

HAPPY HOUR

MONDAY-THURSDAY | 3PM-5PM

ALL DRAFT BEER

- 5 -

GLASS OF HOUSE WINE

- 6 -

CRAFT COCKTAILS

- 7 -

TRAVELER

SHERMAN HILL

DES MOINES SKYLINE

FOUR ROSES OLD FASHIONED

FOOD

- 10 -

AVOCADO FRIES

COAT CHEESE TERRINE

DEVILED EGG TRIO*

MARGHERITA FLATBREAD

BITES

TUNA TATAKI*	15
Seared tuna, ginger-soy marinade, red miso spicy mayonnaise, edamame	
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 Truffle parmesan rub, candied bacon	
AVOCADO FRIES	13
Curry aioli, smoked paprika, lemon wedge	
SMOKED CHICKEN WINGS*	18
Blackberry-sriracha BBQ sauce, 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, house-made 'Nduja, ale mustard, crisp baguette	
COMBINATION BOARD*	37
All of tonight's available cheese and charcuterie selections	

FLATBREADS

MORTADELLA AND PISTACHIO*	19
Mascarpone spread, burrata, mortadella with pistachios, basil, lemon zest, roasted garlic	
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	
MARGHERITA	13
Mozzarella, heirloom tomatoes, fresh basil	

SALAD & SOUP

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 Faroe Island salmon, balsamic vinaigrette, parmesan, crostini, goat cheese, red onions, grape tomatoes	
LITTLE GEM CAESAR	12
Little gem lettuce, house-made Caesar dressing, anchovies, crisp parmesan, croutons <i>Add Grilled Chicken* - 6</i>	
CHEF'S SOUP OF THE DAY	6

MINIS

BACON AVOCADO GRILLED CHICKEN*	15
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	

MAINS

GRILLED FAROE ISLAND SALMON*	34
English peas, La Quercia prosciutto, King Trumpet mushroom risotto, riesling garlic cream sauce, herb butter	
SPINACH FETTUCCINE AND PESTO	18
Spinach fettuccine, roasted grape tomatoes, asparagus, baby carrots, basil pesto <i>Add Grilled Chicken* - 6</i>	
SHRIMP GNOCCHI*	32
Handmade herb gnocchi, shrimp, crispy prosciutto, roasted asparagus and tomatoes, parmesan	
DUCK CONFIT*	31
Thyme butter-roasted twin duck legs, haricot vert, sweet potato Poblano mash, tart cherry gastrique	



SWEETS

BAKED APPLE CRISP10
Oatmeal streusel, smoked maple bourbon pecan praline
ice cream

CAST IRON COOKIE10
Warm caramel chocolate chip cookie with toffee and pretzel
bites, rich vanilla bean ice cream

CRÈME BRÛLÉE ST. GERMAIN FLIGHT10
St. Germain Elderflower Liqueur, dark chocolate, raspberry

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. 24-0219