

STARTERS

Aged Cheese Board Fiscalini Old World Cheddar, Mimolette Vieux, mango chutney, caramelized onion rolls 16 (VEG)

Salame Board Toscano salame, Cerignola olives, whole-grain mustard, caramelized onion rolls 12

Wood-Fired Meatballs dry-aged beef, Sonoma lamb, Niman Ranch pork, pomodoro, Parmesan, oregano sauce 14

Hummus Plate roasted carrots, cucumber-yogurt sauce, pickled turnips, za'atar spice blend, toasted pita bread 12 (VEG)

Potato 'Pommes Soufflés' crispy & fluffy deep-fried wedge-cut fries, smoked paprika aioli 8 (VEG)

'Frites d'Animeaux' wedge-cut fries, white cheddar, caramelized onions, 'Club Sauce' (familiar but different...) 13 (VEG)

'Mayor Bread' Roman-style pizza crust, EVO, Parmesan, garlic, oregano, ranch (a local favorite) 12 (VEG)

Caramelized Onion Rolls butter 6 (VEG)

SALADS

Chopped Salad iceberg, radicchio, salame, provolone, peperoncini, red onion, grape tomatoes, oregano vinaigrette 13

Iceberg Wedge Point Reyes blue cheese dressing, bacon lardons, red onion, grape tomatoes 16

Roasted Carrots & Arugula wood oven-roasted carrots w/ herb vinaigrette, goat cheese 14 (VEG)

WOOD-FIRED ANCIENT ROMAN-STYLE PIZZA

Classic-style pizzas – w/ roasted red pepper-tomato sauce

'Margherita' mozzarella, basil 18 (VEG/PB)

'Funghi' mozzarella, roasted mushrooms, roasted peppers, red onion, Parmesan 21 (VEG)

Pepperoni mozzarella, pepperoni, cherry peppers 20

Pineapple mozzarella, smoked prosciutto, pickled pineapple & jalapeños 19

Bianchi-style pizzas – no sauce, w/ extra virgin olive oil

Chicken & Artichoke Hearts artichoke pesto, goat cheese, red onion, Parmesan 24

Sausage & Ricotta Bellwether Farms ricotta, Italian sausage, mozzarella, sweet peppers 22

Arugula mozzarella, smoked prosciutto, wild arugula, Parmesan 19

Meatball mozzarella, red onion, scallion, fennel pollen, crema 23

MAINS

Short Rib Pot Roast wood oven-roasted carrots, creamy horseradish 32

Rib Eye Steak Frites pan-seared 10oz rib eye, caramelized onion butter, pommes soufflés 36

The Bellows Burger grass-fed beef, white cheddar, sweet-hot chili relish, frisée, pommes soufflés 21

Chicken Parmesan fried marinated Petaluma chicken breast, pomodoro, mozzarella, provolone, & Parmesan cheeses 23

Chicken Milanese fried marinated Petaluma chicken breast, wild arugula, lemon-caper gremolata, shaved Pecorino cheese 23

Lebanese Spice-Roasted Chicken bone-in chicken breast w/ za'atar spice blend, tabbouleh, cucumber-yogurt sauce 23

Faroe Islands Salmon coconut curry sauce, roasted bell peppers, roasted carrots, cilantro, Thai basil 30

New Orleans-Style Barbeque Shrimp wild-caught white shrimp, oven-roasted vegetables, smokey tomato sauce 26

Roasted Pork Noodles slow-roasted pork, egg noodles, ginger-scallion sauce 20

Curry Noodles w/ Shrimp & Chicken roasted red curry w/ coconut milk, egg noodles, crispy noodle garnish w/herbs 23

Pastrami Drunken Noodles brisket pastrami, rice noodles, roasted bell peppers, Thai basil, chili-garlic sauce, fried egg 23

Falafel tabbouleh, hummus, cucumber-yogurt sauce, pickled turnips, toasted pita bread 17 (VEG)

Meatless Burger Beyond Burger patty, Chao non-dairy slice, sweet-hot chili relish, frisée, pommes soufflés 20 (PB)

DESSERT

Banana Bread Beignets bourbon caramel sauce, powdered sugar (our signature dessert) 10

Crème Brûlée seasonal fruit compote 10

House-Made NY-Style Cheesecake Sierra Nevada cream cheese, seasonal fruit topping 12

WINE

* Chef's Special Selection

Sparkling & Rosé – Fun and Refreshing for Everyday

Glass, Bottle

[Glera] NV Primaterra Prosecco – Veneto, Italy (sparkling)	8	24
[Grenache, Syrah, Cinsault Rosé] '20 Fabre en Provence Côtes de Provence Rosé – Provence, France (still)	10	30

Crisp, Aromatic Whites – the Perfect Accompaniment

[Dry Riesling] '18 Dom. Wachau 'Terassen' – Wachau, Austria		32
[Pinot Grigio] '20 Giocato – Primorska, Slovenia	9	27
[Gewürztraminer, Müller Thurgau] '18 Re Manfredi Basilicata Bianca – Basilicata, Italy		35
[Sauvignon Blanc] '20 Patient Cottat 'Le Grand Caillou' – Loire Valley, France	8	24
[Sauvignon Blanc] '19 Venica 'Ronco del Cerò' – Collio, Italy *		40

Centerpiece Whites – Elegant & Purposeful

[Chardonnay] '20 Ballard Lane – Central Coast, California	10	30
[Chardonnay] '21 Cobble and Sand by J. Brix Wines – Santa Maria Valley, California (local vintners, Escondido)		47

Easygoing Reds – Full-Flavored, Food-Friendly

[Sangiovese] '20 Fattoria Pugliano 'Poggio Vignoso' Chianti – Tuscany, Italy (Organic)	10	30
[Merlot, Zinfandel, Syrah] '20 'Stay in Bed Red' by J. Brix Wines – California (local vintners, Escondido) (Sustainable) *	14	43
[Pinot Noir] '16 Nielson by Byron – Santa Rita Hills, California	13	39
[Petite Sirah] '20 McManis Family Vineyards – Lodi, California (Sustainable)	9	27
[Merlot] '20 Honoro Vera – Jumilla, Spain	8	24
[Malbec] '19 'Padrillos' by Ernesto Catena Vineyards – Mendoza, Argentina		28

Bold Reds with Character & Balance – Rich & Full-Bodied

[Cabernet Sauvignon] '18 Murphy Goode Sonoma County – California	14	42
[Cabernet Sauvignon, Cabernet Franc] '18 Genuine Risk Red Blend – Central Coast, California		40
[Merlot, Cabernet Sauvignon, Cabernet Franc] '14 Chateau Dumas Cenot Bordeaux Supérieur – Bordeaux, France		39
[Merlot blend] '17 Chateau Carbonneau 'Sequoia' Sainte-Foy-Bordeaux – Bordeaux, France (Sustainable)		30
[Grenache, Syrah, Mourvèdre] '17 Perrin 'Les Sinards' Châteauneuf-du-Pape – Rhone Valley, France		67
[Mourvèdre] '10 Domaines Bunan 'Moulin des Costes Cuvée Charriage' Bandol – Provence, France (Organic) *		89
[Syrah] '21 Hocus Pocus – Santa Rita Hills, California		45

Dessert Wines – an Indulgent Conclusion

[Grenache] '16 M. Chapoutier Banyuls – Roussillon, France (500 ml)		40
[Chenin Blanc] '97 Marc Bredif 'Nectar' Vouvray Moelleux – Loire, France (375 ml) *		54
[Riesling] '16 Hexamer Meddersheimer Altenberg Eiswein – Nahe, Germany (375 ml) (Sustainable) *		115