



Welcome to
your hoppy place
You're exactly where you need to be

BELMONT BREW HOUSE

Starters

Chips & Queso \$11

Queso dip served with tortilla chips.

Cajun Tots \$10

One pound of spicy tots served with fry sauce or ranch dressing.

Totchos \$12

One pound of tots smothered in chile con queso, jalapeños, pico de gallo, green onions, and BBQ sauce. Add chicken for \$5, add brisket for \$7, or add both for ¡Macho Totchos!

Nachos \$12

Corn tortilla chips smothered in chile con queso, a mix of cheeses, jalapeños, pico, black olives, and sour cream. Add chicken for \$5 or brisket for \$7.

Quesadilla \$12

Mixed cheeses and spicy aioli on a crisp flour tortilla, served with sour cream and pico de gallo. Add chicken for \$5 or brisket for \$7.

Wings \$16

One pound of boneless (GF) or bone in chicken wings with your choice of sauce or dry rub. Served with ranch dressing and celery.

Sauces

BBQ, buffalo, mango habanero, lemon garlic parmesan, or try our signature sweet and spicy Brew House Buffalo.

Dry Rubs (GF)

Cajun, BBQ, lemon pepper, or naked.

Pretzel Bites with Beer Cheese \$13

Warm, fresh baked, bite-sized soft pretzels served with savory beer cheese.

Brisket Queso Dip \$14

Spicy queso dip with smoked brisket served with tortilla chips.

Spinach Dip \$13

A rich creamy spinach dip topped with parmesan cheese and served with tortilla chips.

Cheesy Garlic Bread \$16

Our garlic pizza crust with mozzarella cheese and Italian seasonings, served with our house made marinara sauce.

Meatballs \$15

Chris's family recipe! Hearty meatballs served with house made marinara sauce, parmesan cheese, and garlic toast.

Salads

Caesar Salad \$11

Fresh chopped romaine with parmesan cheese, croutons, and topped with our creamy Caesar dressing. Add chicken for \$5

Deconstructed Wedge Salad \$11

Chopped iceberg with ranch dressing, bleu cheese crumbles, bacon, and a balsamic glaze. One of Bob's favorites!

Caprese Salad \$14

A hearty portion of fresh sliced tomatoes and mozzarella cheese topped with olive oil and a balsamic glaze.

Pizzas

15" regular crust or 10" gluten free (GF)

The Standards

Cheese **\$15**
Pepperoni or Sausage **\$19**

Margherita **\$25**

Olive oil, sliced mozzarella, fresh sliced tomatoes, and fresh basil topped with a balsamic glaze.

Hot Honey Pepperoni **\$23**

Pepperoni drizzled with hot honey. Spicy and sweet with a little bit of heat. Oh, so good!

Hawaiian **\$23**

Canadian bacon and pineapple. Spice it up with jalapeños for \$2.

"The Meats" **\$25**

Pepperoni, sausage, bacon, and Canadian bacon.

Brew House Combo **\$25**

Pepperoni, sausage, Canadian bacon, red onions, green bell peppers, and black olives.

BBQ Chicken **\$23**

BBQ sauce, cheddar and mozzarella cheese, diced chicken, chopped bacon, and red onions.

Chicken Bacon Ranch **\$23**

Diced chicken, chopped bacon, mozzarella and cheddar cheese, garlic, and olive oil, drizzled with ranch dressing.

"Tejas" BBQ Brisket **\$27**

Smoked brisket, zesty BBQ sauce, a blend of cheeses, red onions, and jalapeños.

BYO Pizza **\$15**

Our cheese pizza, your way.

Proteins **+\$4 each**

Bacon, brisket, chicken, ham, meatballs, pepperoni, sausage, fresh mozzarella, and extra extra cheese!

Veggies and everything else **+\$3 each**

Bell peppers, jalapeños, olives, onions, pineapples, red onions, tomatoes, BBQ sauce, buffalo sauce, and ranch dressing.

Sandwiches

All sandwiches served with your choice of tots, Cajun tots or Caesar salad.

Reuben **\$17**

Our version of the classic. Corned beef, Swiss cheese, prepared sauerkraut, and Russian dressing on marble rye bread.

Chicken Bacon Avocado Ranch **\$17**

Chicken breast, bacon, cheddar, mozzarella, avocado, ranch dressing, lettuce, and tomato.

Classic BLT **\$13**

Lots of bacon, lettuce, and tomato on sourdough toast with mayonnaise. Add avocado for \$2.

Meatball Sliders (2) **\$15**

Our homemade meatballs with marinara and parmesan cheese on garlic rolls.

Desserts

Churro Bites with Caramel Sauce **\$10**

Bite sized churros covered in cinnamon sugar served with a side of caramel.

Dessert Pizza **\$12**

Sprinkled with lots of cinnamon sugar and drizzled with rich caramel and icing.

Our 43 Taps*

Scan the QR code below to see our up-to-the-minute selection of locally curated craft beers.



Or visit digitalpour.com to download the app track what we have, what you've had, and what we'll have next!

NA Beers

Atmos Alturas NA Golden Ale \$5.50

A light, refreshing golden ale with a touch of lingering honey malt sweetness.

< 0.5% ABV | 20 IBU

Athletic Non-Alcoholic Hazy IPA \$5.50

A hoppy hazy IPA with a juicy body, velvety pour, and subtle floral aromatics.

< 0.5% ABV | 50 IBU

Deschutes Black Butte NA Porter \$5.50

The richness of a porter without the buzz.

< 0.5% ABV | 30 IBU

Canned Sodas \$2.75

Coke, Diet Coke, Sprite, and sparkling water.

*Why 43? Because on July 3, 1890, the great state of Idaho became the 43rd to join the U.S.A.

Seltzers

Crisp, bubbly seltzers with your choice of fresh and seasonal ingredients. Ask your beertender about our latest flavors!

Hard Seltzer \$7

NA Seltzer \$5

Purees

Blood orange, lemonade, limoncello lavender, mango, peach, tropical (passion fruit, peach, orange, strawberry), wild huckleberry, and ginger syrup.

Wines

Proletariat Winery (Walla Walla, WA)

GSM (Grenache, Syrah, Mourvedre) \$11

A medium bodied blend with hints of red raspberry and blackberry. (On Tap)

Sauvignon Blanc \$9

Summer in a glass. Light and bright with aromatic notes of lemongrass. (On Tap)

Zhoo Zhoo Winery (Snake River Valley, ID)

'22 Sunny Hunny \$11

White peach perfection with a zesty mandarin finish. 100% Riesling.

'22 Redhead \$11

A powered-up punch of pomegranate that radiates raspberry. 100% Syrah Rosé.

'21 Brunette \$11

Heady rosemary and ripe cherry. 42% Cab Franc, 21% Cab Sauv, 21% Syr, 16% Merlot.

Hells Canyon Winery (Snake River Valley)

'21 Retriever Red \$13

Garnet in the glass, cardamom on the nose, smoke and citrus on the palate.