

HAPPY HOUR

MONDAY-THURSDAY | 3PM-5PM

ALL DRAFT BEER

- 5 -

GLASS OF HOUSE WINE

- 7 -

CRAFT COCKTAILS

- 8 -

TRAVELER

SHERMAN HILL

DES MOINES SKYLINE

FOUR ROSES OLD FASHIONED

FOOD

- 11 -

AVOCADO FRIES

GOAT CHEESE TERRINE

DEVILED EGG TRIO*

MARGHERITA FLATBREAD



BITES

TUNA TATAKI*	15
Seared tuna, ginger-soy marinade, red miso spicy mayo, edamame	
GOAT CHEESE TERRINE	14
Whipped goat cheese, roasted garlic, chives, Calabrian hot peppers, candied walnuts, crostini	
DEVILED EGG TRIO*	16
Chipotle, candied bacon, jalapeño queso fresco elote, roasted corn, cilantro aji verde, Tajín, queso fresco	
AVOCADO FRIES	14
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	
SHRIMP CEVICHE*	15
Chilled shrimp, poblano peppers, Fresno peppers, avocado, tomato, red onion, lime, crispy corn tortillas	

FLATBREADS

MORTADELLA AND PISTACHIO*	19
Mascarpone spread, mozzarella, mortadella with pistachios, pesto, lemon zest, roasted garlic	
ROTISSERIE STYLE CHICKEN*	15
Five cheese blend, red onion, roasted bell peppers, mascarpone spread	
HOT HONEY PEPPERONI*	16
Red sauce, five cheese blend, natural uncured pepperoni, hot honey	
GRAZIANO'S ITALIAN SAUSAGE*	17
Red sauce, five cheese blend, Roma tomatoes, olive tapenade, Thai basil, Calabrian hot peppers	
ROASTED MUSHROOM	16
Shiitake mushrooms, goat cheese spread, arugula, white truffle oil	
MARGHERITA	14
Mozzarella, heirloom tomatoes, Thai basil, California extra virgin olive oil	

*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. 25-0168

SALADS

AHI TUNA*	17
Organic spring mix, red peppers, edamame, chives, sesame seeds, red onions, shredded carrots, cashews, seared chilled ahi tuna, sesame-ginger vinaigrette [substitute grilled chicken upon request]	
PEPPERED SALMON*	17
Organic spring mix, pepper-grilled Faroe Island salmon, balsamic vinaigrette, parmesan, crostini, goat cheese, red onions, grape tomatoes	
GREEK ARUGULA & ZUCCHINI	17
Arugula greens, zucchini ribbons, pepperoncini, kalamata olives, cucumber, grape tomatoes, red onions, feta, Greek vinaigrette	
LITTLE GEM CAESAR	12
Little gem lettuce, house-made Caesar dressing, anchovies, crisp parmesan, croutons Add Grilled Chicken* - 6	

MAINS

SOY SAKE GRILLED SALMON*	36
Faroe Island salmon, chili crunch, buckwheat soba noodles, baby bok choy, edamame, red bell peppers, soy sake glaze	
ROASTED AMISH CHICKEN HALF*	29
Roasted chicken, lemon & rosemary garlic butter, green beans, mashed potatoes, chicken pan gravy <i>Limited availability - Gerber's Farm, Ohio</i>	
SPINACH FETTUCCINE AND PESTO	20
Spinach fettuccine, grape tomatoes, asparagus, baby carrots, basil pesto Add Grilled Chicken* - 6	
SHRIMP GNOCCHI*	34
House-made herb gnocchi, shrimp, crispy prosciutto, asparagus, tomatoes, parmesan	

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	

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, tomatoes, house-made pickles, comeback sauce, butter brioche	

SWEETS

STRAWBERRY PANNA COTTA.....	10
Fresh strawberry crème, strawberry cookie topping, strawberry mousse, whipped vanilla mascarpone	
CAST IRON COOKIE.....	10
Warm caramel chocolate chip cookie, toffee & pretzel bites, rich vanilla bean ice cream	
CRÈME BRÛLÉE ST-GERMAIN FLIGHT.....	10
St-Germain Elderflower Liqueur, dark chocolate, raspberry	

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