Beldi

November 2025

4 courses, $55 per person

(choose one per course)

For the table **(Includes naan or cruditēs)**

Baba ganoush V+ GF
Smoked eggplant, sumac, red onion

Turkish salad V GF
Chickpeas, bell pepper, cucumber, tomato, red onion, sumac preserved lemon vinaigrette

Pickles V GF
Cauliflower, carrot, cucumber

Cabbage slaw V GF
Sumac, honey, candied pepita, cranberries

Olives V GF
Kalamata, castelvetrano, citrus, rosemary

Small plates

Chicory salad V+
Halloumi, za'atar crumb, sumac onions, citrus, parsley, kalamata vinaigrette

Apple & prosciutto GF
18 month aged prosciutto, Sweet Sixteen apple, treviso, arugula, candied walnut, apple cider vinaigrette

Large Plates

Pork* GF
Farm to Market bone-in chop, quince, parsnip, treviso, spiced Parisian carrot, delicata, garlic pork jus

Cauliflower shawarma V+ GF
Turmeric rice, amba labneh, cucumber, castelvetrano, pickled golden raisin, tomato, harissa, sumac onions, pickles

Dessert

Panna cotta V+ GF
Lemon buttermilk, pear, hazelnut crumb

V=Vegan, V+=Vegetarian, GF=Gluten free

* consuming raw/undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Beldi

November 2025

Happy hour (5pm to 6pm daily. All day Wednesday)

$3 off salatim
$2 off all small plates
$2 off all beer & wine

Salatim (all 5 for $15. Includes naan or cruditēs. Or $4 each)

Baba ganoush V+ GF
Smoked eggplant, sumac, red onion

Turkish salad V GF
Chickpea, bell pepper, cucumber, tomato, red onion, sumac preserved lemon vinaigrette

Pickles V GF
Cauliflower, carrot, cucumber

Cabbage slaw V GF
Sumac, honey, candied pepita, cranberries

Olives V GF
Kalamata, castelvetrano, citrus, rosemary

Small plates

Hummus 14/16
Chickpea, ras-el-hanout, matbucha, sumac, naan
Or
Range wagyu bavette, pomegranate glaze, sumac, parsley, naan

Falafel 11 V+ GF
Tzatziki, pickled red onion & red cabbage, harissa

Apple & prosciutto salad 15 GF
18 month aged prosciutto, Sweet Sixteen apple, treviso, arugula, candied walnut, apple cider vinaigrette

Chicory salad 14 V+
Halloumi, za'atar crumb, sumac onions, citrus, parsley, kalamata vinaigrette

Burrata 16 V+
Farro, grape, honey, pistachio, herbs

Crispy potatoes 10 V+ GF
Pimenton & roasted garlic aioli

Octopus 22 GF
Amba aioli, fingerling potato, Asian pear, chives, arugula, aleppo

Large Plates

Shrimp 44 GF
Pimenton, chorizo, potato, kale, anchovy, tomato & saffron sauce, garlic, herbs

Short rib 44 GF
Heirloom ochhio beans, lacinato, tomatoes, green bean, baharat, date labneh, veal demi

Pork 36* GF
Farm to Market bone in chop, quince, parsnip, treviso, delicata, Parisian carrot, garlic pork jus

Shawarma 34 (*chicken thigh or cauliflower)* V+ GF
Turmeric rice, amba labneh, cucumber, castelvetrano, pickled golden raisin, tomato, harissa, sumac onions, pickles

Oyster mushroom risotto 35 V+ GF
Sun Hands Farm oyster mushroom, delicata, leek, saba

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WINE 5oz Glass/Bottle

BUBBLES

Kir-Alanni Akakies, **ROSE**, GR **64**
Roseblossom #1 J. Hoch, **ROSE ZWEIGELT,** Kremstal, AT 2020 **16/64**
Aubry Brut Premier Cru, **CHAMPAGNE**, FR **120**

WHITE WINE

Scarpetta Frico Bianco, **HOUSE WHITE**, Venezia Giulia, IT **8**
Leiner Variety, **PINOT BLANC**, Pfalz, DE 2023 **15/60**
La Valentina, **PECORINO**, Tuscany, IT 2022 **14/56**
Talley Vineyards Bishop's Peak, **CHARDONNAY,** Villes Vignes, FR 2022 **19/76**
Caruso & Minini Zoli, **INZOLIA**, Sicily, IT 2023 **14/56**
La Petite Roche, **CHENIN BLANC**, Anjou, Loire Valley, FR 2022 **12/48**
Schlosskellerel Gobelsburg, **GRUNER VELTLINER**, Kamptal, AT 2024 **18/72**
Domaine Bersan, Saint Bris, **SAUVIGNON BLANC**, Burgundy, FR 2022 **76**
Loimer, **GLUEGGLICH WEISS**,Weinland, AT **56**

RED WINE

Sanvito, **HOUSE RED**, Abruzzo, IT **8**
Failla, **PINOT NOIR**, Willamette Valley, OR 2022 **21/84**
Raeburn, **PINOT NOIR**, Russian River, CA 2023 **15/60**
Caruso & Minini, **NERO D'AVOLA**, Sicily, IT 2022 **18/72**
Scarpetta, **BARBERA**, Monferrato Piemonte, IT 2023 **14/54**
Chateau Pavie 'Espirit de Pavie', **BORDEAUX**, Saint Emilion, FR 2018 **22/88**
Tablas Creek 'Patelin de Tablas', **GSMC BLEND**, Paso Robles, CA 2023 **21/84**
Corazon de Sol, **MALBEC**, Uco Valley, Mendoza, AR 2023 **72**
Walla Walla Vintners, **SANGIOVESE**, Columbia Valley, WA 2022 **76**
Occhiinti, SP68 Russo, **NERO D'AVOLA**, Sicily, IT 2022 **80**

BEER + SELTZER

Athletic NA, **GOLDEN ALE**, CT **6**
Athletic NA, **IPA**, CT **6**
MTNS Walking Nice Fella, **PILSNER**, MT **7**
Breakside, **IPA**, OR **7**
Haufbrau, **OKTOBERFEST**, DE **7**
New Hokkaido, **LYCHEE RASPBERRY KOZO**, MT **7**

COFFEE + TEA

DOMA coffee, Idaho **6**
Iced tea **4**
Numi Teas **4**

SOFT DRINKS

Coke, Diet Coke **4**
San Pellegrino, 750ml **7**
Acqua Panna, 1000ml **7**

A 20% service charge will be applied to parties of 6 or more. Corkage of $45/bottle. Max 2 bottles per party..
Please note a 3% resort tax is added to all checks and a 3% processing fee for all credit transactions.

INSTAGRAM

REWARDS

EXPLORE WHITEFISH