

CHEESES

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

Pecorino di Filiano

Firm raw sheep's milk

Mimolette

Firm nutty cow's milk

Central Coast Goat Gouda

Semi-firm aged goat's milk

Cabot Clothbound Cheddar

Cave-aged cow's milk cheddar

Bucheron (2)

Bloomy-rind goat's milk

Moses Sleeper (2)

Bloomy-rind soft-ripened cow's milk

Nickajack (2)

Semi-soft washed-rind raw cow's milk

Colston Bassett Stilton (2)

Semi-firm nutty cow's milk blue

Served w/ apricot mostarda & grilled sourdough

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

Meatmen

Spiced dry salame - San Diego, CA

Saucisson d'Arles

Olympia Provisions - Portland, OR

Bresaola Air-Dried Beef

Bernini - Lombardy, Italy

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

Pimento Cheese 10

Crostini, Persian cucumber, scallion, bread-and-butter pickles

Classic Beef Tartare 14

Quail egg, cornichons, crostini

Steamed Clams w/ Spanish Chorizo 16

Roasted red pepper sauce, pickled Fresno chilies, Thai basil

Crispy Game Hen w/ Ginger-Soy & Herbs 14

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

Wood-Fired Meatballs 11

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

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

Niman Ranch bacon, saba

Grilled Broccolini 9

Saba, herbs

'1000 Ridges' King Trumpet Mushrooms 10 (PB)

Grilled Hokto Kinoko farms mushrooms, shiitake broth, herbs

Butternut Squash Fritters 9 (VEG)

Mimolette cheese, cauliflower purée, fried sage

Potato 'Pommes Soufflés' 7 (VEG/PB)

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

WOOD-FIRED FLATBREADS - ALL \$15

Prosciutto, Gorgonzola, & Dried Plum

Caramelized onion, mozzarella, saba

Meatball & Mozzarella

Pomodoro, peperoncini, wood-fired meatballs, parmesan

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 & CHOPS

House-Made Sausages w/ Roasted Apples 18

Brown butter, golden raisins, fingerling potatoes, mustard

Niman Ranch Country-Style Pork Chop 26

Grilled w/ Italian fennel pollen, roasted sweet peppers, Anson Mills polenta, grilled broccolini, saba

Wood-Fired Short Rib Pot Roast 27

Cipollini onions, fingerling potatoes, house horseradish

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

SEAFOOD, POULTRY BURGER & VEGETABLES

White Cioppino w/ Local Fish, 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

Grilled Petaluma Chicken Breast Suprême 24

Mango chutney, grilled broccolini, pimento cheese

The Bellows Burger 16

Grass-fed beef, aged white cheddar, sweet-hot chili relish, frisée, dill spear, pommes soufflés Add a fried egg 2

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

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



GREENS

Salade Lyonnaise 11

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

Roasted Beets & Wild Arugula 11 (VEG/PB)

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

Chopped Salad 11 (VEG/PB)

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

Baby Iceberg Wedge Salad 11

Point Reyes blue cheese dressing, Niman Ranch bacon, red onion, grape tomatoes

PICKLES, BREAD & SIDES

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

Pan-Roasted Fingerling Potatoes 6 (VEG)

Brown butter, fried parsley

Anson Mills Polenta 6 (VEG)

Parmesan cheese & butter

(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

[Riesling] '15 Spreitzer Riesling ‘101’ — Rheingau, Germany	10
<i>A truly classic, irresistible riesling—lightly sweet & perfectly balanced between fruit, acidity, & minerality—perfect w/ food</i>	
[Sauvignon Blanc] '15 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] '15 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 Jax Vineyards ‘Y3’ — Napa Valley, California	12
<i>Full-bodied chard w/ a plush, satiny mouthfeel, golden apple & pear notes, white blossoms, soft spice, & balanced oak</i>	

Red

[Pinot Noir] Cambria ‘Bench Break’ — Santa Maria Valley, California	13
<i>Lush & rich w/ notes of black cherry, violets, cassis, & cedar wood—a full-bodied pinot from an acclaimed region</i>	
[Sangiovese blend] '15 Fattoria Pugliano ‘Poggio Vignoso’ Chianti — Tuscany, Italy (Organic)	10
<i>Dried cherry & cranberry fruit w/ floral notes & hints of tobacco & leather—firm & balanced w/ good concentration. Very nice</i>	
[Petite Sirah] '15 McManis Family Vineyards — Lodi, California	9
<i>Rich red berry fruit along w/ notes of blueberry, vanilla, dark cocoa, & peppery spice—a well-balanced, juicy expression</i>	
[Cabernet Sauvignon] '14 Daniel Cohn ‘Bellacos a’ — 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] 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>	

