Michigan Peach Cider



## COCKTAILS

### SMOKING GUN

Bourbon, Aperol, luxardo cherry,  
smoked to perfection

### CASARITA

Hornitos Plata, St. Germaine, spicy red fresno peppers,  
fresh juices, bacon salted rim

### CROWN OLD FASHIONED

Bourbon, cherry bark bitters, hints of orange,  
luxardo cherry

### GIN ANN

Bombay Sapphire, Domaine Canton,  
fresh cucumber, lemon, mint, soda

### NAUGHTY MULE

Ketel one botanical peach and orange, fresh mint,  
fresh juice, ginger beer

### SANGRIA

Choice of white or red, St. Germaine, citrus fruits,  
fresh juice, soda

### PARKE'S HOUSE ESPRESSO MARTINI

Vanilla vodka, Godiva white, Kahlúa, Espresso

## WINE

### SPARKLING WINE

Chandon-Brut Rose "Split," California

### PINOT GRIGIO

Ruffino Lumina, Italy

### SAUVIGNON BLANC

Monkey Bay, New Zealand

### SAUVIGNON BLANC

Unshackled, California

### CHARDONNAY

Simi, California

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Neyers (Carneros), California

### RIESLING

Charles Smith "Kungfu Girl," Washington

### ROSÉ

Sacha Lichine (The Pale), France

### PINOT NOIR

Simi, California

### RIOJA

Bodegas, Spain

### NEBBIOLO

Pertinace, Italy

### CABERNET SAUVIGNON

Callaway Cellars "Ely," California

### CABERNET SAUVIGNON

Charles Krug, Napa, California

### CHAMPAGNE

Veuve Clicquot "Yellow Label," France

## COFFEE

AMERICANO

ESPRESSO SHOT

CAPPUCCINO

LATTE