

CHEESES

1 for \$6, 3 for \$16, 5 for \$25
(Some cheeses incur a supplemental charge as noted)

El Trival Aged Manchego

Firm raw sheep's milk

Seascape

Semi-firm cow & goat's milk

Bucheron (2)

Bloomy-rind goat's milk

Pleasant Ridge Reserve (2)

Semi-firm Alpine-style raw cow's milk

Served w/ apricot mostarda & grilled sourdough

Mimolette

Firm nutty cow's milk

Cabot Clothbound Cheddar

Cave-aged cow's milk cheddar

Moses Sleeper (2)

Bloomy-rind soft-ripened cow's milk

Colston Bassett Stilton (2)

Semi-firm nutty cow's milk blue

CHARCUTERIE

1 for \$9, 2 for \$17, 3 for \$24

House-Made Specialties

Chicken Liver Pâté

Petaluma Poultry chicken livers

Pâté de Campagne

Country-style Niman Ranch pork pâté

Served w/ grilled sourdough & bread-and-butter pickles

Artisan-Cured

Naughty Constable

MeatMen - San Diego, CA

Saucisson d'Arles

Olympia Provisions - Portland, OR

Bresaola Air-Dried Beef

Creminelli - Salt Lake City, UT

Toscane Salame

Molinari - San Francisco, CA

Served w/ seasonal pickles

HAM TASTING

All 3 for \$24 (1 oz ea) -or- Priced Individually (1.5 oz)

Tamworth Heritage Prosciutto 9

La Quercia - Norwalk, IA

Speck Alto Adige 8

Principe - Vicenza, Italy

Ibérico de Bellota Paleta (Free-Range Acorn-Fed) 16

Fermín - Salamanca, Spain

Served w/ butter & grilled sourdough

STARTER PLATES

Butternut Squash Fritters 9 (VEG)

Mimolette cheese, cauliflower purée, fried sage

Sautéed Green Beans w/ Toasted Almonds 9 (VEG/PB)

French beans, brown butter, lemon

Roasted Brussels Sprouts w/ Bacon 9 (VEG/PB)

Niman Ranch bacon, saba

'1000 Ridges' King Trumpet Mushrooms 10 (PB)

Grilled Hokto Kinoko farms mushrooms, shiitake broth, herbs

Potato 'Pommes Soufflés' 7 (VEG/PB)

Crisp & fluffy, deep-fried wedge-cut fries w/ aioli

Crispy Game Hen w/ Ginger-Soy & Herbs 14

Sweet soy-vinegar sauce, basils, scallion, sesame oil

Classic Beef Tartare 14

Quail egg, cornichons, crostini

Steamed Clams w/ Spanish Chorizo 16

Roasted red pepper sauce, pickled Fresno chilies, Thai basil

Wood-Fired Meatballs 11

Dry-aged beef, lamb, & pork, pomodoro, parmesan, herbs

WOOD-FIRED FLATBREADS - ALL \$15

Prosciutto, Gorgonzola, & Dried Plum

Caramelized onion, mozzarella, saba

Sausage & Taleggio Cheese

Roasted fennel, mozzarella, roasted pepper-tomato sauce

Grilled Chicken & Artichoke Hearts (VEG/PB)

Goat cheese, red onion, herb pesto, parmesan

'Rustica' w/ Roasted Peppers & Mushrooms (VEG/PB)

Mozzarella, Gorgonzola, roasted pepper-tomato sauce, red onion

'Caprese' w/ Grape Tomato, Mozzarella, & Basil (VEG/PB)

Roasted pepper-tomato sauce, herb pesto

'Bianco' w/ Smoked Prosciutto & Wild Arugula

Mozzarella, parmesan, olive oil

STEAKS, SAUSAGE & A BURGER

Wood-Fired Prime Short Rib Pot Roast 27

Cipollini onions, fingerling potatoes, house horseradish

House-Made Sausages w/ Roasted Apples 18

Brown butter, golden raisins, fingerling potatoes, mustard

Niman Ranch Flat Iron Steak Frites 27

Caramelized onion butter, pommes soufflés

35 Day Dry-Aged Niman Ranch NY Steak 45

'Tuscan-style' w/ rosemary, lemon, & olive oil

The Bellows Burger 16

Grass-fed beef, aged white cheddar, sweet-hot chili relish, frisée, dill spear, pommes soufflés

