

Beldi

August 2025



Salatim (first 3 for \$10, all 5 for \$15. Includes naan or cruditēs)

Baba ganoush V+

Smoked eggplant, sumac, red onion

Heirloom white beans V

Castelvetro, asparagus, citrus, artichoke & garlic confit vinaigrette

Muhamarra V

Roasted red pepper, sugar snap, green bean, pomegranate molasses, walnut

Whipped ricotta V+

Flathead Valley cherries, honey, lemon

Pickles V

Cauliflower, cucumber, golden raisin

Small plates

Falafel 12 V+ GF

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

Hummus 14 V

Chickpea, ras-el-hanout, green tahini, sumac, naan

Burrata 16 V+

Heirloom tomato, kalamata, green bean, roasted garlic & tomato dressing, toasted levain

Watermelon 14 V+

Sugar snap, tomato, feta, arugula, red wine vinaigrette

Crispy potatoes 8 V+ GF

Pimenton & roasted garlic aioli

Brussels 10 V+ GF

Lemon honey yogurt, feta, barberries, pomegranate molasses

Octopus 21

Hummus, saffron aioli, tomato & kalamata panzanella, salsa verde, aleppo

Large Plates

Scallops 44*

Ratatouille, garlic scape pesto, pine nut, garlic poached tomato, herby oil

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

Fattoush salad, marinated & whipped feta, preserved lemon & sumac vinaigrette, sumac butter, harissa

Asparagus 34 V

Oyster mushroom, sugar snap, garlic poached tomato, red potato, pea soubise

Short rib 44* GF

Heirloom tomato, whipped ricotta, peach, green bean, date labneh

Pork 36* GF

Farm to Market chop, Montana buckeye beans, shabazi, tomatillo, summer squash, caperberries, salsa verde

Dessert

Jivara & hazelnut 11

Crispy dark chocolate, hazelnut & milk chocolate praline, caramel, Flathead Valley cherries

Panna cotta 9

Lemon buttermilk, macerated strawberry, poached rhubarb, spiced crumb

Nougat glace 11 GF

Fig, cherry, pistachio, pine nut, 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.

WINE 5oz Glass/Bottle

BUBBLES

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

WHITE WINE

Gassier ‘Espirit’, **ROSE**, Côtes de Provence, FR 2024 15/60
Leiner Variety, **PINOT BLANC**, Pfalz, DE 2023 15/60
Strub, **SILVAANER**, Rheinhessen, DE 2022 14/56
Klinker Brick, **ALBARINO**, Lodi, CA 2023 19/76
La Valentina, **PECORINO**, Tuscany, IT 2022 14/56
Domaine de la Petite Roche, **CHENIN BLANC**, Anjou, Loire Valley, FR 2022 12/48
Gobelsburg, **GRUNER VELTLINER**, Osterreich, AT 2023 16/64
Greffiere Macon La Roche, **CHARDONNAY**, Burgundy, FR 2021 17/68

RED WINE

Vin de Soif, **GAMAY-GROLLEAU**, Loire Valley, FR 2022 12/48
Failla, **PINOT NOIR**, Willamette Valley, OR 2022 21/84
Raeburn, **PINOT NOIR**, Russian River, CA 2023 15/60
Scarpetta, **BARBERA**, Monferrato, IT 2023 12/48
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
Caruso e Minini Bio, **NERO D’AVOLA**, Sicily, IT 2022 14/56
Bere, **SUPER TUSCAN BLEND**, Tuscany, IT 2022 13/52
Domaine Vetriccie, Île de Beauté, **RED BLEND**, Corsica, FR 2021 10/40
Caparzo, **SANGIOVESE**, Tuscany, IT 2022 13/52
Chateau Pavie ‘Espirit de Pavie’, **BORDEAUX**, Saint Emilion, FR 2018 22/88

BEER + SELTZER

Athletic NA, **GOLDEN ALE**, CT 6
Breakside Unbearable Lightness, **SUMMER PILSNER**, OR 7
MTNS Walking Gallatin Roar, **COLD IPA**, MT 7
New Hokkaido, **LYCHEE RASPBERRY KOZO**, MT 7

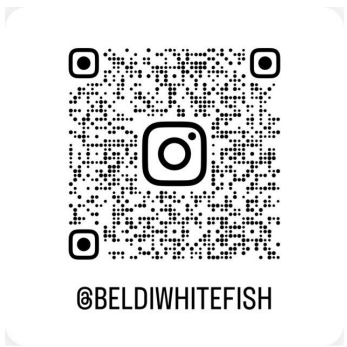
COFFEE + TEA

DOMA coffee, Idaho 6
Iced tea 4
Numi Teas 4

SOFT DRINKS

Molly’s Huckleberry 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.



Beldi is a proud member of
#ExploreWhitefish