BELLY THE KITCHEN EARLY 2024: MELROSE

Hot Plates

CRISPY PORK SPRING ROLLS | \$14

CHICKEN WINGS (8) | \$15

Choice of: Vietnamese Lime, Szechuan Dry Rub, Old Bay Buffalo with miso ranch

FURIKAKE FRENCH FRIES | \$10

TOFU 'FISH' N CHIPS | \$17

KOREAN CORN DOG | \$11

Classic with Mozzarella or rotating special!

SEARED OYSTER MUSHROOMS | \$18

Chilled Plates

BUFFALO'S PICKLES | \$6 / Spicy cucumber or rotating veggies

HERB & NOODLE SALAD | \$13 🍎 💋

Add fried tofu, pulled pork, or jackfruit +5\$

CUCUMBER SALAD | \$13

GREEN PAPAYA SALAD | \$13 (

Available vegan. Add soft-shell crab +\$10 Add fried tofu, pulled pork, or jackfruit +5\$

KIMCHI | \$6

- IN A BOWL

FRIED CHICKEN

3 piece with choice of sauce | \$20

PORK BELLY & EGG CLAYPOT | \$18

CHOW SUANG CHOY | \$12

Romaine heart stirfry

MELROSE BROKEN NOODLES | \$18

Singapore-style stir fry with baby shrimps and spam. Add chicken, tofu, or jackfruit +\$5

FRIED RICE (PORK OR JACKFRUIT 1) | \$15

PHO with Chicken | \$18

VIETNAMESE CLAM CHOWDER with bread | \$16

VEGGIE CURRY CLAYPOT | \$16 /



Choice of: Vietnamese Lime, Szechuan Dry Rub, or Old Bay Buffalo with Miso Ranch

- ON A BUN -

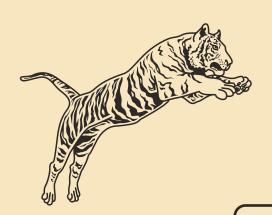
Kimchi Belly Burger \$19

Pancake Beef Roll

roast beef and veggies wrapped in a scallion pancake - with fries



CRISPY SOFT SHELL CRAB | \$18 KOREAN FRIED CHICKEN | \$14 JACKFRUIT | \$14



Served with fries

PULLED PORK | \$18

JACKFRUIT | \$16 🌢 💋

ON THE SIDE -



Dessert

STICKY RICE | \$8 / MO'S MOCHI CAKE | \$8 FRENCH FRIES | \$8 STEAMED RICE | \$2 BREAD FOR DIPPIN' | \$3 CUP OF PHO BROTH | \$6



SHOTS! & SHARES

SANGRIA | pitcher of sangria | \$40

BELLY SHOT | overproof rum, lemongrass, lime | \$8 SAKE BOMBER | 220z beer lao lager with sake on the side | \$16 SOJU BOMB | 220z heer lao lager with so ju on the side | \$16 SPICY HYDRA PITCHER | a big ol'spicy margarita | \$44 BELLY CANTARO | pitcher of the belly cantarito | \$44

COCKTAILS

SPICY HYDRA | reposado tequila, pineapple, cucumber, thai chili, jalepeno, lime & tamarind salt | \$15

BELLY CANTARITOS | reposado, lychee, humquat, lime & grapefruit | \$14

YUZU & MISO | gin, yuzu, lemon, miso, nori, strega | \$16

BELLYVARDIER | chinese five spice whiskey, sweet vermouth, campari, banana & coconut | \$16

PANDA BIRD | rum, ancho reyes, campari, arak, szechuan spice, pineapple, lemon | \$14

NAGA THAI TAI | thai tea rum, overproof rum, cynar, bai ju, lime, orgeat, popping boba | \$14

HERBS DE PHX | gin, centum herbis, lavender, lemon, celery | \$13

THE SOUND & THE CURRY | bourbon, mezcal, ramazottie, orgeat, ginger, curry, egg white, lemon | \$15

OUR ESPRESSO MARTINI | vodka, coffee liqueur, cocoa, cherry, oat milk, pandan, nut bitters & cold brew | \$14

SANGRIA | White or Red | \$13



HOUSE SAKE SHOT | \$5 JOTO DAIGINJO FILTERED BOTTLE (375ML) | \$68 HAKUTSURU SAYURI NIGORI BOTTLE (UNFILTERED) | \$35 LYCHEE SOJU (375ML) | \$16

SAKE OR SOJU BOMBER | 220z heer lao with sake or so ju to drop | \$16





We have the best natural wines available. Rotating all the time. Ask for the current list!

BOTTLES & CANS

BEER LAO LAGER | 220z | \$13 BEER LAO DARK LAGER | 120z | \$6 COORS BANQUET STUBBIES | lager 120z | \$6 HUSS JUICY IPA | local ipa 160z | \$8 TOPO CHICO HARD SELTZER | strawberry guava | \$7

Non-alcoholic

GINGER BEER | Cocal | \$5 LEMON SODA | Cocal | \$5 LEMONGRASS HORCHATA | \$7 LYCHEE LEMONADE | \$6 SPICY HYDRA MOCKTAIL | \$12 COKE OR SPRITE IN A BOTTLE | \$5