

Beauty Shop Lunch

Look good. Eat good.



~ LITTLE BITES ~

SWEET CORN SOUP <i>with muenster & roasted poblanos</i>	CUP 6 ⁰⁰ . . . BOWL 8 ⁰⁰
GRILLED FRUIT <i>balsamic glaze, basil, point Reyes blue cheese</i>	8 ⁰⁰
CORN FRITTERS <i>blueberry, jalapeño mint chutney</i>	7 ⁰⁰
ONION RINGS <i>chile aioli</i>	6 ⁰⁰
<i>Belgian style</i> FRIES <i>truffle pepper parmesan OR cayenne sugar</i>	6 ⁰⁰
<i>House cut</i> POTATO CHIPS <i>chile aioli</i>	4 ⁰⁰
<i>Crispy</i> PORK DUMPLINGS <i>thai style, sambal & chile oil</i>	8 ⁰⁰
HAAS GUACAMOLE <i>salsa chipotle, lime, cilantro, crispy tortillas</i>	13 ⁰⁰

Ask your server! DAILY DESSERTS Check the mirror!

~ DRINKS ~

LORINA FRENCH LEMONADE <i>regular, pink, orange</i>	9 ⁰⁰
BOTTLED WATER <i>topo chico</i>	3 ⁵⁰
COKE, DR. PEPPER, ROOT BEER <i>8oz. bottle</i>	2 ⁵⁰
DR. BROWNS <i>cream soda, black cherry, diet, ginger ale</i>	3 ⁰⁰
<i>Mexican</i> COKE <i>16oz. bottle</i>	3 ⁵⁰
SOFT DRINKS <i>soda fountain</i>	2 ⁵⁰
<i>French Truck</i> COFFEE OR DECAF	3 ⁰⁰
<i>French Truck</i> COLD BREW <i>vanilla OR french roast</i>	5 ⁰⁰
<i>Sweet & unsweet</i> ICED TEA OR HOT TEA <i>ask for selections</i>	2 ⁵⁰

~ KNIFE & FORK SALADS ~

THAI COBB <i>sweet spiced crispy duck, romaine ribbons, tomato, green beans, mango, hard boiled egg, jerky, avocado, gouda, green goddess dressing</i>	13 ⁰⁰
<i>Thai style</i> STEAK SALAD <i>ribeye, heirloom tomato, sweet peppers, cucumber, red onion, mint, cilantro & thai basil, mirin lime spiced vinaigrette</i>	16 ⁰⁰
<small>ASK YOUR SERVER TO ADD CHICKEN OR FISH OR SHRIMP OR STEAK TO THE FOLLOWING SALADS</small>	
NECTARINE, MANCHEGO, ARUGULA & POMEGRANATE <i>marcona almonds, candied lemon zest</i>	10 ⁰⁰
<i>Cooper Young</i> FARMERS MARKET WARM SALAD <i>grilled okra, tennessee peas, summer squash, onions, corn, snaps, sweet peppers, french feta, sambal ginger oil, toasted sesame</i>	11 ⁰⁰
WATERMELON & GREEN APPLE <i>french feta, mint, shiso, lime, maldon salt & extra virgin olive oil</i>	9 ⁰⁰
BS GRILLED ROMAINE <i>heirloom cherry tomato, scallions, blue cheese, candied bacon, rosemary spiced pecans and creamy blue cheese dressing</i>	11 ⁰⁰
BEET, ORANGE & FRIED HERB GOAT CHEESE <i>petite herbs, labna, honey, brazil nut dust, cider vinegar & extra virgin olive oil</i>	9 ⁰⁰

~ BIG BITES ~

BOWL <i>yep, a bowl, we even fill it for you, with human food</i>	DAILY SPECIAL
TUNA PIZZETTE <i>grilled flour tortilla, ahi tuna, japanese BBQ sauce, cabbage, tomato, red onion, cucumbers, avocado, toasted sesame, sriracha & wasabi aioli</i>	11 ⁰⁰
WATERMELON & WINGS <i>sweet chile ginger lime sauce, salted mango white pepper, toasted cashews, st. petes blue cheese</i>	14 ⁰⁰
CAULIFLOWER STEAK <i>basil pistou, black & castlevetrano olive tapenade, satsuma, crisp capers, marcona almond skordalia, brown butter</i>	10 ⁰⁰

18% GRATUITY will be ADDED TO ALL CHECKS
 Thank you for your understanding during these times.
 20% GRATUITY will be ADDED TO PARTIES OF 5+



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES IF YOU ARE PREGNANT OR HAVE CERTAIN MEDICAL CONDITIONS

~ SANDWICHES ~

COMES WITH HOUSE MADE CHIPS OR FRUIT SALAD ADD TRUFFLE PARMESAN FRIES FOR \$6

BLFGT&A <i>candied bacon, lettuce, fried green 'mater, avocado, lemon aioli</i>	11 ⁰⁰ ADD BBQ SHRIMP FOR \$5
GRILLED CHEESE <i>ask about today's warm toasty goodness</i>	DAILY SPECIAL
SESAME PECAN CHICKEN <i>tossed in wing sauce, pickled cucumbers, arugula, green goddess on buttermilk biscuits</i>	12 ⁰⁰
BSHOP WAGYU BURGER <i>special sauce, lettuce, cheese, pickles, onions</i>	12 ⁰⁰
<small>ADD AMERICAN, CHEDDAR, PIMENTO CHEESE, PROVOLONE, GRUYERE, BACON, AVOCADO, MUSHROOMS FOR 75¢ EACH, OR EGG FOR \$1</small>	
JAMAICAN JERK FISH CLUB <i>bacon, tomato, avocado, chips, lemon marmalade, slaw</i>	13 ⁰⁰
BEASTIE BOY <i>warm roast beef & provolone, horseradish, roasted peppers, lemon aioli, au jus</i>	12 ⁰⁰



served with PICKLE choice of CHIPS OR FRUIT SALAD

sandwiches SERVED ON JEWISH RYE unless noted

Oy Vey Fries	\$8 ⁰⁰
<small>Fat Fries, Pastrami, Russian Dressing, Jalapeño, Cheese & Scallions</small>	
Hazel's Mazel	\$14 ⁰⁰
<small>NYC Style Pastrami & Deli Mustard</small>	
Stanley's New York City	\$14 ⁰⁰
<small>Corned Beef & Deli Mustard</small>	
Ronzo	\$14 ⁰⁰
<small>Pastrami, Creamy Slaw, Russian Dressing</small>	

LES Bialy (lower east side)	\$13 ⁰⁰
<small>House Gravlax, Tomato, Red Onion, Capers, Lemon, Arugula, Cucumbers & a Schmeat (Scallion, Regular or Tofutti Cream Cheese)</small>	
PLTA	\$12 ⁰⁰
<small>Crispy Pastrami Bacon, Lettuce, Tomato, Avocado, Horseradish Mayo</small>	
Reuben	\$14 ⁵⁰
<small>Pastrami or Corned Beef, Gruyere, Sauerkraut, Russian Dressing</small>	