PIZZAS

our house-made pizza dough is crafted from organic & imported Italian flour, gluten-free dough is available +2.49

THE QUEEN VEG

traditional margherita with marinara sauce, tomatoes, mozzarella & parmesan cheese; finished with oregano, thyme, garlic olive oil & fresh basil 12.49

THE HOME SLICE

large hand-sliced pepperoni atop marinara sauce, mozzarella & parmesan cheese; finished with garlic olive oil & fresh basil 12.99

THE GREEN VEG

house-made garlic cream, organic spinach dip & red pepper pesto; topped with fresh roma tomatoes, mozzarella, parmesan cheese & crushed red pepper; finished with garlic olive oil & fresh basil 12.99

THE FIG & PIG

fig jam, mozzarella, parmesan, goat cheese & prosciutto; finished with balsamic vinegar, garlic olive oil & fresh basil 13.99

SIDES

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 town!

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

DESSERTS

served with dark chocolate trellis & can serve two people HOUSE-MADE WHITE CHOCOLATE BREAD PUDDING

HI-PROTEIN HEMP BROWNIE contains pistachios

DOMINO CAKE

CARROT CAKE GF contains pecans

TRES LECHES

3.99 each



for our guests 12 years old & younger

all items except our kid's cheese pizza are served with choice of sweet potato fries, french fries, quinoa salad or fresh fruit. includes fountain drink, milk or juice

KID'S (A) BURGER all-natural 44 Farms® angus beef* & choice of swiss or cheddar cheese, served on a brioche bun 5.99 {add tomato-lettuce-pickle setup +1.99}

KID'S CHICKEN TENDERS GF all-natural chicken seasoned in gluten-free crispy tempura batter 5.99

KID'S GRILLED CHEESE VEG cheddar & mozzarella cheese on organic sprouted wheat bread 5.99

KID'S GLUTEN-FREE MAC GF | VEG gluten-free penne pasta with mozzarella, parmesan & sharp cheddar cheese 5.99

KID'S CHEESE PIZZA VEG tomato sauce, organic flour dough with mozzarella cheese 8.99 {add pepperoni +1.99}

KID'S PASTA GF | VEG gluten-free penne pasta in choice of olive oil, fresh marinara sauce or alfredo sauce 5.99 [add all-natural ground turkey* +1.99]

BEVERAGES

6.99 each

FOUNTAIN DRINKS2.79HOT & COLD TEAS - ORGANIC & FAIRTRADE2.79HOT OR ICED HOUSE BREW COFFEE2.49BOTTLED SODA & WATER1.99 & up



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STARTERS

HI-PROTEIN HEMPENADAS™ GF

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 9.49

VEGGIE LETTUCE WRAPS GF | VEG

three baby iceberg lettuce wraps filled with yellow & red bell peppers, organic quinoa, onion, celery, mushrooms, zucchini, corn, garlic, cilantro & sesame oil; topped with gueso fresco, crispy guinoa strips & served with savory ginger sauce 9.49

TURKEY LETTUCE WRAPS GFIDF

three baby iceberg lettuce wraps filled with all-natural ground turkey, black beans, corn, yellow & red bell peppers, shredded carrots; sautéed in spicy soy glaze & served with savory ginger sauce 9.49

ORGANIC CHICKPEA HUMMUS DFIVEG

served with kalamata olives, sun-dried tomatoes & housemade flatbread 9.49 [gluten-free +2.49]

ORGANIC SPINACH DIP VEG

blended organic spinach, artichoke hearts, cream cheese, parmesan, goat cheese, white wine & ricotta cheese; served with kalamata olives, sun-dried tomatoes & house-made flatbread 10.49 [gluten-free +2.49]

SOUPS

cup 3.99 | bowl 5.99

FIRE-ROASTED TOMATO BASIL VEG

served with crispy puff pastry dome & sliced mozzarella cheese

TORTILLA SOUP GF | DF | VEG

black beans, organic quinoa, corn, tomatoes, onions, jalapeños, garlic, chipotle pepper sauce, cilantro & spices; topped with house-made tortilla strips & avocado

ROASTED POBLANO & CORN BISQUE GF | VEG

corn & oaxacan poblano peppers fire roasted & cooked in a classic bisque style, simmered with garlic, shallots & creamed for smooth texture; garnished with goat cheese, red & yellow bell peppers & cilantro

GF GLUTEN-FREE DF DAIRY-FREE VEG VEGETARIAN

most menu items can be made gluten-free upon request. please ask one of our team members.

GLUTEN-FREE, FOOD ALLERGIES: While we take precautions to avoid cross contamination, quests with aluten 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.

