

BELMONT

— Kitchen & Cocktails —

◆ HAPPY HOUR ◆

3 P M - 6 P M

FOOD

GUEST FAVORITE

MISHIMA WAGYU BURGER * \$24

½ lb American Wagyu, Lettuce, Caramelized Onions, Aioli, Tomato, Cheddar, Brioche Bun, Truffle Fries

SHRIMP COCKTAIL \$26

Wild Caught Mexican Shrimp, Atomic Horseradish, Cocktail Sauce

CRISPY RICE TUNA * \$23

Yellowfin Tuna, Sriracha Aioli, Avocado, Fresno Chile

GUEST FAVORITE

QUESABIRRA TACOS \$22

Braised Prime Beef, Oaxaca Cheese, Cilantro, Onion, Consommé

BACON WRAPPED DATES \$18

Blue Cheese Crumbles, Toasted Pistachios

CALABRIAN STYLE ARANCINI \$17

Spicy Sausage, Gruyere Cheese

PAN CON TOMATE \$17

Pan De Cristal, Crushed Tomato, Garlic, Spanish Manchego, EVOO

Add 1/2oz 100% Iberico Jamon \$14

BAR PICKS

BT OLD FASHIONED \$16

Buffalo Trace Bourbon, Demerara Syrup, Luxardo Cherry

GUEST FAVORITE

SPRITZ DECISION \$15

HUGO: St. Germain Elderflower, Prosecco
or

JULIETTE: Peach Liqueur, Prosecco

THYME AFTER THYME \$17

Chopin Potato Vodka, Giffard Apricot & Peach, Dolin Dry Vermouth, Plum Bitters

WINE

PAUL BUISSE \$17

Cabernet Franc, Chinon, FR 2023

Red plum, graphite, fresh herb.

GREENWING BY DUCKHORN \$16

Pinot Noir, Willamette Valley, OR 2024

Bing cherry, raspberry, forest floor.

BROADBENT \$15

Chardonnay, North Coast, CA 2024

Meyer lemon, apple, toasted almond.

MARTÍN CÓDAX \$14

Albariño, Rias Baixas, Spain 2024

White peach, citrus, sea salt.

VIGNETI DEL SOLE \$13

Montepulciano d'Abruzzo DOC, IT 2024

Black cherry, plum, dried herb.

THIS WEEK AT BELMONT

TACO TUESDAY Every Tuesday

Rotating weekly Chef's specialty taco

AT THE BAR

Ask your bartender about our full wines by the glass and full cocktail menu.

MENU AVAILABLE AT THE BAR AND HIGH TOP TABLES ONLY.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.