

BELL

BISTRO

Starters

Waygu Meatball

Tomato Sauce, Whipped Ricotta, Basil, Crostini
\$19

Octopus (gf)

Garbanzo Beans, Smoked Bacon, Pickled Red onions, Sherry
Vinegar, Kale
\$19

Yellowfin Tuna (gf)

Fennel-encrusted Tuna, Cilantro aioli, Salsa Macha, Pickled Onion
\$18

Pannise

Chickpea Fritter, Harissa Hummus, Salsa Verde
\$18

Bell's Bistro Crab Cake

Watermelon radish, Watercress and Blood Orange salad,
Remoulade
\$18

Shrimp (gf)

Citrus and Roasted Garlic Aioli, Smoked Paprika, Chili and Garlic Crisp
\$22

“Langos”

Light and Crispy Fried Dough, Seasoned Sour Cream, Feta
Cheese, Confit Garlic Oil
\$13

Salads

Add Chicken - \$8 | Add Grilled Shrimp \$12 | Add Salmon \$13

Caesar Salad

Romaine lettuce, Parmesan croutons, Sun dried tomatoes,
Creamy dressing
\$16

Chopped Salad (gf, v)

Cucumber, Red Onion, Tomato, Garbanzo Beans, Beets, Feta
Cheese, Parsley, Red Wine and Oregano Vinaigrette
\$16

Brussel Sprout (gf, v)

Baby Beets, Grilled Peach, Hazelnuts, Thyme and Citrus
Vinaigrette
\$15

Pastas

Campanelle

Sausage and Mushroom Ragu, Tomato, Cream,
Truffle, Parmesan
\$32

Rigatoni

Bolognese Meat Ragu, Ricotta, Basil, Tomato
sauce
\$25

Bucatini

Pesto Genovese, Blistered Tomato, Parmesan
\$24



Mains

Chicken Tosca

Caper, Lemon, Parsley, Rustic Potato
\$27

Mediterranean Shrimp & Chicken (gf)

Saffron Rice, Peas, Bell Peppers, Onion, Carrots, Charred
Chicken Breast and Shrimp
\$32

Blackened Salmon (gf)

Julienne Vegetables, Snow Peas, Tzatziki, Scallion
\$34

Bell's Smash Burger

Michigan Wagyu, Red Onions, American Cheese, House Sauce,
Garlic Parmesan House Fries
\$23

Steak Frites (gf)

Grilled NY Striploin, Foie Gras Zip Sauce, Rosemary Parmesan
Fries
\$44

Zip Burger

Michigan Wagyu, Grilled Onion, Truffle Mayo, Raclette Cheese,
Foie Gras Zip, Rosemary Parmesan Fries
\$26

Sides

Garlic Parmesan Fries

\$7

Fried Shishito Peppers

\$7

gf = gluten free | v = vegan

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 food borne illness.

Cocktails

The Bellerina - \$16

Tito's Vodka, Cointreau, Pomegranate, Lemon, Soda,
Whey

Could Chaser - \$17

Bombay Sapphire Gin, Lillet Blanc, Solerno, Violet, Lemon

Verdita - \$22

Casamigos Silver Tequila, Pineapple, Cilantro, Mint, Lime,
Jalepeño (optional)

The Belfry - \$17

Montelobos Mezcal, Red Bell Pepper, Cacao, Lime

Coco Fresa - \$16

Corazon Tequila, Dorda Double Chocolate, Licor 43,
Raspberry Liqueur

Spicy 43 - \$18

Titos Vodka, Spicy 43, St. Elder Liqueur, Honey, Lime,
Jalapeno Tincture

The Hamilton - \$17

George Dickel Rye Whiskey, Spanish Vermouth,
Benedictine

Old Fashioned Espresso - \$17

Four Roses, Espresso, Averna, Maple

Mocktails

Green Dream - \$10

Pineapple, Mint, Cilantro, Honey, Lime

Amiga - \$12

Ritual Zero Proof Tequila, Espresso, Lyre's Coffee, Almond

No Fashion - \$13

Ritual Zero Proof Whiskey, NA Aromatic Bitters, Simple
Syrup

Beer

Miller Lite.....\$6

Corona.....\$7

Peroni.....\$7

Bell's Two-Hearted.....\$8

M-43 Hazy IPA.....\$10

B-43 Hazy IPA.....\$10



Wine

Avissi.....Prosecco.....\$17 (split)

Chateau Annibals.....Rosé.....\$17

Noteworthy.....Pinot Grigio.....\$15

Dragon.....White Blend.....\$16

Wither Hills.....Sauvignon Blanc.....\$15

Prum 'Essence'.....Riesling.....\$15

Bravium.....Chardonnay.....\$18

Denison.....Pinot Noir.....\$22

Renacer 'Punto Final Reser'.....Malbec.....\$15

Painted Fields 'Cotes Sierra'.....Syrah.....\$17

Brancaia 'Tre Rosso'.....Super Tuscan.....\$18

Red Blend.....Leviathan.....\$20

Cabernet.....Obsidian.....\$26



Dessert

Papanasi

*farmers cheese donuts, vanilla bean
sweetened crème fraîche, blueberry compote*
\$14

Olive Oil Cake Bar

*citrus extra virgin olive oil, ricotta pistachio
cream, extra virgin olive oil gel, pistachio
praline, candied orange*
\$14

Parlament

*walnut cake, chunky walnuts, valrhona 40%
cremeux, walnut praline crunch, light
vanilla mousse, Madagascar vanilla
anglaise*
\$15

Raspberry Chocolate Tart

(vegan / nut free / gluten free)
*premium chocolate shortcrust, guancaja 70%
raspberry brownie, organic vegan salted
caramel, silky dark chocolate cremeux,
spiced raspberry coulis*
\$15