



**OYSTERS ON THE HALF SHELL** *half 22 • full 41*  
 charred scallion minginotte & calabiran cocktail sauce

**BAKED OYSTERS** *half 24 • full 43*  
 beef bone marrow • grilled focaccia

## SOUPS & SALADS

**SOUP of the DAY**  
*cup 10 • bowl 14*

**BLT WEDGE** *half 13 • full 19*  
 baby iceberg • bacon • tomatoes, pickled onions • blue cheese crumbles • blue cheese-ranch dressing

**CAESAR SALAD** *half 13 • full 17*  
 warm croutons • parmesan • romaine • house cured anchovy

**LOCAL MIXED GREEN SALAD** *half 14 • full 18*  
 local greens • shaved fennel • poached tomatoes • port wine vinaigrette

**ENHANCEMENTS**  
 chicken 10 • salmon 14 • jumbo prawns 17

## HOMEMADE PASTA

**ANGELHAIR 33**  
 cacio e pepe sauce • caviar • lemon thyme black pepper

**CAVATELLI 43**  
 celery leaf • beef & pork rustic ragu • grana padano

**TARTUFO AGNOLOTTI 44**  
 truffle ricotta filling • mushroom ragu • crispy mushroom thread

**TONNARELLI 48**  
 maine lobster • charred cherry tomatoes • citrus pistachio pesto

## UNA PIZZA

**PROSCIUTTO & FIG 24**  
 balsamic • arugula • ricotta • figs • garlic • parma

**MARGHERITA 22**  
 garlic • basil • buffalo mozzarella • crushed tomato

**MUSHROOM TARTUFO 23**  
 buratta • mushroom medley • mozzarella • thyme

**SPICY SOPPRESATTA 25**  
 toasted rosemary • hot honey • soppressata • tomato sauce • mozzarella

**ESPECIAL**  
 chef's seasonal creation

## STARTERS

**HOUSE-BAKED PANE 8**  
 our freshly baked bread with seasonal butter

**MEATBALLS DI FORMAGGIO GF 19**  
 mozzarella • creamy polenta • marinara • parmesan • basil oil

**PRAWNS 31**  
 calabrian garlic chili butter • toasted bread

**CRISPY PARMESAN BRUSSELS SPROUTS GF 20**  
 smoked bacon • toasted almond • balsamic glaze

**HUMMUS & CRUDITE 17**  
 seasonal hummus • crispy chickpeas • olive oil • vegetables

**STEAK TARTARE 23**  
 prime beef • lemon dijon vinaigrette • capers • shallots • quail egg

**CHARCUTERIE BOARD 30**  
 chef's daily selections with seasonal accompaniment

**FRITTO MISTO 18**  
 calamari • fennel • zucchini • marinara • tartare sauce

**MUSSELS 26**  
 white wine herb butter broth • Nduya • fennel pollen • grilled bread

**BURRATA & PROSCIUTTO 21**  
 olive oil • poached tomato • basil • balsamic seasalt

## PRIME & WAGYU STEAKS

*masterfully grilled, customarily served*

**BAVETTE (8 OZ) 32**

**RIBEYE (14 OZ) 64**

**FILET (8 OZ) 62**

**SAUCES**  
 +5, choose one:  
 Salsa Verde • Red Wine • Bernaise

**BUTTERS**  
 +5, choose one:  
 Bone Marrow • Lobster • Truffle • Gorgonzola

**ADD-ONS**  
 Pacific Prawns 31 • Local Lobster 54

## SIDES

**BROCCOLINI 17**  
 harissa • almond • meyer lemon • parmesan

**SMASHED FINGERLING POTATOES 14**  
 lemon herb labneh • granna padano • lemon zest

**MASCARPONE WHIPPED POTATOES 15**  
 yukon gold potatoes, • cream & butter • mascarpone cheese

**OVEN ROASTED ASPARAGUS 16**  
 sauce gribiche

**LOBSTER MAC & CHEESE 26**  
 pancetta • english peas • truffle cream, • gluten-free panko • emmental cheese

## MAINS

**CHICKEN PARMESAN GF 39 (House Specialty)**  
 fettuccini alfredo • broccoli • cauliflower • basil • parmesan • mozzarella • marinara parmesan cheese • chili oil  
*substitute konjac pasta VG K GF +6*

**PORK CHOP 48**  
 fig mustard • creamy polenta • balsamic glaze

**LEMON CHICKEN PICATTA 37**  
 mary's pasture-raised chicken breast • homemade pasta • lemon piccata sauce

**LAMB CHOPS 54**  
 butternut squash mash • mint salsa verde • pomegranate agua dulce

**LOCAL CATCH OF THE DAY 44**  
 pan-roasted fish • risotto • meyer lemon buerre blanc peas • peashoots fried parslic



Continue your culinary journey with our family of restaurants

**BELLAMY'S** **NÓMADA**  
 RESTAURANT

For groups of six or more, an 18% gratuity is included.

