

bellagreen

American Bistro

STARTERS

ORGANIC CHICKPEA HUMMUS **DF | VEG** 9.49
served with kalamata olives, sun-dried tomatoes & house-made flatbread
[gluten-free +2.99]

HONEY GARLIC CAULIFLOWER WINGS **GF | VEG** 11.49
crispy cauliflower florets seasoned in gluten-free tempura batter, tossed in house-made honey garlic spicy sticky sauce; garnished with green onions & sesame seeds; served with mango ranch dressing

STICKY CHICKEN WINGS **GF** 11.49
crispy chicken wings tossed in house-made honey garlic spicy, sticky sauce; garnished with sesame seeds & green onions & served with mango ranch dressing

WAGYU MEATBALLS 11.99
Heartbrand Akaushi Wagyu meatballs smothered in garlic marinara sauce, mozzarella & goat cheese topped with basil; served with crostini

TURKEY LETTUCE WRAPS **GF | DF** 9.49
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

VEGGIE LETTUCE WRAPS **GF | VEG** 9.49
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

CRAB & AVOCADO CEVICHE **GF | DF** 13.99
super lump crab meat marinated in lemon juice & cayenne, mixed with cilantro, jalapeno, avocado, tomato, cucumber; served with house-made tortilla chips

HI-PROTEIN HEMPENADAS™ **GF** 9.49
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

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 +2.49 | chicken or tofu +3.99 (grilled or blackened)
shrimp or atlantic salmon* +6.99 (grilled or blackened)

GOAT CHEESE SALAD **GF | VEG** 12.99
mixed greens, arugula, sun-dried tomatoes, sliced apples, parmesan cheese, tossed with sun-dried tomato vinaigrette; topped with a warm almond-crusting goat cheese medallion

ATLANTIC SALMON SALAD 16.49
mixed greens, romaine, shaved carrots, croutons, hard boiled eggs & queso fresco, tossed with mango ranch dressing; topped with chipotle-honey seared salmon*

HONEY-FRIED GOAT CHEESE & ARUGULA SALAD **GF | VEG** 13.49
baby arugula, fresh jicama, almonds, raisins, shaved carrots & mango; tossed with mango ranch dressing; topped with parmesan cheese & a honey-fried goat cheese medallion

BLACKENED SHRIMP SALAD **GF | DF** 16.49
mixed greens, pineapple, strawberries, mango, pistachios, cranberries & raisins, tossed with garlic hemp poppy seed dressing; topped with blackened shrimp

OH KALE YEAH **GF | DF | VEG** 12.99
kale tossed in avocado lemon dressing, tomatoes, red onions, mango, carrots & strawberries; topped with roasted pumpkin seeds

KALE CAESAR SALAD **VEG** 11.99
crisp romaine lettuce & kale mixed with crispy capers, caramelized red onions, sun-dried tomatoes, manchego; parmesan cheese & croutons; tossed with creamy chipotle caesar dressing

SPINACH SALAD 11.99
fresh spinach, hard boiled eggs, bacon, diced tomatoes, red onions, sliced cremini mushrooms, croutons & queso fresco; tossed with warm bacon vinaigrette

CRAB & MANGO STACK **GF | DF** 15.99
romaine lettuce stacked with fresh diced avocado, house-made mango pico salsa, super lump crab meat; served with a house-made citrus vinaigrette

BLACK BEAN & SWEET CORN STACK **GF | VEG** 10.49
romaine lettuce stacked with blue cheese crumbles, diced avocado, black beans, tomato, & corn; served with house-made buttermilk ranch dressing

SIGNATURE DISHES

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

SIMPLE SALMON **GF | DF** 17.99
grilled salmon served with a medley of red onion, butternut squash, fingerling potatoes & carrots

SUPER CRAB CAKES **GF | DF** 22.99
house-made super lump crab cakes served atop a tangy broccoli & green apple slaw, tossed with toasted almonds and cranberries; served with tangy remoulade sauce

PIZZAS

gluten-free dough is available +2.99

THE QUEEN **VEG** 12.99
traditional margherita with marinara sauce, tomatoes, mozzarella & parmesan cheese; topped with oregano, thyme, garlic olive oil & fresh basil

THE OG **VEG** 13.99
zucchini, mushrooms, tomatoes, red onion, mozzarella, on house-made pesto sauce & topped with arugula, garlic olive oil and balsamic glaze

THE FIG & PIG 14.99
fig jam, mozzarella, parmesan, goat cheese & prosciutto; topped with balsamic vinegar, garlic olive oil & fresh basil

THE PLAIN JANE **VEG** 9.99
tomato sauce & mozzarella cheese

THE HOME SLICE 13.99
large pepperoni atop marinara sauce, mozzarella & parmesan cheese; topped with garlic olive oil & fresh basil

