



SHARABLES

BE GOOD WINGS

Seasoned chicken wings served with carrots, celery, and ranch or blue cheese. Choice of: mango habanero (SS), lemon pepper, or buffalo (S) - 16

MANGO SHRIMP CEVICHE

Shrimp, diced mango, red onion, tomatillo, cilantro, cucumber, avocado, and fresh tortilla chips - 18

RAJAS FUNDIDO

Mozzarella cheese, queso Oaxaca, roasted poblano peppers, chorizo crumble, served with garlic toast and tortilla chips - 16

PAPAS Y QUESO EMPANADAS (V)

Smashed cheesy papas, queso fresco, and jack cheese served with mango habanero, and cilantro ranch - 14

ASADA BARRELS

Tater tots topped with carne asada, cheddar cheese, chipotle mayo, jalapeños, and crema - 14

REVERSE CHEESESTEAK QUESADILLA

Steak, pepper jack cheese, a roasted mix of peppers and onions, house-made crema, avocado salsa, served with corn or flour tortillas - 17

A-HA AHI TUNA

Chopped tuna, chili ponzu soy sauce, cucumber, avocado, cilantro, wasabi cream, served with fresh wonton chips - 18

CARNE ASADA FLAT

Seasoned carne asada, mozzarella, house-made crema, avocado sauce, and pico de gallo - 19

CHARCUTERIE BOARD

Chef selection of gourmet meats and cheeses with seasonal fruits and spreads - 25

SIDES

ROASTED TOMATO BASIL SOUP (V)

Bowl - 10

DIABLO CAULIFLOWER (V) (S) (GF)

Roasted florets tossed in diablo sauce - side of ranch or blue cheese - 10

BRUSSEL SPROUTS (V) (GF)

Roasted brussels with a side of cilantro ranch, diablo sauce, and chipotle mayo - 10

➔ **LOAD IT with bacon, mozzarella, and jalapeños + 5**

ADD-ONS: French fries, onion rings, sweet potato fries, tater tots, or side salad + 4

HANDCRAFTED SALADS

add chicken + 5, asada + 5, blackened shrimp + 6, impossible meat + 4, lobster + 7, 8 oz salmon + 10

GRILLED CAESAR

Grilled romaine lettuce, caesar dressing, parmesan, cotija cheese, and house-made croutons - 14

STREET CORN SALAD (V)

Romaine lettuce, roasted corn, cherry tomatoes, red onion, diced cucumber, poblano chili, queso fresco, avocado, and jalapeño cilantro ranch dressing - 15

MAINS

ADD AN EXPLOSION OF FLAVOR!

smokey chipotle garlic, bacon blue, charred scallion & herb + 2

SIGNATURE ENCHILADA PLATE

Pepper jack cheese, roasted tomatillo sauce, sour cream, lettuce, pico de gallo, melted cheese, cotija cheese - 18

add chicken + 5, blackened shrimp + 6, lobster + 7, steak + 7

HOT STONE EXPERIENCE

Gourmet deconstructed fajita's served on a hot stone with roasted onions and peppers. Choice of shrimp, prime cut skirt steak, or chicken breast served with corn or flour tortillas and choice of side tomato basil soup, house or caesar salad - 30

two meat combo + 5, three meat combo + 7

CALI-CUT FILET

California strip steak, crispy fingerling potatoes, cauliflower puree, and your choice of steak butter - 35

BE GOOD TO ME PASTA

Fettuccine with house-made chile alfredo sauce, peppers, tomato, and cilantro, served with garlic bread - 20

add chicken + 5, blackened shrimp + 6, lobster + 7, steak + 7

HANDHELDS

BE GOUDA GRILLED CHEESE

Applewood bacon, smoked gouda, and fresh jalapeño on sourdough bread - served with tomato basil soup - 14

ALL AMERICAN BURGER

Two Angus chuck patties, American cheese, Americano sauce, shredded romaine, sliced tomato, grilled onion, and dill pickle - served with your choice of add-on - 16

CHIPOTLE BBQ BURGER

Two Angus chuck patties, applewood bacon cheddar cheese, toasted bun, onion rings, and chipotle BBQ sauce, served a la carte - 15

VOLCANO BURGER (SS)

Two Angus chuck patties, cheddar and jack cheese sauce, habanero aioli, crispy jalapeño, lettuce, tomato, and red onion on a toasted bun, served a la carte - 19

BE GOOD TACOS

Street Tacos: Choice of carne asada or chicken on four corn tortillas, topped with cilantro and pico de Gallo, side of pickled red onions - 15

Baja Style: Choice of grilled Mahi or fried cod on three flour tortillas, topped with cabbage and chipotle mayo, side of pickled red onions - 17
substitute impossible meat + 4, garlic shrimp + 2

