



SNACKS & SMALL PLATES 8

Bellyard Wings	\$16.00
Half-Dozen Jumbo Wings, Celery, Herb Ranch Flavors: Buffalo, Lemon Pepper Dry Rub	
Smoked Pork Belly Mac & Cheese	\$14.00
Pork belly, white cheddar, parmesan, onions	
Hot Shrimp	\$15.00
Jumbo deep fried, tail on shrimp, fried pickles, pickled fresno, chives, signature shrimp aioli sauce	
Whipped Feta & Cranberry Dip	\$16.00
Four berry compote, candied pecans, grilled naan	
Bellyard Sliders	\$13.00
Grilled onions, fat kid sauce, American cheese, pickles	
Beet Garlic Hummus	\$14.00
Grilled naan, feta, seasonal crudité, olive oil	
Jumbo Shrimp Cocktail	\$16.00
Half dozen jumbo shrimp, gochujang horseradish cocktail sauce	
Garlic Truffle Fries	\$11.00
Parmesan cheese, truffle oil, chives, served with signature fat kid sauce	

SALADS 6

Baby Gem Wedge Salad	\$15.00
Crumbled bacon, tomato, red onion, blue cheese crumbles, blue cheese dressing, balsamic reduction	
Berry Feta Salad	\$16.00
Strawberry, blueberry feta, dried cranberry, red onion, field greens, apple cranberry dressing	
Bellyard Cobb Salad	\$19.00
Romaine, blue cheese, bacon, red onion, avocado, heirloom tomato, cucumber, grilled chicken, boiled egg, jalapeno ranch	
Arugula Romaine Salad	\$15.00
Grated Egg, Radish, Sourdough Crouton, Creamy Garlic Dressing	
Garden Salad	\$13.00
Cucumber, Heirloom Tomato, Radish, Red Onion, Garlic Crouton, White Balsamic Vinaigrette	

Hot Veggie Plate	\$20.00
Choose 3: Garlic Mushrooms, Baby Carrots, Collard Greens, Brussels, Whipped Mashed Potatoes	

ENTREES 8

Bellyard Burger	\$19.00
American cheese, lettuce, tomato, red onion, pickles, signature fat kid sauce	
Blackened Salmon Po'Boy	\$19.00
Spicy Remoulade, Tomato, Lettuce, French Roll, Shoestring Fries	
16oz NY Strip	\$34.00
Side arugula Toppings & Sauces \$4 each Blue Cheese Crust . Hollandaise Sauce Chimichurri . Herb Buter Mushrooms . Bourbon Glaze Add 4 Jumbo Shrimp (Fried or Grilled) \$4	
Bacon Wrapped Meatloaf & Mash	\$22.00
Bourbon ketchup, whipped Yukon golds	
Pan Roasted Lamb Rack	\$32.00
Rainbow carrots, collards, sour cherry red wine	
Surf & Turf Cajun Pasta	\$28.00
Jumbo shrimp, blackened chicken, linguini pasta, Cajun cream sauce, butter grilled ciabatta	
Bourbon Glazed Salmon	\$28.00
Signature bourbon sauce glaze, brussels	
French Dip Sandwich	\$19.00
Butter toasted French roll, shaved ribeye, smoked provolone, melted onion, horseradish sauce, au jus, shoestring fries	

SIDES 9

Fruits & Berries	\$6.00
Shoestring Fries	\$8.00
Baby Carrots	\$7.00
Side Caesar Salad	\$6.00
Brussels Sprouts	\$8.00
Collards	\$7.00
Vegan	
Herb Butter Mushrooms	\$8.00
Garlic Truffle Fries	\$11.00
Side Garden Salad	\$6.00

KIDS 3

2 Sliders & Fries	\$13.00
3 Chicken Tenders & Fries	\$12.00
Texas Toast Grilled Cheese & Fries	\$11.00

DESSERTS 3

Crème Brûlée Cheesecake	\$10.00
Raspberry Sauce	
Chocolate Cake	\$10.00
Whipped Cream	
Peach Waffle	\$14.00
Maple peach compote, whipped cream	

