



THE BELMONT SOCIAL

Reception-style starters and nibbles for a sit-down or stand-up gathering.

Choice of three items for \$16 per guest*

Additional items available for \$4 per guest

- Thick-cut Garlic Fries** hand cut wedges / fresh garlic / Italian parsley
- “Chips” + Dip** spiced crispy pig ear chicharrónes / smoked avocado dip
- Chimichurri Skewers** beef, chicken, vegetable or pork belly skewer with house chimichurri
- Smoked Salmon Tartine** rustic bread / avo mash / smoked salmon
- Bruschetta** Chef’s choice of seasonal offerings
- Duck n’ Waffle Bites** Duck leg confit in waffle batter / honey mustard syrup
- Street Corn** Yellow corn / chili adobo mayo / cotija / pickled red onions / cilantro / Espelette seasoning
- Tomato + Watermelon** heirloom tomatoes / watermelon / bocconcini mozzarella / basil gelato / farm herbs
- Avocado Toast** grilled bread / avocado spread / crumbled egg / micros greens
- Parmesan Churros** savory churros / spinach & artichoke spread

PLATTERS FOR SHARING

(minimum 20 ppl for platters)

Cheese + Meat Platters \$6pp
assortment of cheeses and meats from here + there and other goodies to accompany (cheese-only option available)

Farmer’s Market Crudite \$4pp
fresh veggies and anti-pasta

Bar Snacks \$3pp
House pickled veggies, seasoned nuts and marinated olives

Tax and gratuity not included

+ Vegan friendly options available

Prices of items are subject to change and may have seasonal availability.



Our patio has a canopy. Rain or shine your party will not be affected!
Heaters are also all around to help keep the patio warm during the winter months.

ROSE PARK BRUNCH

Can be served as a buffet (parties of 40+)

STARTER

Seasonal Fresh Fruit Platters

BRUNCH ENTREES

(Choose four items to be served buffet or family style, add additional item for \$4pp)

Butcher Board Frittata vegetable oven baked frittata

French Toast fresh baked Brioche / vanilla yogurt / local stonefruit / toasted pecans / syrup

Berry Pancakes maple syrup / seasonal berries

Watermelon + Tomato Salad heirloom tomatoes / compressed watermelon / basil gelato

Avocado Toast grilled bread / avocado spread / crumbled egg / micros greens

Applewood Smoked Bacon

Prime Flat Iron Steak achiotte-marinated strips of grilled steak (+2pp)

California Benedict brioche rounds / poached egg / avocado / heirloom tomato / hollandaise (+2pp)

Wood-Fired Pizza select one of our current pizzas

Scrambled Eggs

House Potatoes Weiser Farms marble potatoes / rosemary

“Chips” + Dip spiced crispy big ear chicharrónes / smoked avocado dip

Duck n’ Waffle Bites Duck confit in waffle batter / honey mustard syrup

Shrimp & Grits poached eggs / spiced grilled shrimp, parmesan grits, chorizo butter (+2pp)

Street Corn Yellow corn / chili adobo mayo / cotija / pickled red onions / cilantro / Espelette seasoning

House Salad Humboldt Fog goat cheese / green goddess / market greens / shaved fennel + radish

Parmesan Churros savory churros / spinach & artichoke spread

\$19 PER PERSON

Sangria Carafe \$36 | Mimosa Carafe \$30 | Orange Juice Carafe \$12 lrg / \$7 sml

Non-Alcoholic Beverages (iced tea, hot tea, fresh lemonade, Arnold Palmer, coffee) \$4pp

Tax and gratuity not included + Vegan friendly options available.

Prices of items are subject to change and may have seasonal availability.

Our patio has a canopy. Rain or shine your party will not be affected!

Heaters are also all around to help keep the patio warm during the winter months.

THE HEIGHTS LUNCH

A combination of casual fare for all to enjoy during a daytime gathering. Available at lunch only.
Can be served individually, buffet or family-style depending on your size of party.