Add a fried egg 2

SEAFOOD, POULTRY & VEGETABLES

White Cioppino w/ Local Halibut, Shrimp, & Clams 26

English peas, herbs, scallions, white wine-shellfish broth, grilled bread

Wood Oven-Roasted Prawns 27

Anson Mills polenta, Calabrian chili salsa cruda, crispy Brussels leaves

Chicken Marsala 24 (VEG/PB)

Petaluma Poultry, hen-of-the-woods mushrooms, Anson Mills polenta

Cauliflower 'Steak' w/ Saffron Butter Sauce 16 (VEG/PB)

Capers, golden raisins, toasted almonds, pickled Fresno chilies, cauliflower purée, fried parsley



GREENS

Roasted Beet & Belgian Endive Salad 11 (VEG/PB)

Chioggia beets, goat cheese, pistachio nuts, pistachio vinaigrette

Wild Arugula w/ White Beans & Feta 11 (VEG/PB)

Marinated cannellini beans, Persian cucumber, red onion, lemon vinaigrette, herbs

Salade Lyonnaise 11

Frisée, fried egg, Niman Ranch bacon, croutons, Dijon vinaigrette

Chopped Salad 11

Iceberg lettuce, radicchio, Toscano salame, ricotta salata, pepperoncini, red onion, grape tomatoes, oregano vinaigrette

Baby Iceberg Wedge Salad 11

Maytag blue cheese dressing, Niman Ranch bacon, red onion, grape tomato

PICKLES & BREAD

Seasonal Pickles 5 (PB)

Locally-grown vegetables pickled w/ herbs & spices

Grilled Sourdough w/ Roasted Garlic Oil 5 (PB)

Served w/ extra virgin olive oil

(VEG/PB) - Is, or can be prepared, vegetarian or plant-based using meat substitutes.

No separate checks for parties greater than six, please.

The goal of The Bellows’ eclectic wine list is to offer a sense of discovery while exploring new, unique, and interesting value-oriented wines from specialty producers which pair superbly with our cuisine. We strive to select wines of authenticity which convey a distinct sense of place and tradition.

WINES BY-THE-GLASS

Sparkling

[Pinot Noir] NV Bellier ‘Réveries’ Brut Rosé Crémant de Loire — Loire Valley, France	12
<i>Fun, fruit-driven sparkling rosé w/ plump and floral pinot noir characteristics & a lush, lively, & finely-structured mouthfeel</i>	
[Prosecco] NV Primaterra Prosecco — Veneto, Italy	8
<i>Lively & effervescent w/ ample golden fruit & soft melon notes—a refreshing, classic Italian aperitivo</i>	

White

[Viognier] Zaca Mesa — Santa Ynez Valley, California	10
<i>Ripe tropical fruit aromas along w/ honeysuckle & melon within a rich, full body w/ subtle, well-integrated French oak</i>	
[Sauvignon Blanc] '14 Patient Cottat ‘Le Grand Caillou’ — Loire Valley, France	8
<i>Classic notes of grapefruit, cut grass, & boxwood greens surround a wonderfully refreshing body w/ a flinty mineral texture</i>	
[Pinot Grigio] '14 Giocato — Primorska, Slovenia (Northeast Italy)	9
<i>Clean, crisp fruit w/ fresh floral aromas & a zippy mineral edge—excellent, multi-dimensional expression of this grape</i>	
[Chardonnay] '14 Goldschmidt Vineyards ‘Singing Tree’ — Russian River Valley, California	11
<i>Rich & dry w/ a med.-full body w/ ripe tropical, orchard, & citrus fruit notes combined w/ well-integrated oak & a hint of vanilla</i>	

Red

[Pinot Noir] '14 Lompoc Wine Company — Santa Rita Hills, California	13
<i>Fresh and easygoing w/ straightforward flavors of red fruit and herbs along w/ pleasant earthiness within a medium body</i>	
[Dolcetto] '14 Borgogne Dolcetto d’Alba — Piedmont, Italy	12
<i>Wonderfully fresh and lively w/ spring blossom aromas and bright red fruit and blood orange notes within a plush, medium body</i>	
[Petite Sirah] '14 McManis Family Vineyards — Lodi, California	9
<i>Rich red berry fruit along w/ notes of blueberry, vanilla, dark cocoa, & peppery spice—a well-balanced expression</i>	
[Cabernet Sauvignon] '14 Daniel Cohn ‘Bellacosa’ — North Coast, California	13
<i>Dark fruit notes w/ ripe blackberry, black cherry, plum, baking spice, & soft vanilla oak w/ a full, well-rounded, plush body</i>	

