



## CHEESE & CHARCUTERIE

**Selection of Cheeses** – 1 for \$8, 3 for \$21, 6 for \$36

Cabot Clothbound Cheddar – Colston Bassett Stilton – Four Fat Fowl St. Stephen – Chimay Première Trappiste – Mimolette – Bucheron

**Salami Board** Olli Wild Boar, Olympia Provisions Finocchiona, Molinari Toscano 18

**Chicken Liver Pâté** house bread & butter pickles 9

**Ham Tasting** Speck Alto Adige, Lady Edison Country Ham, Ibérico de Bellota Paleta 26

## GREENS

**Chopped Salad** iceberg, radicchio, salame, ricotta salata, peperoncini, red onion, grape tomatoes, oregano vinaigrette 12

**Roasted Beets & Wild Arugula** Chioggia beets, goat cheese, pistachio nuts, chives, orange vinaigrette 12 (VEG/PB)

**Baby Iceberg Wedge** Point Reyes blue cheese, Niman Ranch bacon, red onion, grape tomatoes 12

**Salade Lyonnaise** Frisée, fried egg, Niman Ranch bacon lardons, Dijon vinaigrette 12

## STARTER PLATES

**Wood-Fired Meatballs** dry-aged beef, lamb, & pork, pomodoro, parmesan, herbs 13

**Fried Chicken ‘Oysters’** ‘Szechuan Sauce,’ cilantro, scallion, sesame seeds 13

**Steamed Clams w/ Spanish Chorizo** roasted red pepper sauce, pickled chilies, Thai basil 18

**Grilled Broccolini w/ Fried Egg** Mimolette cheese, garlic confit 11 (VEG)

**Pan-Roasted Brussels Sprouts w/ Bacon** Niman Ranch bacon, saba 11

**Wood-Fired Mushroom Bruschetta** wood oven-roasted mushrooms, garlic confit, herb pesto 13 (PB)

**Potato ‘Pommes Soufflés’** crisp & fluffy deep-fried wedge-cut fries, aioli 7 (VEG)

**Seasonal Pickles** locally-grown vegetables pickled w/ herbs & spices 6 (PB)

## WOOD-FIRED FLATBREADS

**Prosciutto, Gorgonzola, & Dried Plum** caramelized onion, mozzarella, saba 17

**Meatball & Mozzarella** pomodoro, peperoncini, wood-fired meatballs, parmesan 18

**Grilled Chicken & Artichoke Hearts** goat cheese, red onion, herb pesto, parmesan 18

**‘Rustica’** roasted peppers & mushrooms, mozzarella, Gorgonzola, roasted pepper-tomato sauce, red onion 17 (VEG)

**‘Caprese’** grape tomato, mozzarella, basil, roasted pepper-tomato sauce, herb pesto 15 (VEG/PB)

**‘Bianco’** smoked prosciutto, wild arugula, mozzarella, parmesan, olive oil 15

## SEAFOOD, POULTRY, & VEGETABLES

**White Cioppino** halibut, prawn, clams, English peas, herbs, scallions, white wine-shellfish broth, grilled bread 26

**Wood Oven-Roasted Prawns** Anson Mills polenta, Calabrian chili salsa cruda, crispy Brussels leaves 28

**Duck Leg Confit Cassoulet** French white beans, house-made sausage, aromatic vegetables, brown butter croutons 25

**Cauliflower ‘Steak’** saffron butter sauce, capers, golden raisins, almonds, pickled Fresno chilies, cauliflower purée 18 (VEG/PB)

