

BO-beau kitchen + roof tap

144 Pine Ave Long Beach CA 90802 · +15629830056 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 10

Loaded Bulgogi Fries	\$18.95
shaved ribeye, kimchi, gochujang, spicy mayo, caramelized onions, sesame seeds (gf*)	
Bo-Beau's Famous Brussels Sprouts	\$17.50
house-cured pancetta, parmesan cheese, balsamic glaze (gf*, v*)	
Lamb & Filet Meatballs	\$19.95
pomodoro, goat cheese puree, fried basil (gf)	
Baked Brie	\$16.95
strawberry compote, basil, honey, balsamic glaze, grilled bread (gf*, v)	
Buffalo Chicken Wings	\$18.95
house-made sriracha buffalo, white truffle ranch (gf*)	
Shrimp Cocktail	\$19.95
gin cocktail sauce, lemon, cucumber, horseradish (gf)	
Wagyu Beef Sliders	\$21.95
lemon aioli, shaved lettuce, tomato, white cheddar, pommes frites	
Charcuterie Board	\$25.95
3 cheeses, 3 meats, mustards, crostinis, pickled vegetables, nuts (gf*, v*)	
Calamari Frites	\$17.95
old bay-aioli, lemon (gf*)	
Saffron Steamed Clams	\$23.95
grilled sourdough, pancetta, creme fraiche, pernod, lemon (gf*)	

SOUPS & SALADS 5

French Onion Soup	\$11.95
caramelized onions, swiss cheese, garlic croutons, mozzarella cheese. (gf*)	
Bo-Beau House Salad	\$13.95
arugula, spinach, frisee, seasonal fruit, pumpkin seeds, bleu cheese crumbles, honey vinaigrette (gf, v)	
Grilled Chicken Caesar Salad	\$18.95
romaine lettuce, garlic croutons, parmesan cheese (gf*)	

Cajun Shrimp & Arugula Salad **\$23.50**

spinach, dried cranberries, avocado, red onions, bleu cheese, pepitass, lemon vinaigrette (gf, v*)

Whipped Burrata Salad **\$17.50**

crispy prosciutto, arugula, cherry tomatoes, pesto, pine nuts, pickled fresno chiles, black garlic balsamic vinaigrette (gf*, v*)

BURGERS & SANDWICHES 3

BO Burger Royale **\$23.95**

double patty, crispy pork belly, truffle aioli, lettuce, pickled green tomato, white cheddar (gf*)

The LBC Chicken Sandwich **\$21.95**

choice of: grilled or fried chicken, apple cabbage slaw, jalapeno honey, pickles, brioche (gf*)

Chef Ruben's Philly Cheese Steak **\$21.95**

shaved ribeye, grilled onion, bell peppers, wild mushrooms, pepperoncini, american cheese

BISTRO PLATES 9

Duck Leg Pappardelle **\$28.95**

pulled duck leg ragu, wild mushrooms, peas, asiago

Catch of the Day **\$37.50**

herbed orzo, green peas, citrus mascarpone, shaved carrot salad (gf)

Filet Mignon **\$49.95**

8 oz filet, bone marrow butter, pommes puree, chefs vegetables (gf)

Chef Ruben's Mac 'N Cheese **\$24.95**

applewood smoked bacon, elbow macaroni, sliced jalapeno, hot & spicy cheez-its (v*)

Norwegian Salmon **\$36.50**

oyster mushroom ragout, pancetta, pistachio, crème fraiche, lemon, dukkah spice (gf)

Steak Frites **\$41.95**

10oz flat iron, pommes frites, cognac cream sauce (gf*)

Frutti Di Mare **\$33.95**

shrimp, calamari, clams, lobster broth, chablis, lemon, parmesan, bucatini

Braised Bone-In Short Rib **\$39.95**

wild mushrooms, pommes purée, spinach, port jus (gf)

Pan Seared Chicken Breast **\$29.95**

wild mushroom risotto, mascarpone, truffle oil, chicken cracklings (gf)

WOOD OVEN FLATBREADS 5

Shrimp & Pesto **\$18.95**

artichokes, blistered cherry tomatoes, mozzarella, confit garlic puree (gf*, v*)

Margherita	\$16.95
pomodoro, basil, mozzarella, confit garlic puree (gf*, v)	
Carnivore	\$21.95
house made sausage, salame, prosciutto, lamb & filet meatball, alla vodka, mozzarella, pickled red onions (gf*)	
Wild Mushroom	\$17.95
cognac bechamel, mozzarella, crispy shallots, white truffle oil. (gf*, v*)	
Prosciutto & Brie	\$18.95
stone fruit, arugula, feta, balsamic reduction (gf*, v*)	

