

DINNER MENU

APPETIZERS

SPICY HUMMUS & PITA	\$11	FISH TACOS	\$16
PROSCIUTTO FLATBREAD	\$19	Fried white cod, mango salsa, red cabbage, radish, chipotle aioli	
Shredded mozaarella, onion, arugula, truffle oil		CHICKEN WINGS	\$13
CHARCUTERIE BOARD	\$29	Non breaded, choice of buffalo or sweet chili sauce	
Daily chef selection (for 2 & more)		BELO MUZZ STICKS	\$11
BEEF SLIDERS	\$14	Housemade mozzarella jumbo sticks served with marinara sauce & garlic aioli	
caramelized onion, gruyere cheese		PROSCIUTTO & BURRATA	\$18
TOMATO BURRATA	\$15	Sliced prosciutto di Parma, soft burrata, toasted almond, basil, balsamic glaze	
Sliced beefsteak tomato, burrata, basil, balsamic glaze		WHITE WINE MUSSELS	\$15
FRIED MIX SEAFOOD	\$18	White garlic sauce & French bread	
Golden fried calamari, shrimp, zucchini served with marinara & garlic aioli			

OYSTERS

BLUE POINT EAST COAST	\$3	SELECTION OF THE WEEK	\$4.5
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SALADS

Add chicken \$7, shrimp \$9, salmon \$12

COBB SALAD	\$18	WATERMELON SALAD	\$13
Roman lettuce, avocado, corn, red onion, cucumber, cherry tomatoes, boiled egg, bacon, blue cheese with champagne vinaigrette dressing on side		Cucumber, feta cheese, red onion, corn, minted lime vinaigrette	
PEAR & ARUGULA	\$13	BEET SALAD	\$13
Toasted walnuts, shaved parmesan, French vinaigrette dressing on side		Arugula, toasted walnuts, goat cheese, dried cranberries, French vinaigrette dressing	

ENTREES

PENNE ARRABIATA	\$16	STEAK & FRIES	\$34
Spicy marinara sauce, onion, basil, parmesan		12 oz NY strip served with sauteed asparagus & peppercorn sauce	
Add chicken \$7, shrimp \$9, salmon \$12		RACK OF LAMB	\$34
ATLANTIC SALMON	\$24	Grilled lamb chops, mashed potato, bordelaise sauce	
Grilled salmon served with sautéed broccoli rabe, creamy lemon caper sauce, sliced radish		FARFALLE SMOKE SALMON	\$21
Smoke salmon, creamy tomato sauce, cherry tomato			

BURGERS & SANDWICHES

Served with fries or salad/Truffle fries +\$2, potato chips +2
Gluten free bun +\$1.5

BELO BURGER	\$18	FISH BURGER	\$18
Tomato, lettuce, onion, pickle, American cheese, bacon, on brioche bun		Fried Cod, sliced tomato, shredded red cabbage & lettuce, tartar sauce on a brioche bun	
STEAK SANDWICH	\$22	VEGGIE BURGER	\$18
NY strip, sauteed onion, red & yellow pepper, provolone, garlic aioli		Mixture of chickpeas, lentil, quinoa, caramelized onion, sauteed mushrooms, arugula	
SPICY CHICKEN CUTLET SANDWICH	\$19	LAMB BURGER	\$19
Breaded chicken, pickled onion, slice tomato, corn, watercress, chipotle aioli on naan bread		Sliced tomato, caramelized onion, feta cheese, tzatziki sauce on a brioche bun	
AMINE'S BURGER	\$19		
8oz beef burger, fried prosciutto, pickled onion sliced tomato, melted cheddar cheese,			

SOUPS

SOUP OF THE DAY	\$9	FRENCH ONION SOUP	\$10
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SIDES

FRENCH FRIES	\$6
CHEESE FRIES	\$8
SAUTEED BROCOLLI RABE	\$9
SALAD SIDE	\$5
SAUTEE ASPARAGUS	\$9
MASHED POTATO	\$8
TRUFFLE PARMESAN FRIES	\$9

DESSERTS

LAVA CAKE	\$10
Served with vanilla ice cream	
CREAM BRULEE	\$10
SORBET	\$8
Ask for daily flavor	
GELATO	\$8
Ask for daily flavor	

B E L O B A R

COCKTAILS \$16

WAKIKI

Bombay Sapphire gin, dragon fruit juice, lime juice, agave, vegan foamer

TULUM

Illegal Mezcal, watermelon juice, martini rossi fiero, jalapeno agave, lime juice.

SANTORINI

Angel's envy bourbon, St Germain, mango puree, creole bitters, egg white, lemon juice

BORA BORA

Grey goose vodka, lillet rosé, lychee, rose water, lemon juice

POSITANO

Limoncello, basil agave, prosecco, seltzer

SAINT TROPEZ

Grey goose Flavored watermelon and basil, peach juice, lavender agave, lime juice.

CANCUN

Ghost pepper tequila, italicus, passion fruit puree, sage, lemon juice

HAVANA

BACARDI 8yrs, melon juice, coconut water agave, lime juice,

SANTA MONICA

Espolon reposado, Sombra mezcal, mix berries puree, CBD oil, dulce leche, lime juice

BELMAR (NON - ALCOHOLIC) \$13

Clean Vodka, mix berries, hibiscus agave,lemon juice

WINE

BUBBLE

BRUT BLANC, ANDRE DELORME \$12 / \$40

BRUT ROSE, ANDRE DELORME \$12 / \$40

PROSECCO, FRANCO AMOROSO \$11 / \$38

RED

CABERNET, Oakwood, CA \$12 / \$40

COTES DU RHONE, Vieux clocher, FR \$12 / \$40

PINOT NOIR, Monte degli, IT \$13 / \$42

MALBEC, Agua de prieda ,AR \$12 / \$40

ST EMILION, Chateau de curat 18 , FR \$52

BAROLO, Franco amoross 15 , IT \$62

CABERNET, Carano , Sonoma \$68

WHITE

PINOT GRIGIO, Villa Sandi , IT \$11 / \$38

SAUVIGNON BLANC, Durand, FR \$13 / \$42

CHARDONNAY, Louis latour, FR \$11 / \$38

ROSE

EXHIB, Provence , FR \$12 / \$40

NOTORIOUS PINK, Grenache , FR \$13 / \$42

DRINK MENU

BEER

DRAFT \$8

WARSTEINER PILSNER

PERONI

HEINEKEN

902 JUICY IPA

BROOKLYN SUMMER ALE

GUINNESS

HOBOKEN BODI BLONDE

HOBOKEN CITY IPA

BOTTLE & CAN \$7

CORONA

MILER LITE

COORS LIGHT

HEINEKEN 00

TRULY

902 KOLSCH STYLE

COFFEE

REGULAR COFFEE \$3

ESPRESSO \$3.5

LATTE \$4.5

CAPPUCCINO \$4.5

DOUBLE ESPRESSO 4.5

TEA \$4.5

GREEN TEA / EARL GREY

DARJELING/ CAMOMILE

BLACK/ VANILA

UNSWEETEND ICED TEA

weekly special

Happy hour at bar & bar area

Monday all night
every day 4pm - 7pm

Wine Tuesday
50% all bottles

Wednesday's
\$44 charcuterie board & bottle of rose

*We do not substitute cocktail ingredients.

B E L O B A R