

THE BELMONT

SPECIALS

HAPPY HOUR

MONDAY THROUGH FRIDAY 5PM - 7PM

Select Cocktails \$12:

All Martinis

Old Forester Old Fashioned

Battle Courage

Bells of Jalisco

\$3 Off Beer & Wine

10% Off Charcuterie

WINE TUESDAYS

½ PRICE WINE BOTTLES & 15% OFF CHARCUTERIE BOARDS

LIVE MUSIC EVERY SUNDAY

LATE NIGHT SNACKS

ELLA'S POPCORN

9/BAG

White Cheddar Ask about our seasonal flavor

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

3% admin fee added to all transactions

20% auto gratuity will be added for parties of 8 or more.

Any tab left unsigned will be closed and charged a 20% gratuity

Follow us on instagram: @thebelmontchs



the Belmont

OLD FASHIONED

\$17 (**SMOKED +\$1)

CLASSIC OLD FASHIONED

Buffalo Trace Bourbon (or Rye), Simple, Bitters & Orange

BELMONT FALL OLD FASHIONED

Buffalo Trace Bourbon (or Rye), Simple & Fall Pumpkin Bitters

OAXACA OLD FASHIONED

Mezcal, Simple & Chocolate Bitters

RUM OLD FASHIONED

Rum, Simple & Bitters

MARTINI

\$16

VODKA OR GIN MARTINI

Dry, Dirty & Naughty

ESPRESSO MARTINI

Vodka, Kahlua, Espresso & Simple

DIRTY CHAI MARTINI

Chai Infused **Tito's** Vodka, Espresso, Baileys & Chai Vanilla Honey

KINKY ORCHARD

Sutler's Gin, Apple, Lemon, Cinnamon, Topped w/ Sparkling Crémant

GUAVA LAVA

Tito's Vodka, Guava, Jalapeño Honey, Lemon, Orange Liqueur w/ Lava Salt

NUTTY BY NATURE

Vodka, **Pistachio Cream & Lemongrass Matcha

DUBAI CHOCOLATE DREAM

Bourbon, **Pistachio Cream, Chocolate Liqueur & Fresh Mint

CYPRESS LAVENDER MARTINI

Vodka, Lemon, Lavender Simple & Vanilla

**Contains nuts

BELMONT COCKTAILS

\$16

MARY THE NIGHT

Bourbon, Espresso, Toasted Marshmallow, Cream, Topped w/ Lava Salt (Smoked+\$1)

FRENCH QUARTER

Rye, Benedictine, Sweet Vermouth, Absinthe Rinse & Bitters

IT'S THE SPIRIT

Rye or Bourbon, **Pecan Liqueur, Licor 43 & Cinnamon

SCARBOROUGH FAIR

Parsley, Sage, Rosemary & Thyme Infused Negroni (Gin, Campari, Vermouth)

BELMONTY

Rye, Montenegro & Cacao Bitters

CORE PLAY

Tequila, Lime, Honey Crisp Apple Juice, Cinnamon Syrup & *Egg White

FETA MORGANA

Feta Washed Gin, Roasted Grape/Honey/Thyme Puree & Lemon

PEARS WELL WITH OTHERS

Fall Spiced Pear Spritz

BELLS OF JALISCO

Reposado Tequila, Lime, Jalapeño Honey w/ Mezcal Rinse

BATTLE COURAGE

Reposado Tequila, Licor 43 & Espresso

CUCUMBER GIMLET

Gin or Vodka, Lime, Simple & Muddled Cucumber (**Spicy Option)

TURKISH SUNSET

Tequila, Mezcal, Passionfruit, Guava, Lime, Jalepeño Honey, Habanero Bitters w/ Salted Rim

KIR ROYALE

Sparkling Crémant w/ Cassis Noir Liqueur

LAVENDER 75

Connption Gin, Lemon, Lavender Syrup & Sparkling Crémant



HOT & STEAMY

\$15

IRISH COFFEE

Irish Whiskey, Coffee & Whipped Cream

HOT TODDY

Rye, Tea, Lemon & Honey

MONKS COFFEE

Monks Blend (Rum, Kahlua, Orange Liqueur), Espresso, Whipped Cream

KNAVISH NIP

Gin Infused w/ Foxtrot Tea (Chamomile, Peppermint, Vanilla) Simple & Whipped Cream