STARTERS

(Select **two** to be shared family-style, additional item +\$4pp)

- Thick-cut Garlic Fries** hand cut wedges / fresh garlic / Italian parsley
- Grilled Cheese** seasonal offering of grilled cheese
- “Chips” + Dip** spiced crispy pig ear chicharrónes / smoked avocado dip
- Street Corn** Yellow corn / chili adobo mayo / cotija / pickled red onions / cilantro / Espelette seasoning
- Duck n’ Waffle Bites** Duck confit in waffle batter / honey mustard syrup
- Chimichurri Skewers** beef, chicken or vegetable skewer with house chimichurri
- Braised Octopus** savory cranberry beans / avo mash / cowboy “caviar” / seeded cracker / poblano pepper
- Bruschetta** Chef’s choice of seasonal offerings
- Parmesan Churros** savory churros / spinach & artichoke spread
- Roasted Vegetable Crudité** roasted and fresh vegetables with seasonal dipping sauces

LUNCH ENTREES*

(Select three options for guests to choose from)

- The Burger** Tillamook cheddar / lettuce / tomato / grilled red onion / Russian dressing served with garlic fries or house salad
- Shrimp & Grits** poached egg / spice-rubbed shrimp / parmesan grits / Pamplona chorizo butter
- Farm Sandwich** rustic bread / roasted asparagus + heirloom tomato / garlic cream spread / spinach
- House Salad** Humboldt Fog goat cheese / shaved fennel + radish / buttermilk dill dressing
- Tomato + Watermelon** heirloom tomatoes / watermelon / bocconcini mozzarella / basil gelato / farm herbs
- Smoked Salmon Tartine** house smoked salmon / rustic bread / avo mash / house salad
- Wood-Fired Pizza** select two of our current pizzas for guests to choose from

\$20 per person

Tax and gratuity not included *Sliders available when ordered buffet or family-style + Vegan friendly options available

SWEETS Choice of family style dessert boards or custom cake **\$5 per person**

Our patio has a canopy. Rain or shine your party will not be affected!
Heaters are also all around to help keep the patio warm during the winter months.

4th STREET CASUAL

Available for lunch or dinner

Can be served individually, buffet or family-style depending on your size of party.

STARTERS

(Select **three** to be shared family-style, additional item +\$4pp)

- Thick-cut Garlic Fries** hand cut wedges / fresh garlic / Italian parsley
- Grilled Cheese** seasonal offering of grilled cheese
- Chimichurri Skewers** beef, chicken or vegetables with house chimichurri
- “Chips” + Dip** spiced crispy pig ear chicharrónes / smoked avocado dip
- Duck n’ Waffle Bites** Duck confit in waffle batter / honey mustard syrup
- Braised Octopus** savory cranberry beans / avo mash / cowboy “caviar” / seeded cracker / poblano pepper
- Bruschetta** Chef’s choice of seasonal offerings
- Parmesan Churros** savory churros / spinach & artichoke spread
- Roasted Vegetable Crudité** roasted and fresh vegetables with seasonal dipping sauces
- Street Corn** Yellow corn / chili adobo mayo / cotija / pickled red onions / cilantro / Espelette seasoning
- Tomato + Watermelon** heirloom tomatoes / watermelon / bocconcini mozzarella / basil gelato / farm herbs

ENTREES⁺

(Select **three** options for guests to choose from)

- The Burger** Tillamook cheddar / lettuce / tomato / grilled red onion / Russian dressing served with garlic fries or house salad
- Shrimp & Creamy Polenta** poached egg / spice-rubbed shrimp / parmesan grits / Pamplona chorizo butter
- Farm Sandwich** rustic bread / roasted asparagus + heirloom tomato / garlic cream spread / spinach
- House Salad** Humboldt Fog goat cheese / shaved fennel + radish / buttermilk dill dressing / choice of shrimp or roasted chicken on top
- Beets + Fruit** roasted beets / stonefruit / passionfruit vinaigrette / herbs / cucumber / lemon yogurt
- Tomato + Watermelon** heirloom tomatoes / watermelon / bocconcini mozzarella / basil gelato / farm herbs
- Smoked Salmon Tartine** house smoked salmon / rustic bread / avo mash / house salad
- Wood-Fired Pizza** select two of our current pizzas for guests to choose from

\$24 per person

Tax and gratuity not included *Sliders available when ordered buffet or family-style + Vegan friendly options available

SWEETS Choice of family style dessert boards or custom cake **\$5 per person**

Our patio has a canopy. Rain or shine your party will not be affected!
Heaters are also all around to help keep the patio warm during the winter months.