SIDES \$9. 95 6

Truffle Fries

garlic, asiago, white truffle oil (gf, v)

Herbed Orzo

Garlic Mashed Potatoes

garlic butter (gf, v)

Mac N Cheese

leek, cheddar cheese (v)

Garlic Creamer Potatoes

caramelized onions, garlic butter, white truffle (gf* ,v)

Grilled Asparagus

garlic, shaved parmesan, lemon (gf,v)

PLANT PLATES 4

Mushroom Ravioli **\$27.95**

sauteed mushrooms, truffle cream, crispy shallots (v)

Ratatouille **\$24.95**

eggplant, tomatoes, squash, balsamic reduction (gf, v)

Mushroom Risotto **\$28.95**

sauteed mushrooms, mascarpone, truffle oil, micro greens (gf,v)

Stuffed Eggplant **\$24.95**

harissa, pecans, mushrooms, hummus, chimichurri (gf, v)

SWEET 5

Jumbo Bavarian Pretzel **\$12.50**

cinnamon sugar, creme anglaise, caramel sauce

Seasonal Bread Pudding	\$12.50
chantilly cream	
Pumpkin Tres Leches	\$12.50
whipped cream, pepitas	
Passion Fruit Creme Brulee	\$12.50
chocolate cherry bark, shortbread biscuit GF*	
Fried Cake Donuts	\$12.50
oreo cookie dusted, creme anglaise	

DRINKS 6

Any Of Our Beer Handles	\$9.00
Well Cocktails	\$9.00
Housemade Red Sangria	\$9.00
House Red or White Wine	\$9.00
Sparkling Wine	\$9.00
Mimosa or Bellini	\$9.00

APPETIZERS 7

Bistro Fries	\$9.00
garlic & chive aioli GF*, V	
Beef Sliders	\$9.00
cheeseburger, garlic & chive aioli, shaved lettuce	
Caesar Salad	\$9.00
green leaf lettuce + croutons + parmesan cheese GF*	
Bavarian Pretzel Bites	\$9.00
cheese sauce, spicy mustard V	
Mac N Cheese	\$9.00
leek and cheddar cheese	
BO-Beau's Famous Brussels Sprouts	\$9.00
house cured pancetta + parmesan cheese + balsamic glaze GF*, V*	
Fried Cake Donuts	\$9.00
creme anglaise, oreo cookie dusted	

MERRY LITTLE COCKTAILS 3

Cider by the Fire	\$16.00
tres agaves reposado tequila, burnt orange, cinnamon simple, lemon juice, star anise	
Ginger, Spice, & Everything Spice	\$18.00
amador bourbon chardonnay barrel, tawny port, gingerbread syrup, lemon juice, bitters	
Mocha Pepermintini	\$16.00
hanson's vodka, kahlua, mr. black cold brew liqueur, chocolate liqueur, peppermint simple, bailey's cold foam	

JINGLE ALL THE WINE 3

Neyers, Chardonnay, Carneros	AVAILABLE OPTIONS
100% French Oak, 25% new, creamy but structured Chardonnay with bright pear & apple flavors, rich texture, and mouth-watering finish	\$16.00
	\$64.00
Outlier, Pinot Noir, Lake County	AVAILABLE OPTIONS
Organically farmed in a cool climate, bursting with dark berries and earthy undertones, floral aromas, and lively finish	\$18.00
	\$72.00
Shatter, Grenache, Côtes Catalanes, France	AVAILABLE OPTIONS
60-year-old vines grown on schist soils, inky black color, aromas of roasted coffee, violets, and boysenberries, powerful structure with clean finish	\$15.00
	\$60.00

SIGNATURE COCKTAILS 11

Stormy Bastille	\$14.00
beefeater gin + pamplemousse + fresh lemon + house syrup + berries	
C'est La Vie	\$16.00
tito's handmade vodka + lemon juice + lavender bitters + basil + cucumber	
Blue Fashion	\$16.00
makers 46 + house blueberry syrup + orange bitters	
Le Romantique	\$14.00
haku vodka + pama pomegranite liqueur, lemon juice, champagne	
Pistolet Fumant	\$15.00
tres agaves blanco tequila + crg los javis "absolutely" mezcal + fresh lime juice + house chipotle syrup + pineapple juice	
Maison BO-beau	\$13.00
beyond vodka + st elder elderflower + lime + ginger beer	
French Mule	\$13.00
seasonal flavored vodka + lemon juice + ginger beer	
Thyme de La Nuit	\$15.00
woodford reserve + lemon juice + honey-thyme nectar + aperol + cucumber	
Tremblement de Terre	\$16.00
nolet's gin + mint + sage + ginger honey syrup + fiorente	