SPARKLING WINES

Sparkling – Fun Bubbles for Everyday

[Pinot Noir, Chardonnay] '09 Iron Horse ‘Wedding Cuvée’ — Russian River, California	36
<i>Bright, refreshing, & fruit-forward w/ soft notes of creamy berries & a light biscuit characteristic—luscious & easygoing</i>	
[Pinot Noir] NV Bellier ‘Réveries’ Brut Rosé Crémant de Loire — Loire Valley, France	36
<i>Fun, fruit-driven sparkling rosé w/ plump and floral pinot noir characteristics & a lush, lively, & finely-structured mouthfeel</i>	
[Pinot Meunier, Pinot Noir, Chardonnay] NV Aubry Brut Premier Cru — Champagne, France	59
<i>A boutique grower Champagne—a classic Reims Champagne: bright & crisp w/ sturdy undertones of golden apple and biscuits</i>	
[Chenin Blanc] NV Vincent Raimbault Vouvray Brut — Loire Valley, France	29
<i>Notes of spring blossoms, honeycomb, & quince along w/ soft spice round out this dry, complex, sparkling chenin expression</i>	
[Garganega] '13 Monte Tondo Soave Brut Spumante — Veneto, Italy	28
<i>Unique sparkling version of this classic wine—bright fruit notes w/ lemon & almond along w/ a refined, creamy mouthfeel</i>	
[Ribolla Gialla] NV Vinska Klet Peneca Rebula — Goriška Brda, Slovenia	26
<i>Very fun, seldom seen varietal sparkler w/ white blossoms, green apple, & soft citrus notes—crisp, dry, and vibrant mouthfeel</i>	
[Vermentino] NV Cantina Gallura ‘Ladas’ Spumante Brut — Sardinia, Italy	30
<i>Dry, mineral body w/ dark currant & vine leaf fruit notes—bright & easygoing while being sophisticated & distinctive</i>	
[Prosecco] NV Primaterra Prosecco — Veneto, Italy	24
<i>Lively & effervescent w/ ample golden fruit & soft melon notes—a refreshing, classic Italian aperitivo</i>	
[Moscato] '12 La Spinetta ‘Bricco Quaglia’ Moscato d’Asti — Piedmonte, Italy (375ml)	22
<i>The perfect level of sweetness balanced by bright acidity & lush aromatics of ripe pear, honeysuckle, & juicy cantaloupe</i>	

WHITE, RED, & DESSERT WINES

Riesling – The Greatest Wine

[Riesling] '15 Domäne Wachau Federspiel ‘Terrassen’ — Wachau, Austria	36
<i>Dry & finely-textured w/ excellent structure, nice richness, & bright yellow fruit & spring blossom notes—extraordinary value</i>	
[Riesling] '13 Alzinger Hollerin Smaragd — Wachau, Austria	89
<i>Incredibly finely-structured—full dry body, w/ golden plum, apricot blossom, & a vibrant herb & distinct mineral edge</i>	

Crisp, Aromatic Whites – A Perfect Enhancement to Any Meal

[Pinot Grigio] '14 Giocato — Primorska, Slovenia (Northeast Italy)	27
<i>Clean, crisp fruit w/ fresh floral aromas & a zippy mineral edge—excellent, multi-dimensional expression of this grape</i>	
[Gewürztraminer, Müller Thurgau] '13 Re Manfredi Basilicata Bianca — Basilicata, Italy	35
<i>Spicy floral aroma leads into lush tropical fruit notes followed by a full, smoky finish, all within a crisp, clean body</i>	
[Sauvignon Blanc] '14 Gumphof ‘Praesulis’ — Alto Adige, Italy	45
<i>Full aroma of boxwood leaf, passion fruit, green nectarine, & a variety of exotic citrus w/ robust structure & clear minerality</i>	
[Sauvignon Blanc] '14 Patient Cottat ‘Le Grand Caillou’ — Loire Valley, France	24
<i>Classic notes of grapefruit, cut grass, & boxwood greens surround a wonderfully refreshing body w/ a flinty mineral texture</i>	
[Chenin Blanc] '14 Domaine Huet ‘Le Haut-Lieu’ Vouvray Sec — Loire Valley, France	55
<i>Stunning single vineyard dry wine from the greatest producer in Vouvray & perhaps some of the best chenin blanc in the world</i>	
[Muskateller] '13 Müller-Catoir Haardt Muskateller Kabinett Trocken — Pfalz, Germany	67
<i>Opulent, perfumed nose of passionfruit, tropical blossoms, & herbs—completely dry body stands in wonderful, vivid contrast</i>	

