

TUESDAY to
FRIDAY

The Bell Hour

4:00pm to
6:00pm

SIGNATURE DISHES

gf = gluten free | v = vegan | * = can be - please notify your server

\$10 Langos

Fried Dough, Seasoned Sour Cream, Feta
Cheese, Confit Garlic Oil

\$12 Caesar Salad (*gf)

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

\$12 Brussels Sprouts (gf, v)

Crispy Brussels Sprouts, Baby Beets,
Hazelnuts, Thyme & Citrus Vinaigrette

\$12 Chopped Salad (gf, *v)

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

\$16 Tuna Tartare (*gf)

Yellowfin Tuna, Avocado, Mango, Diced
Tomatoes, House-made Chips, Cilantro
Puree, Black Sesame, Sesame Oil,
Aged Soy, Scallions

\$16 Wagyu Meatball

Tomato Sauce, Whipped Ricotta, Basil,
Crostini

\$14 Wagyu Smash Burger

Wagyu Michigan Snow Beef, Red Onions,
American Cheese, House Sauce, Brioche
Bun, Garlic Parmesan Fries
Add Second Patty for \$6

\$9 SPIRITS

Tito's Vodka

Bombay Sapphire Gin

Corazón Tequila

Four Roses Bourbon

\$5 BEER

Miller Light

Corona

\$10 WINE

Millenio Prosecco

Wither Hills Sauvignon Blanc

Navigator Cabernet Sauvignon

\$12 COCKTAILS

The Best Cosmo

Tito's Vodka, Cointreau, Lime
Juice, Cranberry

Old Fashioned Espresso

Four Roses Bourbon,
Espresso, Averna, Maple

Queen Bee

McQueen and the Violet Fog
Ultraviolet Gin, Lemon Juice,
Honey, Strawberry Amaro

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.