Rhubarb Paloma**\$14.00**

lunazul blanco tequila + house-made rhubarb puree + fresno chilies + fresh lime + grapefruit juice + gochugaru

Passion Fruit Whiskey Sour**\$15.00**

high west whiskey + passion fruit puree + lemon juice + dutch cocoa

SPARKLING 5**Prosecco, Mionetto Avantguard, Trevino, Italy****AVAILABLE OPTIONS**

\$12.00

\$45.00

Rose, Campo Viejo, Penedes, Spain**AVAILABLE OPTIONS**

\$12.00

\$45.00

Brut, Domain Chandon, California, 187ml**\$14.00****Champagne, Moet & Chandon "Imperial," Epernay, France, 187ml****\$17.00****Blanc De Blanc, Grand Courtage, France****AVAILABLE OPTIONS**

\$13.00

\$49.00

VIN BLANC 9**Albarino, Martin Codax, Spain****AVAILABLE OPTIONS**

\$12.00

\$45.00

Sauvignon Blanc, King Estate, Oregon**AVAILABLE OPTIONS**

\$12.00

\$45.00

Sauvignon Blanc, Giesen, Marlborough, NZ**AVAILABLE OPTIONS**

\$13.00

\$49.00

Pinot Grigio, Mc Manis, River Junction, CA**AVAILABLE OPTIONS**

\$12.00

\$45.00

Riesling, Charles Smith "Kung Fu Girl", Colombia Valley, WA**AVAILABLE OPTIONS**

\$12.00

\$45.00

Chardonnay, Landmark Overlook, Sonoma**AVAILABLE OPTIONS**

\$13.00

\$49.00

Chardonnay, Neyer's Carneros District**AVAILABLE OPTIONS**

\$17.00

\$65.00

Rose, Mirabeau "Pure," Cotes de Provence, France**AVAILABLE OPTIONS**

\$14.00

\$53.00

Rose, Fabre En Provence, Cotes de Provence, France**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$53.00

VIN ROUGE 11**Pinot Noir, J Vineyards, CA****AVAILABLE OPTIONS**

\$13.00

\$49.00

Pinot Noir, Meiomi, Monterey**AVAILABLE OPTIONS**

\$14.00

\$53.00

Merlot, J. Lohr "Los Osos," Paso Robles**AVAILABLE OPTIONS**

\$12.00

\$45.00

Grenache, Robert Oatley, "G-19", McLaren Vale, Australia**AVAILABLE OPTIONS**

\$15.00

\$57.00

Malbec, Nieto Senetiner "Don Nicanor", Mendoza, Argentina**AVAILABLE OPTIONS**

\$13.00

\$49.00

Syrah, Cline Cellars, Sonoma**AVAILABLE OPTIONS**

\$13.00

\$49.00

Red Blend, Costa Tierra by CRG, Baja Mexico**AVAILABLE OPTIONS**

\$12.00

\$45.00

Red Blend, The Pessimist, Paso Robles**AVAILABLE OPTIONS**

\$17.00

\$65.00

Shiraz, Tyrrell's Hunter Valley, Australia**AVAILABLE OPTIONS**

\$14.00

\$53.00

Cabernet Sauvignon, H3 Horse Heaven Hills, WA**AVAILABLE OPTIONS**

\$15.00

\$57.00

Cabernet Sauvignon, Daou, Paso Robles**AVAILABLE OPTIONS**

\$17.00

\$65.00

SPARKLING BY THE BOTTLE 3**Brut, Champagne, Henriot, France****\$90.00****Blanc De Blanc, Schramsberg, Sonoma****\$87.00****Sparkling, J Vineyards, Cuvee, California****\$63.00****VIN BLANC BY THE BOTTLE 9****Albarino, Kentia, Rias Baixas, Spain****\$40.00****Savignon Blanc, Cloudy Bay, Marlborough, New Zealand****\$50.00****Sauvignon Blanc, Duckhorn, Napa****\$60.00****Sauvignon Blanc, Capture "Tradition," Sonoma****\$63.00****Chenin Blanc, Domaine Pichot Vouvray, Loire Valley, France****\$48.00****Chardonnay, Hanzell Vineyards, Sonoma****\$79.00****Chardonnay, Stonestreet, Alexander Valley****\$90.00****Chardonnay, Capensis, South Africa****\$136.00****Rose, Maison No 9, Provence, France****\$50.00****VIN ROUGE BY THE BOTTLE 18****Pinot Noir, Landmark, Sonoma****\$50.00****Pinot Noir, Belle Glos, "Las Alturas," Monterey****\$105.00****Pinot Noir, Cherry Pie, "Stanly Ranch," Monterey****\$110.00****Merlot, Duckhorn, Napa****\$75.00****Merlot, Trefethen, Oak Knoll District, Napa****\$90.00****Chianti Classico, Toscolo, Sangiovese, Italy****\$40.00****Sangiovese, Argiano Brunello Di Montalcino DOCG, Italy****\$98.00****Bordeaux Red Blend, Chateau Puy Blanquet, St Emilion Grand Cru, France****\$75.00**

