

BRUNCH

Sat & Sun: 9 AM - 1 PM



est. 2020

HOURS

Mon - Wed: 11 AM - 11 PM
Thur: 11 AM - 12 AM
Fri: 11 AM - 2 AM
Sat: 9 AM - 2 AM
Sun: 9 AM - 11 PM

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, 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 tots, queso fresco, and jack cheese served with mango habanero, and cilantro ranch - 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'Ahī Tuna

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

Carne Asada Flat

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

Wine Country Grazing

Chef selection of gourmet meats and cheeses - 25

MAINS

Signature Enchilada Plate

Pepper jack cheese, roasted tomatillo sauce, sour cream, lettuce, pico de gallo, melted cheese, cotija cheese - 17
add chicken +5, blackened shrimp +6, lobster +7, steak +7

Hot Stone Experience (CS)

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 +4, three meat combo +6

Slam'n' Salmon

Pan-seared Atlantic salmon, roasted corn, served over smashed cheesy tots with roasted peppers and topped with avocado sauce - 26

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

HAND-CRAFTED SALADS

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

Grilled Caesar

Grilled romaine lettuce, caesar dressing, parmesan, cotija cheese, and housemade croutons - 13

The Good Apple

Spring mix lettuce, grilled honey crisp apples, pecan-crusting herb goat cheese, honey maple drizzle, pecans, herb croutons, and balsamic dressing - 15

Street Corn Salad

Romaine lettuce, roasted corn, cherry tomatoes, red onion, diced cucumber, avocado, poblano chili, queso fresco, and jalapeno cilantro ranch dressing - 13

House Salad (GF)

Spring mix lettuce, crispy bacon, cherry tomatoes, red onion, carrots, and candied pecans with your choice of dressing - 12

Be Cobb (GF)

Chopped romaine, bacon, cherry tomatoes, green onion, cucumber, roasted corn, queso fresco, and cilantro ranch dressing - 15

HANDHELDS

Served A la Carte **

add a side + 4, add avocado + 3, add bacon +4

Be Gouda Grilled Cheese

Applewood bacon, smoked gouda, and fresh jalapeno with tomato basil soup - 14

All American Burger

Two angus chuck patties, American cheese, shredded romaine, sliced tomato, grilled onion, and dill pickle - served with your choice of side - 16

Chipotle BBQ Burger **

Angus chuck patty, applewood bacon, cheddar cheese, toasted bun, onion rings, and chipotle BBQ sauce - 15

Volcano Burger (SS) **

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

Honey Butter Chopped Chicken Sandwich

Crispy fried chicken, honey butter, and pickled slaw with a honey herb aioli - served with your choice of side - 17

Food Truck Style Be Good Tacos **

Choice of carne asada or chicken on three corn tortillas, topped with cilantro and pico de gallo, side of pickled red onions - 15
substitute impossible meat + 2 (V)

Baja Style Be Good Tacos

Choice of grilled mahi or fried cod on three flour tortillas, topped with cabbage and chipotle mayo, side of pickled red onions - 15
substitute garlic shrimp + 2

Monster Fried Chicken Taco **

Fried chicken, chipotle BBQ, pepper slaw, shredded jack, and cheddar cheeses, served on a crispy flour tortilla - 15

The Veg Monster (V) **

Marinated portabello, smashed cheesy tots, roasted corn and peppers, pepper jack cheese, lettuce, pico de gallo, and cotija, served on a crispy flour tortilla - 15

TEME-RITO

California burrito with a Temecula twist - steak, skinny fries, cheddar cheese, guacamole, and house salsa, wrapped in a flour tortilla - 16

Chipotle Chicken Empanadas **

Grilled chicken, shredded pepper jack cheese, cream cheese, green onions, and chipotle, served with crema, fire-roasted salsa and house-made avocado salsa - 18

SIDES

Diablo Cauliflower (V) (S) (GF)

Roasted florets tossed in diablo sauce - served with celery & carrots, ranch or blue cheese - 9

Brussel Sprouts (V) (GF)

Roasted Brussels with a side of cilantro ranch, diablo sauce, and chipotle mayo - 9

LOAD IT with bacon bits, mozzarella, and jalapenos + 5

Asada Barrels

Tater tots topped with carne asada, cheddar cheese, chipotle mayo, jalapenos, and crema - 10

Add-ons

French Fries, onion rings, sweet potato fries, tater tots, or a side salad + 4

Roasted Tomato Basil Soup

Cup - 7 | Bowl - 10,

NOW LETS BE BAD

Be Good Churros

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

Crunch Berry Cheesecake Empanada

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

Brownie Sandwich

Double chocolate brownies filled with mixed berry vanilla ice cream - 11

Dessert Platter

Can't decide? Try all three! Churros, cheesecake empanada, brownie, and ice cream - 20