## STEAKS, SAUSAGE, CHOPS, & BURGERS

**House-Made Sausages w/ Roasted Apples** brown butter, golden raisins, fingerling potatoes, mustard 20

**Niman Ranch Country-Style Pork Chop** fennel pollen, roasted peppers, Anson Mills polenta, grilled broccolini, saba 28

**Wood-Fired Short Rib Pot Roast** cipollini onions, fingerling potatoes, house horseradish 29

**Niman Ranch Flat Iron Steak Frites** caramelized onion butter, pommes soufflés 27

**35 Day Dry-Aged Niman Ranch NY Steak** ‘Tuscan-style’ w/ rosemary, lemon, & extra virgin olive oil 45

**The Bellows Burger** grass-fed beef, white cheddar, sweet-hot chili relish, frisée, dill spear, pommes soufflés 17

**Meatless Burger** Impossible Burger patty, wood oven-roasted mushrooms, wild arugula, pommes soufflés 18 (PB)

# WINE

\* Chef Special Selection

## Sparkling – Fun Bubbles for Everyday

Glass, Bottle

[Glera] NV Primaterra Prosecco – Veneto, Italy	8	24
[Pinot Meunier, Pinot Noir] NV Duc de Romet 'Prestige Brut' – Champagne, France		59
[Chenin Blanc] NV Vincent Raimbault Vouvray Brut – Loire Valley, France		29
[Garganega] '16 Monte Tondo Garganega Frizzante – Veneto, Italy		26

## Riesling – The Greatest Wine

[Riesling] '15 Alzinger Loibenberg Smaragd – Wachau, Austria (dry) *		89
[Riesling] '16 Kruger-Rumpf Münsterer Rheinberg Riesling Kabinett – Nahe, Germany (lightly sweet) (Sustainable)		35
[Riesling] '14 Hexamer 'Porphy' – Nahe, Germany (off-dry) (Sustainable)		34
[Riesling] '15 Spreitzer Riesling '101' – Rheingau, Germany (lightly sweet) (Sustainable)	10	30
[Riesling] '15 Spreitzer Winkler Jesuitengarten Alte Reben Feinherb – Rheingau, Germany (off-dry) *		49

## Crisp, Aromatic Whites – the Perfect Accompaniment

[Pinot Grigio] '15 Giocato – Primorska, Slovenia	9	27
[Gewürztraminer, Müller Thurgau] '13 Re Manfredi Basilicata Bianca – Basilicata, Italy		35
[Friulano] '15 Guerra Albano – Friuli, Italy		38
[Sauvignon Blanc] '16 Patient Cottat 'Le Grand Caillou' – Loire Valley, France	8	24
[Sauvignon Blanc] '14 Sebastien Riffault 'Quarterons' Sancerre – Loire Valley, France (Organic) *		48
[Gros Manseng, Camaralet] '14 Dom. Cauhapé 'Chant des Vignes' Jurançon Sec – Southwest France		30
[Muskateller] '13 Müller-Catoir Haardt Muskateller Kabinett Trocken – Pfalz, Germany (Organic) *		67

## Rustic & Unusual Whites – Off the Beaten Path

[Greco] '14 Tenuta dei Fossi 'Sikelè' – Sicily, Italy (skin contact) (Organic) *		30
[Chardonnay] '10 Michel Gahier Arbois Blanc 'La Fauquette' – Jura, France (dry Sherry-like) (Organic)		55

## Centerpiece Whites – Purposeful & Elegant

[Chardonnay] '15 Jax Vineyards 'Y3' – Napa Valley, California	12	36
[Chardonnay] '14 Sandhi – Santa Barbara County, California		44
[Viognier] '13 Domaine Xavier Gerard 'Marmouzin' Condrieu – Rhone, France *		79
[Verdicchio] '16 Marchetti 'Tenuta di Cavaliere' – Marche, Italy		34

## Easygoing Reds – Full-Flavored, Food-Friendly

[Monastrell] '13 Bodegas Castaño Old Vine Monastrell – Yecla, Spain	9	27
[Pinot Noir] '14 Mohua – Central Otago, New Zealand (Sustainable)	13	39
[Pinot Noir] '15 Chanin Wine Co. – Santa Barbara, California (Sustainable)		60
[Petite Sirah] '16 McManis Family Vineyards – Lodi, California (Sustainable)	9	27
[Gamay] '16 Dom. Jean-Paul Dubost Beaujolais-Villages – Burgundy, France (Biodynamic)		32
[Frappato] '15 Valle dell'Acate 'Il Frappato' Vittoria – Sicily, Italy		36
[Montepulciano] '15 Marchetti 'Castro di San Silvestro' Rosso Conero – Marche, Italy		29

