

bellagreen

American Bistro

STARTERS

HI-PROTEIN HEMPENADAS™ GF	9.49
three empanadas made with gluten-free high-protein hemp flour, blended cheddar & mozzarella cheese, cilantro, raisins & 44 Farms® all-natural angus beef*; served with roasted garlic cilantro sauce & spicy peach chipotle sauce	
MINI CRAB CAKES GF	13.99
three mini crab cakes with bell pepper, onion & garlic, served in a roasted tomato cream sauce; topped with cilantro, queso fresco & microgreens	
VEGGIE LETTUCE WRAPS GF VEG	9.49
three baby iceberg lettuce wraps filled with yellow & red peppers, organic quinoa, onion, celery, mushrooms, zucchini, corn, garlic, cilantro & sesame oil; topped with queso fresco, crispy quinoa strips & served with savory ginger sauce	
TURKEY LETTUCE WRAPS GF DF	9.49
three baby iceberg lettuce wraps filled with all-natural ground turkey*, black beans, corn, yellow & red peppers, shredded carrots; sautéed in spicy soy glaze & served with savory ginger sauce	
HOUSE-MADE ORGANIC CHICKPEA HUMMUS DF VEG	9.49
served with kalamata olives, sun-dried tomatoes & house-made flatbread [gluten-free +2.49]	
ORGANIC SPINACH DIP VEG	10.49
blended organic spinach, artichoke hearts, cream cheese, parmesan, goat cheese, white wine & ricotta cheese; served with kalamata olives, sun-dried tomatoes & house-made flatbread [gluten-free +2.49]	

SOUPS

cup 3.99 | bowl 5.99

FRESH VEGETABLE MINISTRONE GF DF VEG	
made with vegetables & gluten-free quinoa elbow pasta	
ROASTED CORN CHOWDER GF	
topped with truffle oil & fresh cracked black pepper	
FIRE-ROASTED TOMATO BASIL VEG	
served with crispy puff pastry dome & sliced mozzarella cheese	

SALADS

can be made gluten-free upon request

add protein: goat cheese +1.99 chicken or tofu +3.99 (grilled or blackened) shrimp or atlantic salmon* +6.99 (grilled or blackened)	
GOAT CHEESE SALAD GF VEG	11.49
mixed greens, arugula, sun-dried tomatoes, sliced apples, parmesan cheese; tossed with our sun-dried tomato vinaigrette & topped with a warm almond-crusted goat cheese medallion	
ATLANTIC SALMON SALAD	15.49
mixed greens, romaine, shaved carrots, croutons, boiled eggs & queso fresco; tossed with our mango ranch dressing & topped with chipotle-honey seared salmon*	
HONEY-FRIED GOAT CHEESE & ARUGULA SALAD GF VEG	12.49
baby arugula, fresh jicama, almonds, raisins, shaved carrots & mango; tossed with our mango ranch dressing & topped with parmesan cheese & a honey-fried goat cheese medallion	
BLACKENED SHRIMP SALAD GF DF	15.49
mixed greens, pineapple, strawberries, mango, pistachios, cranberries & raisins; tossed with our garlic hemp poppy seed dressing & topped with blackened shrimp	
CHICKEN CURRY SALAD GF	12.99
mixed greens, shaved carrots, mango, sliced oranges, jicama, raisins & toasted almonds; tossed with our orange honey yogurt dressing & topped with grilled all-natural chicken with curry spice	
OH KALE YEAH GF DF VEG	11.99
kale tossed in our avocado lemon dressing, tomatoes, red onions, mango, carrots & strawberries; topped with roasted pumpkin seeds	
KALE CAESAR SALAD	9.49
crisp romaine lettuce & kale mixed with crispy capers, caramelized red onions, sun-dried tomatoes, manchego & parmesan cheese & croutons; tossed with our creamy chipotle caesar dressing	
SPINACH SALAD	9.99
fresh spinach, boiled eggs, bacon, diced tomatoes, red onions, sliced portobello mushrooms, croutons & queso fresco; tossed with our warm bacon vinaigrette	

At bellagreen, we believe every meal is a chance to make life and Earth more beautiful. That's why we use alternative energy, water conservation methods, recycling practices and sustainable sourcing. Together, when we protect Mother Earth, we create a better world for future generations.