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

*** a 20% gratuity will be added to parties of 8 or higher ***

HOUSE SPECIALS

Be Good Paloma

Olmecca Altos Tequila Reposado - squirt- freshly squeezed lime juice - tajin rim - blood orange float - 11

The Fig Bang Theory

Templeton Rye - Cointreau - simple syrup - lemon juice - rosemary - 15

Name Your Mule

Choose: Moscow, Irish, or Mexican - fresh lime juice - ginger bitters - ginger beer - 13

Bloody Mary

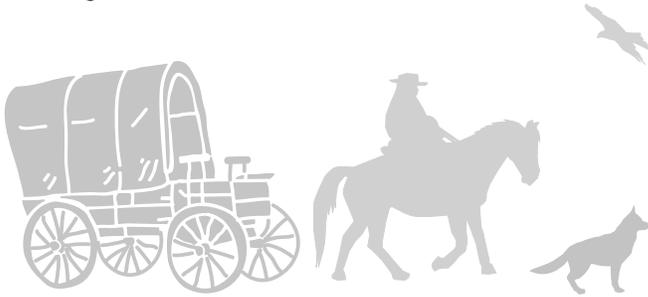
Vodka - house-made bloody mary mix - pepperchinis - olives - a strip of bacon - 12

Smoked Old Fashioned

Basil Hayden's bourbon - smoked with cherry wood - agave - angostura bitters - orange peel - 16

Temecula Cosmo

Vodka - Pama pomegranate liqueur- blood orange - cranberry juice - fresh lemon juice - simple syrup - orange bitters - 14



BEER

SUPPORTING OUR LOCAL
BREWERIES WITH OUR
SELECTION OF DELICIOUS
AND EXCITING CRAFT BEER.

ASK YOUR SERVER FOR OUR
CURRENT ROTATION.

MOCKTAILS

Fauxjito

Fresh cucumber - fresh lime - lemon juice - mint - house-made simple syrup soda - sierra mist - 8

Very Berry Good

Fresh strawberries - fresh blackberries - agave nectar - lemon juice - house-made watermelon sweet-n-sour - sierra mist - 8

Vanilla Pop

Passion fruit puree - pineapple juice - fresh orange juice - vanilla - 8

Also available as an alcoholic beverage

SOFT DRINKS

3⁹⁹

Pepsi | Sierra Mist | Raspberry Tea
Dr. Pepper - Ice Tea: Peach and Black
(Sweetened/Unsweetened)
Coffeen | Decaf | Hot Tea | Hot Cocoa
Lemonade | Strawberry Lemonade - 5

Margarita Flight

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

Old Fashioned Flight

A variety of bourbon and flavor profiles to play on the senses - 23

Michelada Flight

Our own family recipe! Michelada mix plays with different flavors and types of beer for a satisfying finish of citrus and spice in each sip - 15



HOUSE SPECIAL MARGARITAS

Mexi-Mango

Olmecca Altos Reposado - diced mango - orange liqueur - agave - lime chamoy - 12

Be Spicy Margarita

Jalapeño infused Olmecca Altos Reposado - St. Germain - agave nectar - squeezed lime juice - fresh orange juice - 13

Waterpeño

Jalapeño infused Sauza Blanco - watermelon liqueur - watermelon - sweet-n-sour - 12

Pomegranate Margarita

Sauza Blanco - Pama pomegranate liqueur - sweet-n-sour - cranberry juice - 12

Maui's Revenge

Teramana Blanco - coconut rum - blue curacao - pineapple juice - sweet-n-sour - 13

House Margarita

Sauza Blanco - triple sec - housemade sweet-n-sour - 9

Cadillac

Casamigos blanco tequila - cointreau - housemade sweet n sour- grand marnier float - 16

WINE, CHAMPAGNE & SPARKLING WINE

Red

House Red	8
Meiomi (Central California) - Pinot Noir	g 11 / B 40
Pessimist (Paso Robles CA) - Red Blend	g 11 / B 44

Wine by the bottle

Opus One (Oakville CA) - Overture	185
Patz & Hall (Sonoma CA) - Pinot Noir	99
Phelps (Napa CA) - Cabernet Sauvignon	120
Stags Leap Artemis (Napa CA) "Cellars" - Cabernet Sauvignon	90
John Anthony (Napa CA) - Chardonnay	50
GH Mumm Grand Cordon (Napa CA) - Champagne	69

White

House White	8
Kim Crawford (Marlborough NZL) Savignon Blanc	12
Kenwood Six Ridges (Sonoma CA) Chardonnay	12

Sparkling

House Champagne	7
Campo Viejo Cava (Spain) Rosé	8

Sangrias

Red

Tempranillo wine - black raspberry liqueur - orange juice - lemon-lime soda - blackberries - blueberries - strawberries - g10 / P24

White

Chardonnay - peach schnapps - housemade simple syrup- lemon juice - lemon-lime soda - peaches- strawberries - fresh lemons - g10 / P24