

B

COCKTAILS

THE BETTINI	13
grey goose, guava-pineapple, amelia sparkling crémant de bourgogne	
THE ROXANA	13
tito's, homemade ginger pineapple infused soda, mint	
COOL AS A CUCUMBER	12
crop cucumber vodka, muddled cucumber, lime, mint	
BLAME IT ON THE APEROL	13
malfy gin, aperol, lemon, agave, egg white	
THE SHADY OAK	14
casamigos mezcal, lime, mint, luxardo cherries, ginger beer	
BERRY NECESSARY	12
bacardi, lime, mint, blackberries	
ONE IN A MELON	12
vodka, watermelon, basil	
WHISKEY BUSINESS	14
bulleit bourbon, pama liqueur, lemon, cherry	

BEER

BUD LIGHT (St. Louis)	6
BUDWEISER (St. Louis)	6
GUINNESS STOUT (Ireland)	9
HEINEKEN (Netherlands)	7
SAM'S BOSTON LAGER (Somerville) STELLA	7
ARTOIS (Belgium)	7
WASH ASHORE BUDDHA (Maine)	6

WINE

CHAMPAGNE & SPARKLING	GLASS	BOTTLE
MOET & CHANDON Imperial Brut	12	46
VEUVE CLICQUOT 'Yellow Label' Brut, NV	16	60
CREMANT DE BORDEAUX BRUT ROSE Amelia, Cremant de Bordeaux Brut Rose	14	52
PROSECCO, BIVIO Veneto, Italy	11	40
WHITE		
CHABLIS, MAISON LOUIS JADOT Burgundy, France, 2015	13	48
CHARDONNAY, GLENELLY Western Cape, South Africa, 2018	11	42
PINOT GRIGIO, MARCO FELLUGA Friuli, Italy, 2018	11	42
ROSE, TRIENNES Provence, France, 2018	12	44
SAUVIGNON BLANC, SERESIN Marlborough, New Zealand, 2018	13	48
CHENIN BLANC, VOUVRAY Loire Valley, France 2018	12	44
TEMPRANILLO, FINCA ALLENDE Rioja, Spain 2011	14	46
RED		
CABERNET SAUVIGNON, PEDRONCELLI Sonoma, California, 2016	13	50
CABERNET SAUVIGNON, CHOC. BLOCK Western Cape, South Africa, 2018	16	62
MERLOT, DUCKHORN VINEYARDS Napa Valley, California, 2016	15	58
MALBEC, BIUTIFUL Mendoza, Argentina	12	46
PINOT NOIR, PRESQU'ILE Santa Barbara, California, 2018	12	46
RED BLEND, BODEGAS MAS ALTAS Catalonia, Spain, 2014	14	52

B

BETTINI

SALADS & SOUP

ARUGULA & WATERMELON SALAD 15
*cucumber, pistachio, ricotta salata, summer herbs,
lemon-honey vinaigrette* ✓

BABY KALE CAESAR 14
grilled croutons, parmesan

add chicken 5 shrimp 6 salmon 7 steak 8

CLAM CHOWDER 14
*island harvested fresh clams, pancetta, brown butter drizzle,
oyster crackers*

FLATBREADS

MARGHERITA 16
*san marzano tomatoes, fior de latte mozzarella, basil,
parmesan* ✓

TRUFFLED MUSHROOM 18
fontina, gruyère, lemon zest ✓

SANDWICHES

CHEF'S WAGYU BURGER 21
*swiss cheese, iceberg lettuce, pickles, grilled red onion,
special sauce*

FRIED CHICKEN SANDWICH 15
*tomato, pickled jalapeño, iceberg, buttermilk herb
ranch, chipotle bbq sauce*

CAPRESE SANDWICH 13
*burrata, torn basil, marinated heirloom tomatoes, aged
balsamic, toasted ciabatta* ✓

LOBSTER ROLL *mkt*
lemon crème fraîche, bibb lettuce, celery

*served with french fries
add truffle 7*

Edgartown, Massachusetts | Culinary Director Hart Lowry

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*