-SIGNATURE DISH-

BRICK CHICKEN GF

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 17.99

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 (arilled or blackened)

GOAT CHEESE SALAD GF | VEG

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 11.49

ATLANTIC SALMON SALAD

mixed greens, romaine, shaved carrots, croutons, hard boiled eaas & aueso fresco: tossed with our manao ranch dressina & topped with chipotle-honey seared salmon* 15.49

HONEY-FRIED GOAT CHEESE & ARUGULA

SALAD GF | VEG

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 12.49

BLACKENED SHRIMP SALAD GF | DF

mixed greens, pineapple, strawberries, mango, pistachios, cranberries & raisins; tossed with our garlic hemp poppy seed dressing & topped with blackened shrimp 15.49

CHICKEN CURRY SALAD GF

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 12.99

OH KALE YEAH GF | DF | VEG

kale tossed in our avocado lemon dressing, tomatoes, red onions, mango, carrots & strawberries; topped with roasted pumpkin seeds 11.99

KALE CAESAR SALAD

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 9.49

SPINACH SALAD

fresh spinach, hard boiled eggs, bacon, diced tomatoes, red onions, sliced cremini mushrooms, croutons & queso fresco; tossed with our warm bacon vinaigrette 9.99

BURGERS can be made dairy-free upon request

all burgers served on a brioche bun with choice of sweet potato fries, house-cut french fries or our organic quinoa salad. substitute sides +1.99 or side salad +2.49 add smoked applewood bacon + 1.99 | gluten-free bun +1.99

THE (A) BURGER

all-natural 44 Farms® angus beef* with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese 11.49

THE (B) BURGER

all-natural buffalo* with mixed greens, tomato, housemade pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese 13.49

THE (T) BURGER

all-natural ground turkey, honey dijon mustard, mixed greens, tomato, house-made pickles, red onion & choice of swiss. cheddar or fresh mozzarella cheese 11.49

THE (V) BURGER VEG

house-made veggie patty with sautéed vegetables, potatoes, hemp seed, almonds, corn, gluten-free bread crumbs & organic chickpea hummus; topped with mixed greens, tomato, housemade pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese 9.99

SANDWICHES & 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

HOUSE-ROASTED TURKEY SANDWICH

carved turkey, raspberry jam, homemade coleslaw & housemade pickles: served warm on toasted ciabatta 11.49

HOUSE-ROASTED TRI-TIP SANDWICH tri-tip sirloin, brie, arugula & horseradish; served warm on a toasted baquette 12.99

GRILLED CHICKEN SANDWICH

all-natural chicken breast, smoked applewood bacon, mixed greens, tomato, house-made pickles, red onion, avocado, swiss cheese, mango ranch dressing; served on toasted ciabatta 11.49

CHICKEN SALAD SANDWICH

roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley; topped with mixed greens, tomato & served on organic sprouted wheat bread 10.49

CHICKEN CAESAR WRAP

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 10.99

VEGGIE WRAP DELVEG

house-made organic chickpea hummus, sautéed cremini mushrooms, red & yellow peppers, fresh spinach, zucchini & sliced carrots wrapped in a spinach tortilla 9.99

PASTAS

all pastas are aluten-free & aarnished with microareens. PALEO SPAGHETTI SQUASH BOLOGNESE

GF | DF can be made VEG upon request

gluten-free spaghetti squash "noodles" served in an oregano, thyme & chipotle pepper-infused marinara sauce of roasted vegetables with well-browned all-natural 44 Farms® ground beef*; finished with fresh basil & parmesan (optional) 16.99

SPICY SHRIMP PASTA GE

gluten-free spaghetti pasta with spicy shrimp, basil chiffonade, aarlic, fresh roma tomatoes, shallots, red & vellow bell peppers, jalapeños, ricotta & parmesan cheese, with organic tomato cream sauce with lobster base 14.99

GLUTEN-FREE MAC GFIVEG

gluten-free penne pasta with cream sauce, mozzarella, parmesan & cheddar cheese: topped with fresh basil 9.99

GRILLED SALMON PASTA GF

gluten-free spaghetti pasta, grilled salmon* tossed with fresh roma tomatoes, red & yellow bell peppers, shallots, diced jalapeños, kalamata olives, capers & garlic in pesto cream sauce with lobster base; topped with aueso fresco 16.49

CHICKEN & SAUSAGE PRIMAVERA GF

aluten-free penne pasta tossed with homemade chorizo sausage, roasted chicken, asparagus, red & yellow bell peppers, garlic, shallots, cremini mushrooms, crushed red pepper, romano & parmesan cheese, olive oil, homemade bechamel & white wine sauce; finished with fresh roma tomatoes & fresh basil 13.99

WHITE CHICKEN PARM GF

pan-seared chicken, lightly crusted with lemon pepper parmesan: served with aluten-free spaahetti pasta tossed with olive oil, homemade bechamel & white wine sauce with aarlic, shallots, fresh roma tomatoes, romano & parmesan cheese: aarnished with broccoli, parsley & arilled lemon 13.99

TACOS

substitute paleo tortilla +2.99

(3) SPICY FISH TACOS GF

your choice of grilled or fried fish, green & red cabbage, pico de gallo, cilantro, roasted pepper herb aioli, queso fresco & spicypeach chipotle sauce on warm corn tortillas 11.99

(3) SHRIMP TACOS GF

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 12.99

(3) HAND-PULLED CHICKEN TACOS GF

roasted all-natural zaatar-crusted chicken topped with sautéed red onions, yellow & red bell peppers, avocado, queso fresco, cilantro & spicy peach chipotle sauce on warm corn tortillas 10.49

(3) SUPER VEGGIE TACOS GF | VEG

warm corn tortillas topped with black bean spread, grilled sautéed cremini mushrooms, roasted garlic cilantro sauce, corn salsa, shredded carrots, avocado slices & gueso fresco 10.49