SIGNATURE DISH

BRICK CHICKEN GF	17.99
half boneless chicken marinated overnight with herbs, garlic & olive oil, sautéed in a hot skillet for extra crisp texture, garnished with lemons & rosemary; served with chipotle mashed sweet potatoes & roasted vegetables	

BURGERS

can be made dairy-free upon request

all burgers served on a whole wheat bun with choice of sweet potato fries, house-cut french fries or our organic quinoa salad.	
add bacon +1.99 substitute sides +1.99 or side salad +2.49	
gluten-free hamburger buns are available +1.99	
ALL-NATURAL BEEF BURGER	11.49
all-natural 44 Farms® angus beef* with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or mozzarella cheese	
VEGGIE NUT BURGER VEG	9.99
house-made veggie patty with sautéed vegetables, potatoes, hemp seed, almonds, corn, gluten-free bread crumbs & organic chickpea hummus; topped with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or mozzarella cheese	
GRILLED ALL-NATURAL TURKEY BURGER	11.49
all-natural ground turkey*, honey dijon mustard, mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or mozzarella cheese	
ALL-NATURAL BUFFALO BURGER	13.49
all-natural buffalo* with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or mozzarella cheese	
LAMB BURGER	14.49
lamb* seasoned with herbs & spices, dressed with mixed greens, tomato, onion, house-made pickles & tzatziki sauce; served with your choice of swiss, cheddar or mozzarella cheese	

TACOS

substitute paleo tortilla +2.99

(3) SPICY FISH TACOS GF	11.99
your choice of grilled or fried fish, green & red cabbage, pico de gallo, cilantro, roasted pepper herb aioli, queso fresco & spicy peach chipotle sauce on warm corn tortillas	
(3) SHRIMP TACOS GF	12.99
sautéed baby shrimp, shredded romaine lettuce, capers, pico de gallo, cilantro, roasted pepper herb aioli, queso fresco & spicy peach chipotle sauce on warm corn tortillas	
(3) HAND-PULLED CHICKEN TACOS GF	10.49
roasted all-natural zaatar-crusted chicken topped with sautéed red onions, yellow & red peppers, avocado, queso fresco, cilantro & spicy peach chipotle sauce on warm corn tortillas	
(3) SUPER VEGGIE TACOS GF VEG	10.49
warm corn tortillas topped with black bean spread, grilled portobello mushrooms, roasted garlic cilantro sauce, corn salsa, shredded carrots, avocado slices & queso fresco	

DESSERTS

6.99 each

served with dark chocolate trellis & can serve two people

HOUSE-MADE WHITE CHOCOLATE BREAD PUDDING
HI-PROTEIN HEMP BROWNIE contains pistachios
DOMINO CAKE
CRÈME BRÛLÉE GF
CARROT CAKE GF contains pecans
TRES LECHES
PINK VELVET CAKE

BEVERAGES

FOUNTAIN DRINKS	2.79
HOT & COLD TEAS - ORGANIC & FAIR TRADE	2.79
HOT OR ICED HOUSE BREW	2.49
BOTTLED SODA & WATER	1.99 & up

