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

SPRITZ DECISION — $15
Hugo: St. Germain Elderflower, Prosecco
or
Julliette: Peach Liqueur, Prosecco

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

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.