



B E L L P I N E

## BAR MENU

Begins at 3pm

### Caviar Service\*

One Ounce Each  
Blinis & Accoutrements

**Kaluga Hybrid** 190

**Royal White Sturgeon** 225

**Golden Osetra** 255

**Cheese & Charcuterie Board** 40

Selection of local cheeses and charcuteries served  
with accoutrements

**Crab Berliner** 32

Dungeness Crab | Yuzu Kosho | Scallion

**Tempura Shrimp "Bao Boy"** 20

Korean BBQ Sauce | Cole Slaw

**Prime Rib Burger\*** 25

Aged Cheddar Cheese | Smoked Bacon  
Pickled Red Onion | House Ketchup

**Chili Garlic Wings** 18

Roasted Garlic Aioli  
Pickled Shallots | Crudit 

**Baby Romaine Salad** 19

Caesar Dressing\* | Peppers  
Croutons | Pecorino  
Add Grilled Chicken +8  
Add Salmon Filet +24  
Add Avocado +7

**Garlic Parmesan Fries** 9

Garlic Aioli\*

## SPECIALTY COCKTAILS

**Olive Oil Old Fashioned** 25

Blood Orange Agromato Washed Michter's Bourbon  
Vanilla Demerara | PDX Bitters Project Bellpine Divine  
Lucque & Tangerine Chili Green Olives

**Lychee What You Did There** 25

Grey Goose Vodka | Giffard Lichi-Li | Coconut Oil Washed Carpano Dry  
Yuzu | House-Made Dragon Fruit Granita  
Lemongrass & Lime Leaf Cordial | Lychee Boba

**Born A Star** 30

Clarified Milk Punch Featuring: Ketel One Vodka  
Fair Passion Fruit Liqueur | Lime | Champagne Foam | Lallier Side-Car  
\*Contains Dairy

**Pear With Me** 23

Clear Creek Pear Brandy | Scarlet Ibis Rum | Disaronno | Lemon  
Prosecco | Glass Pear

**Pen Pal** 25

Johnnie Walker Black | Ginkobai Hannya Tou Umeshu Sake  
Tempus Fugit Gran Classico | Honey

**Ring My Bell** 28

Don Julio Blanco | Giffard Caribbean Pineapple | Ancho Reyes  
Red Bell Pepper Puree | Agave | Volcano Salt

**Plum & Get It** 32

Hennessy VSOP | Amaro Basil Tincture | Amaro Montenegro  
House-Made Plum Gastrique

## ZERO PROOF

**Let's Go Nuts** 20

Lyre's Sugar Cane | Dhos Bitter Sweet | Lime  
Orgeat | Heavy Cream | Coconut | Black Walnut Bitters  
\*Contains Nuts & Dairy

**The Tuile Deal** 19

Lyre's Dark Cane | Ginger Pumpkin Butter  
Pineapple | Orange | Orgeat \*Contains Nuts & Gluten

**Go Figure** 20

Dromme Calm Spirited Zero Proof | Dhos Orange Non-Alcoholic  
Liqueur | TEALEAVES Mocha Mousse & Black Mission Fig Syrup  
Vanilla Bean Gelato \*Contains Dairy

**The Gold and The Beautiful** 21

Lyre's White Cane | Banana | Turmeric | Chai | Lime  
Balsamic Reduction

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness, especially if you have  
a medical condition.

**Bubbles**

2024 Bisson, **Glera**, Prosecco 16  
*Liguria, IT*

NV Lallier "R-021", **Pinot Noir Blend**, Brut 30  
*Champagne, FR*

2022 Schramsberg, **Chardonnay**, Brut 23  
*North Coast, CA*

**White**

2024 Massican, **Sauvignon Blanc** 20  
*Napa Valley, CA*

2021 Belle Pente, **Pinot Gris** 16  
*Willamette Valley, OR*

2021 Brooks Cahiers, **Riesling** 19  
*Willamette Valley, OR*

2023 Evening Land, **Chardonnay** 21  
*"Seven Springs", Eola-Amity Hills  
Willamette Valley, OR*

**Rosé**

2024 Abbey Road Farms, **Gamay Rose** 17  
*Yamhill-Carlton, OR*

**Red**

2021 J. Christopher, **Pinot Noir**, "Basalte" 19  
*Willamette Valley, OR*

2023 Benjamin Leroux, **Pinot Noir** 30  
*Burgundy, FR*

2022 Cristom, **Gamay** 23  
*Eola-Amity, OR*

2018 Chateau Loudenne 21  
**Cabernet Sauvignon & Merlot**  
*Bordeaux, FR*

**Breakside IPA**, 'Wanderlust'  
*Portland, OR 6.2%*

**Ecliptic Hazy IPA**, 'Phaser'  
*Portland, OR 6.5%*

**Ancestry Irish Red Ale**  
*Sherwood, OR 5.4%*

**Fort George Pale Ale**, 'City Of Dreams'  
*Astoria, OR 5.5%*

**Oakshire Espresso Stout**, 'Overcast'  
*Eugene, OR 6.0%*

**Pelican Brewing Hefeweizen**, 'Head Out'  
*Pacific City, OR 4.8%*

**Stella Artois Euro Pale Lager**  
*Belgium 5.0%*

**Zoiglhaus Pilsner**  
*Portland, OR 4.8%*

**Bauman's Farm Cider**, 'Loganberry'  
*Gervais, OR 6.0%*

**Portland Cider Co. Cider**, 'Kinda Dry'  
*Portland, OR 6.9%*