

The Bell Hour

Tuesday - Thursday | 4-6 pm

SMALL PLATES

\$10 Caesar Salad -

Romaine Lettuce, Parmesan, Croutons, Sun Dried Tomatoes,
Creamy Dressing

\$10 Brussel Sprout Salad -

Baby Beets, Hazelnuts, Thyme and Citrus Vinaigrette

\$10 Chopped Salad -

Cucumber, Red Onions, Tomato, Garbanzo Beans, Beets, Feta Cheese,
Parsley, Red Wine and Oregano Vinaigrette

\$9 Langos -

Light and Crispy Fried Dough, Seasoned Sour Cream, Feta Cheese,
Confit Garlic Oil

\$12 Yellowfin Tuna -

Fennel-Encrusted Tuna, Cilantro Aioli, Salsa Macha, Pickled Red Onions

\$12 Wagyu Meatball

Tomato Sauce, Whipped Ricotta, Basil, Crostini

\$14 Wagyu Smash Burger -

Michigan Wagyu, Red Onions, American Cheese, Burger Sauce
(+\$2 Upgrade for Parmesan Garlic Fries)

WINES (\$9).

Obsidian Ridge Cabernet
Leviathan Red Blend
Bravium Chardonnay
Wither Hills Sauvignon Blanc

WELL DRINKS (\$9).

Tito's Vodka
Bombay Sapphire
Woodford Reserve Bourbon
Corazon

CRAFT COCKTAILS (\$12).

The Bellerina - Tito's Vodka, Cointreau, Pomegranate, Lemon, Soda, Whey

Cloud Chaser - Bombay Sapphire Gin, Lillet Blanc, Solerno, Violet, Lemon

Old Fashioned Espresso - Four Roses, Espresso, Averna, Maple