

Beldi



May 2026

Happy Hour (5pm to 6pm daily, All day Friday)

Salatim (all 5 for \$16. Includes pita or cruditēs. Or \$4 each)

Baba ganoush V+ GF

Smoked eggplant, sumac, red onion

Confit tomato V GF

Moreno whipped labneh, green bean

Pickles V GF

Cauliflower, carrot, cucumber

Sugar snap V GF

Lemon, garlic, feta, pistachio, mint, aleppo

Olives V GF

Kalamata, cerignola, castelvetrano, citrus, fennel pollen

For the table

Hummus 15 V+ GF+

Chickpea, ras-el-hanout, matbucha, sumac, chives, pita or cruditēs.

Brussels 12 V+ GF

Lemon garlic vinaigrette, lemon yoghurt, barberries, pomegranate molasses, almond

Crispy Potatoes 10

Garlic pimenton aioli, chives

Falafel 15 V+ GF

Shabazi remoulade, tomato, cucumber, pickled red onion & red cabbage, harissa

Beets 15 V+ GF

Date labneh, goat cheese, arugula, citrus, pistachio dukka, sherry vinaigrette

Clams 15 GF

Farm to market chorizo, clams, chickpea, tomato, asparagus, preserved lemon, herbed pita

Octopus 22 GF

Chickpeas, white miso onion soubise, castelvetrano, asparagus, lemon

Large plates

Gnocchi 35 V+

Sun Hands Farm oyster mushroom, Swiss chard, sugar snap peas, herbs, brown butter

Halibut 42* GF

Salsa verde, broccolini, confit garlic, heirloom royal corona beans, tomato, caper berries

Shawarma (chicken thigh or cauliflower) 35 V+

Israeli couscous, tangier, zucchini, kalamata olives, pistachio, pickled red onion, feta, dates

Pork 35 GF

Farm to market bone-in chop, couscous, cucumber, chickpea, miso, zuta, bell pepper

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

By the tradition and cultures of the Mediterranean we encourage sharing. We request that all food orders are placed at once to ensure a seamless service and dining experience.

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

WINE 5oz Glass/Bottle

BUBBLES

Louis De Grenelle, **ROSE**, FR 18/72

Gerard Bertrand, Heritage An 825 - **CRÉMANT DE LIMOUX BRUT**, 2022 68

WHITE WINE

Scarpetta Frico, **HOUSE WHITE**, Venezia, IT 2024 9/36

Weingut Loimer, **GLÜCKLICHE**, Glückliches Weinland, Österreich, AT 10

Bellande, **PINOT GRIS**, Willamette, OR 2022 16/64

Greffiere Macon La Roche, **CHARDONNAY**, Burgundy, FR 2023 19/76

Domaine des Aubuisieres, **VOUVRAY**, Vouvray, FR 2023 17/68

Truchard, **ROUSSANNE**, Los Carneros, CA 2024 76

Laxas, **ALBARIÑO**, Rias Baixas, ES 2024 64

Domaines Menetou, **MENETOU-SALON**, Loire Valley, FR 2023 80

Domaine Paul Cherrier, **SANCERRE**, Loire Valley, FR 2023 85

RED WINE

Sanvito, **HOUSE RED**, Abruzzo, IT 2024 9/36

Gota Dao Prunus, **RED BLEND**, PT 13/52

Vietti, **DOLCETTO**, Alba, IT 2024 17/68

Failla, **PINOT NOIR**, Willamette Valley, OR 2022 21/84

Corazon de Sol, **MALBEC**, Uco Valley, Mendoza, AR 2023 18/72

Scarpetta, **BARBERA**, Monferrato Piemonte, IT 2023 14/56

Loop De Loop, **PINOT GRIS ROUGE**, Tualatin Hills, OR 2023 68

Walla Walla Vintners, **SANGIOVESE**, Columbia Valley, WA 2022 76

Far Mountain Fission, **CABERNET SAUVIGNON**, Sonoma, CA 2021 85

Tajinaste, **TINTO TRADITIONAL**, Isle Canarais, ES 2023 70

BEER + SELTZER

Athletic NA, **IPA**, CT 6

Kettlehouse River Left, **CZECH PILSNER**, MT 7

Breakside Wanderlust, **IPA**, OR 7

Sapporo, **JAPANESE LAGER**, JP 9

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.