GF GLUTEN FREE V VEGETARIAN VG VEGAN K KETO FRIENDLY

20251222-1 Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your your risk of foodborne illness.

## WINE BY THE GLASS

### CHAMPAGNE · SPARKLING · BRUT

**Castleforte**, Prosecco · Italy · 12  
**Veuve Clicquot** · Champagne, France · 35

### ROSE

**St. Supery** · Napa Valley · 12  
**Bandy Canyon** · San Pasqual Valley · 12  
**Chateau d'Esclans Les Clans** · Provence · 14  
**Chandon Brut Rose** · 20

### WHITE WINES

**Dry Reisling** · Ridgecrest · Willamette Valley · 14  
**Sauvignon Blanc** · Cloudy Bay · New Zealand · 16  
**Sauvignon Blanc** · Groth · Napa Valley · 16  
**Sancerre** · Chateau de Sancerre · Loire Valley · 24  
**Pinot Grigio** · Pecol · Italy · 14  
**Chardonnay Splits** · Wander+Ivy · Oakville · 20

### CHARDONNAY

**Frank Family** · Napa Valley · 22  
**Cru** · Santa Lucia Highlands · 14  
**DAOU Reserve** · Paso Robles · 22

### PINOT NOIR

**Waits-Mast** · Mendocino Ridge · 17  
**Belle Glos** · Dairyman · Russian River Valley · 22

### ITALIAN REDS

**Il Chiurlo** · Super Tuscan · Italy · 16  
**Cantine Ravazzi** · Chianti Riserva · 15

### FRENCH WINES

**White Burgundy** · Vincent Girding Rully Vieilles Vignes · 18

### CABERNET SAUVIGNON & RED BLENDS

**Bandy Canyon Sangiovese** · San Pasqual · 10  
**Alta Vista** · Malbec · Mendoza · 14  
**DAOU Reserve** · Paso Robles · 25  
**Faust** · Napa Valley · 35  
**Niner** · Paso Robles · 16  
**Josh** · Merlot · Napa Valley · 11

## SIGNATURE COCKTAILS 20

### NICK'S OLD FASHIONED

kentucky bourbon, luxardo maraschino liqueur, angostura bitters

### RANCHO SPICY MARGARITA

lime juice, agave syrup, jalapeño infused tequilla

### SPICY PONT PALOMA

jalapeño infused tequila, grapefruit agave syrup, lime juice

### BARREL AGED MANHATTAN

rye whiskey, sweet vermouth, aged in american oak barrel

### SANTA FE BLONDE MARTINI

gin, elderflower, blood orange, lillet

### CARAJILLO

licor 43, espresso (vodka, gin, brandy optional)

### RUSTY NAIL

scotch, drambuie

## BEERS ON TAP 8

### STONE DELICIOUS

IPA · ABV 7.7

### GRAVITY HEIGHTS JUNE GLOOM

HAZY IPA · ABV 7.2

### KETCH ALTA MAR

MEXICAN STYLE AMBER · ABV 5.0

### ROM UNKNOWN TERRITORY

WEST COAST IPA · ABV 6.9

### ROTATING TAP

Feeling adventurous? Ask your server what's pouring

### pFriem

PILSNER · ABV 4.4

### KETCH KAMAKURA

JAPANESE RICE LAGER · ABV 4.5

### STONE BUENAVEZA

SALT & LIME MEXICAN LAGER · ABV 4.7

## CANNED BEVERAGES 8

### MAMMOUTH DOUBLE NUT

BROWN PORTER · ABV 5.5

### WHALEBIRD ELECTRIC EEL

LAVENDER, LEMON, ROSE HARD  
KOMBUCHA · ABV 6.5

### CIDER HOUSE GUNPOWDER GUAVA

GREEN TEA · ABV 6.5

## LITE KOMBUCHA 8

### WHALEBIRD ORANGE SQUEEZE

### WHALEBIRD PINK GRAPEFRUIT

## NON-ALCOHOLIC BEER 8

contains less than 0.5% alcohol by volume

### RATIONALE KOLSCH STYLE

### RATIONALE MEXICAN STYLE LAGER

### RATIONALE JAPANESE STYLE LAGER

### RATIONALE WEST COAST IPA

### RATIONALE HAZY IPA