

















# BELLY

LEFT COAST KITCHEN  TAP ROOM

## STARTERS & SHARED PLATES

<b>Rosemary Kale Fingerlings</b>  	7
parmesan cheese served with sriracha ketchup	
<b>Chorizo Brussels Sprouts</b> 	7
parmesan cheese, mexican & spanish chorizo	
<b>Sautéed Shishito Peppers</b>  	9
with lemon ancho aioli	
<b>Bacon Wrapped Dates</b>	11
applewood bacon, bleu cheese, truffle honey, served with flat bread	
<b>Grilled Artichoke</b>  	10
with lemon ancho aioli	
<b>Ceviche of the Day</b> (ask server) 	11
served with La Rosa tortilla chips	
<b>Garden Truffle Mac 'N Cheese</b> 	11
white truffle oil, sun dried tomatoes, spinach with house-made parmesan panko	
<b>Three Hog Mac 'N Cheese</b>	13
applewood bacon, mexican chorizo & spanish chorizo, red pepper flakes	
<b>Drunken Prawns</b>	13
poblano pepper, caramelized onions, cream, local IPA served with flat bread	
<b>Roasted Buffalo Chicken Wings</b> 	12
served with house-made bleu cheese dressing	
<b>Burrata Cheese Board</b>	15
served with olive tapenade, rotating meats & flat bread	

## SOUPS & SALADS

<b>Soup Of Yesterday</b>	6
ask your server	
<b>Belly Salad</b>  	7
mixed greens, tomatoes, cranberries, candied almonds, shredded parmesan, roasted shallot vinaigrette	
<b>Wedge Salad</b> 	8
avocado, applewood bacon, cherry tomatoes, bleu cheese crumbles & dressing	
<b>Roasted Beet and Goat Cheese Arugula Salad</b>  	8
beets, goat cheese, tomatoes, candied almonds, roasted shallot vinaigrette	
<b>Bacon Spinach Salad</b> 	8
dried cranberries, radishes, shredded parmesan, bacon shallot vinaigrette (add truffled fried egg) \$2	
<b>Kale Chicken Caesar Salad</b>	12
sourdough croutons, parmesan cheese, house-made caesar (boquerones upon request)	
<b>Asian Quinoa &amp; Kale Salad</b> 	12
beets, asian pears, radish, candied almonds, cucumber, tomatoes dried cranberries, sesame vinaigrette	

ADD CHICKEN TO ANY SALAD \$3

## TACOS



<b>Tres Chorizo Street Tacos</b> 	10
onion, cilantro, salsa verde	
<b>Hawaiian Kalua Pork Tacos (2)</b> 	12
smoked pork, guacamole, sriracha aioli, house salsa	
<b>Smoked Brisket Tacos (2)</b> 	13
with pickled red cabbage slaw, pickled ancho aioli, quacamole, house salsa	
<b>Surf 'N Turf Fish Tacos (2)</b> 	14
mahi mahi, applewood bacon, pineapple mango salsa, guacamole, sriracha aioli, house salsa	

## ENTREES

<b>Certified Angus Burger</b>	13
1/2 lb. angus burger, american cheese, caramelized onions, jalapeno mayo (add applewood bacon, avocado, truffled fried egg or chorizo) \$2	
<b>Pulled Pork Sliders</b>	13
cabbage slaw, mango cilantro habanero sauce	
<b>Kalua Pulled Pork Cuban Sandwich</b>	15
with pickled sour cream	
<b>Braised Pork Belly</b>	23
fingerling potatoes, sautéed veggies, hoisin glaze	
<b>New York Steak</b> 	24
red wine shallot demi, truffle butter, fingerling potatoes, sautéed veggies	

## PIZZA

<b>Rustic Italian Cheese</b> 	13
house red sauce, roasted tomato, fresh herbs, light garlic, fresh mozzarella	
<b>Wild Mushroom Truffle</b> 	14
white truffle oil, roasted garlic, crimini mushrooms, fresh mozzarella, arugula	
<b>Pulled Pork Hawaiian</b>	15
BBQ sauce, pulled pork, applewood bacon, pineapple, fresh mozzarella	
<b>Diablo</b>	14
house red sauce, spicy chorizo, pepperoni, jalapeño, fresh mozzarella	
<b>Chicken Bacon Pesto</b>	15
pesto sauce, applewood bacon, grilled chicken, fresh mozzarella	
<b>Sunday Morning</b>	15
house red sauce, fingerling potatoes, mushrooms, applewood bacon, prosciutto, fried egg, fresh mozzarella	
<b>Buffalo Bacon Chicken</b>	15
franks hot sauce, grilled chicken, cilantro with blue cheese crumbles, fresh mozzarella	

\*  indicates vegetarian \*  indicates gluten free

## LUNCH SPECIALS

MONDAY-SAT (OPEN-3PM)