BEER

12oz \$8 16oz \$10

ROTATING LOCAL CRAFT

IPA

Session IPA

White Thai

Lager

German Pilsner

Pale Ale

Mexican Lager

Kolsch

Seasonal Pick

Cider

ZERO PROOF

ATHLETIC N/A UPSIDE DAWN GOLDEN ALE 12OZ / .05% ABV | \$8

LAVENDER MOCKTAIL \$12

Lavender Syrup, Lemon, Vanilla & Club Soda

TEMPTING APPLE \$12

Honeycrisp Apple, Lemon, Cinnamon w/ a Dash of Ginger Beer

THIN MINT \$12

**Pistachio Cream, Chocolate & Mint (*Contains Nuts & Milk)

HI SELTZER \$12

Hemp- derived THC drink with zero- calories & zero-sugar



WINE LIST

BUBBLES

BOUVET LADUBAY CRÈMANT DE LOIRE BRUT |

LOIRE VALLEY | FRANCE

\$14 | \$56

Elegant & Golden, w/ Crisp Bubbles & Notes of Green Apple & Lemon

NICOLAS FEUILLATTE CHAMPAGNE BRUT |

CHAMPAGNE | FRANCE

\$22 | \$80

Fresh & Vibrant Champagne Showing Juicy Pear & Apricot Aromas

PINK / WHITES

ULTIMATE PROVENCE | ROSÈ | PROVENCE, FRANCE

\$15 | \$60

Blending fruity, floral, and spicy notes from Syrah and Rolle grapes.

JACQUES DUMONT | SAUVIGNON BLANC |

LOIRE VALLEY | FRANCE

\$14 | \$56

Lush Yet Crisp, w/ Citrus, Tropical Fruit & Loire Minerality

CHEHALEM | PINOT GRIS | WILLAMETTE VALLEY, OR

\$14 | \$56

Vibrant Aromas, Juicy Palate & a Crisp, Fruit-Driven Finish

BEZEL CAKEBREAD | CHARDONNAY |

CENTRAL COAST, CA

\$15 | \$60

Aromas of Lemon & Green Apple w/ Notes of Pie Crust, Oak & Vanilla

REDS

ALTA VISTA ESTATE | MALBEC | ARGENTINA

\$14 | \$56

Bursting with raspberry, cherry, and strawberry aromas w/ smooth, velvety texture w/ deep layers.

KINGS RIDGE | PINOT NOIR | WILLAMETTE VALLEY, OR.

\$15 | \$60

Complex & Vibrant w/ Red & Dark Fruits & a Touch of Barrel Spice

MARTIN RAY | CABERNET SAUVIGNON | NAPA VALLEY, CA

\$15 | \$60

Dark Fruit, Savory Notes & a Lingering, Elegant Finish

TOP SHELF

1oz | 2oz

ANGELS ENVY RYE	22 / 38
BASIL HAYDEN DARK RYE	14 / 24
BLANTONS BOURBON	28 / 50
BOOKERS BOURBON	28 / 50
CALUMET FARM 15 YR BOURBON	24 / 42
CALUMET 15 YEAR SINGLE RACK BLACK BOURBON	32 / 58
COLONEL EH TAYLOR SINGLE BARREL BOURBON	26 / 46
EAGLE RARE BOURBON	22 / 38
ELIJAH CRAIG SINGLE BARRELL 18 YR BOURBON	32 / 58
ELIJAH CRAIG TOASTED BARRELL BOURBON	18 / 30
HEAVEN HILL BOTTLED IN BOND BOURBON	18 / 30
HIGH WIRE JIMMY RED WHEATED 7 YR BOURBON	22 / 38
JEFFERSON'S OCEAN VOYAGE BOURBON	20 / 32
JEFFERSON'S OCEAN VOYAGE RYE	24 / 42
KNOB CREEK 2001 EDITION BOURBON	48 / 86
KNOB CREEK SINGLE BARREL BOURBON	18 / 30
MASTERSONS 10 YR RYE	18 / 30
MCKENNA BOTTLED IN BOND 10 YR BOURBON	16 / 26
MIDWINTERS NIGHT DRAM RYE	MKT
OLD FORESTER 1910 BOURBON	14 / 24
OLD FORESTER 1920 BOURBON	16 / 26
SAZERAC RYE	14 / 24
TEMPLETON 10 YRS RYE	16 / 26
VAN WINKLE 10YR BOURBON	MKT
VAN WINKLE 12YR BOURBON	MKT
WATTIE BOONE & SONS 9 YR BOURBON	24 / 42
WELLER ANTIGUE 107 (RED) BOURBON	28 / 50
WELLER 12 YR (BLACK) BOURBON	28 / 50
WELLER FULL PROOF (BLUE) BOURBON	32 / 60
WELLER SPECIAL RESERVE (GREEN) BOURBON	20 / 34
WHISTLE PIG- SMALL BATCH 10 YR RYE	22 / 38
WIDOW JANE 10 YR BOURBON	16 / 26
WILLETT BOURBON	18 / 32
WILLETT 4YR RYE	22 / 38
WOODFORD RESERVE DOUBLE OAK BOURBON	16 / 28

