

KISS & WAVE



CRAFT COCKTAILS

GREEN WITH ENVY VODKA, TOMATILLO, JALAPENO, SIMPLE, TLAJIN	13
SUAVEMENTE CACHACA RUM, PASSION FRUIT, MUDDLED MINT & LIME, PURE CANE SUGAR	15
PALOMA CRUSH TEQUILA BLANCO, BLOOD ORANGE, LEMON, LIME, GRAPEFRUIT SODA, AGAVE	13
MOJITO CRUSH SILVER RUM, LIMES, MINT, SUGAR	13
CARAJILLO <i>mexican espresso martini</i> TEQUILA BLANCO, LIQUOR 43, ESPRESSO, CREMA	16
"EL JEFFE" MEZCAL, CAMPARI, SWEET VERMOUTH, CHARRED ORANGE	15
A NIGHT IN TULUM HENDRICKS GIN, BLUE CARACO, AMARULO, CUCUMBER, LIME JUICE, AGAVE	15
BESO ME MUCHO BOURBON, SWEET VERMOUTH, ORANGE BITTERS, MANGO PUREE, FRESH LIME	15
SANGRIA "LIPSTICK" RED <i>or</i> "PASSIONATE" WHITE	13
SANGRIA PITCHER RED OR WHITE	68

HOUSE-MADE DRINKS



AGUA FRESCAS PINEAPPLE / MANGO / STRAWBERRY WATERMELON / CUCUMBER
HORCHATA
HAND-SHAKEN ICED TEA GREEN TEA & HONEY / HIBISCUS / HALF & HALF

MARGARITAS

BESO MARGARITA TEQUILA BLANCO OR MEZCAL, LIME, AGAVE, SALT RIM	14
BLOOD ORANGE MARGARITA TEQUILA REPOSADO, BLOOD ORANGE, COMBIER, SALT RIM <i>"spice it up"</i> ADD TAJIN RIM <i>or</i> SMASHED JALAPEÑO	15
WATERMELON MARGARITA TEQUILA BLANCO OR MEZCAL, CRUSHED WATERMELON, LIME, AGAVE, SALT RIM	15
PASSION FRUIT MEZCAL XICARU MEZCAL, SMASHED JALAPEÑO, COMBIER, PASSION FRUIT, SALTED RIM	15
PINA FUEGO PINEAPPLE & JALAPEÑO INFUSED TEQUILA, AGAVE, LIME, TAJIN RIM	14
LA MARIPOSA TEQUILA BLANCO, CHAMBORD, LIME, SALT RIM	15
BESO MARGARITA PITCHER TEQUILA BLANCO, LIME, AGAVE	68

CERVESA

bottles	cans
NEGRA MODELO 7 MEX lager	TECATE 5 MEX lager
BUD LIGHT 6 USA lager	DOS EQUIS 7 MEX lager
HEINEKEN 6	NEWBURGH BREWING AMAIZING 7 NY local corn lager
MICHELOB ULTRA 6 USA light lager	NEWBURGH BREWING MEGA BOSS 9 NY ipa
PACIFICO CLARA 7 NY ipa	ATHLETIC BREWING RUN WILD 9 CT non-alcoholic ipa
CORONA EXTRA 6 MEX lager	DOWNEAST CIDER ORIGINAL 8 MA cider
LAGUNITAS 6 USA	
BOHEMIA 6 MEX pilsner	

VINO

Bubbly	
CAVA BRUT <i>blanchard perez, spain</i>	11/42
PROSECCO <i>la marca, italy</i>	12 split bottle
Rosé	
ROSÉ <i>marques caceres, spain</i>	12/48
ROSÉ <i>whispering angel, france</i>	18/69
Blanco	
CHARDONNAY <i>routestock, california</i>	13/52
PINOT GRIGIO <i>mezzacorona, italy</i>	12/46
RIESLING <i>dr konstantin frank, new york</i>	12/46
SAUVIGNON BLANC <i>dashwood, new zealand</i>	12/46
ALBARIÑO <i>martincodax, spain</i>	13/52
Tinto	
MALBEC <i>domaine bousquet, argentina</i>	11/42
CABERNET SAUVIGNON <i>matthew fritz, california</i>	15/62
PINOT NOIR <i>elouan, oregon</i>	14/56
RIOJA <i>el coto, spain</i>	11/44
DOMENQ XA <i>mexico</i>	11/42

