

Belly

FAVORITE

GLUTEN FREE

APPETIZERS

KIMCHI ARANCINI BALLS (3) 9
crispy kimchi risotto balls, monterey jack, scallions, sesame seeds, kimchi aioli

CRISPY DUMPLINGS (6) 12
homemade pan-seared pork and shrimp dumplings, served with soy chili oil or soy

CHICKEN LETTUCE CUPS 15
water chestnuts, jalapeños, scallions, onions, wontons

BURGERS

all burgers served with a side of fries - **22.75**

UPTOWN BURGER
marinated 6 ounce patty, sunny side-up egg, grilled kimchi, jalapeños, New School american cheese, chipotle aioli, Starter Bakery brioche

BELLY BURGER 
marinated 6 ounce patty, sauteéd mushrooms, onion ring, kimchi cucumbers, garlic aioli, belly sauce, New School american cheese, Starter Bakery brioche

WEST COAST BURGER 
marinated 6 ounce patty, Hobbs candied bacon, spring mix, kimchi cucumbers, tomato, avocado, chipotle ketchup, New School american cheese, Starter Bakery brioche

PASTAS

add grilled chicken breast or fried chicken - **7**
add sauteéd shrimp - **8** add miso salmon - **12**

SILK ROAD SPAGHETTI 15
garlic, ginger, green onions, Yunnan chilies, sweet and spicy sauce, crispy yellow split peas

CREAMY KIMCHI SPAGHETTI 15
sauteéd kimchi, green onions, yellow onions, parmesan, creamy kimchi sauce

MISO BUTTER SPAGHETTI 15
parmesan, furikake, truffle oil, toasted panko

SIDES

CLASSIC FRIES  6.50

TRUFFLE FRIES  9
italian parsley, parmesan

FURIKAKE FRIES  8
served with togarashi aioli

TATER TOTS  8
togarashi aioli, furikake

CHEF'S SPECIALS

MISO SALMON 25
pan-seared miso salmon served with side salad and multigrain rice

SURF & TURF BURRITO OR BOWL 22
house marinated steak, panko shrimp tempura, fries, avocado, pico de gallo, cheddar, monterey jack, chipotle aioli

CHICKEN CAESAR WRAP 20.75
grilled or fried chicken (spicy or crunchy), romaine, parmesan, garlic butter croutons, caesar dressing

SALADS

add grilled chicken breast or fried chicken - **7**
add sauteéd shrimp - **8** add miso salmon - **12**

ASIAN CRUNCH SALAD 16
green cabbage, red cabbage, romaine hearts, carrots, asian pear, crispy yellow split peas, wontons, miso sesame vinaigrette

CHINESE CHICKEN SALAD 22
spring mix, grilled chicken breast, seasonal orange, wontons, edamame, almonds, sesame ginger vinaigrette

CAESAR SALAD 16
romaine hearts, garlic butter croutons, parmesan, caesar dressing

SIDE SALAD 5.75
spring mix, pickled red onions, sesame ginger vinaigrette



SOUPS

CHICKEN TORTILLA SOUP  10 / 15
chicken breast, corn, black beans, avocado, cheddar, monterey jack, lime-cilantro crema, crispy tortilla strips

CHICKEN NOODLE SOUP 10 / 15
chicken breast, carrots, celery, orecchiette

ALL DAY BREAKFAST

BREAKFAST TACO PLATE  20.95
scrambled eggs or egg whites, fries, cheese, avocado, Hobbs candied bacon, chipotle aioli

BREAKFAST BURRITO 19.75
scrambled eggs or egg whites, tater tots, Hobbs candied bacon, cheese, avocado, chipotle aioli

BREAKFAST SANDWICH 16
scrambled egg whites or over easy egg, Hobbs candied bacon, New School american cheese, avocado, chipotle aioli



KIDS MENU

(FOR KIDS 12 AND UNDER)

