

Beldi

January 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

Whipped labneh, green bean, moruno

Pickles V GF

Cauliflower, carrot, cucumber

Sugar snap V GF

Lemon, garlic, feta, pistachio, aleppo

Olives V GF

Kalamata, castelvetrano, citrus, fennel pollen

For the table

Hummus 14/17

Chickpea, ras-el-hanout, matbuca, sumac, chives, pita

Or

Shortrib, pomegranate, sumac, parsley, pita

Falafel 14 V+ GF

Harissa labneh, tomato, cucumber, pickled red onion & red cabbage, urfa

Beets 14 V+ GF

Date labneh, goat cheese, pistachio dukka, sherry vinaigrette

Octopus 22 GF

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

Beldi salad 15 V+ GF

Chicories, treviso, Asian pear, sumac onions, cucumber, red wine vinaigrette

Burrata 15 V+

Farro, pickled pepper, barberries, herbs

Crispy potatoes 10 V+ GF

Pimenton & roasted garlic aioli, chives

Large Plates

Scallops 46* GF

Sweet potato, Brussels, green beans, maple, salsa verde

Lamb 48* GF

Carrot, sugar snap peas, young potatoes, onion soubise, ararat, lamb jus

Swordfish 46

Farro, date, saffron, fennel, grapefruit, castelvetrano, green onion

Pork 38*

Farm-to-Market bone-in chop, spelt, zuta, bell pepper, broccolini, kale, pork jus

Chicken thigh or cauliflower 35 V+

Shawarma, Israeli couscous, tangier, zucchini, kalamata, pistachio, pickled red onion, feta, pomegranate

Parisian gnocchi 35 V+

Sun Hands Farm oyster mushroom, sunchokes, winter greens herbs, beurre noisette

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**
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**
Luna Hart, **SAUVIGNON BLANC**, Santa Barbara, CA **19/76**
Produttori de Manduria, **FIANO**, Salento, IT **56**
La Garenne Domaine Fouassier, **SANCERRE**, Loire Valley, FR 2023 **85**
Louis Michel & Fils, **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**
Delas Saint Esprit, **COTES DU RHONE**, Rhone Valley, FR 2023 **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**
Far Mountain Fission, **CABERNET SAUVIGNON**, Sonoma, CA 2021 **100**
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

Molly’s mocktail **6.5**
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.

