



BELLPINE

### 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

**Tempura Shrimp "Bao Boy"** 20

Korean BBQ Sauce | Cole Slaw

**Prime Rib Burger\*** 25

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

**Steak Frites** 49

Flank Steak | Asparagus | Shoestring Fries

**Chili Garlic Wings** 18

Roasted Garlic Aioli  
Pickled Shallots | Crudit 

**Baby Romaine Salad** 19

Caesar Dressing\* | Peppers  
Croutons | Pecorino  
Add Grilled Chicken +16  
Add Salmon Filet +24  
Add Avocado +7

**Garlic Parmesan Fries** 9

Garlic Aioli\*

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

### SPECIALTY COCKTAILS

**Olive Oil Old Fashioned** 25

Blood Orange Agromato Washed Michter's Bourbon  
Vanilla Demerara | PDX Bitters Project Bellpine Divine  
Lucques & 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

**Pen Pal** 25

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

**Whiskey Business** 18

Basil Hayden | Burnt Orange Marmalade | Montenegro  
Aperol | Lemon

**Have You Not Heard?** 18

Barbancourt Rum | Doctor Bird Jamaican Rum | Nocino  
Cranberry Coconut Mousse | Lime

**Hush-Hush** 26

Clarified Milk Punch Featuring: Novo Fogo Silver | Banana Liqueur  
Banana Puree | Lime | Pineapple Green Chartreuse Foam  
\*Contains Dairy

**Any Day Now** 21

Toki Black | Lofi Dry Vermouth | Passionfruit-Yuzu  
Limonata | Coconut Salt

**Bubble Bath** 18

Strawberry Infused Tanqueray Gin | House-Made Cucumber Cordial  
Strawberry Soju Foam

**It's Clear From Here** 25

Cilantro Infused Lalo Blanco | Jalape o Carpano Bianco  
Salers Aperitif

**Shibui (Hanamishu Cocktail)** 20

Shincha & Cocoa Butter Washed Roku Minor Select Gin  
Kanade Yuzu Liqueur | Choya Umeshu | Peach Bitters

### ZERO PROOF

**A Dove Above** 20

Almave Non-Alcoholic Smoked Agave Spirit | Yuzu Juice  
Toasted Jasmine | Grapefruit Soda | Smoked Grapefruit Salt

**Steep Expectations** 18

Blackberry Washed Lyre's Malt  
Acid Adjusted Orange | Earl Grey Honey | Giffard Coconut  
Foam

**Would You Kindly?** 18

Martini Floreale N/A Vermouth | Hibiscus-Berry Tonic Foam

## WINE BY THE GLASS

### Sparkling

NV Lallier "R-021", **Pinot Noir Blend**, Brut 31  
*Champagne, France*

NV Schramsberg, **Chardonnay Blend** 23  
Brut, "Mirabelle"  
*Calistoga, California*

NV Argyle, **Pinot Noir Blend**, Brut Rosé 20  
*Willamette Valley, Oregon*

2024 Bisson, **Glera**, Vino Spumante 16  
*Liguria, Italy*

### White

2021 Brooks, **Riesling**, "Cahiers" 19  
*Willamette Valley, Oregon*

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

2023 Evening Land, **Chardonnay** 20  
"Seven Springs"  
*Willamette Valley, Oregon*

2024 Massican, **Sauvignon Blanc** 21  
*Napa Valley, California*

2024 Sierra de Toloño, **Viura** 17  
*Rioja, Spain*

### Rosé

2025 Martin Woods, **Cabernet Franc** 18  
*Eola-Amity, Oregon*

### Red

2023 Kelley Fox, **Pinot Noir**, "Mirabai" 22  
*Willamette Valley, Oregon*

2022 Cristom, **Gamay Noir** 21  
*Willamette Valley, Oregon*

2021 Ovum, **Syrah** 17  
*Columbia Gorge, Oregon*

## Red

2023 G. Noellat, **Pinot Noir** 30  
*Burgundy, France*

2019 Chateau Loudenne 21  
**Cabernet Sauvignon & Merlot**  
*Bordeaux, France*

2022 Domino de Pingus, **Tempranillo** 25  
"PSI"  
*Ribera del Duero, Spain*

## ON TAP 10

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

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

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

**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%*

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

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