

Beldi

May 2025



Small Plates

Falafel 12 V+ GF

Tzatziki, pickled cabbage & red onion, green tahini, harissa

Salatim 10 V+

Selection of baba ganoush, broccolini & tomato salad, marinated olives, naan or crudites

Hummus 14 V

Chickpea, green tahini, sumac, naan

Spring salad 14 V+ GF

Burrata, frisée, arugula, sugar snap peas, radish, tomato, creamy dill dressing

Beets 12 V+ GF

Dandelion & miso labneh, pistachio dukkah, arugula, goat's cheese, sherry vinaigrette

Crispy potatoes 8 V+ GF

Pimenton & roasted garlic aioli

Brussels 10 V+ GF

Lemon honey yogurt, feta, barberries, pomegranate molasses

Oysters 21 GF

Champagne & red wine mignonette, yuzu tobiko

Octopus 21

Hummus, saffron, tomato and kalamata panzanella, herbs

Large Plates

Shawarma fattoush 28 (*chicken thigh or cauliflower shawarma*) V+

Marinated & whipped feta, preserved lemon & sumac vinaigrette, sumac butter, harissa

Halibut or Scallops 44* GF

Asparagus & mushroom carnaroli risotto, tomato vinaigrette, sauce vierge soffrito

Denver 44* GF

Local Wagyu steak, peppornata, onion puree, fingerling potato, bacon, artichoke, zuta

Pork 36* GF

Farm to Market bone-in chop, asparagus, pickled red onion, radish, turnip, corn veloute, chimichurri

Mushroom tagine 32 V+

Couscous, garbanzo, dandelion, sugar snap pea, asparagus, apricot, cranberry, ras-el-hanout, pinenut

Dessert

Panna cotta 11

Lemon buttermilk,, macerated strawberry, poached rhubarb, spiced crumb

Chocolate 11 GF

Hazelnut & milk chocolate dacquoise, caramel, pineapple confit, dragee hazelnut

Nougat glace 11 GF

Fig, cherry, pistachio, pinenut, candied lemon, pine nut crema, wine poached melon

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

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

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.

WINE 5oz Glass/Bottle

BUBBLES

Thienot, **CHAMPAGNE**, FR 80
La Luna Rosé Secco, **BONARDA-BARBERA-LAMBRUSCO**, Emilia Romagna, IT 68
Kir-Alanni Akakies, **ROSE**, GR 64

WHITE WINE

Torii Mor, **PINOT GRIS**, Willamette Valley, OR 2023 15/60
Gassier ‘Espirit’, **ROSE**, Côtes de Provence, FR 2024 15/60
Gobelsburg, **GRUNER VELTLINER**, Osterreich, AT 2023 16/64
Domaine de la Petite Roche, **CHENIN BLANC**, Anjou, Loire Valley, FR 2022 12/48
L’Ecole, **CHENIN BLANC**, Yakima Valley, WA 2023 12/48
Luna Hart, **SAUVIGNON BLANC**, Los Olivos, CA 2023 17/68
La Valentina, **PECORINO**, Tuscany, IT 2022 14/56
La Caña, **ALBARINO**, Rias Baixas, ES 2022 19/76
Grosgrain, **ALBARINO**, ‘Philips Vineyard’, Walla Walla, WA 2023 19/76

RED WINE

Caparzo, **SANGIOVESE**, Tuscany, IT 2022 13/52
Raeburn, **PINOT NOIR**, Russian River, CA 2023 15/60
Failla, **PINOT NOIR**, Willamette Valley, OR 2022 21/84
Bere, **SUPER TUSCAN BLEND**, Tuscany, IT 2022 13/52
Caruso e Minini Bio, **NERO D’AVOLA**, Sicily, IT 2022 14/56
Domaine Vetriccie, Île de Beauté, **RED BLEND**, Corsica, FR 2021 10/40
Tablas Creek ‘Patelin de Tablas’, **GSMC BLEND**, Paso Robles, CA 2023 18/75
Château Mourgues du Grès ‘Galets Rouges’, **RHONE BLEND**, Costières de Nîmes, FR 2022 15/60
Chateau Pavie ‘Espirit de Pavie’, **BORDEAUX**, Saint Emilion, FR 2018 22/88

BEER

Athletic NA, **GOLDEN ALE**, CT 6
MTNS Walking Nice Fella, **PILSNER**, MT 7
MTNS Walking Gallatin Roar, **COLD IPA**, MT 7

COFFEE + TEA

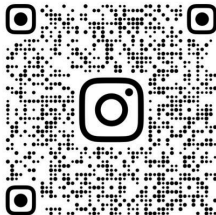
DOMA coffee, Idaho 6
Numi Teas 4

SOFT DRINKS

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



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