THE SPICY VIXEN 14.99
Heartbrand Akaushi Wagyu meatballs, mushrooms, mozzarella, ricotta on house-made garlic marinara & topped with honey-habanero sauce

BURGERS

can be made dairy-free upon request

all burgers served on a brioche bun with choice of sweet potato fries, french fries or organic quinoa salad.

substitute sides +1.99 or side salad +2.49

add smoked applewood bacon + 1.99 | gluten-free bun +2.99

THE (A) BURGER 12.49
all-natural 44 Farms® angus beef* with mixed greens, tomato, house-made pickles, red onion & choice of Swiss, cheddar or fresh mozzarella cheese

THE (W) BURGER 16.99
Heartbrand Akaushi Wagyu with sweet & spicy candied bacon, caramelized onions & raspberries, house-made pickles, lettuce, tomatoes & roasted garlic aioli on a brioche bun

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** 13.99
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** 14.99
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** 12.99
roasted all-natural zaatar-crusting 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** 11.99
black bean spread, sautéed cremini mushrooms, roasted garlic cilantro sauce, corn salsa, shredded carrots, avocado slices & queso fresco on warm corn tortillas

PASTAS

WHITE CHICKEN PARM GF	14.99
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	
WAGYU MEATBALL PASTA	16.99
Heartbrand Akaushi Wagyu meatballs served with pappardelle pasta tossed in a house-made mushroom cream sauce; topped with freshly shaved parmesan & basil	
GRILLED SALMON PASTA GF	16.99
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	
SPICY SHRIMP PASTA GF	15.49
gluten-free spaghetti pasta with spicy shrimp, basil, garlic, fresh roma tomatoes, shallots, red & yellow bell peppers, jalapeños, ricotta & parmesan cheese; topped with tomato cream sauce	
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 with roasted vegetables, all-natural 44 Farms® ground beef*; topped with fresh basil & parmesan (optional)	

SANDWICHES & WRAPS

all served with sweet potato fries, french fries or 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 3.99 each

FRESH FRUIT GF DF VEG	
with hemp poppy seed dressing	
FRENCH FRIES GF DF VEG	
SWEET POTATO FRIES GF DF VEG	
ORGANIC QUINOA SALAD GF DF VEG	
organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon, olive oil, fresh mint	
HOUSE CAESAR SALAD VEG	
tossed in creamy chipotle caesar dressing	
ROASTED VEGETABLES GF DF VEG	
seasoned with salt & pepper	
CHIPOTLE MASHED SWEET POTATOES GF VEG	

DESSERTS 7.49 each

served with a dark chocolate trellis

HOUSE-MADE WHITE CHOCOLATE BREAD PUDDING VEG	
HI-PROTEIN HEMP BROWNIE VEG	
contains pistachios	
DOMINO CAKE VEG	
CARROT CAKE GF VEG	
contains pecans	
SEASONAL GALETTE VEG DF	

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.

KID'S MENU

for our guests 12 years old & younger

all items 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	6.99
all-natural 44 Farms® angus beef* & choice of Swiss or cheddar cheese, served on a brioche bun [add tomato-lettuce-pickle +1.99]	
KID'S CHICKEN TENDERS GF	6.99
all-natural chicken seasoned in gluten-free crispy tempura batter	
KID'S GRILLED CHEESE VEG	6.99
cheddar & mozzarella cheese on organic sprouted wheat bread	
KID'S PASTA GF VEG	6.99
gluten-free penne pasta in choice of olive oil, fresh marinara sauce or alfredo sauce [add all-natural ground turkey* +3.99]	

WINE & BEER

WHITE	6oz/9oz/bottle
MENAGE A TROIS MOSCATO	9/12/28
CROWDED HOUSE SAUVIGNON BLANC	9/12/28
MATANZAS CREEK SAUVIGNON BLANC ●	12/17/38
BENVOLIO PINOT GRIGIO	7/9/22
MURPHY GOODE CHARDONNAY ●	7/9/22
CAMBRIA CHARDONNAY	10/14/31
FABRE EN PROVENC ROSÉ	10/14/32
RED	
LA CREMA PINOT NOIR	12/17/38
MURPHY GOODE PINOT NOIR ●	9/12/28
MURPHY GOODE RED BLEND ●	9/12/28
MURPHY GOODE CABERNET ●	9/12/28
SILVER PALM CABERNET	12/17/38
TINTONEGRO MALBEC ●	7/9/22
SPARKLING	
AVISSI PROSECCO	10
BEER	
LOCAL ROTATION	5/6
DOMESTIC/IMPORT	5/6

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	2.99
BOTTLED SODA & WATER	2.99 & up

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.

8.11.23

