



CHEESE & CHARCUTERIE

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

Berkswell — Bucheron — Cabot Clothbound Cheddar — Cascadia Creamery Sawtooth — Colston Bassett Stilton — Four Fat Fowl St. Stephen

Salami Board Lady Edison Soppressata, Olli Finocchiona, Molinari Toscano, seasonal pickles 18

Chicken Liver Pâté house bread & butter pickles 9

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

GREENS

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

Roasted Beets & Wild Arugula Chioggia beets, goat cheese, pistachio nuts, chives, orange vinaigrette 13 (VEG/PB)

Baby Iceberg Wedge Point Reyes blue cheese, Niman Ranch bacon, red onion, grape tomatoes 13

Salade Lyonnaise frisée, fried egg, Niman Ranch bacon lardons, croutons, Dijon vinaigrette 13

STARTERS

Wood-Fired Meatballs dry-aged beef, Sonoma lamb, Niman Ranch pork, pomodoro, parmesan, herbs 14

Fried Chicken crispy chicken ‘oysters,’ ‘Szechuan Sauce,’ cilantro, scallion 13

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

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

French Onion Soup crostino, Gruyere cheese gratinée 14

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

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

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

PASTA

Rigatoni Bolognese dry-aged beef, Niman Ranch pork, aromatic vegetables, tomato, cream, parmesan 20

Linguine alle Vongole Venus clams, white wine, garlic, butter, EVO, chili, parsley 22

Bucatini all’Amatriciana Niman Ranch guanciale, tomato, chili, Pecorino Romano 18

SEAFOOD, POULTRY, & VEGETABLES

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

Chicken Parmesan marinated Petaluma chicken breast, pomodoro, mozzarella, provolone, & parmesan cheeses, herbs 22

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

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, garlic confit, wild arugula, pommes soufflés 18 (PB)

WINE

* Chef Special Selection

Sparkling & Rosé – Fun and Refreshing for Everyday

Glass, Bottle

[Glera] NV Primaterra Prosecco – Veneto, Italy	8	24
[Moscato] '17 Lovo Colli Euganei Fior d'Arancio – Veneto, Italy		33
[Pinot Meunier, Pinot Noir] NV Duc de Romet 'Prestige Brut' – Champagne, France		59
[Pinot Auxerrois, Muscat] NV Geschickt 'Obi Wine Keno Bulle' Pét Nat – Alsace, France (dry) (Biodynamic) *		42
[Tempranillo, Syrah Rosé] '17 Honoro Vera – Jumilla, Spain (still)	8	24
[Pinot Noir Rosé] '16 Hexamer Spätburgunder Weissherbst – Nahe, Germany (still) (Sustainable) *		35

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] '16 Spreitzer Riesling '101' – Rheingau, Germany (lightly sweet) (Sustainable)	10	30
[Riesling] '15 Spreitzer Winkeler Jesuitengarten Alte Reben Feinherb – Rheingau, Germany (off-dry) (Sustainable) *		49

Crisp, Aromatic Whites – the Perfect Accompaniment

[Pinot Grigio] '15 Giocato – Primorska, Slovenia		27
[Gewürztraminer, Müller Thurgau] '13 Re Manfredi Basilicata Bianca – Basilicata, Italy		35
[Insolia] '17 Martorana – Sicily, Italy		32
[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
[Chenin Blanc] '15 Florent Cosme 'Utopie' Vouvray Demi-Sec – Loire Valley, France (Biodynamic)		46
[Gros Manseng, Camaralet] '14 Dom. Cauhapé 'Chant des Vignes' Jurançon Sec – Southwest France		30

Rustic & Unusual Whites – Off the Beaten Path

[Greco] '14 Cantina Marilina 'Sikelè' Bianco – Sicily, Italy (skin contact) (Organic) *	12	36
[Chardonnay] '10 Michel Cahier 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

[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
[Nero d'Avola] '17 Martorana – Sicily, Italy	11	33
[Sangiovese] '16 Fattoria Pugliano 'Poggio Vignoso' Chianti – Tuscany, Italy (Organic)		30
[Montepulciano] '13 La Quercia Montepulciano de Abruzzo Riserva – Abruzzo, Italy		39
[Nerello Mascalese] '13 Graci Etna Rosso – Sicily, Italy (Organic)		45
[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 Altaroeca '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
[Riesling] '16 Hexamer Meddersheimer Rheingrafenberg Eiswein – Nahe, Germany (375ml) (Sustainable) *		115



