



Dine - in

The Kitchen

BELLY

Hey there, thank you for joining us. The menu we've made for you this evening was meant for gathering, eating & drinking together. Our food & drinks are a confluence of Vietnamese, Thai & Japanese eating & drinking cultures. Some items carry with them deep traditions & techniques & some are riffs on old classics & some are their own mix of ideas entirely. To maximize your experience with us we encourage you to order a little bit of anything & everything your heart desires, with a bottle of wine & share the spread amongst yourselves.

Yes, we source the best produce, sustainable seafood & ethically raised animal products we can get our hands on. Yes, we buy & support as many local purveyors as we possibly can. Yes, our menu evolves to suit our seasons & current state of mind. Please, have yourselves the best of times. Cheers!

Snacks, Salads & Vegetables

jasmine rice highly recommended + \$2

CRISPY SPRING ROLLS \$10

Local pork, wood ear mushrooms, mung bean noodles. 2 rolls with fresh lettuce for wrapping & nuoc cham for dipping.

VIETNAMESE PIZZA \$9

Griddled rice paper stuffed with local pork, shrimp, scrambled egg, scallions, Thai basil, banana ketchup & coconut cream.

SAUTEED BROCCOLINI \$13

With garlic & shaoxing wine (gluten free & vegan)

FIERY BRAISED JACKFRUIT \$13

With hoisin, sambal, cilantro, onions & jalepeño. (vegan)

MAM KHO QUET \$10

Deep, aromatic, funky & perfectly sweet dipping sauce with a side of chilled steamed vegetables. Contains shrimp.

WOK FRIED GREEN BEANS WITH BONITO \$13

Soy sauce, black vinegar, sesame oil, sesame seeds, garlic. Available vegan upon request (\$11).

GREEN PAPAYA SALAD \$11

Pickled carrots & daikon, mint, cilantro, baby tomatoes, peanuts & fried shallots. With nuoc chom or vegan dressing. (vegan option) | Add crispy soft shell crab \$10.

PAN SEARED & SCORED KING MUSHROOMS \$20

With cilantro, scallions, chopped tofu, black bean & sichuan peppercorn sauce. (vegan)

Seafood

CARAMELIZED HEAD-ON SHRIMP \$21

Simmered in a rich sauce of lemongrass, roasted chili paste, palm sugar & fish sauce. (gluten free)

CRISPY SOFT SHELL CRAB BAO BUNS \$16

Stuffed with fresh papaya salad & spicy mayo. 2 buns.

CRISPY WHITE FISH \$26

Nelsons white fish marinated in turmeric, ginger, garlic, shrimp paste, fish sauce & yogurt. Topped with a dill, scallion & butter pan sauce & topped with peanuts.. (gluten free)

CRAB BANH XEO \$30

Crispy rice flour crepe stuff with kew pie mayo & old bay spiked lump crab, mung bean sprouts & scallions. Served with fresh lettuce & herbs for wrapping & nuoc chom for dipping.

PEI MUSSELS IN LEMONGRASS & COCONUT BROTH \$26

With shallots, garlic, fresh herbs & bird's eye chili. (gluten free) Add side of bread or jasmine rice +

Specialties

VEGETABLE CLAYPOT \$14

Kabocha squash, Japanese sweet potato, crispy tofu & shiitake mushrooms simmered in spicy vinegar & Maggi broth. (vegan)

JACKFRUIT & MUSTARD GREEN FRIED RICE \$16

Minced tofu, fermented mustard greens, onions, scallions, spiced vinegar, maggi, birds eye chili. (vegan)

PORK & MUSTARD GREEN FRIED RICE \$16

Onions, fried eggs, scallions, fish sauce, spiced vinegar, birds eye chilis.

PHO GA \$18

Housemade twelve-hour broth, Two-wash ranch chicken breast, vermicelli noodles, scallions, fried shallots. Served with fresh bean sprouts, holy basil, cilantro, lime & jalepeño. (gluten free)

CUP OF PHO BROTH + \$5

PORK BELLY & EGG CLAYPOT \$17

Simmered until fork tender in coconut juice, garlic & fish sauce. With cilantro chili, scallions & pickled mustard green. (gluten free)

TWO WASH RANCH FRIED CHICKEN \$21

Whole wing, drum & thigh tossed in a sweet & funky garlic sauce & served with pickles, mint & fresh cucumber.

NIMAN RANCH BEEF SHORTRIB STEW \$28

Lemongrass & star anise broth, garlic, daikon radish & carrots. Served with fresh Thai Basil. (gluten free)

Desserts

STICKY RICE \$6

Served with rotational toppings (gluten free & vegan)

SWEET POTATO DONUTS \$6

With coconut pandan sauce (vegan)

For parties of 6 & over, we will include a 20% gratuity. No more than four cards per table. Some of your favorite dishes & drinks may be out due to international shortages & delivery issues. Please bare with us! Additionally, inflation has contributed to prices varying quite a bit, so we'll have to adjust accordingly.

BELLY

The Bar



Dine - in

Our wine list is composed entirely of natural wine. They're organic, biodynamic & have minimal intervention in the winery, which makes for deliciously fresh, fun & crushable wines that pair really well with our food. The "Belly Experience," as we've designed it, is to split a bottle of wine, & a few plates & party. Chug chug!

Wine

BY THE GLASS | Red - Rosé - White - Prosecco | \$10

ROTATING BY THE GLASS | \$15
Always something good!