BREAKFAST 12

B&E	\$19.00
Two eggs your way, side of bacon, pork sausage or chicken sausage, side potatoes and toast	
Bacon Sausage Omelet	\$17.00
Chopped bacon, sausage, cheese, onions	
Avocado Toast	\$14.00
Butter toasted ciabatta, sliced avocado, white balsamic dressing, tomato, feta	
Buttermilk Pancakes	\$12.00
BEC Bagel	\$14.00
Sugar cured bacon, over hard egg, pepperjack cheese, herb aioli,	
Smoked Salmon Benedict	\$19.00
Butter toasted English muffin, poached eggs, smoked salmon, crispy capers, chive hollandaise, dressed arugula	
Protein Plate	\$14.00
Parfait cup, agave Greek yogurt, pecan granola, fresh fruits, candied pecans, wheat toast with peanut butter and chia seed	
Egg White Omelet	\$15.00
Cremini mushrooms, baby spinach, feta cheese Add pork or chicken sausage \$3	
Steak And Eggs	\$28.00
8-ounce N.Y. Strip Steak, 2 Free Range Eggs, Cilantro Chimichurri, Dressed Arugula Salad	
French Toast	\$12.00
Power Bowl	\$19.00
Two free range eggs your way, tricolor potato, chickpeas, white cheddar, jalapeno ranch, salsa, avocado, two corn tortillas	

Steel Cut Oats	AVAILABLE OPTIONS
	Bowl: \$10.00
	Cup: \$6.00

NON-ALCOHOLIC BEVERAGES 6

Coke
Diet Coke
Sprite
Seagram's Ginger Ale
Minute Maid Lemonade
Red Bull Energy Drink, Sugarfree Tropical

COFFEE/TEA 4

Coffee
Espresso
Double Espresso
Assorted Hot Tea

COCKTAILS 13

Espresso Martini	\$18.00
bare bones vodka, reformation coffee liqueur, vanilla, cold brew	
Pornstar Martini	\$18.00
absolute vanilla vodka, chinola , passion fruit puree served with prosecco shot	
Drawbar Vesper	\$18.00
condessa prickly pear gin, purity 51 vodka, lillet blanc	
Sangria Del Sol	\$18.00
francis chablis , chinola , guava puree	
Betty's Dirty Martini	\$20.00
kastra vodka, olive juice, feta stuffed olives	
Betty's Blue Lemonade	\$25.00
conniption kinship gin, spirulina lemonade, house made lavender simple	
The Blueberry Manhattan	\$18.00
old forrester rye, tattersale blueberry liquor, carpano antico, angostura bitters	

Smoked Old Fashion	\$25.00
mercier & prince whiskey, rivulet pecan, sweet potato syrup, peach bitters	
Boxcar Buck	\$16.00
lo siento blanco, cranberry tattersall	
Locked, Stocked & Two Smoking Barrels	\$25.00
21 mezcal, barrel bourbon, agave, orange bitters, toasted almond bitters	
Jalapeno Pineapple Watermelon Margarita	\$18.00
teremana repo, watermelon puree, stirrings triple sec, lime	
Negroni	\$18.00
old raj saffron gin, marendry cherry bitters, carpano antico	
Oh Mai Mango	\$20.00
rumhaven, orgeat, mango puree (A portion of the proceeds go to our charity Give Kids The World Village)	

