



STARTERS

OCTOPUS	\$19
Harissa and Garbanzo Bean Hummus, Piquillo Peppers, Grilled Scallion, Pickled Red Onion	
LAMB ARROSTICINI (skewers)	\$13
Lamb Skewers, Chimichurri	
BELL'S BISTRO CRAB CAKE	\$18
Watermelon Radish, Watercress and Blood Orange Salad, Remoulade	
WAGYU MEATBALL	\$19
Tomato Sauce, Whipped Ricotta, Basil, Crostini	
SHRIMP	\$22
Citrus and Roasted Garlic Aioli, Smoked Paprika, Chili and Garlic Crisp	
"LANGOS"	\$13
Light and Crispy Fried Dough, Seasoned Sour Cream, Feta Cheese, Confit Garlic Oil	
YELLOWFIN TUNA	\$18
Fennel-Encrusted Tuna, Cilantro Aioli, Salsa Macha, Pickled Red Onions	

SALADS

CAESAR SALAD	\$16
Romaine Lettuce, Parmesan Croutons, Sun-Dried Tomatoes, Creamy Dressing	
CHOPPED SALAD	\$16
Cucumber, Red Onions, Tomato, Garbanzo Beans, Beets, Feta Cheese, Parsley, Red Wine and Oregano Vinaigrette	
BRUSSELS SPROUT	\$15
Baby Beets, Hazelnuts, Thyme and Citrus Vinaigrette	
Add Chicken - \$8	
Add Grilled Shrimp - \$12	
Add Salmon - \$13	

SHARED PLATE PASTA

CAMPANELLE	\$32	GARGANELLI	\$28
Sausage and Mushroom Ragu, Tomato, Truffle, Cream, Parmesan		Braised Lamb Ragu, Basil, Onions, Garlic, Vesuviano Tomatoes	
RIGATONI	\$25	TAGLIATELLE	\$24
Bolognese Meat Ragu, Ricotta, Basil, Tomato Sauce		Blistered Tomato, Fennel, Pistachio Pesto, Crème Fraiche	

MAIN COURSE

MEDITERRANEAN SHRIMP & CHICKEN	\$32	STEAK FRITES	\$42
Saffron Rice, Peas, Bell Peppers, Onion, Carrots, Charred Chicken Breast and Shrimp		Grilled NY Striploin, Peppercorn Cream Sauce, Rosemary Parmesan Fries	
BLACKENED SALMON	\$34	BUTTERNUT SQUASH	\$26
Julienne Vegetable, Snow Peas, Tzatziki, Scallion		Whipped Ricotta, Pine Nuts, Fried Onions, Mint, Parsley, Chili Oil	
BELL'S SMASH BURGER	\$23	THE BIRD	\$27
Michigan Wagyu, Red Onions, American Cheese, Burger Sauce, Garlic Parmesan Fries		Bell and Evans Chicken Breast, Potato Cake, Broccolini, Foie Gras "Zip Sauce"	

SIDES

GARLIC PARMESAN FRIES
\$7

FRIED SHISHITO PEPPERS
\$7

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAILS

THE BELLERINA \$16 Tito's Vodka, Cointreau, Pomegranate, Lemon, Soda, Whey	MULLED OVER \$18 JP Wiser 10 yr, Lot no. 40 Rye, Brown Sugar-Cider Syrup, Cardamom
CLOUD CHASER \$17 Bombay Sapphire Gin, Lillet Blanc, Solerno, Violet, Lemon	LES BONS TEMPS \$17 Elijah Craig, Apricot, Orgeat, Lemon, Bitters
VERDITA \$22 Casamigos Silver Tequila, Pineapple, Cilantro, Mint, Lime, Jalapeño (optional)	RINGER \$19 Hennessy VS, Espresso, Borghetti, Honey
THE BELFRY \$17 Montelobos Mezcal, Red Bell Pepper, Cacao, Lime	OLD FASHIONED ESPRESSO \$17 Four Roses, Espresso, Averna, Maple

MOCKTAILS

GREEN DREAM \$10 Pineapple, Mint, Cilantro, Honey, Lime	NO FASHION \$13 Ritual Zero Proof Whiskey, NA Aromatic Bitters, Simple
AMIGA \$12 Ritual Zero Proof Tequila, Espresso, Lyre's Coffee, Almond	

BEER

MILLER LITE \$6	BELL'S TWO HEARTED IPA \$8
CORONA \$7	M-43 HAZY IPA \$10
PERONI \$7	B-43 HAZY IPA \$10

WINE

Prosecco - Avissi \$17 (split)	Rosé - Chateau Annibals \$17
Pinot Grigio - Noteworthy \$15	Pinot Noir - Denison \$22
White Blend - Dragon \$16	Malbec - Renacer 'Punto Final Reser' \$15
Sauvignon Blanc - Wither Hills \$15	Syrah - Painted Fields 'Cotes Sierra' \$17
Riesling - Prum 'Essence' \$15	Super Tuscan - Brancaia 'Tre Rosso' \$18
Chardonnay - Bravium \$18	Red Blend - Leviathan \$20
	Cabernet - Obsidian Ridge \$26