CHICKEN + FRIES 12
fried chicken tender, french fries

KIDS HAMBURGER 12
4 ounce patty, brioche, fries

GRILLED CHEESE 10
Starter Bakery pain de mie, monterey jack, cheddar

TACOS, BURRITOS & BOWLS



2 taco platter - **20.95** 3 taco platter - **24.75** a la carte taco - **7.75** burrito / bowl - **19.75**

taco platters include side salad + chips served on homemade Masienda corn tortillas (upgrade to classic fries - **\$3**)

burritos and bowls are served over multigrain rice, except where fries are included (upgrade to La Palma hand rolled flour tortillas - **€50**)



STEAK + EGG

house marinated steak, sunny side up egg, fries, garlic aioli, chipotle aioli (add cheese **€50** or **\$1**)

CALI

house marinated steak, fries, avocado, pico de gallo, spicy crema, monterey jack, cheddar

PANKO SHRIMP

panko shrimp tempura, avocado, sesame slaw, pico de gallo, sambal aioli, spicy crema

KOREAN HOT CHICKEN

panko breaded fried chicken, sesame slaw, pickled cucumbers, kimchi aioli (add cheese **€50** or **\$1**)

VEGGIE

tofu tempura, pickled cucumbers, sesame slaw, sweet chili glaze (gluten-free available upon request)

GRILLED CHICKEN

house marinated grilled chicken, korean slaw, multigrain rice, pickled cucumbers, garlic aioli, kimchi aioli

SURF

tempura fish, avocado, sesame slaw, pico de gallo, sambal aioli, spicy crema

SALMON TEMPURA +3

miso salmon tempura, avocado, sesame slaw

GRANDMA CHUN'S KIMCHI

homemade napa cabbage kimchi with radish, minari, korean mustard, garlic chives, apples

4/10

BEERS ON TAP

LA FIN DU MONDE

belgian-style triple ale with floral notes and spices (ABV 9%)

9

HEADLANDS PT. BONITA PILSNER

light crisp and refreshing spicy notes from rye malt (ABV 5.3%)

7

ALMANAC LOVE HAZY IPA

hazy india pale ale, dry-hopped with mosaic, citra & sabro (ABV 9%)

8

WINES BY THE GLASS

POPPY PINOT NOIR

monterey, california

10

DOMAINE DE CALA ROSE

coteaux varois en provence

10

CADRE SAUVIGNON BLANC

san luis obispo coast, edna valley

14

COCKTAIL SPRITZERS

hitachino classic shochu & blanc de brut sparkling wine

LADY MOON

lychee, elderflower

12

GUAYABA

guava, pineapple, lime

12

KOCHI

yuzu, pear, ginger, lime

12

SHITORASU

kalamansi, sudachi, rosemary

12

BLOOD ORANGE LAVENDER MIMOSA

12

FOUNTAIN SODAS

COKE	3.50	COKE ZERO	3.50
DIET COKE	3.50	SPRITE	3.50
CHERRY COKE	3.50	PIBB XTRA	3.50

SWEET BELLY

MATCHA CREME BRULEE

assorted berries

12

BREAD PUDDING

vanilla, cinnamon, creme anglais
add 1 scoop of ice cream +6

14

CHOCOLATE CHIP COOKIE

brown butter, valrhona dark chocolate, maldon sea salt

4.50

ICE CREAM

choice of matcha, ube or vanilla ice cream topped with homemade chocolate chip cookie crumbles

8

HOUSE DRINKS

MATCHA YUZU LEMONADE

7

BUTTERFLY PEA YUZU LEMONADE

7

LEMONADE OF THE DAY

6

UNSWEETENED ICED TEA

4

ARNOLD PALMER

5

HORCHATA

6

MATCHA HORCHATA

7

STRAWBERRY HORCHATA

7

MOCKTAILS

KOCHITA

yuzu, pear, ginger, lime, mint, lemon-lime soda

7

SHITORASU LITE

kalamansi, sudachi, rosemary, lemon-lime soda

7

SPARKLING LEMONADE

lemonade of the day, lemon-lime soda

7

CAFÉ

VANILLA LATTE

hot or iced (add **€50**)

6

STRAWBERRY MILK

7

MATCHA LATTE

hot or iced (add **€50**)

6

ASSORTED HOT TEA

4

AMERICANO

hot or iced (add **€50**)

5

VALRHONA HOT CHOCOLATE

6

CHAI LATTE

hot or iced (add **€50**)

6

HORCHATA LATTE

8