CALI BURRITO

Asada, skinny fries, cheddar cheese, guacamole, and house salsa, wrapped in a flour tortilla, served with chips - 16

DESSERT

BE GOOD CHURROS

Churros rolled in cinnamon sugar, chocolate drizzle, served with vanilla ice cream - 10

BROWNIE SANDWICH

Double chocolate brownies filled with mixed berry vanilla cream - 11

CRUNCH BERRY CHEESECAKE EMPANADA

NY Style cheesecake filled empanadas with Cap'n Crunch Berries dust, served with ice cream and a cereal milk reduction - 12

DESSERT PLATTER

Churros, cheesecake empanada, brownie, and ice cream - 20

(V) vegetarian (S) a little spicy (SS) more spicy (GF) gluten free

*** 20% gratuity applies to parties of 8+



SIGNATURE COCKTAILS

BE GOOD PALOMA

Olmeca Altos Reposado, Squirt, lime juice, tajin rim, blood orange float - 12

WHISKEY BERRY SMASH

George Dickel Rye, Cointreau, berries, mint, simple syrup, lemon juice - 15

NAME YOUR MULE

Choice of Moscow, Irish, or Mexican, lime juice, ginger beer, ginger bitters - 13

BLOODY MARY

Vodka, house-made bloody mary mix, tajin rim, rosemary, pepperoncini, olive, bacon - 13

SMOKED OLD FASHIONED

High West Bourbon, sugar cube, Angostura Aromatic bitters, orange peel, smoked with cherry wood - 17

SUNSET MARTINI

Ketel One, Pama Pomegranate Liqueur, blood orange, lemon juice, simple syrup, cranberry splash, orange bitters - 15

SANGRIAS

RED

Cabernet, black raspberry liqueur, orange juice, lemon-lime soda, fresh oranges, blackberries, strawberries - G 12 / P 36

WHITE

Chardonnay, peach schnapps, pineapple juice, lemonade, lemon-lime soda, fresh strawberries, oranges, lemons - G 12 / P 36

WINE, CHAMPAGNE, + SPARKLING

RED

House Red, Cabernet - G 8
Meiomi, Pinot Noir - G 11 / B 40
Pessimist, Red Blend - G 12 / B 44

WHITE

House White, Chardonnay - G 8
Kim Crawford, Sauvignon Blanc - G 11 / B 40
Kenwood Six Ridges, Chardonnay - G 12 / B 44

SPARKLING

House Champagne - 7
Campo Viejo Cava, Rosé - 8

BEER

Supporting local breweries with a selection of delicious and exciting craft beer. Ask your server or bartender for our current rotation.

FLIGHTS

MARGARITA FLIGHT

Rotating flavors created by our mixologists using premium tequilas, house-made sweet-n-sour, and fruit purees - 27

OLD FASHIONED FLIGHT

A variety of bourbon and flavor profiles to play on the senses - 22

MICHELADA FLIGHT

Our family michelada recipe paired with select craft beers - 16

SPECIALTY MARGARITAS

MEXI-MANGO

Olmeca Altos Reposado, Cointreau, mango puree, house-made sweet-n-sour, tajin rim, diced mango, chamoy drizzle - 14

BE SPICY

Jalapeño infused Olmeca Altos Reposado, St. Germain, agave nectar, lime juice, orange juice, tajin and salt rim - 13

WATERPEÑO

Jalapeño infused Astral Blanco, watermelon liqueur, watermelon puree, house-made sweet-n-sour, tajin rim - 14

DESERT FLOWER

Astral Blanco, triple sec, hibiscus tea, agave, lemon juice, lime juice, cranberry bitters, sugar rim - 14

MAUI'S REVENGE

Teramana Blanco, coconut rum, blue curacao, banana liqueur, coconut puree, pineapple juice, house-made sweet-n-sour, tajin rim - 14

BE GOOD CADDIE

Avion Silver, Cointreau, freshly muddled oranges, agave, lime juice, Grand Marnier, salt rim - 17

HOUSE

Astral Blanco, triple sec, house-made sweet-n-sour, salt rim - 10

MOCKTAILS

FAUXJITO

Fresh cucumber, lime juice, mint, house-made simple syrup, soda, sierra mist - 9

VERY BERRY GOOD

Fresh strawberries, blackberries, agave nectar, vanilla, simple syrup, lemon juice, watermelon puree, lemon-lime soda, sugar rim - 9

TWO TO MANGO

Pineapple juice, mango puree, ginger beer, fresh lime - 9

LEMON TWISTS'

Lemonade with choice of strawberry, mango, or watermelon - 7

SOFT DRINKS

Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper
Unsweetened Black Iced Tea | Raspberry Tea | Lemonade
Coffee | Decaf | Hot Tea | Hot Cocoa - 4