

BELMONT

— Kitchen & Cocktails —

HAPPY HOUR

3pm-6pm



FOOD

MISHIMA WAGYU BURGER* - 27

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

CALABRIAN STYLE ARANCINI - 17

Spicy Sausage, Gruyere Cheese

CRISPY RICE TUNA* - 23

Yellowfin Tuna, Sriracha Aioli, Avocado,
Fresno Chile

QUESABIRRA TACOS - 22

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

BACON WRAPPED DATES - 18

Blue Cheese Crumbles, Toasted Pistachios

PAN CON TOMATE - 17

Pan De Cristal, Crushed Tomato,
Garlic, Spanish Manchego, EVOO
Add 1/2oz 100% Iberico Jamon - 14

SHRIMP COCKTAIL - 26

Wild Caught Mexican Shrimp,
Atomic Horseradish, Cocktail Sauce

Bar Picks

BT OLD FASHIONED - 16

Buffalo Trace Bourbon,
Demerara Syrup, Luxardo Cherry

HUGO SPRITZ - 15

St. Germain Elderflower, Prosecco

JULIETTE SPRITZ - 16

Hierloom Peach Liqueur, Prosecco

Wine

VIGNETI DEL SOLE - 13

Montepulciano d'Abruzzo DOC, IT 2024

MARTÍN CÓDAX - 14

Albariño, Rias Baixas, Spain 2024

BROADBENT - 15

Chardonnay, North Coast, CA 2024

GREENWING BY DUCKHORN - 16

Pinot Noir, Willamette Valley, OR 2024

PAUL BUISSE - 17

Cabernet Franc, Chinon, FR 2023

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.