



SHAREABLES

- Bavarian Style Pretzels** vg, v-available 6/16
Warm, freshly baked pretzel with a crisp outside and soft, chewy center; Single order comes with choice of warm goat cheese dip, house mustard, or beer cheese; shareable size comes with 3 pretzels and a flight of sauces
- Bacon & Beer Cheese Fries** 11
Fresh-cut fries topped with beer cheese, bacon bits and chives
- Bell Tower Board**** 20
Duma Meats summer sausage and smokies, spicy capocollo, rotation of local cheeses, goat cheese dip, fig jam, candied pecans, olive medley, fresh fruit, two types of house crostini
- Char Sui Cauliflower Wings** vegan, vg 12
Battered and fried cauliflower wings tossed in Char Sui BBQ sauce with sweet and sour dipping sauce, topped with scallions
- Ohio City Pasta Pierogies** vg 15
Five Yukon gold potato, white truffle, fontina cheese and rosemary pierogies topped with beer-caramelized onions and drizzled in a Schwarzbier reduction sauce
- Buffalo Chicken Dip** 9
Classic buffalo chicken dip, topped with mozzarella, served with local tortilla chips, house crostini, and assorted vegetables

SOUP & SALAD

- House Salad** vg, gf 7/14
Mediterranean lettuce, grape tomato, red onion, cucumber, mozzarella cheese, croutons and house dressing
- Caesar*** 7/14
Romaine lettuce, tomatoes, croutons, Parmesan cheese, tossed with house Caesar dressing (dressing contains soy)
- Winter Salad**** gf, vg 7/14
Mediterranean lettuce, roasted beets, pomegranate, goat cheese, almond-pepita cranberry topping, with apple cider vinaigrette
- Greek Salad** gf, vg 8/15
Mediterranean lettuce, romaine, salata, banana peppers, kalamata olives, feta cheese, toasted pine nuts, with lemon mint vinaigrette
- Add** Patagonia salmon \$11, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9, 3 falafel \$6 (v), mushroom burger \$6 (v), thick-cut bacon \$3, bacon bits \$3
- Soup of the Day** 8

BOWLS

- White Cheddar Bacon Mac & Cheese** 18
Ohio City Pasta Twistetti, smoked bacon bits, house white cheddar sauce, topped with fried shallots, beer-reduction, breadcrumbs and chives
- Add** Patagonia salmon \$11, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9, 3 falafel \$6 (v), mushroom burger \$6 (v)
- Harvest Bowl**** vg, vegan, gf 18
Brown rice, arugula, roasted brussels, roasted fingerling potatoes, pickled red onions, almond-pepita cranberry topping with apple cider vinaigrette
- Add** Patagonia salmon \$11, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9, 3 falafel \$6 (v), mushroom burger \$6 (v), thick-cut bacon \$3, bacon bits \$3
- Patagonia Salmon** gf available 22
Seared and steamed Patagonia salmon with herb butter sauce, roasted fingerling potatoes, and beer-glazed brussel sprouts
- Chicken Paprikash** 18
Hungarian stew of chicken thighs in paprika and sour cream sauce, served over spaetzle

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food is prepared in a shared kitchen and in shared fryers. Any item made with beer contains gluten. **May contain nuts

Vegetarian – vg
Vegan – v
Gluten friendly – gf



HANDHELDS

All handhelds served with dill pickle spear. Gluten free bun available.

Burger

7oz local ground beef patties* cooked to med-well served on fresh made brioche buns

Park Ave vg, vegan, gf available. 16
Lettuce, tomato, red onion, pickle chips, cheddar cheese, house ketchup and mayo

Bell Tower 16.50
Thick cut bacon, pickled red onion, beer cheese smother, Beer-BBQ sauce, fried onions

Peanut Butter Burger 16.50
Peanut butter, bourbon bacon jam, white cheddar sauce, fried onions

The Haymaker vg, vegan, gf available 16
Scratch made meatless mushroom patty, lettuce, tomato, pickle chips, caramelized onions, and balsamic glaze on focaccia bread

Crispy Chicken Sandwich gf available 16
Hand breaded and fried chicken, thick cut bacon, Seasons Micro Farm sunflower shoots, peppercorn ranch on house brioche bun

Hot Italian gf available 16
Capocollo, ham, pepperoni, provolone, spicy giardiniera, red onion, mayo served on house French bread

Grilled Cheese vg. 12
Cheddar cheese, mozzarella cheese, beer-caramelized onions, and tomato on house brioche

Apple Bacon Cheddar Grilled Cheese 14
White cheddar sauce, apple slices, fig jam, thick-cut bacon, arugula on house brioche toast

Steak French Dip* 16.50
Marinated shaved ribeye with horsey sauce, caramelized onions, crispy shallots, melted provolone, arugula on French bread with beer au jus dipping sauce (marinade contains soy)

Veggie Wrap vg, vegan 14
Fried falafel, Greek salata, baba ganoush, Mediterranean lettuce with lemon mint vinaigrette, in a whole wheat wrap

SIDES

Fries* vg. 4

White Cheddar Mac & Cheese vg. 6

Roasted Brussels Sprouts vg, vegan, gf 5

Brown Rice vg, vegan, gf. 4

Herb Roasted Fingerling Potatoes vg, vegan, gf 5

Side of Bread vg, v, gf. 2

Toasted focaccia (vegan), Garlic French Bread, Toasted Brioche, or Gluten-free Bun

Half Salad 7/8

House (vg), Greek, Winter** or Caesar

Any House Dip / Sauce 0.50

saucers that already come with your item are at no additional cost

KIDS

White Cheddar Mac & Cheese vg. 8
white cheddar cheese sauce and Ohio City twistetti pasta, small fry and ketchup

Burger Sliders 10
w/ cheddar cheese, small fry and ketchup

Grilled Cheese vg. 8
w/ cheddar cheese, small fry and ketchup

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