LIFE MORE BEAUTIFUL

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EARTH MORE BEAUTIFUL

PASTAS

all pastas are garnished with microgreens.		
PALEO SPAGHETTI SQUASH BOLOGNESE	GF DF	
can be made VEG upon request		16.99
naturally gluten-free spaghetti squash roasted at 400 degrees to produce tender scratch made “noodles”; served in an oregano, thyme & chipotle pepper-infused marinara sauce of roasted vegetables with well-browned all-natural 44 Farms® ground beef* base; finished with fresh basil & parmesan (optional)		
SPICY SHRIMP PASTA	GF	14.99
gluten-free spaghetti pasta with spicy shrimp, basil chiffonade, garlic, tomatoes, shallots, red and yellow bell peppers, jalapeños, ricotta & parmesan cheese, with organic tomato cream sauce with lobster base		
QUINOA MAC & CHEESE	GF VEG	9.99
gluten-free quinoa elbow pasta with mozzarella, parmesan & sharp cheddar cheese; topped with fresh basil		
GRILLED SALMON PASTA	GF	16.49
gluten-free spaghetti pasta, grilled salmon* tossed with roasted tomatoes, red & yellow bell peppers, shallots, diced jalapeños, kalamata olives, capers & garlic in pesto cream sauce with lobster base; topped with queso fresco		
SPICY SOUTHWEST CHICKEN PASTA	GF	12.49
gluten-free spaghetti pasta roasted all-natural chicken, black beans, tomatoes, shallots, red and yellow bell peppers, jalapeños, garlic, queso fresco, sweet plantains & organic tomato sauce with vegetable stock; finished with pico de gallo		
SPAGHETTI & TURKEY MEATBALLS	GF	12.49
gluten-free spaghetti pasta, all-natural turkey* meatballs, garlic, shallots, organic tomato sauce with vegetable stock, basil, chopped cilantro & parmesan cheese		
CRAB & SHRIMP PASTA	GF	17.49
gluten-free spaghetti pasta with spicy shrimp, crab meat, red and yellow bell peppers, jalepeños, shallots, corn & garlic in avocado cream sauce with lobster base; finished with pico de gallo & cilantro; topped with parmesan cheese		

PANINIS & WRAPS

all served with sweet potato fries, house-cut french fries or our organic quinoa salad. substitute sides +1.99 or side salad +2.49		
TURKEY MEATBALL PANINI		9.99
all-natural turkey* meatballs, mozzarella & swiss cheese, organic tomato sauce, red & yellow peppers on ciabatta		
CUBAN PORK PANINI		10.49
roasted all-natural pork, poblano peppers, cilantro, caramelized onions, mozzarella & peach chipotle dressing on organic sprouted wheat bread		
CHEESE STEAK PANINI		12.99
thin-sliced sirloin steak sautéed with bell peppers, onions & mushrooms in a soy sauce demi-glaze with melted mozzarella cheese; topped with a pepperoncini on ciabatta		
CHICKEN CAESAR WRAP		9.99
sliced all-natural grilled chicken, romaine lettuce, caramelized red onions, sun-dried tomatoes, parmesan & manchego cheese, tossed with creamy chipotle caesar dressing & wrapped in a chipotle tortilla		
VEGGIE WRAP	VEG DF	9.99
house-made organic chickpea hummus, grilled portobello mushrooms, red & yellow peppers, fresh spinach, zucchini & sliced carrots wrapped in a spinach tortilla		

SANDWICHES

all served with sweet potato fries, house-cut french fries or our organic quinoa salad. substitute sides +1.99 or side salad +2.49		
ROASTED CHICKEN SANDWICH		10.49
herb-roasted all-natural chicken sautéed with plantains, cilantro, bacon, chopped jalapeños, red & yellow peppers, black beans in a marinara sauce, fresh mozzarella cheese, mixed greens, tomato, house-made pickles, red onion & our peach chipotle dressing; served on ciabatta		
OPEN-FACED SANDWICH		10.49
baguette with two fried eggs, all-natural ham, cheddar, swiss & arugula		
GRILLED CHICKEN SANDWICH		11.49
all-natural chicken breast, bacon, mixed greens, tomato, house-made pickles, red onion, avocado, swiss cheese, mango ranch dressing; served on toasted ciabatta		
CHICKEN SALAD SANDWICH		10.49
roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley; topped with mixed greens, tomato & served on organic sprouted wheat bread		

GF | GLUTEN-FREE DF | DAIRY-FREE VEG | VEGETARIAN

GLUTEN-FREE, FOOD ALLERGIES: While we take precautions to avoid cross contamination, guests with gluten sensitivities or celiac disease should exercise judgment in consuming our gluten-free food items.

