



SNACKS & SMALL PLATES

FIRE-ROASTED BRUSSELS SPROUTS V	9	HOMEMADE HUMMUS V	9
Served with sweet chili glaze		Choice of Tuscan, jalapeño or green goddess hummus with toasted pita bread	
FAV BAKED GOAT CHEESE	13	Add carrots and Persian cucumbers +2	
Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots and served with a toasted baguette		Make it a trio +6	
SOUTHWESTERN QUESADILLAS	14	CAST-IRON SPINACH ARTICHOKE DIP V GF	14
Beef tenderloin or grilled chicken with mozzarella, black bean salsa, guacamole and chipotle chili sauce		Served with homemade tortilla chips, pico de gallo and tzatziki	
FAV CRAB CAKES	15	SRIRACHA CHICKEN WINGS GF	10
Topped with sweet roasted corn, red bell peppers chipotle chili sauce and baby greens		Served with carrot and celery sticks, fresh jalapeño slices, cilantro and jalapeño feta ranch dipping sauce	

GREENS & BOWLS

add proteins

Grilled chicken breast **+4**
Grilled shrimp **+5**
Grilled or blackened salmon **+6**

Beef tenderloin **+6**
Tofu **+4**

Substitute cauliflower rice (bowls only) +3

V GF N

MANGO AVOCADO CHOPPED SALAD V GF	14	BEEF TENDERLOIN FAJITA SALAD GF	17
Chopped avocado, mango, tomato, jalapeño, green onion, chopped herbs and pepitas in a citrus honey dressing on a bed of arugula		Beef tenderloin, avocado, tomato and mixed greens with feta jalapeño dressing and homemade tortilla strips	
CARDINAL COBB SALAD	16	FAV POWER BOWL V	16
Crispy chicken, egg, bacon, red onion, tomato and avocado drizzled with feta jalapeño dressing		Two organic quinoa and kale patties over herb basmati rice. Topped with honey habanero aioli, black beans, pico de gallo, guacamole and sautéed vegetables	
FAV GREEK SALAD V	12	BRUSSELS SPROUTS & GOAT CHEESE SALAD V	14
Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions and feta on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons		Sweet chili-glazed Brussels sprouts, goat cheese fritters, crushed red pepper flakes and mixed greens	
BLACKENED SALMON SALAD WITH AVOCADO CREMA GF	18	VEGAN MEDITERRANEAN FUSION BOWL V	15
Blackened salmon served over a bed of quinoa and homemade slaw with crumbled feta and zesty avocado crema		Basmati lentil rice with Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin cilantro vegan aioli	

BRUNCH PLATES

Made with locally sourced cage-free eggs

Substitute chicken sausage for jalapeño sausage at no charge

Substitute fresh egg whites **+2**

Add Applewood-smoked bacon, jalapeño sausage or chicken sausage **+3**

MIGAS **14**
Jalapeño sausage, cheddar, black beans, roasted corn, red onions, tomatoes, scallions, tortilla strips and avocado. Served with black beans and fresh fruit

EGGS BENEDICT **14**
Two poached eggs and Canadian ham on freshly baked ciabatta bread topped with hollandaise sauce. Served with breakfast potatoes and fresh fruit
Make it a Crab Cakes Eggs Benedict +3

GREEK OMELET **13** V GF
Three eggs with spinach, feta and tomatoes. Served with breakfast potatoes and fresh fruit

CROISSANT FRENCH TOAST **13**
Hand-dipped and topped with strawberries, banana and maple syrup

BREAKFAST TACOS **14**
Your choice of two chicken apple sausage, bacon or vegetarian tacos with scrambled eggs, breakfast potatoes, and melted cheese in a flour tortilla. Served with black beans and fresh fruit

CROISSANT EGG SANDWICH **14**
Filled with scrambled eggs, tomato, cheese and avocado, served with breakfast potatoes and fresh fruit

THE TRADITIONAL **14**
Three scrambled eggs with jalapeño sausage or Applewood-smoked bacon. Served with breakfast potatoes, fresh fruit and toasted wheat bread

BELGIAN WAFFLE **10**
Topped with strawberries, bananas, maple syrup, whipped cream and powdered sugar

HUEVOS RANCHEROS **15**
Jalapeño sausage, cheddar, queso fresco, black beans, roasted corn, tomatoes, red onions, scallions and tortilla chips, topped with three fried eggs, avocado and pico de gallo. Served with breakfast potatoes and flour tortillas

CHICKEN AND WAFFLES **16**
Belgian waffle topped with all-natural chicken strips, two sunny-side up eggs, and maple syrup

V *vegetarian* GF *gluten-friendly* N *contains nuts*

20% gratuity will be automatically added to parties of 8 or more.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS and MILK. For more information, please speak with a manager.