Rustic & Unusual Whites – Off the Beaten Path

[Grecanico] '11 Azienda Agricola COS ‘Pithos’ Bianco — Sicily, Italy	58
<i>Aged in buried clay amphorae—softly herbal fruit profile w/ lemon zest, sea spray, limestone, & superbly subtle oxidation</i>	
[Trebbianco-Malvasia blend] '11 Monastero Suore Cistercensi Coenobium ‘Rustcum’ — Lazio, Italy	51
<i>A fascinating ‘orange’ wine w/ tart fruit notes, light tannins, & a bit of beautiful funk—perfect for barrel-aged sour beer fans</i>	
[Chardonnay] '10 Michel Cahier Arbois Blanc ‘La Fauquette’ — Jura, France	55
<i>Incredibly bright & lively on the palate w/ distinct mouth-watering Sherry-like notes over an edge of saline fruit & minerality</i>	
[Sauvignon Blanc] '11 Scholium Project ‘The Prince in His Caves’ — California	75
<i>Stunningly complex & compelling wine presents glorious dry peach juice & tropical fruit notes w/ incredibly structured body</i>	

Centerpiece Whites – Elegant & Purposeful

[Chardonnay] '12 Louis Michel Chablis Premier Cru Montée de Tonnerre — Burgundy, France	70
<i>Rich & mouth-filling, yet also balanced & bright, w/ peach, melon, apple, & lemon notes before a mineral-laden finish</i>	
[Chardonnay] '14 Jax Vineyards ‘Y3’ — Napa Valley, California	35
<i>Full-bodied chard w/ a plush, satiny mouthfeel, golden apple & pear notes, white blossoms, soft spice, & balanced oak</i>	
[Chardonnay] '14 Goldschmidt Vineyards ‘Singing Tree’ — Russian River Valley, California	33
<i>Rich & dry w/ a med.-full body w/ ripe tropical, orchard, & citrus fruit notes combined w/ well-integrated oak & a hint of vanilla</i>	
[Viognier] Zaca Mesa — Santa Ynez Valley, California	30
<i>Ripe tropical fruit aromas along w/ honeysuckle & melon within a rich, full body w/ subtle, well-integrated French oak</i>	
[Viognier] '13 Domaine Xavier Gerard ‘Marmouzin’ Condrieu — Rhone Valley, France	99
<i>Generous floral aromatics w/ tropical fruit notes, & granite minerality—rich, full-bodied, & dry w/ impeccable structure</i>	
[Viura] '03 R. Lopez de Heredia ‘Viña Gravonia’ Crianza — Rioja, Spain	48
<i>Honeycomb, quince paste, & candied lemon peel along w/ a creamy mouthfeel w/ remarkable vibrancy & a light nuttiness</i>	

Dessert Wines – An Indulgent Conclusion

[Garganega] '10 La Cappuccina Recioto di Soave ‘Arzimo’ — Veneto, Italy (500ml)	13 gls	44
<i>Rare dessert Soave made from partially dried late-harvest grapes—bright candied fruit w/ subtle spice & honey</i>		
[Muscat] '11 Ben Rye Passito di Pantelleria — Pantelleria, Italy (375ml)		42
<i>Known as ‘zibibbo’ on this tiny island, grapes are sun-dried to produce a luscious nectar w/ dried apricot & candied orange notes</i>		
[Scheurebe] '07 Weegmüller Haardt Mandelring Auslese — Pfalz, Germany (375ml)		43
<i>Perfect balance between sweetness & acidity lends a light body w/ pink grapefruit zest, nectarine preserves, & passion fruit</i>		

