

# Food & Drinks

(Seasonal Menu – Some items may not always be available or are rotating)

## Charcuterie Boards

### **Meat & Cheese Board**

**\$20**

Italian dry salami, prosciutto, creamy havarti, aged cheddar, Bella seasonal fruit, kalamata olives, gherkin pickles, pickled asparagus, dry salted hazelnuts, stone ground mustard, cranberry pepper jelly, crackers and rustic toasted bread.

### **Vegetarian Board**

**\$20**

Fresh Carrots, sliced cucumbers, hummus, creamy havarti, aged cheddar, Bella seasonal fruit, kalamata olives, gherkin pickles, pickled asparagus, dry salted hazelnuts, stone ground mustard, marionberry pepper jelly, pita and rustic toasted bread.

\*Vegan cheese available upon request.

### **Farmer's Favorite Rotating Board**

**\$32**

(Special items are rotating)

Includes all items from Meat & Cheese Board or Veggie Board Plus an additional cheese, meat, extra pickled/produce items and an extra spread/sauce.

All ingredients chosen by Bella Staff!

## Gyros

### **Gyros Sandwich \$9**

Pita bread, choice of lamb, chicken or falafel, lettuce, tomatoes, onions, pickled red onions & tzatziki sauce.

### **Gyros Salad \$12**

Romaine, Lettuce, tomatoes, onions, pickled red onions, tzatziki sauce & your choice of lamb, chicken or falafel.

### **Gyros over Rice \$12**

Rice and your choice of lamb, chicken or falafel, grilled veggies, tzatziki sauce and pickled red onions.

### **Meza Platter \$13**

Small salad, hummus, pita and your choice of lamb, chicken or falafel.

### **Hummus Pita \$6**

### **Extra meat or falafel \$2**

## Burgers & more

### **Cheeseburger**

**\$7**

With lettuce, tomato, onions & our homemade burger sauce.

### **Beyond Burger**

**\$10**

With lettuce, tomatoes, onions, our homemade burger sauce & your choice of regular or vegan cheese.

(Burger sauce is not vegan)

### **Rustic Toasted Grilled Cheese Sandwich**

**\$10**

Toasted rustic bread, creamy havarti, cheddar cheese with organic carrot sticks on the side.

\*Vegan cheese available upon request

### **Hot Dog \$5**

### **Corn Dog \$4**

### **Baked Soft Pretzels**

**\$10**

Four baked soft pretzel sticks with stone ground mustard.

### **Cinnamon Sugar Elephant Ear \$6**

### **Curly Fries \$5**

### **Straight Fries \$5**

***\*If you purchase a bottle of wine with any of our Charcuterie boards for dine-in, we will waive the \$5 corkage fee!***

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## On tap and by the glass

### Bella Hard Ciders \$8

Blackberry Apple

Dragonfruit

Apple Starfruit

Watermelon Rhubarb

(Rotating Cider):

Marionberry Mojito

### Beer \$8

All beer is organic and made by Hopworks  
(Beer options rotate upon availability and season)

Strawberry Haze Forever

Made with Bella Organic Strawberries  
6.% ABV

Golden Hammer Lager

4.8% ABV

Ferocious Citrus Blood Orange IPA

6.2% ABV Hazy/Juicy

Juicy Bear Hazy IPA

6.5% ABV

### **Bella Blends \$9**

Apple Stardust Cider with choice of  
Raspberry, Blackberry or Blueberry  
wine blended in

## On tap and by the glass

### Berry & Rhubarb Wine \$8

\$5 corkage fee on all full bottles of wine opened on site.

(No grapes were harmed in the making of these wines)

**Blackberry** – 14% ABV Perfect mix of 3 varieties of tart and sweet blackberries

**Raspberry** – 14% ABV Tart sweet fresh raspberry taste

**Blueberry** – 14% ABV Taste like a perfect ripe blueberry.

**Rhubarb** – 14% ABV Tart and refreshing, most like a grape wine

### Grape Wine

**Rose** - 13.2% ABV Semi Dry \$8

**Chardonnay** -13.4% ABV Semi-dry, medium \$8

**Cabernet Sauvignon** – 13.9% ABV  
Bold flavors with fresh light notes for perfect balance \$8

**Pinot Noir 2019** – 13.8% ABV Medium  
Body \$

**Pinot Noir 2018** – 13.6% ABV Raspberry  
and black cherry balanced by a hint of currant, very smooth  
pleasant finish - \$10

**Pinot Noir 2014** – 13.5% ABV Full Body  
and Smooth finish - \$12

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## Individual Tastings

**\$2.00 a taste**

**Pinot Noir 2018 \$3 a taste**

**Pinot Noir 2014 \$4 a taste**

**(Wine Corkage Fee of \$5 for full  
bottle purchases)**

**Berry Wine Flight of 4 Wines \$7.00**

**Grape Wine Flight of 4 Wines  
\$7.00**

**(2018 & 2014 Pinot Noir Not included in  
flights or \$2 tastings)**

**Cider Flight of 5 Ciders \$9.00**

**Beer with 1 Cider Flight of 5  
tasting \$9.00**

**(4 rotating beers and 1 choice of cider)**

**Flights are Berry Wine, Grape  
Wine, Cider or Beer with 1 cider.  
**No mix and match available****