

HAPPY HOUR

MONDAY-THURSDAY | 3PM-5PM

ALL DRAFT BEER

- 7 -

GLASS OF HOUSE WINE

- 8 -

CRAFT COCKTAILS

- 9 -

TRAVELER

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 egg, candied bacon, jalapeño 'nduja egg chili crisp egg	
AVOCADO FRIES	14
Sliced avocados, curry aioli, lemon	
SMOKED CHICKEN WINGS*	18
Blackberry-sriracha BBQ sauce, candied bacon	
BEEF CARPACCIO*	19
Thinly sliced beef tenderloin, lemon zest, capers, arugula, parmesan, crostini	

FLATBREADS

CHEESEBREAD PINSA ROMANA	14
Roman pinsa, five cheese blend, garlic olive oil, red dipping sauce	
HOT HONEY PEPPERONI*	16
Natural uncured pepperoni, five cheese blend, hot honey, red sauce	
GRAZIANO'S ITALIAN SAUSAGE*	17
Italian sausage, olive tapenade, Calabrian hot peppers, Roma tomatoes, Thai basil, five cheese blend, red sauce	
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. 25-0527

SOUPS & 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	
CHEF'S SOUP OF THE DAY	6

MAINS

GRILLED FAROE ISLAND SALMON*	36
English peas, La Quercia prosciutto, mushroom risotto, garlic cream sauce, herb butter	

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 <i>Add grilled chicken* – 6</i>	

SHRIMP GNOCCHI*	34
House-made herb gnocchi, shrimp, crispy prosciutto, asparagus, tomatoes, parmesan	

CACIO E PEPE*	26
Italian tonnanelli, Pecorino Romano, black pepper, garlic <i>Add grilled chicken* – 6</i>	

BACON JAM MINIS*	17
House blend of 50/50 ground beef and smoked bacon, cellar-aged blue cheddar, red-eye bacon jam, quick pickles, comeback sauce, side of chips	

*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. 25-0527

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	

SWEETS

WARM OATMEAL PIE	10
Butter, brown sugar, vanilla, eggs, rolled oats, double crust, vanilla bean ice cream, caramel sauce	
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	

*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. 25-0527