SOFT DRINKS

MEXICAN CANE SODAS COKE / SPRITE
JARRITOS MANDARIN / FRUIT PUNCH / PINEAPPLE
WATER TOPO CHICO - AQUA MINERALE SARATOGA - STILL / SPARKLING
COFFEE / ESPRESSO / CAPPUCINO

ONE FOR ME & ONE FOR YOU

Beso

TACO BAR

GUAC & CHIPS

GUACAMOLE TRADICIONAL	13.95
SMASHED AVOCADO, ONION, CILANTRO, LIME, JALAPEÑO, WOOD-ROASTED CHERRY TOMATO & PEPITAS, HEIRLOOM TORTILLA CHIPS	
SALSA & CHIPS	8.95
THREE HOUSE SALSAS: SALSA MORITA, SALSA VERDE, SALSA DIABLA, HEIRLOOM TORTILLA CHIPS	
PINCHE NACHOS	16.95
HEIRLOOM TORTILLA CHIPS, MEXICAN CHEESES, BURGER BEEF, WOOD-ROASTED TOMATO SALSA, PICKLED JALAPEÑO, CREMA, GUACAMOLE, PICO DE GALLO	

CEVICHE

LOBSTER AQUACHILE	17.95
COCONUT LECHE DE TIGRE, MANGO, JICAMA	
SHRIMP "COCKTAIL" CEVICHE	13.95
CITRUS, TOMATO, CHIPOTLE, AVOCADO, CILANTRO, SALTINES	
AHI TUNA	15.95
MANGO, SERRANO, CHARRED AVOCADO, PICKLED ONION	

TACOS

2 PER ORDER

hand-pressed heirloom corn tortillas
all tacos topped with cilantro

7.85	AL PASTOR
	ACHIOTE ROASTED PORK, CHARRED PINEAPPLE, PICKLED RED ONION, AVOCADO
	CHARCOAL CHICKEN
	"FREE BIRD FARM" CHICKEN, ORANGE ADOBO, CUMIN CREMA, PICO DE GALLO, COTIJA
	VEGGIE
	PORTABELLO & POBLANO, CORN, SWEET POTATO, QUESO FRESCO, AVOCADO SALSA
	CRISPY FISH
	TEMPURA BATTERED COD, SLAW, CHIPOTLE MAYO
	CHORIZO
	CREMA, AVOCADO SALSA, PICKLED RED ONION
	CARNITAS
	BRAISED PORK, AVOCADO-TOMATILLO SALSA FRESCA
9.85	PINCHE AMERICANO
	BURGER BEEF, BESO SPICE, SALSA ROJA, SHAVED LETTUCE, CHEESE, CRISPY SHELL
	BIRRIA
	PULLED SHORT RIB, CARAMELIZED ONION, OAXACA CHEESE, SHORT RIB CONSUME
	WOOD-GRILLED ASADA
	MARINATED STEAK, TOMATO-HABANERO SALSA, GRILLED SPRING ONION
	LAMB BARBACOA
	MORITA SALSA, CHIHUAHUA CHEESE, PICKLED RED ONION
	SHRIMP "GOBERNADOR"
	CHIPOTLE ADOBO, CHARRED POBLANO & ONION, AVOCADO
	ROASTED DUCK
	TAMARIND SALSA, CARAMELIZED ONION, PICKLED JALAPEÑO
	SWORDFISH "AL BRAZAS"
	CHAMOY CREMA, CHARRED PINEAPPLE & TOMATILLO, CUCUMBER
	TUNA TATAKI
	GINGER SOY, NAPA SLAW, SRIRACHA AIOLI

