Beldi

March 2026

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

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, castelvetrano, citrus, fennel pollen

For the table

Hummus 15/17
Chickpea, ras-el-hanout, matbucha, sumac, chives, pita
Or
Shortrib, sumac, parsley, pita

Amberjack 22 GF
Kiwi, avocado, blood orange, cucumber, fleur de sel, olio nouvo

Falafel 15 V+ GF
Harissa labneh, tomato, cucumber, urfa, pickled red onion & red cabbage

Beets 15 V+ GF
Date labneh, goat cheese, Winter greens, blood orange, pistachio dukka, sherry vinaigrette

Octopus 22 GF
Yellow lentil, saffron, kalamata, artichoke, marcona, aleppo

Burrata 17 V+
Spelt, kale, cauliflower, celery, parsley, bread crumbs, lemon

Crispy potatoes 10 V+ GF
Pimenton & roasted garlic aioli, chives

Large Plates

Shrimp 46* GF
Creamy polenta, Swiss chard, piquillo pepper romesco, marcona, green bean, feta, salsa verde

Ribeye 86*
Flannery ranch, dauphinoise, Sun Hands Farm oyster mushroom, broccolini, bordelaise

Lamb 49* GF
Onion souboise, carrot, sugar snap peas, new potato, ararat, lamb jus

Swordfish 46
Shabazi, farro, date, saffron, blood orange, fennel, green onion

Duck 42 GF
Leg confit, heirloom beans, Brussel sprouts, smoked German sausage, carrot, baharat jus, mustard

Chicken thigh or cauliflower 35 V+
Shawarma, Israeli couscous, tangier, zucchini, kalamata, pistachio, pickled red onion, apricot, feta

Gnocchi 35 V+
Sun Hands Farm oyster mushroom, Swiss chard, duxelles, herbs, brown butter

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

Col Fondo Valdobbiadene, **PROSECCO**, IT **17/68**
Louis De Grenelle, **ROSE**, FR **17/68**

WHITE WINE

Scarpetta Frico, **HOUSE WHITE**, Venezia, IT 2024 **8**
La Valentina, **PECORINO**, Tuscany, IT 2022 **15/60**
Greffiere Macon La Roche, **CHARDONNAY**, Burgundy, FR 2023 **19/76**
Domaine des Aubuisieres, **VOUVRAY**, Vouvray, FR **17/68**
Produttori de Manduria**, FIANO,** Salento, IT **13/56**
Domaines Menetou, **MENETOU-SALON**, Loire, FR **85**
Bernard Defaix, **PETITE CHABLIS**, FR 2023 **85**
Truchard, **ROUSSANNE**, Los Carneros, CA 2024 **76**

RED WINE

Sanvito, **HOUSE RED**, Abruzzo, IT 2024 **8**
Failla, **PINOT NOIR**, Willamette Valley, OR 2022 **20/80**
Scarpetta, **BARBERA**, Monferrato Piemonte, IT 2023 **14/56**
Gota Dao Prunus, **RED BLEND,** PT **13/52**
Vietti, **DOLCETTO**, Alba, IT 2024 **16/64**
Tablas Creek 'Patelin de Tablas', **GSMC BLEND**, Paso Robles, CA 2023 **21/84**
Corazon de Sol, **MALBEC**, Uco Valley, Mendoza, AR 2023 **18/72**
Walla Walla Vintners, **SANGIOVESE**, Columbia Valley, WA 2022 **76**
Planeta, **NERELLO MASCALESE**, Sicily, IT 2022 **76**
Far Mountain Fission, **CABERNET SAUVIGNON**, Sonoma, CA 2021 **100**

BEER + SELTZER

Athletic NA, **IPA**, CT **6**
By All Means Zymopunk, **ITALIAN PILSNER**, MT **7**
Breakside Wanderlust, **IPA**, OR **7**
Sapporo, **JAPANESE LAGER**, JP **9**
Guinness, **STOUT**, IE **7**

COFFEE + TEA

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

SOFT DRINKS

Sarah's Lemonade **4**
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