

HAPPY HOUR

MONDAY - THURSDAY | 4PM - 6PM

ALL DRAFT BEER

- 5 -

GLASS OF HOUSE WINE

- 6 -

CRAFT COCKTAILS

- 7 -

TRAVELER

SHERMAN HILL

BEE'S KNEES

DES MOINES SKYLINE

MONTHLY FEATURED COCKTAIL

FOOD

- 10 -

AVOCADO FRIES

GOAT CHEESE TERRINE

DEVILED EGG TRIO*

FLATBREADS

BITES

GOAT CHEESE TERRINE	13
Whipped goat cheese, roasted garlic, chives, Calabrian hot peppers, candied walnuts, crostini	
DEVEILED EGG TRIO*	15
Chipotle, candied bacon, jalapeño Gorgonzola, sriracha dry rub, candied bacon Blackberry-balsamic dry spice, fresh blackberries, candied bacon	
AVOCADO FRIES	13
Curry aioli, smoked paprika, lemon wedge	
TUNA WONTON TACOS*	18
Sliced, seared, and chilled ahi tuna, poblano and Napa cabbage slaw, sriracha miso dressing, avocado, togarashi, crispy wonton shells	
SMOKED CHICKEN WINGS*	18
Blackberry-sriracha BBQ, candied bacon	
BEEF CARPACCIO*	19
Thinly sliced beef tenderloin, lemon zest, capers, arugula, parmesan, crostini	

BOARDS

CHEESE BOARD	18
Rotating selection of local and European cheeses, roasted apples, parmesan crostini, cornichons, fruit mostarda, candied walnuts	
SALUMI & CHARCUTERIE*	21
Artisan cured meats, cornichons, olives, home-made 'Nduja, ale mustard, crisp baguette	
COMBINATION BOARD*	37
All of tonight's available cheese and meat selections	

FLATBREADS

LAGER ROASTED CHICKEN*	15
Provolone, caramelized onions, roasted bell peppers	
GRAZIANO'S ITALIAN SAUSAGE*	17
Provolone, Roma tomatoes, olive tapenade, fresh basil, Calabrian hot peppers	
ROASTED MUSHROOM	16
Shiitake mushrooms, shallots, goat cheese spread, arugula, white truffle oil	

SALADS

REPUBLIC SALAD	17
Baby romaine wedge halves, green goddess dressing, Gorgonzola crumbles, grilled chicken, tomatoes, avocado, deviled egg, bacon	
AHI TUNA SALAD*	17
Organic spring mix, red peppers, edamame, chives, sesame seeds, red onions, shredded carrots, cashews, seared chilled ahi tuna, sesame-hoisin vinaigrette [substitute grilled chicken upon request]	
PEPPERED SALMON SALAD*	17
Organic spring mix, pepper-grilled Norwegian salmon, balsamic vinaigrette, parmesan, crostini, goat cheese, red onions, grape tomatoes	
SMALL SPRING SALAD	5
Choice of ranch, balsamic vinaigrette, green goddess or sesame dressing	

CHEF'S WEEKLY SOUP

CUP 4 | BOWL 6

MAINS

Small spring salad included.

MISO GRILLED NORWEGIAN SALMON*	35
Sesame jasmine rice, broccolini, chili threads, yuzu	
CAVATELLI AND VEGETABLES	18
Broccolini, roasted grape tomatoes, baby carrots, asparagus, basil pesto	
<i>Add Chicken* - 6</i>	
BACON & BEEF MEATLOAF EN CROUTE*	24
Red pepper and feta stuffed, pastry-wrapped, roasted red pepper agrodolce, honey-roasted carrots, mashed potatoes	
SHRIMP GNOCCHI*	32
Handmade herb gnocchi, shrimp, crispy prosciutto, roasted asparagus and tomatoes, parmesan	
DUCK MEATBALL ARRABBIATA*	28
Maple Leaf Farms duck, prosciutto, roasted garlic, fresh basil and spices, spicy San Marzano tomato sauce, Calabrian peppers, organic hemp radiatore pasta, shaved parmesan	



MINIS

- BACON AVOCADO GRILLED CHICKEN* 14
Grilled chicken, Gruyère, sliced avocado, bacon, lettuce,
tomatoes, pesto mayonnaise, brioche rolls
- BACON JAM MINIS* 16
House blend of ground applewood bacon and ground beef,
Gorgonzola, bacon jam, lettuce, tomato, house-made pickles,
comeback sauce, butter brioche
- BRISKET BRIE* 17
Smoked brisket burnt ends, caramelized red onions, oven-cured
tomatoes, melted Brie, Carolina-style BBQ sauce

SWEETS

- BAKED APPLE CRISP 12
Oatmeal streusel, smoked maple bourbon pecan praline
ice cream
- WARM CHOCOLATE BITES 9
Molten center, dark chocolate butter crumble,
vanilla bean espuma
- CRÈME BRÛLÉE ST-GERMAIN FLIGHT 9
Original elderflower liqueur, dark chocolate, raspberry
- IRON SKILLET BUTTERMILK POUND CAKE 9
Rum white chocolate sauce, fresh berries, caramelized pineapple,
vanilla bean compote

ASK YOUR SERVER ABOUT OUR MONTHLY FEATURES AND SUNDAY BRUNCH!