*NOTICE: All grill items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

PIZZAS

our house-made pizza dough is crafted from organic & imported Italian flour. gluten-free dough is available +2.49	
HAWAIIAN BBQ PIZZA	13.99
roasted all-natural chicken & ham glazed with house-made bbq sauce, grilled pineapple & mozzarella cheese; topped with chopped cilantro	
FRESH MARGHERITA PIZZA	12.49
roma tomatoes, organic tomato sauce, roasted garlic, thyme, oregano, basil & shredded mozzarella cheese; topped with fresh mozzarella cheese & extra virgin olive oil	
VEGGIE PIZZA	12.99
roasted tomatoes, eggplant, zucchini, mushrooms, red onion, roasted garlic, mozzarella, feta cheese & pesto sauce; topped with baby arugula tossed in balsamic vinegar	
ALL-NATURAL PEPPERONI PIZZA	12.99
organic tomato sauce, all-natural pepperoni, basil, thyme, mozzarella & parmesan cheese	
ALL-NATURAL ROASTED CHICKEN PIZZA	13.49
roasted all-natural chicken, caramelized onions, basil, roasted garlic, crème fraîche, kalamata olives, jalapeños, sun-dried tomatoes & mozzarella cheese	
DALE’S PIZZA	12.99
all-natural ham, bacon, crème fraîche, basil, thyme, roasted garlic & mozzarella cheese; topped with sea salt & cracked black pepper	

SIDES

	3.99 each
FRESH FRUIT GF DF VEG	
with hemp poppy seed dressing	
HOUSE - CUT FRENCH FRIES	GF DF VEG
cut fresh daily	
SWEET POTATO FRIES	GF DF VEG
voted best in Houston!	
ORGANIC QUINOA SALAD	GF DF VEG
organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon, olive oil, fresh mint	
HOUSE SALAD	GF VEG
with our homemade honey mustard	
HOUSE CAESAR SALAD	
tossed in our creamy chipotle caesar dressing	
SAUTÉED CAULIFLOWER	GF DF VEG
in olive oil	
ROASTED VEGETABLES	GF DF VEG
seasoned with salt and pepper	
CHIPOTLE MASHED SWEET POTATOES	GF VEG
in olive oil	

WINE & BEER

WHITE	6oz/9oz/bottle
ROSATELLO MOSCATO	8/11/26
CHATEAU STE. MICHELLE RIESLING	6/8/20
CROWDED HOUSE SAUVIGNON BLANC	8/11/26
MATANZAS CREEK SAUVIGNON BLANC	11/16/36
RUFFINO LUMINA PINOT GRIGIO	6/8/20
WILLAKENZIE ESTATE PINOT GRIS	9/13/30
ROBERT MONDAVI PRIVATE SELECT CHARDONNAY	6/8/20
ROTATING CHARDONNAY	9/13/30
FABRE EN PROVENC ROSÉ	9/13/30
RED	
MEIOMI PINOT NOIR	11/16/36
MURPHY GOODE PINOT NOIR	8/11/26
ROTATING MERLOT	9/13/30
MURPHY GOODE RED BLEND	8/11/26
RAVAGE CABERNET	8/11/26
ROTATING CABERNET	11/16/36
TINTONEGRO MALBEC	6/8/20
SPARKLING	
RUFFINO PROSECCO	8
BEER	
LOCAL ROTATION	4/5
DOMESTIC/IMPORT	4/5

ADDITIONAL ROTATING WINE AND BEER SELECTIONS ARE AVAILABLE AT THE REGISTER

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SIP CERTIFIED WINES

the SIP certified seal assures that growers & winemakers are preserving & protecting the natural environment, treating their employees & community with care & promoting sound business practices with a long-term view that protects both the present & the future.