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BURGERS

All burgers are topped with mayo, lettuce, pickles, onions and tomatoes. Served with seasoned hand-cut fries
Substitute a gluten-free bun +3
Add bacon jam to any burger +2

THE OG	14
Angus beef patty with American cheese	
THE CHICKEN BURGER	15
Your choice of grilled or crispy chicken with avocado, chipotle chili sauce and provolone	
FAV BISTRO CHIPOTLE CHEESE	15
Applewood-smoked bacon, avocado, chipotle chili sauce and American cheese	
BEYOND BEEF BURGER V	14
Vegetarian patty with avocado, provolone, pickled vegetables and chipotle chili sauce	

SANDWICHES, WRAPS & TACOS

BEEF TENDERLOIN STEAK SANDWICH	15
Sliced beef tenderloin, caramelized onion, mushroom, bell pepper, provolone and mayo on ciabatta. Served with hand-cut fries	
GYRO PITA	14
Seasoned lamb and beef with tomato, onion and tzatziki. Served with hand-cut fries	
SONOMA CHICKEN SALAD ON WHEAT N	11
Chicken salad, arugula and mayo on whole wheat. Served with black bean orzo pasta salad	
BAJA CHICKEN WRAP	14
Grilled chicken, avocado, black beans, feta, lettuce, tomato and chipotle chili sauce in a wheat tortilla. Served with an iceberg wedge salad with feta jalapeño dressing	
GRILLED CHICKEN BAGUETTE N	14
Grilled chicken, provolone, roasted red bell pepper, pesto spread, mayo and mixed greens on a baguette. Served with black bean orzo pasta salad	
CLASSIC CLUB	14
Ham, turkey, applewood-smoked bacon, American cheese, provolone, lettuce, tomato and mayo on whole wheat. Served with hand-cut fries	
TEJAS TACOS GF	14
Three tacos with your choice of spicy beef tenderloin or spicy shrimp on corn or flour tortilla. Topped with spicy pickled veggies, homemade slaw and honey habanero sauce. Served with black beans	
Make it four tacos – 2 beef and 2 shrimp +2	

ENTRÉES

Substitute any side for cauliflower rice +3 V GF N

GYROS PLATE	18
Slices of seasoned lamb and beef, tzatziki, jalapeño hummus, lettuce, tomato and onion. Served with Persian cucumber salad, hand-cut fries and pita	
KABOB PLATE GF	20
Skewers of beef tenderloin, grilled chicken or a combination. Served with herb basmati rice, sautéed vegetables, Persian cucumber salad and pita	
FAV SUN-DRIED TOMATO LEMON PASTA	19
Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes, Parmesan and basil. Served with your choice of grilled chicken or shrimp and garlic toast	
POBLANO GRILLED CHICKEN	17
Grilled chicken in a poblano mushroom cream sauce. Served with French green beans, whipped potatoes and pita	
MEDITERRANEAN SALMON GF	21
Grilled salmon topped with feta, guacamole and chopped tomato. Served with French green beans, butternut squash and pita	
ITALIAN MEATLOAF	17
Homemade meatloaf served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast	
FAV THE CHICKEN '40I GF N	18
Grilled chicken in a sun-dried tomato cream sauce with a hint of curry. Served with basmati lentil rice, sautéed vegetables and pita	
SOUTHERN CHICKEN-FRIED CHICKEN	17
Crispy chicken breast served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast	

SOUPS & SIDES

CREAMY BAKED POTATO SOUP	5
Topped with bacon crumbles, cheddar and chives	
CUBAN BLACK BEAN SOUP V GF	5
Topped with feta and pico de gallo	
CHICKEN TORTILLA SOUP GF	5
Topped with homemade tortilla strips, cheddar and avocado	
HOUSE SALAD GF	6
Mixed greens, feta, chopped tomato, cucumber, red onion and walnuts with balsamic dressing	
ICEBERG WEDGE SALAD GF	6
Topped with chopped tomato and feta jalapeño dressing	
Add bacon crumbles +1	

WOOD STONE PIZZAS All of our pizzas are made with homemade pizza dough.

A vegetarian, gluten-free cauliflower pizza crust may be substituted on any of our pizzas +3

GARDEN & GOAT V N	14
Sweet chili-glazed Brussels sprouts, goat cheese, caramelized onions, red bell peppers, crushed red pepper flakes, Parmesan, balsamic reduction and basil pesto marinara	
PESTO MARGHERITA V N	13
Cherry tomatoes, mozzarella, arugula and fresh homemade basil pesto	
TRUFFLE MUSHROOM V N	15
Mushrooms, crushed red pepper flakes, mozzarella, Parmesan, arugula, fried egg, basil pesto marinara and white truffle oil	
THE BOSS	14
Pepperoni, jalapeño sausage, Parmesan, crushed red pepper flakes, pico de gallo and creamy spinach and artichoke sauce	
PEPPERONI	13
Timeless blend of pepperoni, mozzarella and homemade marinara sauce	
SHRIMP & MANGO N	15
Grilled shrimp, mozzarella, cherry tomato and basil pesto sauce. Topped with diced mango, feta, arugula and honey habanero drizzle	