Zinfandel, Old Vine Hartford Family Winery, Russian River Valley	\$72.00
Malbec/Bonarda, Tikal "Patriota," Mendoza, Argentina	\$59.00
Zinfandel, Heitz Cellar, Napa	\$90.00
Syrah, Eberle, Steinbeck Vineyards, Paso Robles	\$70.00
Meritage, Franciscan Magnificat, Napa	\$72.00
Cabernet Sauvignon, Arrowood, Sonoma	\$60.00
Cabernet Sauvignon, Justin, Paso Robles	\$65.00
Cabernet Savignon, Joseph Phelps, Napa	\$180.00
Red Blend, Orin Swift "Eight Years in the Desert", California	\$75.00
Red Blend, "The Prisoner," Napa	\$90.00

DESSERT WINE ³

Black Muscat, Quady "Elysium"	AVAILABLE OPTIONS
	\$13.00
	\$49.00
Ruby Port, Sandeman, Duoro, Portugal	\$14.00
Reserve Port Graham's "Six Grapes"	\$19.00

WHISKEY & BOURBONS ²⁵

Basil Hayden's

Balvenie 12 Year

Bulleit

Bulleit Rye

Bushmills

Crown Royal

Elijah Craig Small Batch

Jack Daniel's

Jack Daniel's Honey

Jameson

Jameson Black Barrel

Kikori

Knob Creek

Maker's Mark

Maker's 46

Nikka Coffey

Smooth Ambler Contradiction

Suntory Toki Whisky

Templeton Rye

Tullamore Dew

WhistlePig Piggyback 6 year

Wild Turkey 101

Woodford Reserve

Woodford Rye

Woodford Double Rye

SCOTCH 18

Auchentoshan American Oak

Chivas 12 Year

Cutty Sark

Glenlivet 12 Year

Johnnie Walker Black

Johnnie Walker Gold

Johnnie Walker Green

Johnnie Walker Blue

Laphroaig 10 Year

Macallan 12 Year

Macallan 25 Year

Macallan 30 Year

Oban 14

Talisker 10 Year

Dalmore 12 year

Dewar's White

Dewar's 12 year

Lagavulin Single Malt 16 year

GIN 9

Beefeater

Bombay

Bombay Sapphire

Farmer's

Ford's

Nolet's

Tanqueray

Aviation

Hendrick's

RUM 8

Bacardi Superior

Captain Morgan Spiced

Kraken Black Spiced

Malibu

Myer's Dark

Plantation Pineapple

Pyrat XO

Drake's Organic Spiced

TEQUILA & MEZCAL 17

Avion Silver

Casamigos Blanco

Casamigos Anejo

Casamigos Joven Mezcal

Cazadores Blanco

Cazadores Anejo

Clase Azul Reposado

Del Maguey Vida Mezcal

Don Julio Blanco

Don Julio Anejo

Don Julio 1942

Patron Silver

Patron Anejo

Patron Reposado

Patron Roca

Gran Patron Platinum

Patron Roca Reposado

BRANDY & COGNAC 3

Hennessy VS

Martell VS

Remy Martin VSOP

VODKA 17

Absolut

Absolut Lime

Belvedere

Chopin

Ciroc

Double Cross

Effen

Grey Goose

Grey Goose La Vanille

Ketel One

Ketel One Botanical Grapefruit & Rose

Ketel One Botanical Peach & Orange

Ketel One Botanical Cucumber & Mint

Tito's Handmade Vodka

Ultimat

Van Gogh Dutch Caramel

Van Gogh Dutch Chocolate

LIMITED QUANTITY ²

#49 - Dogfish Head Brewing - Pumpkin Ale

\$10.00

Milton, DE - 7% ABV

#28 - Dragon's Milk Crimson Keep Red Ale

\$13.00

Holland, MI - 11% ABV

PILSNER ²

#10 - New Belgium - House Golden Pilsner

\$10.00

Fort Collins, CO - 4.8% ABV

#24 - Two Coast Brewing - Pilsner

\$10.00

Gardena, CA - 5% ABV

WHEAT & HEFEWEIZEN ²

#36 - Karl Strauss - Windansea Hefeweizen