DINNER ON THE ROW

Traditional dinner entrees with Chef Philip Pretty's modern rendition of American cuisine

STARTERS

(Select **two** to be shared family style, additional item +\$4pp)

- Thick-cut Garlic Fries** hand cut wedges / fresh garlic / Italian parsley
- Grilled Cheese** seasonal offering of grilled cheese
- Chimichurri Skewers** beef, chicken or vegetables with house chimichurri
- "Chips" + Dip** spiced crispy pig ear chicharrónes / smoked avocado dip
- Duck n' Waffle Bites** Duck confit in waffle batter / honey mustard syrup
- Braised Octopus** savory cranberry beans / avo mash / cowboy "caviar" / seeded cracker / poblano pepper
- Bruschetta** Chef's choice of seasonal offerings
- Parmesan Churros** savory churros / spinach & artichoke spread
- Roasted Vegetable Crudité** roasted and fresh vegetables with seasonal dipping sauces
- Avocado Toast** grilled bread / avocado spread / crumbled egg / micros greens
- Street Corn** Yellow corn / chili adobo mayo / cotija / pickled red onions / cilantro / Espelette seasoning
- Tomato + Watermelon** heirloom tomatoes / watermelon / bocconcini mozzarella / basil gelato / farm herbs

SECOND

(Choice of soup or salad for each guest)

ENTREES⁺

(Select **three** options for guests to choose from)

- Grilled Shrimp + Polenta** poached egg / spice-rubbed shrimp / creamy polenta / Pamplona chorizo butter
- Steak + Short Rib Hash** spring onion / chickpea + shortrib hash / jalapeño roasted onion puree
- Bone-in Duroc Porkchop** spring onion puree / chickpea hash / roasted pearl onions
- Seasonal Fish** chef's choice seasonal set up
- Flat Iron Steak** chef's choice seasonal set up
- Free Range Poultry** chef's choice seasonal set up

\$37 per person

*Tax and gratuity not included + Vegan friendly options available
Prices of items are subject to change and may have seasonal availability.*

SWEETS Choice of family style dessert boards or custom cake **\$5 per person**

Our patio has a canopy. Rain or shine your party will not be affected!
Heaters are also all around to help keep the patio warm during the winter months.

BEVERAGE OPTIONS

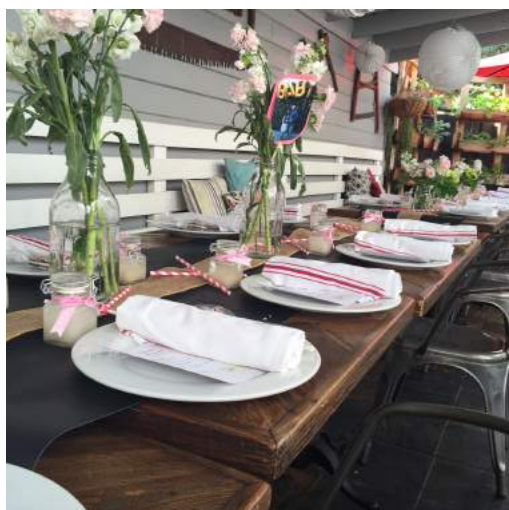
<p>Sangria Carafes \$36 Carafe of red or white sangria (serves 5 glasses approx)</p>	<p>Mimosa Carafes \$30 Carafe of champagne + fresh OJ (serves 5 glasses approx)</p>
<p>Fresh OJ \$7 / 15 Small carafe (17oz) / Large carafe (32oz)</p>	<p>Non-Alcoholic Beverages \$4 Iced tea, Hot Tea, Coffee, Lemonade Arnold Palmer</p>

OTHER INFORMATION

Bringing your own dessert? We charge a dessert fee of \$3 per person in the party if outside desserts are brought in for the event.

Bringing your own wine? We charge a corkage fee of \$10 per bottle if outside wines are brought in for the event.

AV Equipment and Music: Our patio is the perfect place for live music for your event. If you are bringing a band, they need to be confirmed with Restauration prior to the day of the event. No drums or more than one amp can be used. Acoustic is preferred. If you are in need of a screen or AV equipment for your event, Restauration can help coordinate this for an additional fee.



Private Parties and Booking the Patio: If you are interested in booking the banquette, portion of the patio or the restaurant we do have food + beverage minimums for weekdays and weekends. These amounts can be



reviewed with management at Restauration as they vary from AM to PM different days of the week.

Our patio has a canopy. Rain or shine your party will not be affected!
Heaters are also all around to help keep the patio warm during the winter months.