<b>Open Faced Albacore Melt</b>	11
albacore tuna, provolone cheese on sliced sourdough	
<b>Chicken Curry Salad Wrap</b>	11
lavish wrap, cranberries, mozzarella, arugula, tomato	
<b>Belly BLTA</b>	13
applewood bacon, lettuce, tomato, avocado, jalapeno mayo	
<b>Pork Belly Banh-Mi</b>	13
pork belly, hoisin, pickled slaw, fresh herbs, sriracha aioli, french roll	

all sandwiches come with either:  
house made soup, Belly salad or potato chips



## HAPPY HOUR

MONDAY-FRIDAY (3PM-6PM)

### BITES

PULLED PORK SLIDER (1)	3
ROSEMARY KALE FINGERLINGS	4
BACON WRAPPED DATES (3)	4
CHICKEN WINGS	4
PULLED PORK TACOS (2)	6
CHEESE PIZZA	8
PEPPERONI PIZZA	9

### DRINKS

LEFT COAST LAGER	3
MODELO ESPECIAL	3
CORONA LIGHT	3
EL CONQUISTADOR	4
ST. FLORIAN'S IPA	4
RED WINE	4
WHITE WINE	3
SPARKLING WINE	4
HOUSE MADE SANGRIA	4



## TACO TUESDAY

TUESDAY (2PM-CLOSE)

### BITES

GROUND BEEF	1
CHORIZO	1
PULLED PORK	1
VEGGIE	1
TACO ESPECIAL (ASK YOUR SERVER)	4

### DRINKS

PBR	2
TECATE	2
MODELO ESPECIAL	3
MISSION PALE ALE	4

SORRY, NO MODIFICATIONS ON OUR TACOS THANK YOU.



## SUNDAY FUNDAY

SUNDAY (OPEN-CLOSE)

### BITES

PULLED PORK SLIDER (1)	3
ROSEMARY KALE FINGERLINGS	4
BACON WRAPPED DATES (3)	4
CHICKEN WINGS	4
PULLED PORK TACOS (2)	6
CHEESE PIZZA	8
PEPPERONI PIZZA	9

### DRINKS

MISSION BLONDE	3
MODELO ESPECIAL	3
LEFT COAST LAGER	3
ST. FLORIAN'S IPA	4
EL CONQUISTADOR	4
MIMOSA	4
HOUSE MADE SANGRIA	4



EXECUTIVE CHEF & OWNER GRAY ROLLIN

PLEASE NOTE: A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR LARGER & CHECKS MAY ONLY BE DIVIDED 3 WAYS.

## WINE

### SPARKLING

Opera Prima Brut *Spain* 5 17

Villa Sandi Procecco DOC *Italy* 8 29

### WHITE

Fog Head Pinot Grigio 2012 *Manteca California* 6 21

Forces of Nature Pinot Grigio 2014 *Santa Barbara County* 6 21

Murphey Goode Sauvignon Blanc 2012 *North Coast* 7 25

Kato Sauvignon Blanc 2013 *New Zealand* 7 25

ST. Francis Chardonnay 2013 *Sonoma County* 7 25

Balleto Reserve Estate Unoaked Chardonnay 2012 *Russian River* 8 29

Cannonball Chardonnay 2012 *Sonoma County* 9 33

Kung Fu Girl Riesling 2013 *Columbia Valley Washington* 7 25

Baletto Rose of Pinot Noir 2013 *Russian River* 9 33

### RED

Ca'Momi Rosso Di Napa Red Blend 2014 *Napa Valley* 6 18

Kokomo Claret Red Blend 2011 *Sonoma County* 10 37

Sycamore Lane Valley Cabernet Sauvignon *Napa California* 5 17

Field Stone Cabernet Sauvignon 2010 *Alexander Valley* 10 37

Field Stone Merlot 2010 *Alexander Valley* 8 29

Macmurray Pinot Noir 2013 *Russian River Valley* 10 37

Sebastiani Pinot Noir 2013 *Sonoma County* 10 37

La Crema Pinot Noir 2011 *Sonoma County* 11 42

Moshin Pinot Noir 2013 *Russian River* 9 33

Dry Creek Zinfandel 2013 *Sonoma County* 9 30

## GLASS/BOTTLE

## COCKTAILS

**Hula Berry** 7  
sake, sparkling lemonade, fresh berries, topped with bubbly

**Leftcoast Stormy** 8  
sake & crabbies ginger beer with a splash of stout

**Sangria** 6  
house-made with seasonal fruits

**Mimosa** 5  
champagne with orange juice

**Sake Bomb** 5  
Yaegaki sake, Lager

## DESSERTS

Campfire Stout Chocolate Mousse 8

Creme Brulee Of The Day (ask your server) 8

White Chocolate Chip Bread Pudding 8

Butterfinger Smore Fondue 8

## FOR CATERING YOUR NEXT

- WEDDING
- OFFICE PARTY
- BIRTHDAY
- SPORTS EVENTS
- AND MORE

- call today

523 4th Street  
Santa Rosa, California 95401  
(707) 526-5787



(ALL BOTTLES ARE AVAILABLE FOR PURCHASE TO GO)