BRUNCH

EGGS

- Benedict** poached eggs, ham, English muffin, hollandaise, home-fried potatoes 15
Smoked Salmon Benedict poached eggs, smoked salmon, English muffin, home-fried potatoes 18
Short Rib Scramble pulled short rib, Gruyere, roasted peppers, red onion, herbs 17
Smoked Salmon Scramble smoked salmon, goat cheese, scallion, herbs 18
Veggie Scramble roasted peppers, red onion, grilled eggplant & zucchini, scallion, goat cheese, herb pesto 15 (VEG)

CLASSICS

- French Toast** brioche, vanilla, cinnamon, powdered sugar 15 (VEG)
The All-American house-made sausage patty, Niman Ranch Bacon, two fried eggs, home-fried potatoes 19
Pastrami Hash brisket pastrami, home-fried potatoes, caramelized onions, pickled Fresno chilies, fried eggs 17
Short Rib Poutine pommes soufflés, pulled short rib, white cheddar, short rib gravy, fried egg, scallion 17
Breakfast Sandwich shaved ham, fried egg, Gruyere, sweet-hot chili relish, aioli, focaccia bun, pommes soufflés 15
Croque Madame brioche toast, shaved ham, Gruyere béchamel sauce, fried egg, home-fried potatoes 16
Bacon, Ham, & Egg Breakfast Flatbread Niman Ranch bacon, prosciutto, eggs, mozzarella, Gruyere, aioli, scallion 17
Steak & Eggs Niman Ranch Flat Iron steak, fried eggs, home-fried potatoes 27

GREENS – Add to any salad: 6 oz Grilled Chicken 6 / Two Giant Prawns 8 / 4 oz Grilled Flat Iron Steak 8

- Chopped Salad** iceberg, radicchio, salame, ricotta salata, peperoncini, red onion, grape tomatoes, oregano vinaigrette 13
Roasted Beets & Wild Arugula Chioggia beets, goat cheese, pistachio nuts, chives, orange vinaigrette 13 (VEG/PB)
Baby Iceberg Wedge Point Reyes blue cheese, Niman Ranch bacon, red onion, grape tomatoes 13
Salade Lyonnaise Frisée, fried egg, Niman Ranch bacon lardons, Dijon vinaigrette 13

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, basils, roasted pepper-tomato sauce, herb pesto 15 (VEG/PB)
‘Bianco’ smoked prosciutto, wild arugula, mozzarella, parmesan, olive oil 15

PANINI & BURGERS

- Pastrami on Rye** brisket pastrami, Gruyere, house sauerkraut, Russian dressing, marble rye 15
‘The Classic’ mortadella, aged provolone, shredded lettuce, red onion, oregano vinaigrette 14
Ham & Cheese shaved ham, Gruyere cheese, apricot mostarda 14
Short Rib pulled short rib, Gruyere cheese, caramelized onions, pickled Fresno chilies 16
The Bellows ‘Muffuletta’ mortadella, salame, shaved ham, aged, provolone, Gruyere, olive salad 15
Meatball Panino beef, pork, & lamb meatballs w/ pomodoro, provolone, mozzarella, peperoncini 15
Grilled Vegetable zucchini, eggplant, sweet peppers, red onion, aged provolone, herb pesto 13
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, garlic confit, wild arugula, pommes soufflés 18 (PB)

À LA CARTE

- Two Fried Eggs** 5 (VEG) **Biscuits & Honey Butter** 5 (VEG) **Niman Ranch Bacon** 6
Home-Fried Potatoes 5 (VEG/PB) **House-Made Sausage Patty** 6 **Gruyere Béchamel Fries** 9 (VEG)

(VEG/PB) - Is, or can be made, vegetarian/plant-based. No separate checks for parties greater than 6, please. 8/22/2018

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

Patent Cottat Sauvignon Blanc • McManis Petite Sirah

\$6 BOURBON WHISKEY SOURS

\$6 EVAN WILLIAMS OLD FASHIONED

\$6 MOSCOW MULES



\$5 OFF ALL WOOD-FIRED FLATBREADS