BELMONT
Kitchen & Cocktails

HAPPY HOUR

3PM – 6PM

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

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

THE ARBORETUM — $19
Botanist Gin, Italicus, Raspberry

BT OLD FASHIONED — $16
Buffalo Trace Bourbon, Demerara Syrup, Luxardo Cherry

GUEST FAVORITE

THE JULIETTE — $15
Juliette Peach Liqueur, Vermouth, Peychaud's Bitters, J.P. Chenet Brut

WINE

PAUL BUISSE — $17
Cabernet Franc, Chinon, FR 2023
Graphite and red plum, cool and herbal on the finish.

GREENWING BY DUCKHORN — $16
Pinot Noir, Willamette Valley, OR 2024
Bing cherry and forest floor, silky and bright.

BROADBENT — $15
Chardonnay, North Coast, CA 2024
Meyer lemon and toasted almond, restrained oak.

MARTÍN CÓDAX — $14
Albariño, Rias Baixas, Spain 2024
Sea salt and white peach, crisp and coastal.

VIGNETI DEL SOLE — $13
Montepulciano d'Abruzzo DOC, IT 2024
Black cherry and dried herb, soft and easygoing.

THIS WEEK AT BELMONT

TACO TUESDAY — Every Tuesday
Rotating weekly Chef's specialty taco

WINE WEDNESDAY — Every Wednesday
Up to half off select wines

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.

BELMONT
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WINE WEDNESDAY

SELECTED BOTTLES UP TO HALF OFF EVERY WEDNESDAY

SOMMELIER SELECTION

CASANOVA DI NERI — $225 ~~$325~~
Brunello di Montalcino, Tuscany, IT 2020
Dark cherry and leather, silken tannins with opulence and balance.

WHITES

JEIO — $50 ~~$85~~
Prosecco, Veneto, IT NV
Pear and white flowers, light and lively.

VEUVE CLICQUOT — $120 ~~$150~~
Brut Yellow Label, Champagne, FR NV
Brioche and green apple, fine persistent bubbles.

ARCHETYPE — $40 ~~$60~~
Sauvignon Blanc, New Zealand 2025
Passion fruit and lime zest, bright and zesty.

DOMAINE CHANTELAIN — $55 ~~$100~~
Sauvignon Blanc, Sancerre, FR 2022
Flint and citrus blossom, bright and mineral.

DOMAINE SERGE LAPORTE — $65 ~~$120~~
Sauvignon Blanc, Sancerre, FR 2024
Gooseberry and wet stone, crisp and chalky.

EDUCATED GUESS — $40 ~~$60~~
Chardonnay, Napa Valley, CA 2023
Baked apple and vanilla, round and creamy.

ZUCCARDI 'POLÍGONOS' — $55 ~~$80~~
Semillon, Uco Valley, Argentina 2021
Lemon curd and beeswax, textured and saline.

REDS

ICONOCLAST BY CHIMNEY ROCK — $50 ~~$100~~
Pinot Noir, Santa Barbara, CA 2023
Red cherry and baking spice, supple and elegant.

MARCEL LAPIERRE 'MORGON' — $70 ~~$125~~
Gamay, Beaujolais, FR 2024
Crushed raspberry and violet, juicy and fresh.

PASANAU 'CEPS NOUS' — $45 ~~$80~~
Toscana IGT, IT 2023
Black cherry and licorice, ripe and mineral.

PAUL BUISSE — $35 ~~$70~~
Cabernet Franc, Chinon, FR 2023
Graphite and red plum, cool and herbal on the finish.

BRAMARE BY PAUL HOBBS — $60 ~~$95~~
Malbec, Luján de Cuyo, Argentina 2022
Black plum and cocoa, plush and polished.

KLIPSUN — $105 ~~$170~~
Red Blend, Red Mountain, WA 2022
A rich and silky blend of Bordeaux varietals with Syrah.

FAR MOUNTAIN — $85 ~~$135~~
Cabernet Sauvignon, Sonoma County, CA 2021
Cassis and dark chocolate, bold and velvety.

DECADENT DISCOUNT

KERR 'MAST RANCH' — $375 ~~$475~~
Cabernet Sauvignon, Napa Valley, CA 2021
Blackberry and dark cherry, supple tannins with a long, elegant finish.

ASK YOUR SERVER OR SOMMELIER FOR OUR FULL WINE LIST.