Easygoing Reds – Pairs Easily with Many Foods

[Pinot Noir] '14 Lompoc Wine Company — Santa Rita Hills, California	39
<i>Fresh, easygoing, & direct w/ flavors of red fruit & herbs along w/ pleasant earthiness within a medium body—solid pinot</i>	
[Pinot Noir] '12 Chanin Wine Co. ‘Bien Nacido Vineyard’ — Santa Maria Valley, California	89
<i>Limited bottling from a classic pinot vineyard—bright garnet w/ gorgeous floral aromatics combine w/ ethereal red fruit notes</i>	
[Petite Sirah] '14 McManis Family Vineyards — Lodi, California	27
<i>Rich red berry fruit along w/ notes of blueberry, vanilla, dark cocoa, & peppery spice—a well-balanced expression</i>	
[Barbera] '13 Ricci ‘Barbarossa’ Barbera — Piedmont, Italy	36
<i>Ripe cherry fruit notes contrast w/ deep earthy characteristics within a plush, rounded body balanced w/ soft, structured tannins</i>	
[Dolcetto] '14 Borgogne Dolcetto d’Alba — Piedmont, Italy	36
<i>Wonderfully fresh and lively w/ spring blossom aromas and bright red fruit and blood orange notes within a plush, medium body</i>	

Earthy & Spicy Reds – Unique Depth of Flavor

[Nero d’Avola, Frappato] '12 Azienda Agricola COS ‘Pithos’ Rosso — Sicily, Italy	58
<i>Sophisticated, rustic wine aged in clay amphorae—med.-bodied w/ notes of iron, leather, limestone, & earthy red berry fruit</i>	
[Sangiovese blend] '14 Fattoria Pugliano ‘Poggio Vignoso’ Chianti — Tuscany, Italy	29
<i>Dried cherry & cranberry fruit w/ floral notes & hints of tobacco & leather—firm & balanced w/ good concentration</i>	
[Nerello Mascalese, Nerello Cappuccio] '13 Le Vigne di Eli Etna Rosso — Sicily, Italy	40
<i>Bright red fruit notes w/ an earthy mineral edge, dried flowers, & soft herbs—medium body w/ balanced tannins & acidity</i>	
[Cabernet Franc] '12 Thierry Germain ‘Cep by Cep’ Saumur Champigny — Loire Valley, France	30
<i>Pure dark fruit w/ boysenberry & cherry—hints of cocoa, minerals, tobacco, & lively tannins balance this elegant wine</i>	
[Grenache, Syrah, Mourvèdre] '11 Perrin ‘Les Sinards’ Châteauneuf-du-Pape — Rhone Valley, France	67
<i>Dark, dried cherry & berry compote w/ star anise, black pepper, & a richness w/ notes of leather, haystack, & garrigue</i>	

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

[Cabernet Sauvignon] '14 Daniel Cohn ‘Bellacosa’ — North Coast, California	39
<i>Dark fruit notes w/ ripe blackberry, black cherry, plum, baking spice, & soft vanilla oak w/ a full, well-rounded, plush body</i>	
[Cabernet Sauvignon] '13 Cultivar — Napa Valley, California	46
<i>Bursting, ripe fruit displays the full range of dark berry notes along w/ black currant, plum, & roses robed in a rich, full body</i>	
[Cab Sauv, Merlot, Cab Franc] '14 Genuine Risk Red Bordeaux Blend — Santa Ynez Valley, California	40
<i>A classic blend w/ elegant aromas of blue fruit, black pepper, earth, herbs, and oak supported by a structured, vibrant mouthfeel</i>	
[Sangiovese, Merlot] '09 Casanova di Sesta ‘Issa’ Toscano — Tuscany, Italy	49
<i>‘Super Tuscan’—full-bodied w/ lush dark fruit notes of dried cherry, plump raisin, & strawberry compote w/ well-integrated oak</i>	
[Sagrantino] '07 Paolo Bea ‘Vigneto Pagliaro’ Montefalco Sagrantino — Umbria, Italy	149
<i>An outstanding vintage from one of Italy’s greatest producers—deep, roasted red fruit notes w/ great extraction and intensity</i>	
[Syrah] '11 Domaine Mucyn Crozes-Hermitage — Rhone Valley, France	40
<i>Ripe berry fruits w/ raspberry & cherry along w/ mocha & black pepper—very luscious & elegant w/ a nicely structured body</i>	
[Mourvèdre blend] '09 Chateau Pradeaux Bandol Rouge — Provence, France	72
<i>Dark fruit, earth, leather, and tobacco notes reminiscent of a fall day on the farm—a complex, powerful & sophisticated wine</i>	
[Tempranillo-Garnacha blend] '06 R. Lopez de Heredia ‘Viña Cubillo’ Crianza — Rioja, Spain	48
<i>Tobacco, wild caneberry, blueberry compote, & allspice combine w/ a rich earthiness & a nimble, multi-dimensional body</i>	