BOURBON & RYE

1.5oz | 2oz

ANGELS ENVY BOURBON	20 / 26
ANITAS CHOICE BOURBON	18 / 26
BASIL HAYDEN	16 / 24
BASIL HAYDEN MALTED RYE	16 / 24
BIB AND TUCKER	22 / 30
BLADE AND BOW	22 / 30
BLUFTON GOLD RICE	20 / 28
BOONE'S BOURBON	16 / 24
BUFFALO TRACE - BELMONT BARREL SELECT	15 / 20
BULLEIT	14 / 20
BULLEIT BONDED BOURBON	16 / 24
BULLEIT RYE	14 / 20
CHICKEN COCK BOURBON	14 / 22
COOPERS CRAFT 100 PROOF	14 / 20
CROWN ROYAL	14 / 20
DRIFTLESS GLEN BOURBON	14 / 20
ELIJAH CRAIG BARRELL PROOF	14 / 22
ELIJAH CRAIG SMALL BATCH	18 / 24
FOUR ROSES SMALL BATCH SELECT	14 / 20
HAPPENSTANCE WHISKEY	14 / 20
HIGH WEST DOUBLE RYE	14 / 20
HIGH WIRE JIMMY RED	14 / 20
JACK DANIELS BONDED RYE	14 / 20
JACK DANIELS TRIPLE MASH	14 / 20
JACK DANIELS WHISKEY	14 / 20
JEFFERSON'S RESERVE SMALL BATCH	14 / 20
KNOB CREEK 9 YR	16 / 22
MAKERS 46	16 / 22
MAKERS MARK WHISKEY	14 / 20
MICHTER'S RYE	20 / 26
OLD FORESTER	12 / 15
OLD GRAND-DAD 114	14 / 20
OLD OVERHOLT RYE	12 / 15
PALMERS STRETCH RYE	18 / 26



BOURBON & RYE

1.5oz | 2oz

PIKESVILLE RYE	22 / 30
RABBIT HOLE RYE	22 / 30
RITTENHOUSE RYE	12 / 15
RUSSELS RESERE RYE	16 / 22
TEMPLETON 6 YRS RYE	16 / 22
TRAVELER BUFFALO TRACE	16 / 22
UNCLE NEAREST 1856	24 / 32
UNCLE NEAREST 1884	20 / 26
UNCLE NEAREST RYE	20 / 26
VIRGIL KAINE ROBBER BARON RYE	16 / 22
WHISTLE PIG PIGGY BACK RYE	20 / 26
WOODFORD RESERVE *	14 / 20
WOODFORD RESERVE RYE*	16 / 22

COGNAC

1.5oz | 2oz

BOULARD VSOP	18 / 24
REMY MARTIN VSOP	18 / 24
REMY MARTIN XO	48 / 72
PIERRE FERRAND COGNAC	20 / 26
PIERRE FERRAND COGNAC AMBER	22 / 28



SCOTCH

1oz | 2oz

BENRIACH 10 YEAR	16 / 26
GLENFIDDICH	16 / 26
GLENKINCHIE 12	22 / 38
GLENLIVIT 12 YR	18 / 32
GLENMORANGIE 14 PORT CAST	22 / 38
GREEN SPOT IRISH WHISKY	20 / 36
JAMESON	10 / 15
JAMESON BLACK BARREL AGED	14 / 24
JOHNNIE WALKER BLACK	14 / 24
JOHNNIE WALKER RED	10 / 15
LAGAVULIN 16.	34 / 64
LAPHROAIG 10	20 / 36

SCOTCH

	<i>1oz 2oz</i>
MACALLAN 12	24 / 42
OBAN 14	30 / 56
STRANAHAN BLUE PEAK SINGLE MALT WHISKEY	20 / 38
STRANAHAN'S SINGLE MALT WHISKEY	20 / 38
STANAHAN SINGLE MALT DIAMOND PEAK	20 / 38
SUNTORI TOKI	14 / 24
THE BALVENIE 12 YR	22 / 40
THE BALVENIE 14 YR	26 / 48
YELLOW SPOT 12YR IRISH WHISKY	34 / 64

