



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 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
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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

[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>	