



SHAREABLES

Bavarian Style Pretzels vg, vegan 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, olive medley, fresh fruit, two types of house crostini

Nashville Hot Cauliflower Wings vegan, vg. 12
Battered and fried cauliflower wings tossed in Nashville hot sauce, served with honey chipotle aioli dip

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

French Onion Dip vg 9
Beer-caramelized onion dip served with kettle chips, house crostini, and assorted vegetables

SOUP & SALAD

Soup of the Day 8

Caesar* 7/14
Romaine lettuce, tomatoes, croutons, Parmesan cheese, tossed with house Caesar dressing (dressing contains soy)

House Salad vg, gf available. 8/15
Mediterranean lettuce, grape tomato, red onion, cucumber, mozzarella cheese, croutons and house dressing

Greek Salad vg, gf. 8/15
Mediterranean lettuce, romaine, salata, banana peppers, kalamata olives, feta cheese, toasted pine nuts, with lemon mint vinaigrette

Mandarin Salad vg, vegan, gf available. 8/15
Mediterranean lettuce, romaine, mandarin oranges, cabbage and carrot slaw, red peppers, snap peas, scallion, crunchy noodle topping, with carrot ginger dressing

Caprese Salad gf, vg. 15
Heirloom tomatoes, mozzarella slices, vegan pesto with balsamic glaze

Add Patagonia salmon \$12, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9,
3 falafel \$6 (v), mushroom burger \$6 (v), bacon bits \$3

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 \$12, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9,
3 falafel \$6 (v), mushroom burger \$6 (v)

Rice Bowl vg, vegan, gf 18
Sticky white rice, snap peas, sauteed mushrooms, green beans, cabbage and carrot slaw, pickled red onion, crunchy noodle topping with carrot ginger dressing

Add Patagonia salmon \$12, crispy chicken \$8, seared chicken \$8 (gf), club steak \$9,
3 falafel \$6 (v), mushroom burger \$6 (v), bacon bits \$3

Patagonia Salmon gf. 23
Seared and steamed Patagonia Salmon with sherry butter sauce, cheesy polenta, and sauteed green beans

*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. Please ask for our common food allergen sheet.

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 16

Lettuce, tomato, red onion, pickle chips, cheddar cheese, house ketchup and mayo

Towner's Woods Burger 16.50

Sauteed mushrooms, caramelized onions, lettuce, mozzarella, with smoky onion aioli

Bell Tower 17

Thick cut bacon, pickled red onion, beer cheese smother, Beer-BBQ 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, gf available 12.50

Cheddar cheese, mozzarella cheese, beer-caramelized onions, and tomato on house brioche

Strawberry Goat Grilled Cheese gf available 15

Goat cheese fondue dip, thick-cut bacon, fig jam, arugula, and fresh strawberries on house brioche toast

Steak French Dip* 17

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)

Garden Pesto vg, vegan 15

Fresh vegan pesto, cucumbers, tomato, red peppers, artichokes, mediterranean lettuce on toasted house focaccia

Veggie Wrap vg, vegan 14

Fried falafel, Greek salata, baba ganoush, Mediterranean lettuce with lemon mint vinaigrette, in a whole wheat wrap

SIDES

Fries* 4

White Cheddar Mac & Cheese vg. 6

Green Beans vg, vegan, gf. 5

Quinoa Salad vg, vegan available, gf 4

Quinoa, artichokes, Greek salata, feta, Kalamata olives, tossed in lemon mint dressing

Side of Bread vg, v, gf. 2

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

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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FOOD