## Earthy & Spicy Reds – Unique Depth of Flavor

[Malbec] '13 Ransom Wine Co. – Rogue Valley, Oregon (Sustainable)		38
[Nero d'Avola, Frappato] '15 Azienda Agricola COS 'Pithos' Rosso – Sicily, Italy (Biodynamic) *		70
[Sangiovese] '16 Fattoria Pugliano 'Poggio Vignoso' Chianti – Tuscany, Italy (Organic)	10	30
[Montepulciano] '13 La Quercia Montepulciano de Abruzzo Riserva – Abruzzo, Italy		39
[Nerello Mascalese] '13 Graci Etna Rosso – Sicily, Italy (Organic)		45
[Grenache, Syrah] '14 Dom. La Garrigue 'La Cantarelle' Vacqueyras – Rhone Valley, France (Sustainable) *		40
[Grenache, Syrah, Mourvèdre] '14 Perrin 'Les Sinards' Châteauneuf-du-Pape – Rhone Valley, France		67

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

[Cabernet Sauvignon] '14 Daniel Cohn 'Bellacosa' – North Coast, California	13	39
[Cabernet Sauvignon] '16 Hunt & Harvest – Napa Valley, California		46
[Cabernet Franc, Syrah] '16 Genuine Risk Red Blend – Central Coast, California		40
[Zinfandel blend] '15 Dry Creek Vineyard Old Vine Zinfandel – Sonoma County, California (Sustainable)		49
[Cabernet Franc blend] '15 Cantina Altarocca 'Librato' Rosso Orvietano – Umbria, Italy (Organic)		35
[Sagrantino] '07 Paolo Bea 'Vigneto Pagliaro' Montefalco Sagrantino – Umbria, Italy (Organic) *		125
[Merlot blend] '14 Chateau Carbonneau 'Sequoia' Sainte-Foy-Bordeaux – Bordeaux, France (Sustainable)		30
[Syrah] '11 Dom. Mucyn Crozes-Hermitage – Rhone Valley, France (Sustainable)		40
[Mourvèdre blend] '12 Dom. Bunan 'Moulin de Costes' Bandol Rouge – Provence, France (Organic) *		48
[Tempranillo-Garnacha] '08 R. Lopez de Heredia 'Viña Cubillo' Crianza – Rioja, Spain (Sustainable)		48

## Dessert Wines – an Indulgent Conclusion

[Petit Manseng] '14 Dom. Cauhapé 'Symphonie de Novembre' Jurançon – Southwest France (375ml) *		38
[Muscat] '11 Ben Ryé Passito di Pantelleria – Pantelleria, Italy (375ml)		42
[Pedro Ximénez] Alvear 'Solera 1927' PX Sherry – Montilla, Spain (375ml)	8	45

# 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, Gruyere 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*

Pastrami 15

*Brisket pastrami, Gruyere, house sauerkraut,  
Russian dressing, marble rye*

## SALADS

Roasted Beets & Wild Arugula 12

*Chioggia beets, goat cheese, orange vinaigrette,  
pistachio nuts, chives*

Chopped Salad 12

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

Baby Iceberg Wedge Salad 12

*Pt. Reyes blue cheese dressing, Niman Ranch  
bacon, red onion, grape tomato*

Salade Lyonnaise 12

*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

*Patient Cottat Sauvignon Blanc • McManis Petite Sirah*

\$6 BOURBON WHISKEY SOURS

\$6 EVAN WILLIAMS OLD FASHIONED

\$6 MOSCOW MULES



\$5 OFF ALL WOOD-FIRED FLATBREADS

## 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 Curlys)

#### 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  
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### 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

<b>[Xarel-Lo, Macabeo, Chardonnay]</b> '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>	
<b>[Pinot Noir]</b> 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>	
<b>[Ribolla Gialla]</b> 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>	
<b>[Garganega]</b> '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>	
<b>[Chenin Blanc]</b> NV Vincent Raimbault 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>	
<b>[Vermentino]</b> 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>	
<b>[Pinot Noir, Chardonnay]</b> '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>	
<b>[Pinot Meunier, Pinot Noir, Chardonnay]</b> 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>	
<b>[Moscato]</b> '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>	