BOTANAS SNACKS & SMALL PLATES

MEXICAN STREET CORN	6.95	MEXICAN HOT DOG	5.95
WHOLE COB, CHIPOTLE MAYO, COTIJA, ANCHO CORN CRUST, LIME		HUMMEL BEEF DOG, BACON, PICO DE GALLO, PICKLED JALAPEÑO, TIJUANA MAYO, COTIJA	
QUESO FUNDIDO	11.95	EMPANADA (1)	8.95
MEXICAN CHEESES, WOOD-ROASTED MUSHROOMS, POBLANOS, ONIONS, FLOUR TORTILLA		BRAISED SHORT RIB, SWEET POTATO & POBLANO, SALSA ROJA	
POSOLE VERDE <i>traditional chicken soup</i>	7.95	VEGETABLE TAMALES	8.95
HOMINY, RADISH, LIME, SALSA DE ARBOL, COTIJA		CHIHUAHUA CHEESE, SALSA VERDE, CREMA	
BESO FRIES	7.95	MEXICAN SALAD	8.95
CURLY FRIES, BESO SPICE, PICO DE GALLO, CHIPOTLE CREMA		CRISP GREENS, JICAMA, MANGO, TANGERINE, GREEN APPLE, CUCUMBER, MINT, LIME, OLIVE OIL	
CHARCOAL ROASTED WINGS 4 pcs	8.95	WOOD-FIRED CAESAR SALAD	8.95
HABANERO-TAMARIND ADOBO, COTIJA, CILANTRO, PICKLED ONION		ROMAINE, CLASSIC DRESSING, CORN MASA CROUTONS, COTIJA	
SWEET PLANTAINS	5.95	CRISPY TAQUITOS	7.95
QUESO FRESCO, AIOLI		YUKON POTATOES, AVOCADO-TOMATILLO SALSA	
RICE & BEANS	5.95	FIRE-ROASTED STUFFED CLAMS	8.95
RED RICE, BLACK BEANS		PAELLA RICE, CHARRED LEMONS	
CHARRO BEANS	5.95	MARISCOS CHOWDER	13.95
CHORIZO, SMOKED BACON, TECATE BEER, CHIPOTLE		SHRIMP, CLAMS, LOBSTER, SWORDFISH, HOMINY, RICH ACHIOTE BROTH	
OCTOPUS AL BRASAS	15.95		
SALSA MACHA, CILANTRO SAFFRON SALPICON			
YUCCA FRIES	8.95		
CHAMOY MAYO			



PARA LA MESA

BESO BOWL	12.95	ASADA MIXED GRILL <i>to share (2+)</i>	19.95/pp
RED OR BROWN RICE <i>choice of</i> CHICKEN, SHRIMP, CARNITAS, VEGETABLE, <i>or</i> TUNA POKÉ		CHARCOAL GRILLED CARNE ASADA, CHORIZO, CHICKEN & LAMB BARBACOA, SALSAS, CHARRED SPRING ONION & JALAPEÑO	
WOOD-ROASTED HALF CHICKEN	15.95	WOOD-ROASTED WHOLE FISH <i>to share (2+)</i>	18.95/pp
ADOBO RUB, CHARRED HABANERO PINEAPPLE SALSA		GUAJILLO RUB, AVOCADO-CUCUMBER SALPICON	
SHRIMP SPADA	19.95		
CHIPOTLE-AGAVE BBQ, MEXICAN SALAD			
		ALL PLATOS ARE SERVED WITH FRESH TORTILLA, RICE & BEANS	

POSTRES 8.95

PIÑA COLADA CRÈME BRÛLÉ	MEXICAN TIRAMISU
PINEAPPLE, COCONUT, BERRIES	ESPRESSO, GALLETAS, MASCARPONE ESPRESSO WHIPPED CREAM
TRES LECHEs CAKE	CHOCO TACOS
BANANAS, BERRIES, WHIPPED CREAM	WAFFLE SHELL, VANILLA ICE CREAM, MEXICAN CHOCOLATE, CHOPPED PEANUTS
CINNAMON CHURROS	JANE'S ICE CREAM
ABUELITA CHOCOLATE SAUCE, PANELA CARAMEL	DULCE DE LECHE VANILLA BEAN MANGO SORBET LEMON SORBET
MEXICAN HOT CHOCOLATE PIE	
HINTS OF CINNAMON, GINGER & CAYENNE, WHIPPED CREAM	

Before placing your order, please inform your server if a person in your party has an allergy.

*Some items may be undercooked or raw or contain undercooked or raw ingredients. Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of foodborne illness.