

Bhava Drink Menu

DRAFT

GHOST MONKEY BREWERY "YOGA PANTS" KOLSCH 4%	7
ESTUARY "NOCHE DEL MAR" MEXICAN STYLE LAGER 5%	7
ALLAGASH WHITE BELGIAN STYLE WHEAT BEER 5.2%	7
COMMONHOUSE ALEWORKS "PARK CIRCLE PALE ALE" 5.5%	7
PALMETTO BREWING CO. AMBER ALE 5.8%	8
PLANKOWNER BREWING "MERMAID TEARS" NE IPA 6.2%	8
ROTATING LOCAL TAP	MP

CANS

VOLLEY TEQUILA SELTZER ORGANIC* <i>grapefruit/mango/lime</i>	8
MICHELOB ULTRA SELTZER ORGANIC* <i>KIWI LIME/BERRY HIBISCUS/STRAWBERRY GUAVA/BB WATERMELON</i>	6
MICHELOB ULTRA LAGER	6
WICKED WEED COASTAL LOVE IPA	7
STONE BREWING BUENAVEZA LAGER "SALT & LIME LAGER"	7
WESTBROOK WHITE THAI	7
WILD LEAP LMN ADE SOUR-	8
COMMONHOUSE BREWERY "WISE ONE" HEFEWEIZEN	6
DELIRIUM TREMENS "STRONG BLONDE" 16OZ BELGIAN	12

WINE

White/Rosé

LOS VASCOS, CHARDONNAY, CHILE	10/40
MAISON SALEYA, ROSÉ, FR	11/44
MARIETTA CELLARS OVR , ROSÉ, CA	12/48
BERTANI VELANTE, PINOT GRIGIO, IT	13/52
CANTINA PUIATTI, SAUVIGNON BLANC, IT	15/60
DOMAINE FORTNIER, SANCERRE, FR	18/72

Bubbles

POEMA PURA, CAVA BRUT, FR	9/36
CACCIATORA, LAMBRUSCO, IT	8/32
BOUVET, BRUT ROSE, FR	13/52

BTB

FERRARI BRUT, CHAMPAGNE, FR	90
MOET AND CHANDON BRUT	135
MOET AND CHANDON NECTAR IMPERIAL ROSÉ	145
VEUVE CLICQUOT BRUT NV	145
DOM PERIGNON 2010	475
KRUG 166 EDITION MAGNUM	1000

Red

SAGET LA PERRIERE, PINOT NOIR, FR	9/36
SPOKEN WEST, PINOT NOIR, CA	10/38
COL D'ORCIA, SPEZIERI TOSCANA, IT	12/48
ARBO CUVÉE, MALBEC, FR	14/56
CHATEAU REDON, BORDEAUX, FR	15/60
FONTANAFREDDA, NEBBIOLO, IT	19/76

Cocktails

ON DRAFT *available in carafes*
SIGNATURE SPICY MARGARITA 12/60
21 seeds cucumber & jalapeño tequila, lime, agave
POMEGRANATE RUM MULE 12/60
bacardí gold, pomegranate, ginger beer, mint
ESPRESSO MARTINI 13/65
smirnoff vanilla, six & twenty carolina cream, espresso

CRAFT COCKTAILS
SUNKISSED NAVEL SANGRIA 11 CHARRED
(red sangria)
pinot noir, peach vodka smirnoff, fresh peach
CHARRED STRAWBERRY SHRUBS 13
strawberry infused mezcal union, citrus, ginger beer, basil
AMBROSIA AMARGA 13
aperol, hat trick gin, lillet blanc
WINDOW BOX 15
astral blanco tequila, st germain, elderflower, cilantro, tropical fruit
OSAKA CHERRY BLOSSOM 15
suntory whisky toki, husk cherry, honey, yuzu, mint

FROZEN
WONDERING ANGEL FROSE 13
TROPICAL SUPERIOR MOJITO 13
make any standard or craft cocktail frozen +2

RESERVE POURS
DON JULIO PRIMAVERA 40
DON JULIO ROSADO 42
DON JULIO 1942 50
CLASE AZUL BLANCO 28
CLASE AZUL REPOSADO 40
CLASE AZUL GOLD 65
CLASE AZUL ANEJO 90

