

ON TAP 10

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%



B E L L P I N E

BAR MENU

Begins at 5pm

Goma-ae Salad 18

Spinach Sesame | Maitake Mushroom | Wonton
(Vegan)

Salmon Crudo* 24

King Salmon | Truffle Oil | Ponzu
Citrus Cured Lemon Gel

House Smoked Salmon Dip 18

Jalapeno Potato Chips | Pickles

Tempura Shrimp "Bao Boy" 20

Korean BBQ Sauce | Cole Slaw

Surf & Turf Slider * 32

Butter Poached Lobster | Beef Patty |
Candied Bacon | Cheddar

Chili Garlic Wings 18

Roasted Garlic Aioli
Pickled Shallots | Crudit 

Loaded Steak Fries 17

Mushroom Gravy | Moliterno al Tartufo | Green
Onions | Guajillo Aioli *(Vegetarian)*

Brussels Sprouts 29

Mushrooms | Golden Raisins | Pistachios | Miso
(Vegan)

King Salmon and Potato Terrine* 58

King Salmon | Potato Gratin | Yuzu Sauce
Tarragon Oil

BBQ Wagyu Tri-Tip* 61

Crisp Vegetables | Fennel Vinaigrette | German
Potato Salad | Cherry Hoisin

**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
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

24K 28

*Roku Gin | Tuaca | Carrot Juice | House-Made Pistachio Orgeat
Contains Nuts

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*

WINE BY THE GLASS

Bubbles

2022 Argyle **Sparkling Wine Brut** 21
Willamette Valley, OR

MV Lallier, **Pinot Noir Blend, Brut, "R19"** 30
Champagne, France

2021 Argyle **Sparkling Wine Brut Rose** 20
Willamette Valley, OR

White

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

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

2021 Brooks Cahiers **Riesling** 18
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

2022 Sacred Shore **Sangiovese** 20
"Treos Vineyard" Willamette Valley, OR

2022 Cristom **Gamay** 21
Eola-Amity, OR

2022 Turley "Juvenile" 22
Zinfandel, CA

2021 Hedges "CMS" **Cabernet Sauvignon Blend** 17
Columbia Valley, WA