

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

CHEESE BREAD PINSA ROMANA

COAT CHEESE TERRINE

MARGHERITA FLATBREAD

TUNA TATAKI*

BITES

TUNA TATAKI* 16
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

DEVEILED EGG TRIO* 22
Two with Sterlet caviar | two with sriracha candied bacon dust |
two with honey smoked salmon and dill

AVOCADO FRIES 14
Sliced avocados, curry aioli, lemon

CRISPY CHICKEN WINGS* 18
Blackberry-sriracha BBQ sauce

BEEF CARPACCIO* 19
Thinly sliced beef tenderloin, lemon zest, capers, arugula,
parmesan, crostini

FLATBREADS

CHEESE BREAD 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

BBQ CHICKEN* 16
Brown sugar BBQ sauce, chopped chicken, crumbled bacon,
mozzarella-cheddar blend, pickled red onion, cilantro

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 foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. 26-0444

BOARDS

CHEESE BOARD	21
Rotating selection of local and European cheeses, roasted apples, parmesan crostini, cornichons, fruit mostarda, candied walnuts	
SALUMI & CHARCUTERIE*	24
Artisan cured meats, cornichons, olives, house-made 'Nduja, ale mustard, crisp baguette	
COMBINATION BOARD*	40
All of tonight's available cheese and charcuterie selections	

SALADS & SOUP

All salads are available as a starter or entrée.

Add: salmon* 16 | chicken* 8 | shrimp* 9 | ahi tuna* 10

SESAME GINGER	6 12
Organic spring mix, red peppers, edamame, chives, sesame seeds, crispy wontons, shredded carrots, cashews, sesame-ginger vinaigrette	
GOAT CHEESE & TOAST POINTS	6 12
Organic spring mix, blueberry-balsamic vinaigrette, parmesan, crostini, whipped goat cheese, red onions, grape tomatoes, dried cranberries	
LITTLE GEM WEDGE	6 12
Little Gem lettuce, bacon, grape tomatoes, blue cheese dressing, crumbled blue cheese, red onion, red veined sorrel, balsamic reduction	
CHEF'S SOUP OF THE DAY	6

MAINS

SOY SAKE GRILLED SALMON* 36
Faroe Islands salmon, chili crunch, buckwheat soba noodles,
baby bok choy, edamame, red bell peppers, soy sake glaze

ROASTED AMISH CHICKEN HALF* 29
Miller Poultry Indiana Amish chicken, our seasoning blend,
chicken pan gravy, local vegetables and potatoes when available
from Farm Baby Iowa (*Limited availability*)

WILD MUSHROOM & SAGE RISOTTO 22
Arborio rice, fresh sage, pinot grigio, butter, parmesan,
JoyGrow Farm mushrooms Cambridge, Iowa
Add: salmon* 16 | chicken* 8 | shrimp* 9

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

CACIO E PEPE* 26
Bucatini, Pecorino Romano, black pepper, garlic
Add: salmon* 16 | chicken* 8 | shrimp* 9

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

SWEETS

"COFFEE" & DONUTS 10
Tiny homemade donuts and a demitasse cup of double cream
Tia Maria espresso curd

CAST IRON COOKIE 10
Warm caramel chocolate chip cookie, toffee & pretzel bites,
rich vanilla bean ice cream

SEASONAL CRÈME BRÛLÉE 10

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