



ECCENTRIC CAFE

THANK YOU FOR VISITING BELL'S ECCENTRIC CAFÉ.

From the beer to the food to your experience, quality is the most important ingredient. We always cook from scratch with a focus on sustainability and seasonality while sourcing the freshest, local ingredients. Add in a little eccentricity and you have a recipe for inspired cooking.

CHARCUTERIE & ARTISAN CHEESE

HOUSE-MADE SAUSAGE

COPPA

cured pork collar
smoking goose - IN

RED ROCK

cow's milk
roelli - WI

DODGE CITY SALAME

pork, fennel pollen, pink peppercorns
smoking goose - IN

HUMBOLDT FOG

goat's milk
cypress grove - CA

ROGUE SMOKEY BLUE

cow's milk
rogue - OR

PICK ONE - 5 PICK THREE - 13 PICK FIVE - 20

SNACKS

DEVILED EGGS

smoked sea salt, chive, greens 4

ONION RINGS

Amber Ale beer batter, black pepper mayo 6

POUTINE

mushroom gravy, cheese curds 8

ADD: brisket, bacon, chicken, or pulled pork 3

HUMMUS

roasted red pepper, pita, vegetable 7

POPCORN

salt, pepper, garlic, brown butter 4

CHIPS & SALSA

house-made salsa, lime, cilantro 6

WINGS

house smoked, choice of bbq, buffalo, chili lime 9

WHITEFISH SPREAD

house made spread, grilled bread, house made pickles 8

PICK UP A TRAY OF CASCARELLI'S NUTS.

peanuts 3, cashews, almonds or mixed nuts 4

HANDS-ON

DILL SPEAR +
CHOICE OF HAND-CUT FRIES
OR MIXED GREENS

BARBACOA TACOS†

barbacoa beef, queso fresco, pickled onion slaw, salsa 12

SUB: black beans + vegetables for barbacoa 10

REUBEN

sauerkraut, swiss, thousand island 14

TURKEY CLASSIC

smoked turkey, LTO, cheddar, 13

cilantro-jalapeño mayo, avocado 13

OARSMAN'S LATEST CATCH

grilled whitefish, LTO slaw, lemon and caper mayo 12

BLACK BEAN WRAP

rice, avocado, salsa, romaine, cheddar 10

HUMMUS WRAP

tabbouleh, arugula, pickled onion 11

PULLED PORK

house bbq, slaw, pickles 12

BRISKET DIP

chipotle mayo, jalapeño, muenster 14

CHICKEN SALAD SANDWICH

curry, cashew, orange, LTO, on sourdough 12

HAVE IT NAKED: bed of greens with grilled bread, no side 9

SUB: tempeh or black bean patty on any sandwich/burger
† no side included.

INSPIRED FARE TO COMPLEMENT OUR BEER

HIGH QUALITY /// SCRATCH MADE /// LOCALLY SOURCED /// SUSTAINABLE



Eccentric Cafe®

HANDS-OFF

PORTER BEER CHEESE SOUP

Bell's Porter, cheddar, green onion bowl (5) cup (3)

CHILI

beef, tomato, peppers, beans bowl (6) cup (4)

JAMBALAYA

chicken, andouille, peppers, rice 12

HOUSE SALAD

tomato, onion, cucumber, radish, goat cheese full (8) half (5)

CAESAR

parmesan, crouton, lemon full (10) half (6)

ADD-ONS: grilled chicken (3) or grilled shrimp (5)

DRESSINGS: seasonal beer vinaigrette, buttermilk, mustard vinaigrette, caesar, bleu cheese

BURGERS

DILL SPEAR +
CHOICE OF HAND-CUT FRIES
OR MIXED GREENS

BELL'S BURGER

lettuce, tomato, onion, pickle, mayo, choice of cheese 11

JAM BURGER

bacon jam, tomato jam, cheddar 14

SPICY BURGER

jalapeño relish, Brinery hot sauce, chipotle mayo, ghost pepper jack 13

MUSHROOM AND SWISS

bacon confit mushrooms, black pepper mayo 12

BLACK BEAN*

tomato cream cheese, calico slaw 10

ALL BEEF BURGERS ARE 6 OZ GRASS-FED PATTIES ON BRIOCHE

ADD-ONS: bacon (2) or fried egg (1)

SUB: tempeh or black bean patty on any sandwich/burger

*Cannot be cooked to order

KIDS

HAND-CUT FRIES
OR VEGGIES

GRILLED CHEESE

cheddar, sourdough, dill spear 6

SLIDER*

grass-fed beef patty, cheese, brioche, dill spear 6

HOT DOG

vienna style frank, dill spear 6

MAC

cheddar, parmesan (excludes choice of side) 6

QUESADILLA

flour tortilla, chicken, cheddar, salsa 6

BRUNCH

JOIN US FOR BRUNCH
EVERY SUNDAY: 11AM-4PM

— see bellsbeer.com for our brunch menu —

FOOD LOCALLY SOURCED FROM:

TEN HENS /// CAVANAUGH FARMS

DOUBLE L FARM /// SHORELINE FRUIT CO.

MSU FARM COOPERATIVE /// MACKENZIES' BAKERY

VICTORY FARMS /// COREY LAKE ORCHARDS

GRAZING FIELD CO-OP /// THIRD DAY PRODUCE

KITCHEN FARMS /// FARM COUNTRY

CHEESE HOUSE /// THE BRINERY

LITTLE TOWN /// FOOD DANCE

MONROE FAMILY ORGANICS

BLUE STEM FARMS /// KIRKLIN FARMS

BOTTLING INNOVATION
SINCE 1985



FIND US AT BELLSBEER.COM
AND ON SOCIAL MEDIA

20% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE.

Ask your server about menu items that can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.