

BELL

BISTRO

Starters

Waygu Meatball

Tomato Sauce, Whipped Ricotta, Basil, Crostini
\$21

Yellowfin Tuna (gf)

Fennel-Encrusted Tuna, Cilantro Aioli, Chili Oil, Pickled Red Onion
\$18

Hot Honey Chicken

Bell Evans Chicken, Cayenne Pepper, Aleppo Pepper, Red Pepper Chili
Flakes, Parsley, Honey
\$18

Shrimp (gf)

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

Langos

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

Brussels Sprout (gf, v)

Baby Beets, 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
\$26

Wild Mushroom Pasta

Wild Mushroom Blend, Thyme, Parmesan, Cream,
Butter
\$25



Mains

Chicken Tosca

Caper, Lemon, Parsley, Rustic Potato
\$27

Creole Comfort

Savory Andouille Sausage, Bell Evans Chicken, Shrimp, French
and Southern Spices, Long Grain Rice, Parsley
\$28

Blackened Salmon (gf)

Green Beans, Tomatoes, Tzatziki, Scallion
\$34

Branzino

Pan Seared Branzino, Green Beans, Rustic Potatoes, Lemon
Butter, Piquillo Pepper Vinaigrette
\$37

Filet (gf)

House Cut 8 oz Filet, Green Beans, Heirloom Tomatoes, Rustic
Potato, Zip Sauce
\$52

Bell's Smash Burger

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

Zip Smash Burger

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

Sides

Roasted Mushrooms

\$11

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

Cloud Chaser - \$17

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

Verdita - \$22

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

The Belfry - \$17

Montelobos Mezcal, Red Bell Pepper, Cacao, Lime

Spicy 43 - \$18

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

The Hamilton - \$17

George Dickel Rye Whiskey, Spanish Vermouth,
Benedictine

Coco Fresa - \$16

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

Old Fashioned Espresso - \$17

Four Roses, Espresso, Averna, Maple

Mocktails

Green Dream - \$10

Pineapple, Mint, Cilantro, Honey, Lime

Pretty in Pink - \$10

Cranberry, Honey, Lemon

Savor the Sunrise \$11

Lime, Olive, Red Pepper, Soda

Amiga - \$12

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

No Fashion - \$13

Ritual Zero Proof Whiskey, NA Aromatic Bitters, Simple

Beekeeper - \$12

Lyres Zero Proof Gin, Lemon, Honey

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.....Italian Bianco.....\$16

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

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

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

Teeter Totter.....Chardonnay.....\$26

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

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

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

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

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

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