

# Beldi

## January 2026



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

### Salatim (all 5 for \$16. Includes naan or crudité. Or \$4 each)

**Baba ganoush** V+ GF

Smoked eggplant, sumac, red onion

**Beets** V+ GF

Date labneh, feta, sherry vinaigrette

**Pickles** V GF

Cauliflower, carrot, cucumber

**Cabbage slaw** V GF

Sumac, honey, candied pepita, cranberries

**Squash Tershi** V GF

Cumin, aleppo

## For the table

**Hummus 14/17**

Chickpea, ras-el-hanout, matbuca, sumac, naan

*Or*

Shortrib, pomegranate, sumac, parsley, naan

**Falafel 14** V+ GF

Roasted red pepper labneh, tomato, cucumber, sumac onion, pickled cabbage, urfa

**Beldi salad 15** GF

Chichories, treviso, Asian pear, green beans, radish, cucumber, sumac onions, red wine vinaigrette

**Burrata 15** V+

Farro, pickled pepper, barberries, pistachio, herbs

**Crispy potatoes 10** V+ GF

Pimenton & roasted garlic aioli

**Octopus 22** GF

Cauliflower puree, golden pepper amba, grapes, pickled golden raisins, capers, marcona

## Large Plates

**Swordfish 46\*** GF

Roman puntarelle salad, artichoke, anchovy, kalamata, new potato, pistachio salsa verde

**Lamb 46\***

Couscous, bell pepper, golden raisin, grape, apricot, pine nut, tzatziki, ararat, lamb jus

**Denver 44\*** GF

Range wagyu, pommes dauphinoise, broccolini, carrot, bordelaise

**Chicken thigh or cauliflower 35** V+

Shawarma, Israeli couscous, tangier, kalamata, pistachio, feta, pomegranate

**Pork 38\*** GF

Farm-to-Market bone-in chop, pork belly, sweet potato, bell pepper, zuta, paprika, onion, celeriac, fennel pollen

**Oyster mushroom risotto 35** V+ GF

Sun Hands Farm oyster mushroom, kale, delicata, leek

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 **16/64**

Louis De Grenelle, **ROSE**, FR **16/64**

Aubry Brut Premier Cru, **CHAMPAGNE**, FR **120**

## WHITE WINE

Caruso & Minini Zoli, **INZOLIA**, Sicily, IT 2023 **10/40**

La Valentina, **PECORINO**, Tuscany, IT 2022 **15/60**

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

Truchard, **ROUSSANNE**, Los Carneros, CA 2024 **19/76**

Domaine Bersan, Saint Bris, **SAUVIGNON BLANC**, Burgundy, FR 2022 **19/76**

Produttori de Manduria, **FIANO**, Salento, IT **56**

Joseph Mellot La Chatellenie, **SANCERRE**, Loire Valley, FR 2023 **85**

Louis Michel & Fils, **CHABLIS**, FR 2023 **85**

## RED WINE

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

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

Delas Saint Esprit, **COTES DU RHONE**, Rhone Valley, FR 2023 **15/60**

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**

Mark Ryan 216 Miles to Go, **CABERNET SAUVIGNON**, Columbia Valley, WA 2022 **90**

Far Mountain Fission, **CABERNET SAUVIGNON**, Sonoma, CA 2021 **95**

Occhiinti, SP68 Russo, **NERO D'AVOLA**, Sicily, IT 2022 **80**

## BEER + SELTZER

Athletic NA, **IPA**, CT **6**

Breakside Noble, **PILSNER**, OR **7**

Breakside Wanderlust, **IPA**, OR **7**

Kettlehouse Cold Smoke, **SCOTCH ALE**, MT **7**

Powder City, **LAGER**, MT **7**

Sapporo (22oz), **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.