\$10.00

San Diego, CA - 5.1% ABV

#31 - Allagash White

\$10.00

Portland, ME - 5.2% ABV

IPA ⁷

#5 - Almanac - LOVE Hazy IPA

\$10.00

Alameda, CA - 6.1% ABV

#16 - Stone Brewing - Delicious IPA

\$10.00

Escondido, CA - 7.7% ABV

#35 - Mission Brewery - Shipwrecked Imperial DIPA	\$11.00
San Diego, CA - 9.25% ABV	
#21 - Three Weavers - Expatriate IPA	\$10.00
Ingleewood, CA - 6.9% ABV	
#13 - 21st Amendment Brewing Co. - Blood Orange IPA	\$10.00
San Francisco, CA - 7% ABV	
#48 - Coronado Brewing - Weekend Vibes IPA	\$10.00
San Diego, CA 6.8% ABV	
#30 - Booze Brothers - Ramble On IPA	\$10.00
Vista, CA - 7% ABV	

PORTERS & STOUT ²

#6 - North Coast - Old Rasputin Stout	\$10.00
Fort Bragg, CA - 9% ABV	
#26 - Modern Times - Black House Coffee Stout	\$9.00
San Diego, CA - 5.8% ABV	

SOURS & GOSE ²

#4 - Anderson Valley Brewing - Tropical Fruit Sour	\$11.00
Mondecino, CA - 4.2% ABV	
#33 - Black Plague - In My Darkest Sour	\$10.00
Oceanside, CA - 4.6% ABV	

ALES ⁵

#45 - Booze Brothers - Gonzo Mania Japanese Rice Lager & Yuzu	\$10.00
Vista, CA - 5% ABV	
#15 - Maui Brewing - Bikini Blonde Lager	\$10.00
Kihei, HI - 4.8% ABV	
#8 - Grupo Modelo - Modelo Especial Lager	\$10.00
Mazatlan, Sinaloa Mexico - 4.4% ABV	
#29 - New Belgium - Fat Tire Red Ale	\$10.00
Fort Collins, CO - 5.2% ABV	
#50 - Rouleur Brewing - She-R-G Pale Ale	\$10.00
(CRG Collaboration), Carlsbad, CA - 5.3% ABV	

CIDER ³

#34 - Stem Ciders - Dry Apple	\$10.00
Denver, CO - 6.8% ABV	
#9 - Stem Ciders - Hibiscus Session	\$10.00
Denver, CO - 4.3% ABV	
#20 - 101 Cider House - Cactus Rose - Sour Cider	\$10.00
Los Angeles, CA - 6.9% ABV	

BOTTLES & CANS ⁴

Glutenberg - Blonde - Gluten Free	\$8.00
Montreal, QC - 3.5% ABV	
Bitburger - Pils - Non Alcoholic Beer	\$7.00
Bitburg, Germany - 0.0% ABV	
Golden Road Brewing - Brew Heaven Strawberry & Pineapple Seltzer	\$12.00
4% ABV	
Ketel One Botanical Vodka Spritz	\$11.00
4.5% ABV	

AVAILABLE SATURDAY & SUNDAY 12-3PM ON THE ROOFTOP ⁷

Eggs in Purgatory	\$14.95
pomodoro + mozzarella + wild mushrooms + sourdough + chives gf*, v	
The BO-beau Loco	\$23.50
short rib + jasmine rice + beef mushroom gravy + sunny side up eggs + crispy shallots + green onions + furikake gf	
Smoked Salmon Avocado Toast	\$18.50
sourdough + avocado spread + cherry tomato + cucumbers + red onions + pickled fresnos + hard-boiled egg + smoked salmon gf*	
Breakfast Flatbread	\$18.95
goat cheese puree + spinach + mozzarella + red onions + bacon bits + pickled fresnos + scrambled eggs gf*, v*	
Dutch Pancake	\$15.50
berry compote + chili honey + chantilly cream v	
BO-beau All American	\$23.95
5oz New York strip + scrambled eggs + wild mushrooms + diced hash + sourdough gf*, v	
Veggie Diced Hash	\$14.95
wild mushrooms + bell peppers + onions + brussels + white cheddar + pesto creme fraiche gf*, v	