SPARKLING WINE 4

Wycliff, Brut, NV - California

La Marca Prosecco - Veneto, Italy

Chandon Rose

Rosa Regale

WHITE WINE 6

Louis Guntrum

Riesling

Pighin

Pinot Grigio

Cloudy Bay

Sauvignon Blanc

Dashwood

Sauvignon Blanc

Franciscan Estate

Chardonnay

Oishii Clear Sake

RED WINE 5

Bonanza

Cabernet

Decoy

Cabernet

Markham

Merlot

Lamadrid

malbec

Inscription

pinot noir

BEER - DRAUGHT 7

Bud Light

Sweet Water Seasonal

Voodoo Juicy Haze IPA

Local 1

Local 2

Modelo Especial

Fat Tire Ale

BEER - BOTTLES 7

Budweiser

Michelob Ultra

Miller Lite

Corona Extra

Heineken

Stella Artois

Blue Moon

BEER - CANS 7

Angry Orchard Hard Cider

Scofflaw Dirty Beaches

Sweetwater 420

Rightside Brewing N/A

Guinness
Bearded Iris Homestyle IPA
Athletic Brewing N/A

BEER - SELTZERS 1

High Noon
Assorted Flavors: Pineapple, Peach

MOCKTAILS 7

Virgin Mimosa
Lyre's N/A Prosecco, Choice of Orange, Pineapple, Cranberry Juice

Virgin Espresso Martini
Cold Brew, Madagascar Vanilla, Orgeat

Naked Peach Bellini
Reàl Peach Purée, Lyre's N/A Prosecco

Dry Tai
Peach, Orgeat, Pineapple, Lime, Sprite, Pineapple Garnish, Crushed Ice

I'm No Porn Star
Passion Fruit, Vanilla, Lime, N/A Prosecco, Prosecco and Pearls on Side

Watermelon Gives You Wings
Mela Watermelon Juice, Red Bull Sugarfree Watermelon, Lime, on the Rocks

Blue Fever
Blue Spirulina, Agave, Lime, Pineapple Syrup, Soda Water, King Cube

SMALL PLATES 5

Bellyard Wings	\$16.00
Half dozen jumbo wings, celery and herb ranch Flavors: Lemon pepper and Buffalo	

Brussel Sprouts	\$8.00
Fried, Peppercorn Aioli	

Garlic Truffle Fries	\$11.00
Parmesan cheese, truffle oil, chives, served with signature fat kid sauce	

Hot Shrimp	\$15.00
Jumbo deep fried, tail on shrimp, fried pickles, pickledfresno , chives, signature shrimp aioli sauce	

Meatloaf Sliders	\$16.00
Tomato Jam, Frites	

HANDHELDS 7

Bellyard Burger	\$19.00
American cheese, lettuce, tomato, red onion, pickles, signature fat kid sauce	
Avocado Toast	\$14.00
Butter Toasted Ciabatta, Tomato, Feta, White Balsamic Reduction, and Olive Oil	
BELT Sammy	\$16.00
Bacon, over hard fried egg, lettuce, tomato, herb aioli, wheat bread, shoe string frites	
Blackened Chicken Sammy	\$17.00
Avocado, herb aioli, bibb lettuce, tomato, jack cheese, frites	
Meatloaf Sando	\$17.00
Butter toasted ciabatta, pepperjack cheese, tomato jam, frites	
Blackened Salmon Po'boy	\$19.00
Lettuce, tomato, spicy remoulade, shoestring frites	
French Dip Sandwich	\$19.00
Butter toasted French roll, shaved ribeye, smoked provolone, melted onion, horseradish sauce, au jus, shoestring fries	

SIDES & BEVERAGES 6

Fruit & Berries	\$6.00
Frites	\$8.00
Side Avocado	\$6.00
Side Caesar Salad	\$6.00
Side Garden Salad	\$6.00
Bacon	\$3.00

BRUNCH COCKTAILS 5

Smoked Maple Old Fashion	\$18.00
Knob Creek Smoke Maple, Vermont Maple Syrup, Maple, Vermont Maple Syrup, Orange Bitters	
Ketel One Spritzers	\$16.00
Peach & Orange Blossom, Grapefruit & Rose', Cucumber Mint	
Drawbar Mimosa	AVAILABLE OPTIONS
Assorted juices available	Glass: \$12.00
	Carafe: \$25.00
Drawbar Lemon Pepper Bloody Mary	\$18.00
House vodka, house bloody mary mix, topped with two lemon pepper wings	
Drawbar Margarita	\$18.00
Jalapeno Infused Tequila, watermelon puree, triple sec, lime juice	

BREAKFAST PLATES 5

B&E	\$19.00
Two eggs your way, side of bacon, pork sausage, or chicken sausage, side potatoes and toast	
Bacon Sausage Omelet	\$17.00
Chopped bacon, sausage, cheese, onions	
Egg White Omelet	\$15.00
Cremini mushrooms, baby spinach, feta cheese Add pork or chicken sausage 3	
Steak & Eggs	\$28.00
8oz NY Strip, two eggs your way, dressed arugula, chimichurri sauce	
Pancakes or French Toast	\$12.00