BOTTLE LIST

How to Read: Winery/Winemaker 'Name' vintage | Style - location - grapes - personality/tasting notes *price*

🍷 - BUBBLES

- 🍷 **Domaine Brazillier 'Methode Trade Brut'** | Bubbles - Loire, France - Chenin Blanc, Pineau d'Aunis - light, crispy & elegant- \$38
- 🍷 **Barbara Ohlzelt 'Gruner Leader'** | (1L) Kamptal, Germany - Gruner Veltliner - clean acidity & stoney mountain flowers \$39
- Floréz Wines 'PegLeg' '20** | Chardonnay - Sonoma County, CA - soft tropical fruits & springtime ocean breeze on a dewey morning \$76
- Bergkloster 'Chardonnay' '18** | Orange - Rheinhessen, Germany - bone-dry orange wine, delicious flowerfields just after the rain \$66
- Tenuta Santa Lucia 'Pantha Rhei' '20** | Orange - Emilia-Romagna, Italy - lavender & thyme lemonade with a slightly hazy effervescence \$44
- Martin Otto Worner 'Martó'** | Orange - Rheinhessen, Germany - Riesling - pure, springy, velvety, elegant, grippy \$75
- 🍷 **Donati Camillo 'Malvasia Frizzante' '19** | Sparkling Orange - Emilia-Romagna, Italy - Malvasia - dry, crispy, fizzy & funky orange \$51
- 🍷 **Christophe Lindenbaum 'En Liberté' '20** | Orange Petnat - Alsace, France - Pinot Gris - pithy grapefruit, peaches & a whisper of sweetness \$66
- Zeit 'Orange Grüner' '20** | Orange - Niederostereich, Austria - Grüner - tart rainer cherry, lemon pith & wheatgrass \$51
- Cristiana Guttarolo 'Vino Bianco' '20** | Orange - Puglia, Italy - Malvasia, Verdeca, Fiano - sun-drenched juiciness & damp soil \$78
- La Stoppa 'Bianco Ageo' '16** | Orange - Emilia Romagna, Italy - Malvasia, Ortugo, Trebbiano - nuanced & elevated, spiced peaches & pears \$87
- Beurer Rosé 'Trocken' '20** | Rosé - Wurttemberg - Malvasia - light & salty crushed melons & bursting berries \$49
- 🍷 **Bichi 'PetMex' '20'** | Petnat Rosé - Tecate, Mexico - Mystery Grape - slight sweet & candied strawberries, fizzy soft peaches & summer vibes \$78
- Weingut Mann 'Rosa X' '19** | Rose - Rheinhessen, Germany - Red & White coferment - crisp cranberries, grassy earth & hawaiian punch \$57
- Bodegas Gracias 'Y Tu De Quien Eres' '19** | Blend - Castilla, Spain - Multivarietal - punchhbw social, medium bodied & deep red fruit \$41
- Il Farneto 'Giandon Rosso' '19** | Blend - Emilia-Romagna, Italy - Lambrusco - plums & black fruit, currant & peppercorn \$57
- Bichi 'Mistico' '19** | Blend - Tecate, Mexico - Mystery Grapes - black fruit & oranges, a bounty of blueberries & leather \$57
- Floréz Wines 'Free Solo' '20'** | Red Blend - Santa Clara, CA - blend - bright-eyed red fruits, pomegranate, full bodied \$72
- Chateau Masserau 'Cuvee Tradition' '18** | Bordeaux, France - Merlot, Cab Sauv, Cab Franc, Petit Verdot - classic bold big bodied Bordeaux \$54
- Frenchtown Farms 'Indigeaux' '17** | Blend - North Yuba, CA - Cab Sauv, Merlot, Semillon - dive into a pool of roses, cherries, leather & clove \$78

Cocktails

- SPICY HYDRA** | Reposado, pineapple, cucumber, Thai Chili, jalapeno & tamarind salt rim \$14
- CAPRI SUNRISE** | Passionfruit, Aperol, pineapple, cinnamon, tempranillo, prosecco, aquafaba \$13
- THAIPIRINHA** | Overproof El Salvadorian rum, lime, Thai tea, Angostura & Thai Basil \$13
- BURN A DEBT** | Mezcal, tequila, coco cream, cinnamon pineapple shrub, Tiki Bitters \$14
- SIN & CHRONIC** | Gin, apple & rosemary shrub, lime, soda, & grapefruit \$13
- W.A.P.** (wet ass pisco) | Pisco, Oaxacan Agricole, mandarin shrub, lemon, shiso leaf, szechuan peppercorn, aquafaba \$13
- RUM & RYE OLD FASHIONED** | Rum, rye whiskey, lemongrass, tiki & ango bitters, lemon & lime leaf \$15
- SPEED OF SOUND** | Bourbon, Japanese whisky, housemade citruscello, cherry liqueur, amaro, aquafaba, lime \$15
- TBT** | Vodka (lol), hibiscus, Thai Basil, lemon & grapefruit, #ginger \$13

Beer, etc.

- GREENWOOD BREWERY** \$7 | Purpose Pilsner on tap (pint)
- SAIGON LAGER** \$5 | Vietnamese Lager In A Bottle (12oz)
- PBR** \$5 | beer in a can (16oz)
- DAMSO LYCHEE SOJU** \$16 | yummy & enough to share (375ml)

Refreshments

- Topo Chico, Coke, Diet Coke, Sprite & Ginger beer \$4
- Lemongrass & lime Leaf Horchata \$6

For parties of 6 & over, we will include a 20% gratuity. No more than four cards per table.
Some of your favorite dishes & drinks may be out due to international shortages & delivery issues. Please bare with us!