LUNCH SPECIALS

SERVED FROM 11:00 - 3:00 THURSDAY - SATURDAY

THE BELLOWS PANINI SANDWICHES

Served on a ciabatta roll pressed in our panini grill

Includes wild arugula w/ grape tomato and red onion in vinaigrette

-or- substitute 'pommes souffles' w/ smoked paprika aioli for salad - 2

'The Classic' 12

Mortadella, aged provolone, shredded lettuce, red onion, oregano vinaigrette

Ham & Cheese 12

Rosemary ham, Gruyere cheese, apricot mostarda

Short Rib 16

Pulled braised short rib, Taleggio cheese, caramelized onions, pickled Fresno chilies

Grilled Vegetable 11

Zucchini, eggplant, sweet peppers, red onion, aged provolone, herb pesto

Meatball 13

Beef, pork, & lamb meatballs w/ pomodoro, provolone, mozzarella, pepperoncini

The Bellows 'Muffuletta' 15

Mortadella, salame, rosemary ham, aged provolone, Gruyere, olive salad



SALADS

Wild Arugula Salad 11

Marinated white beans, feta cheese, Persian cucumber, red onion, lemon vinaigrette, herbs

Chopped Salad 11

Iceberg lettuce, radicchio, Toscano salame, ricotta salata, pepperoncini, red onion, grape tomatoes, oregano vinaigrette

Baby Iceberg Wedge Salad 11

Maytag blue cheese dressing, Niman Ranch bacon, red onion, grape tomato

Salade Lyonnaise 11

Frisée, fried egg, Niman Ranch bacon, croutons, Dijon vinaigrette, herbs

ADD-ON TO ANY SALAD:

Six Ounces Grilled Chicken 6

Two Giant Wood-Roasted Prawns 7

Four Ounces Grilled Flat Iron Steak 8



APERITIVO HOUR

TUESDAY & WEDNESDAY 4:00 - 6:00

THURSDAY & FRIDAY 3:00 - 6:00

\$5 APERITIF COCKTAILS

\$1 OFF DRAUGHT BEERS

\$5 PROSECCO BY-THE-GLASS

\$2 OFF SELECT WINES BY-THE-GLASS

Patent Cottat Sauvignon Blanc • McManis Petite Sirah

\$6 BOURBON WHISKEY SOURS

\$6 MOSCOW MULES



ALL WOOD-FIRED FLATBREADS \$10

BELLOWS SPECIALTIES RE-INTERPRETED

NIMAN RANCH PORK

Breakfast Sandwich 14

Rosemary ham, fried cage-free egg, Gruyere cheese, sweet-hot chili relish, & smoked paprika aioli on a focaccia bun, w/ Yukon gold pommes soufflés

Bacon, Ham, & Egg Breakfast Flatbread 15

Niman Ranch bacon, prosciutto, cage-free egg, mozzarella & Gruyere, caramelized onions, scallion, smoked paprika aioli

The All-American 18

House-made sausage, roasted fingerling potatoes w/ bacon, fried cage-free eggs, w/ a biscuit & honey butter

SALMON

Smoked Salmon Scramble 17

Cage-free eggs, flaked hot-smoked salmon, Laura Chenel goat cheese, scallion, herbs, w/ a biscuit & honey butter

Smoked Salmon Flatbread 17

Flaked hot-smoked salmon, crème fraîche, grape tomato, red onion, capers, fines herbes

Seared Scottish Salmon Hash 18

Roasted golden beets, seared salmon fillet, wood-fired leeks, fried cage-free eggs, herbs, w/a biscuit & honey butter

PRIME BEEF SHORT RIB

Short Rib Scramble 16

Cage-free eggs, pulled short rib, Taleggio cheese, roasted red & yellow peppers, red onion, herbs, w/ a biscuit & honey butter

Short Rib Poutine 17

Yukon gold pommes soufflés, pulled short rib, whiskey cheddar, short rib gravy, cage-free egg, scallion

Short Rib Hash 16

Fingerling potatoes, pulled short rib, caramelized onions, Fresno chilies, fried cage-free eggs, herbs, w/ a biscuit & honey butter

