

## the goodist

August 29, 2009

### Review: Belly Timber - Happy Hour



Bathed in the holy light of stained glass, the four of us managed to completely pack Portland's smallest bar as our pontiff Bradley Dawson poured soul quenching tonics and the kitchen of David Siegel issued forth our cheeseburger communion. Belly Timber shows equal devotion to diverse seasonal dishes as well as craft cocktails from it's cloistered Victorian on SE 32nd & Hawthorne. My penance on this outing would be a few cocktails, a burger, and a bit of marrow.

Mr. Dawson quickly proceeded to shake me up a perfectly balanced Corpse Reviver #2, and when I say quickly I mean it. Bradley came out of the speed-bar club scene, and it shows in his efficiently organized bar and confident quickness. The man actually changes his stance as he shakes a cocktail, planting his feet and agitating the shaker with a speed and force I've never seen. The real highlight of his craft however is a passion for crafting his own ingredients. We're not just talking tinctures and bitters, oh no, Dawson makes his own Cynar (and it's great by the way). Who does that? Being that there were two craft bartenders in our party we ended up trying everything of his we could, including bitters, tinctures, and a lemoncello better than anything I enjoyed in Italy.

Oh, and there were cocktails, my favorite of the afternoon being:

BT Collins - Apple wood smoked New Deal Vodka, Preserved Oranges, Lemon Juice, Soda



Oranges preserved at the bar in allspice and equal parts sugar/salt lend a great savory funkiness to the woody, sweet, and dry characteristics of this incredibly refreshing cocktail. It would be all too easy to unexpectedly lose an afternoon thoughtlessly guzzling these down. I'll also add that it's a perfect mate to the much ballyhooed BT Burger.

BT Burger with Pimento Cheese



The BT Burger was the winner in a recent online poll for Portland's best burger, so my expectations were high, and quickly met. A divinely rich patty had a good char, the cheese was perfectly rich, the bun buttery, and with its cool, shockingly high quality fresh veggies, it achieved that wondrous alchemy of opposing temperatures, textures, and flavors that distinguishes great burgers from the merely good. Best burger in Portland? I'm not comfortable saying that, but damn if it isn't perfectly executed.

But what's a burger without fries?

House Made Fries with Bone Marrow Aioli



Belly Timber's fries are clearly a point of pride, from the elegant presentation, to the indulgent bone marrow aioli. Frighteningly crisp, yet with soft pillowy potato inside these also carry a richness I couldn't quite identify, but that might be due to my slathering them in the inner bone of some poor bovine. The cow's loss is my gain, these are right up there with Portland's best - don't come in without ordering them. If you must for some terrible reason choose to avoid fried starch, the fried chickpeas are equally well executed little gems that I'd freebase if I could keep them lit.

Nobody *has* to go through the effort of putting marrow in their aioli, striving after almost perfect fries, sourcing produce from micro urban growers, crafting a near perfect burger, or making their own amari - but Belly Timber does. Although sometimes marginalized as a neighborhood joint (because it's in a cutesy house?), there's passion, creativity, and just downright effort here that deserves respect and recognition.

[Belly Timber](#)

[3257 SE Hawthorne](#)

[discussion on pdxplate.com](#)

[discussion on portlandfood.org](#)

David Siegel: [@BellyTimberPDX](#)

Bradley Dawson: [@bradleydawson](#)

Posted at 06:39 PM in [Cocktails](#), [Happy Hour](#), [Portland](#), [Restaurants](#), [Reviews](#) | [Permalink](#)

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## Comments

Yum! I love those fries and aioli.

Posted by: [LadyConcierge](#) | [September 01, 2009 at 07:53 AM](#)

damn you and your food pictures, they always make me hungry! the burger is AMAZING! you didnt write about the fried chick peas though, those deserve mention!

Posted by: amy | [September 08, 2009 at 05:52 PM](#)

Didn't this location used to be home to a French restaurant? Pretty sure I had a tasty quiche there once...

Posted by: Jandhi | [October 15, 2009 at 11:23 PM](#)

"the fried chickpeas are equally well executed little gems that I'd freebase if I could keep them lit." Best. Line. Ever. :)

Posted by: Erin | [November 15, 2009 at 03:35 PM](#)

Holy cow, Tim; this site is fantastic! Especially given my goal of trying every moderately interesting restaurant in P'town. Having only moved here a year and a half ago, I'm definitely just catching up.

I've been using the Willamette's top 100 guide and Belly Timber is definitely next in the queue -- I'm really glad to know it's worth giving a go. And I know I can put a lot of stock into your reviews; I read the Bunk post!

Posted by: [mandy](#) | [January 29, 2010 at 05:15 PM](#)

Thanks you for the kind words Mandy!

Belly Timber is indeed delicious and worth a stop, but do it soon as David Siegel is leaving for a year of global traveling at the end of February.

Bradley Dawson left the building some months ago and now holds down the bar at Blue Hour, so I can't speak to what the cocktail program is like these days.

I love the half-order concept, makes it viable to try two entrees instead of one. Let me know how it goes!

Posted by: [Tim Don](#) | [January 31, 2010 at 09:36 AM](#)

"I know I can! " Positive thinking is half the work.

Posted by: [Supra skytop](#) | [November 05, 2010 at 11:02 PM](#)

Come along, anyone can do that!

Posted by: [air yeezy](#) | [November 11, 2010 at 10:13 PM](#)

Ah, so surprised for me!

Posted by: [ugg boots outlet](#) | [November 12, 2010 at 04:15 AM](#)

Blessed be God, the Father of Christ Jesus our Lord, who in Christ has blessed us from heaven with every spiritual blessing.

Posted by: [Air Jordan Shoes](#) | [November 14, 2010 at 11:21 PM](#)

oh I hope you all have a blessed days!

Posted by: [buy from taobao](#) | [November 15, 2010 at 07:24 PM](#)

dute de siwei yu linian, you xiao de fangan he silu, gaoxiao de zhixingli he caozuo. sage ren de tuandui.

Posted by: [Cheap Louis Vuitton](#) | [November 29, 2010 at 05:33 PM](#)

Thank you for your articles on you blog. I had learned so much from your blog articles.\*-\*

Posted by: [Air Max 90](#) | [December 01, 2010 at 02:23 AM](#)