

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

with white rice

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 🌿) | \$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

double-double - with fries

Pancake Beef Roll \$17

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

Steamed Buns

2 count

CRISPY SOFT SHELL CRAB | \$18

KOREAN FRIED CHICKEN | \$14 🔥

JACKFRUIT | \$14 🔥🌿



Sandwiches

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



For parties of 6 & over, we will include a 20% gratuity. No more than four cards per table.

Some items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SHOTS! & SHARES

- BELLY SHOT** | overproof rum, lemongrass, lime | \$8
SAKE BOMBER | 22oz beer lao lager with sake on the side | \$16
SOJU BOMB | 22oz beer lao lager with so ju on the side | \$16
SPICY HYDRA PITCHER | a big ol' spicy margarita | \$44
BELLY CANTARO | pitcher of the bellycantarito | \$44
SANGRIA | pitcher of sangria | \$40

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, arah, 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



Sake & Soju!

- HOUSE SAKE SHOT** | \$5
JOTO DAIGINJO FILTERED BOTTLE (375ML) | \$68
HAKUTSURU SAYURI NIGORI BOTTLE (UNFILTERED) | \$35
LYCHEE SOJU (375ML) | \$16
SAKE OR SOJU BOMBER | 22oz beer lao with sake or so ju to drop | \$16



WINE

- HOUSE RED** | \$8
HOUSE WHITE | \$8

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

BOTTLES & CANS

JUST CLAP YOUR HANDS!

- BEER LAO LAGER** | 22oz | \$13
BEER LAO DARK LAGER | 12oz | \$6
COORS BANQUET STUBBIES | lager 12oz | \$6
HUSS JUICY IPA | local ipa 16oz | \$8
TOPO CHICO HARD SELTZER | strawberry guava | \$7

Non-alcoholic

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

Reverse Happy Hour Everyday from 10pm to midnight.