FREE-RANGE CHICKEN

Chicken & Veggie Scramble 14

Diced grilled chicken thighs, roasted peppers, red onion, grilled eggplant & zucchini, scallion, goat cheese, herb pesto, w/ a biscuit & honey butter
(can be made VEG w/o chicken -or- P-B w/ Soy Curls)

Fried Chicken Strip Sandwich 14

Panko-breaded free-range chicken breast strips, fried cage-free egg, wild arugula, & roasted red pepper-caper aioli on a focaccia bun, w/ Yukon gold pommes soufflés



THE BELLOWS BRUNCH

BRUNCH COCKTAILS

Freshly-Squeezed Mimosa 6

Prosecco, house-pressed orange juice, orange twist.

Bloody Mary 8

Rain vodka, house Bloody Mary mix, celery bitters.
Served on cracked ice w/ traditional garnishes.

Kir Royale 8

Briottet Crème de Cassis de Dijon, Prosecco.

Blackberry Smash 8

Evan Williams bourbon, blackberries, lime, mint, Angostura, simple syrup, Cock 'n' Bull ginger beer. Served on cracked ice.

The Bellows Shandy 8

Evan Williams bourbon, witbier, lemon, maple syrup, orange twist. Shaken. Served on cracked ice.

Chateau Cocktail 10

Plymouth Gin, Chateau aloe liqueur, Cocchi Americano, chamomile bitters, cucumber. Stirred. Served up.

APERITIF COCKTAILS

Cocchi Americano 7

Cocchi Americano aromatized wine, club soda, orange twist.

Zucca Mezzo Piano 7

Zucca, Cocchi Vermouth di Torino, club soda, lemon twist.

Aperol -or- Campari Spritz 7

Aperol -or- Campari, Prosecco, club soda, orange twist.

Bianco Vermouth & Soda 7

Dolin Bianco Vermouth de Chambéry, club soda, lemon twist.



Sparkling Wines by-the-Bottle — Perfect Companion for Brunch

[Xarel-Lo, Macabeo, Chardonnay] '10 Mont Marçal Cava Brut Reserva — Cataluña, Spain	25
<i>Vintage Cava w/ a crisp, yet rich mouthfeel, oro blanco grapefruit and meyer lemon, finishing w/ light toasted and mineral notes</i>	
[Pinot Noir] NV Bellier 'Rêveries' Brut Rosé Crémant de Loire — Loire Valley, France	28
<i>Fun, fruit-driven sparkler w/ plump pinot noir characteristics and a lush, lively, and finely-structured mouthfeel</i>	
[Ribolla Gialla] NV Vinska Klet Peneca Rebula — Goriška Brda, Slovenia	26
<i>Very fun, seldom seen varietal sparkler w/ white blossoms, green apple, and soft citrus notes—crisp, dry, and vibrant mouthfeel</i>	
[Garganega] '13 Monte Tondo Soave Brut Spumante — Veneto, Italy	28
<i>Unique sparkling version of this classic wine—bright fruit notes w/ lemon and almond along w/ a refined, creamy mouthfeel</i>	
[Chenin Blanc] NV Vincent Rimbault Vouvray Brut — Loire Valley, France	29
<i>Notes of spring blossoms, honeycomb, and quince along w/ soft spice round out this dry, complex, sparkling chenin expression</i>	
[Vermentino] NV Cantina Gallura 'Ladas' Spumante Brut — Sardinia, Italy	30
<i>Dry, mineral body w/ dark currant and vine leaf fruit notes—bright and easygoing while being sophisticated and distinctive</i>	
[Pinot Noir, Chardonnay] '09 Iron Horse 'Wedding Cuvée' — Russian River, California	36
<i>Bright, refreshing, and fruit-forward w/ soft notes of creamy berries and a light biscuit characteristic—luscious and easygoing</i>	
[Pinot Meunier, Pinot Noir, Chardonnay] NV Aubry Brut Premier Cru — Champagne, France	59
<i>A boutique grower Champagne—a classic Reims Champagne: bright and crisp w/ sturdy undertones of golden apple and biscuits</i>	
[Moscato] '12 La Spinetta 'Bricco Quaglia' Moscato d'Asti — Piedmonte, Italy (375ml)	22
<i>The perfect level of sweetness balanced by bright acidity and lush aromatics of ripe pear, honeysuckle, and juicy cantaloupe</i>	