ALCOHOL FREE OPTIONS
BHAVA BARKEEP'S FRESH MOCKTAILS 8
OPEN WATER STILL/SPARKLING 16OZ 4
YERBA MATE CLEAN 3.5
BIOLYTE-LIQUID IV ELECTROLYTE BEVERAGE 4.5
VITA COCO COCONUT WATER 5
RIGHTSIDE BREWING CITRUS WHEAT BEER NA 10
HIGH RISE DELTA 9 SELTZER 12





Wednesday-Friday 12pm-5pm Saturday
Sunday 11am-Close

SHAREABLES

AVOCADO TOAST fork smashed avocado- heirloom tomato- red clay hot honey whipped goat cheese add storey farm egg +2 add applewood smoked bacon +3 add smoked salmon 6	10
STRACCIATELLA basil pesto - cherry vinaigrette - grilled sourdough	10
HUMMUS PLATE marinated chickpeas - cucumber - tomato - feta - red onion seasonal vegetables - pita	10
SALSA AND GUACAMOLE housemade fire roasted salsa - fresh guacamole yellow corn tortilla chips	10
ROASTED SHRIMP FLATBREAD arugula pesto - roasted shrimp - cotija cheese - roasted corn crispy prosciutto - chili oil	14
TUNA TARTAR avocado - pineapple - micro cucumber - cilantro - unagi sriracha aioli - corn tortillas	18

SALADS & WRAPS

spinach - wheat - flour	
KALE CAESAR romaine and kale blend - garlic bread crumbs - white anchovy	12
CRUNCHY THAI cabbage blend - crunchy kale - organic carrots bell pepper medley - pineapple - edamame toasted almonds - sesame vinaigrette	12
GREEK kalamata olives - red onion - cucumber - cherry tomato feta - avocado - greek Vinaigrette	12
ENLIGHTEN kale - king tide mesclun - tri color quinoa - feta - raisins julienne vegetables - lemon vinaigrette	12

+ Protein	
FRESH CATCH	8
JOYCE FARMS CHICKEN	6
SHRIMP	5
SIXTY SOUTH SALMON	10
TOFU	3

BOWLS

POKE BOWL brown or cauliflower rice - avocado - wakame - pink ginger - pineapple - cucumber - edamame - sweet soy - spicy aioli with choice of Fresh Catch 8 Joyce Farms Chicken 6 Shrimp 5 Sixty South Salmon 10 Tofu 3	
QUINOA BOWL tri-colored quinoa- heirloom tomato - kale avocado - storey farm egg	14
PESTO SPRING BOWL wheat berries - spinach - mushroom medley - rainbow carrots - peas - sunflower seeds - lemon	14
TOFU sushi grade salmon or tuna 18	12

HANDHELDS

sub gluten free bread +2 / Comes with choice of side	
BANH MI pickled carrot - daikon - cucumber - cilantro sweet chili aioli - baguette	12
GRILLED CHICKEN CLUB free range chicken breast - roasted red peppers - spinach - basil aioli - picante provolone - applewood smoked bacon - ciabatta	17
ITALIAN mortadella with pistachio - sopressata - hot capicola genoa salami - shredded lettuce - tomato red onion - provolone - rustic baguette	12
BAJA FISH TACOS fresh catch - pineapple salsa - zesty southern slaw avocado - cotija cheese Available with bibb lettuce wraps	16
WONDER BURGER two grass fed 4 oz. patties - grilled onion american cheese - wonder sauce - pommes frites sub truffle fries +2	18
SALMON SLIDERS (3) blackened salmon - applewood smoked bacon - spinach heirloom tomato - smoked paprika aioli king hawaiian rolls	18

ENTREES

STEAK FRITES 8oz grass fed hanger steak- chimichurri parmesan truffle fries	32
HONEY GLAZED SALMON brown rice- peas- rainbow carrots- spinach	30

SIDES	
POMMES FRITES	3
TRUFFLE FRIES	5
SEASONAL VEG - CHEF'S CHOICE	MKT
CAPRESE SALAD	5

Local Partners
Joyce Farms
King Tide Farms
Normandy Farms Bakery
Limehouse

DESSERT	
NOT FRIED CHICKEN waffle ice cream and chocolate cookie "bone" in caramelized white chocolate, cornflakes and waffle cone bits	7
SEASONAL SORBET	5
HOUSE MADE COOKIE DU JOUR	4