Riesling – The Greatest Wine

[Riesling] '15 Alzinger Loibenberg Smaragd — Wachau, Austria	89
<i>Full, dry body, w/ rich tropical fruit, golden plum, apricot blossom, & a vibrant green herbs w/ a zippy mineral edge</i>	
[Riesling] '15 Spreitzer Riesling ‘101’ — Rheingau, Germany	30
<i>A truly classic, irresistible riesling—lightly sweet & perfectly balanced between fruit, acidity, & minerality—perfect w/ food</i>	
[Riesling] '15 Spreitzer Winkeler Jesuitengarten Alte Reben Feinherb — Rheingau, Germany	49
<i>Gorgeous off-dry riesling w/ deep, complex fruit, spice, & herbal notes which extend into an epic finish—truly remarkable wine</i>	

Crisp, Aromatic Whites – A Perfect Enhancement to Any Meal

[Pinot Grigio] '15 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>	
[Friulano] '15 Guerra Albano — Friuli, Italy	38
<i>Savory herbal notes w/ dry stone fruit & mineral characteristics leading into a full body that delivers great structure & elegance</i>	
[Pinot Blanc] '15 ‘Jubilee’ — Alto Adige, Italy	32
<i>Crisp citrus fruit notes w/ bright minerality, white blossoms, & orchard fruits rounding out this vibrant food-friendly wine</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] '15 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>	
[Gros Manseng, Camaralet] '14 Dom. Cauhapé ‘Chant des Vignes’ Jurançon Sec — Southwest France	30
<i>Dry & crisp w/ citrus & tropical fruit notes alongside subtle spice & exotic aromatics—a unique, seldom seen regional wine</i>	
[Chenin Blanc] '14 Domaine Huet ‘Clos du Bourg’ Vouvray Demi Sec — Loire Valley, France	55
<i>Stunning single vineyard off-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>	
[Trebbianio-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 Gahier 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] '14 Jax Vineyards ‘Y3’ — Napa Valley, California	36
<i>Full-bodied chard w/ a plush, satiny mouthfeel, golden apple & pear notes, white blossoms, soft spice, & balanced oak</i>	
[Viognier] '14 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	79
<i>Generous floral aromatics w/ tropical fruit notes, & granite minerality—rich, full-bodied, & dry w/ impeccable structure</i>	

WHITE, RED, & DESSERT WINES

Easygoing Reds – Very Food-Friendly

[Pinot Noir] Cambria ‘Bench Break’ — Santa Maria Valley, California	39
<i>Lush & rich w/ notes of black cherry, violets, cassis, & cedar wood—a full-bodied pinot from an acclaimed region</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] '15 McManis Family Vineyards — Lodi, California	27
<i>Rich red berry fruit along w/ notes of blueberry, vanilla, dark cocoa, & peppery spice—a well-balanced, juicy expression</i>	

Earthy & Spicy Reds – Unique Depth of Flavor

[Malbec] '13 Ransom Wine Co. — Rogue Valley, Oregon (Certified Sustainable)	38
<i>Lush blue/black fruit notes of blueberry, blackberry, & huckleberry compote—soft tobacco, spice, & herbs round the plush body</i>	
[Nero d’Avola, Frappato] '13 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] '15 Fattoria Pugliano ‘Poggio Vignoso’ Chianti — Tuscany, Italy (Organic)	30
<i>Dried cherry & cranberry fruit w/ floral notes & hints of tobacco & leather—firm & balanced w/ good concentration. Very nice</i>	
[Grenache, Syrah] '14 Dom. La Garrigue ‘La Cantarelle’ Vacqueyras — Rhone Valley, France	40
<i>100+ year-old vines—notes of blackberry, earth, spice, cassis, & dried flowers infuse this rich & full-bodied, yet very suave wine</i>	
[Grenache, Syrah, Mourvèdre] '14 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 ‘Bellacos a’ — 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, & oak supported by a structured, vibrant mouthfeel</i>	
[Zinfandel blend] '15 Dry Creek Vineyard Old Vine Zinfandel — Sonoma County, California	49
<i>From 95+ year old vines—balanced black fruit notes w/ boysenberry, plum, pepper, & baking spice w/ restrained oak & earth</i>	
[Cabernet Franc blend] '15 Cantina Altarocca ‘Librato’ Rosso Orvietano — Umbria, Italy (Organic)	35
<i>Ripe red fruit notes of cherry and caneberries along w/ dark earth & herbs—well-structured tannins make this easy to love</i>	
[Sagrantino] '07 Paolo Bea ‘Vigneto Pagliaro’ Montefalco Sagrantino — Umbria, Italy (Organic)	125
<i>An outstanding vintage from one of Italy’s greatest producers—deep, roasted red fruit notes w/ great extraction and intensity</i>	
[Merlot blend] '14 Chateau Carbonneau ‘Sequoia’ Sainte-Foy-Bordeaux — Bordeaux, France	30
<i>This classically-styled Bordeaux offers soft plum fruit notes in a plush, rounded body w/ structured French oak characteristics</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] '08 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>	

Dessert Wines – An Indulgent Conclusion

[Petit Manseng] '14 Dom. Cauhapé ‘Symphonie de Novembre’ Jurançon — Southwest France (375ml)	38
<i>Late harvest exotic sweet wine w/ notes of banana nut bread & candied apricot—light on the palate but w/ great concentration</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 Haardter 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>	

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
THE BELLOWS BRUNCH
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>	