

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	
STICKY CHICKEN WINGS GF	10.99
eight crispy chicken wings tossed in house-made honey garlic spicy sticky sauce; garnished with sesame seeds & green onions & served with our mango ranch dressing	
VEGGIE LETTUCE WRAPS GF VEG	9.49
three baby iceberg lettuce wraps filled with yellow & red bell 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 bell peppers, shredded carrots; sautéed in spicy soy glaze & served with savory ginger sauce	
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

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	

SALADS

can be made gluten-free upon request

add: goat cheese +1.99 chicken or tofu +3.99 (grilled or blackened) chicken salad +3.99 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, hard 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 VEG	
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, hard boiled eggs, bacon, diced tomatoes, red onions, sliced cremini 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 when possible. 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 brioche bun with choice of sweet potato fries, 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	11.49
all-natural 44 Farms® angus beef* with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese	
THE (B) BURGER	13.49
all-natural buffalo* with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese	
THE (T) BURGER	11.49
all-natural ground turkey, honey dijon mustard, mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese	
THE (V) 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 fresh 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) KOREAN RIBEYE TACOS GF DF	18.49
marinated prime ribeye topped with shredded carrots & mixed cabbage, atop warm corn tortillas & topped with house-made Korean BBQ sauce & cilantro	
(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 bell peppers, avocado, queso fresco, cilantro & spicy peach chipotle sauce on warm corn tortillas	
(3) SUPER VEGGIE TACOS GF VEG	10.49
black bean spread, sautéed cremini mushrooms, roasted garlic cilantro sauce, corn salsa, shredded carrots, avocado slices & queso fresco on warm corn tortillas	

PASTAS

all pastas are gluten-free & garnished with microgreens.	
PALEO SPAGHETTI SQUASH BOLOGNESE	16.99
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)	
SPICY SHRIMP PASTA GF	14.99
gluten-free spaghetti pasta with spicy shrimp, basil chiffonade, garlic, fresh roma tomatoes, shallots, red & yellow bell peppers, jalapeños, ricotta & parmesan cheese with organic tomato cream sauce	
GLUTEN-FREE MAC GF VEG	9.99
gluten-free penne pasta with cream sauce, mozzarella, parmesan & cheddar cheese; topped with fresh basil	
GRILLED SALMON PASTA GF	16.49
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; topped with queso fresco	
WHITE CHICKEN PARM GF	13.99
pan-seared chicken, lightly crusted with lemon pepper parmesan; served with gluten-free spaghetti pasta tossed with olive oil, homemade bechamel & white wine sauce with garlic, shallots, fresh roma tomatoes, romano & parmesan cheese; garnished with broccoli, parsley & grilled lemon	

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 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
- SANDWICHES & WRAPS
- all served with sweet potato fries, french fries or our organic quinoa salad. substitute sides +1.99 or side salad +2.49

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 DF | VEG

house-made organic chickpea hummus, sautéed cremini mushrooms, red & yellow bell peppers, fresh spinach, zucchini & sliced carrots

9.99
- SIDES
- FRESH FRUIT GF | DF | VEG

with hemp poppy seed dressing

3.99 each

FRENCH FRIES GF | DF | VEG

SWEET POTATO FRIES GF | DF | VEG

voted best in town!

3.99 each

ORGANIC QUINOA SALAD GF | DF | VEG

organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon, olive oil, fresh mint

3.99 each

HOUSE SALAD GF | VEG

with our homemade honey mustard

3.99 each

HOUSE CAESAR SALAD VEG

tossed in our creamy chipotle caesar dressing

3.99 each

ROASTED VEGETABLES GF | DF | VEG

seasoned with salt & pepper

3.99 each

CHIPOTLE MASHED SWEET POTATOES GF | VEG

6.99 each
- DESSERTS
- served with dark chocolate trellis & can serve two people

HOUSE-MADE WHITE CHOCOLATE BREAD PUDDING VEG

HI-PROTEIN HEMP BROWNIE VEG

contains pistachios

6.99 each

DOMINO CAKE VEG

CARROT CAKE GF | VEG

contains pecans

6.99 each
- 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.
- KID’S MENU
- 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

[add tomato-lettuce-pickle setup +1.99]

5.99

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

[add pepperoni +1.99]

8.99

KID’S PASTA GF | VEG

gluten-free penne pasta in choice of olive oil, fresh marinara sauce or alfredo sauce

[add all-natural ground turkey* +1.99]

5.99
- WINE & BEER
- | WHITE | 6oz/9oz/bottle |
|----------------------------------|----------------|
| MENAGE A TROIS MOSCATO | 8/11/26 |
| CROWDED HOUSE SAUVIGNON BLANC | 8/11/26 |
| MATANZAS CREEK SAUVIGNON BLANC ● | 11/16/36 |
| BENVOLIO PINOT GRIGIO | 6/8/20 |
| MURPHY GOODE CHARDONNAY ● | 6/8/20 |
| CAMBRIA CHARDONNAY | 9/13/30 |
| FABRE EN PROVENC ROSÉ | 9/13/30 |
| RED | |
| LA CREMA PINOT NOIR | 11/16/36 |
| MURPHY GOODE PINOT NOIR ● | 8/11/26 |
| MURPHY GOODE RED BLEND ● | 8/11/26 |
| MURPHY GOODE CABERNET ● | 8/11/26 |
| SILVER PALM CABERNET ● | 11/16/36 |
| TINTONEGRO MALBEC | 6/8/20 |
| SPARKLING | |
| AVISSI PROSECCO | 8 |
| BEER | |
| LOCAL ROTATION | 4/5 |
| DOMESTIC/IMPORT | 4/5 |
- ADDITIONAL ROTATING WINE AND BEER SELECTIONS ARE AVAILABLE AT THE REGISTER

● 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.
- BEVERAGES
- FOUNTAIN DRINKS

HOT & COLD TEAS - ORGANIC & FAIR TRADE

HOT OR ICED HOUSE BREW COFFEE

BOTTLED SODA & WATER

2.99

2.79

2.49

1.99 & up
- LIFE MORE BEAUTIFUL
-
- EARTH MORE BEAUTIFUL