AMARO & FERNET

	<i>1oz</i>
AMARO AVERNA SICILIAN	10
AMARO DELL 'ERBORISTA	14
AMARO DI ANGOSTURA	9
AMARO DI TOSCANA	9
AMARO NARDINI	9
AMARO NEGRONI	18
AMARO NONINO	14
AMARO SIBILLA	12
BOOMSMA CLOOSTERBITTER	8
BRAULIO AMARO	10
CAFFE AMARO	9
CONTRATTO APERTIF	12
CONTRATTO FERNET	12
CYNAR 70 PROOF	14
CYNAR RICETTA ORIGINIALE	9
ENRICO TORO AMARO	10
FELIX BIGALLET CHINA	12
FERNET BRANCA	8
FERNET BRANCA MENTA	8
FERNET DEI FRATELLI LORETO	12
FERNET GANCIA	10
FERNET VALLEY LICOR	9
FORO AMARO	8
GRAN CLASSICO BITTER	12



AMARO & FERNET

1oz

LUXARDO FERNET AMARO	9
MELETTI FERNET	9
MELETTI AMARO	8
MONTENEGRO AMARO	10
RAMAZZOTTI AMARO AUSANO	9
SALMIAKKI DALA SCANDANAVIAN FERNET	18
HIGH WIRE SOUTHERN AMARO	9
SEE THE ELEPHANT	12
VECCHIO AMARO DEL CAPO	10
VIGO AMARO	9
ZUCCA RABBARO	9



BELMONT BITES

CHARCUTERIE

PICK 2 \$26 | PICK 4 \$38 | PICK 6 \$58 | PICK 8 \$62

MEATS

Salami
Sweet Copa
Prosciutto
Hot Sopressata
Wagyu Beef Salami
Spicy Copa

CHEESES

Pecorino Tubermagno Truffle
Midnight Moon
Belletoile
Manchego
Vat 17 Cheddar
Blue Jay

*Detailed descriptions of meats & cheeses on next page

FLATBREADS

\$18

GARDEN PARTY

Pesto, Garlic, Fire Roasted Red Peppers, Riviera Olives, Arugula

SPEAKEASY

Mozzarella, Spicy Marinara & Salami

511 FLATBREAD

Prosciutto, Caramelized Onions, Garlic, Brie, Arugula w/ a Balsamic Glaze

GREEK ISLE

Spicy Copa, Pepperoncinis, Feta, Riviera Olives Topped w/ Arugula & Our House made Greek Cucumber & Tomato Salad

SHARED PLATES

\$16

LOADED HUMMUS

House made Red Pepper Hummus, Topped w/ Cucumbers, Tomatoes, Onions, Feta & Herbs. Served w/ Toasted Rustic Bread (or Gluten Free Crackers)

HOT FRESH PASTRIES

\$15

BISCOFF ENGLISH BUTTER COOKIE

BLUEBERRY CHEESECAKE

APPLE PIE

NUTELLA



MEATS

SALAMI

Pork w/ Whole Peppercorns & Burgundy Wine

SWEET COPA

Italian, Subtle Sweet Flavor w/ just a Hint of Spice

PROSCIUTTO

Slow Cured, the King of all Salami, Served Thinly Sliced

HOT SOPRESSATA

Italian, Sweet & Spicy Dry Salami

WAGYU BEEF SALAMI

Salame Di Manzo: 100% Wagyu Beef Seasoned w/ Fresh Thyme, Black Pepper & Cabernet Red Wine

SPICY COPA

Dry Cured Pork Shoulder, Cured in Salt Brine & Rubbed with/ Red/Black Pepper

CHEESES

PECORINO TUBERMAGNO TRUFFLE

Italy, Hard Sheep's Milk Laced w/ Truffles

MIDNIGHT MOON

US Aged Hard Goat Cheese, Hints of Brown Butter & Caramel

BELLETOILE

French, Soft, Rich, Buttery Triple Cream

MANCHEGO

Spanish, Sheep & Goat Cheese Cured in Olive Oil

VAT 17 CHEDDAR

Wisconsin Cheddar, Cows Milk, Bold & Complex w/ a Tangy Nuttiness

BLUE JAY

Bold, yet Utterly Creamy Blue w/ a Delicately Juniper Bouquet

Follow us on instagram: @thebelmontchs



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