

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	11.49
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	11.99
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	15.99
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	12.99
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	15.99
mixed greens, pineapple, strawberries, mango, pistachios, cranberries & raisins; tossed with our garlic hemp poppy seed dressing & topped with blackened shrimp	
CHICKEN CURRY SALAD GF	13.49
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	12.49
kale tossed in our avocado lemon dressing, tomatoes, red onions, mango, carrots & strawberries; topped with roasted pumpkin seeds	
KALE CAESAR SALAD VEG	10.49
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	10.99
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 (W) BURGER	16.99
all-natural Wagyu beef with sweet & spicy candied bacon, caramelized onions & raspberries, house-made pickles, lettuce, tomatoes & roasted garlic aioli on a brioche bun	
THE (A) BURGER	11.99
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	14.49
all-natural buffalo* with mixed greens, tomato, house-made pickles, red onion & choice of swiss, cheddar or fresh mozzarella cheese	
THE (T) BURGER	12.49
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	11.99
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	12.99
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	13.99
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	11.49
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	11.49
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	12.99
traditional margherita with marinara sauce, tomatoes, mozzarella & parmesan cheese; finished with oregano, thyme, garlic olive oil & fresh basil		
THE HOME SLICE		13.49
large pepperoni atop marinara sauce, mozzarella & parmesan cheese; finished with garlic olive oil & fresh basil		
THE GREEN	VEG	13.49
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		
THE FIG & PIG		14.49
fig jam, mozzarella, parmesan, goat cheese & prosciutto; finished with balsamic vinegar, garlic olive oil & fresh basil		

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		11.99
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		
CHICKEN SALAD SANDWICH		10.99
roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley; topped with mixed greens, tomato & served on organic sprouted wheat bread		
CHICKEN CAESAR WRAP		11.99
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	DF VEG	10.99
house-made organic chickpea hummus, sautéed cremini mushrooms, red & yellow bell peppers, fresh spinach, zucchini & sliced carrots wrapped in a spinach tortilla		

SIDES

FRESH FRUIT	GF DF VEG	3.99 each
with hemp poppy seed dressing		
FRENCH FRIES	GF DF VEG	
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	VEG	
tossed in our creamy chipotle caesar dressing		
ROASTED VEGETABLES	GF DF VEG	
seasoned with salt & pepper		
CHIPOTLE MASHED SWEET POTATOES	GF VEG	

DESSERTS

served with dark chocolate trellis & can serve two people		
HOUSE-MADE WHITE CHOCOLATE BREAD PUDDING	VEG	6.99 each
HI-PROTEIN HEMP BROWNIE	VEG	
contains pistachios		
DOMINO CAKE	VEG	
CARROT CAKE	GF VEG	
contains pecans		

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	6.49
all-natural 44 Farms® angus beef* & choice of swiss or cheddar cheese, served on a brioche bun [add tomato-lettuce-pickle setup +1.99]	
KID’S CHICKEN TENDERS	GF 6.49
all-natural chicken seasoned in gluten-free crispy tempura batter	
KID’S GRILLED CHEESE	VEG 6.49
cheddar & mozzarella cheese on organic sprouted wheat bread	
KID’S GLUTEN-FREE MAC	GF VEG 6.49
gluten-free penne pasta with mozzarella, parmesan & sharp cheddar cheese	
KID’S CHEESE PIZZA	VEG 9.49
tomato sauce, organic flour dough with mozzarella cheese [add pepperoni +1.99]	
KID’S PASTA	GF VEG 6.49
gluten-free penne pasta in choice of olive oil, fresh marinara sauce or alfredo sauce	

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	2.99
HOT & COLD TEAS - ORGANIC & FAIR TRADE	2.99
HOT OR ICED HOUSE BREW COFFEE	2.79
BOTTLED SODA & WATER	1.99 & up

