



**FOOD MENU**

ALL IOWA BEER • ONE AMAZING PLACE

# APPETIZERS



## TAPROOM POPPERS

Shredded smoked chicken with jalapeño, pepper jack, cream cheese and Sriracha, breaded and fried to perfection.

\$11

## TENDERLINGS

Breaded pork tenderloin strips served with honey mustard sauce.

\$10

## CHEESE STEAK EGG ROLLS

Beef, American cheese, red pepper, Anaheim peppers and onion all rolled up in a wonton wrapper and served with Honey Sriracha.

\$11

## FRIED PICKLES

Served with Chipotle ranch.

\$10

## IOWA HAM BALLS

Served with sweet and sour sauce over grilled pineapple.

\$10

## SPINACH AND ARTICHOKE DIP

Served with garlic crostinis.

\$10

## LOBSTER AND ARTICHOKE DIP

Served with garlic crostinis.

\$14

## POPCORN CHICKEN

Bite-sized nuggets of chicken coated in a seasoned breading and deep fried. Try them tossed in your favorite wing sauce!

\$11

## FRIED CHEESE CURDS

Fresh white cheese curds hand breaded and deep fried.

\$11

## WINGS

\$14

10 bone-in wings served with celery and Maytag blue cheese dressing; with your choice of wing sauce:

BBQ

PORTER BBQ

BOURBON BBQ

HONEY SRIRACHA

PEANUT CHILI

BUFFALO

SPICY DRY RUB

DRAGON'S BREATH

CRISPY BREADED

# SALADS

ASIAN	COBB	SOUTHWEST	SALMON	CAESAR
\$14	\$14	\$14	\$15	\$13
<ul style="list-style-type: none"> <li>Mixed greens</li> <li>Chicken breast</li> <li>Red peppers</li> <li>Carrots</li> <li>Cashews</li> <li>Saifun noodles</li> <li>Wonton strips</li> <li>Peanut chili vinaigrette</li> </ul>	<ul style="list-style-type: none"> <li>Mixed greens</li> <li>Chicken breast</li> <li>Crumbled bacon</li> <li>Diced egg</li> <li>Blue cheese</li> <li>Avocado</li> <li>Tomato</li> <li>Maytag blue cheese dressing</li> </ul>	<ul style="list-style-type: none"> <li>Mixed greens</li> <li>Buffalo chicken</li> <li>Pico de gallo</li> <li>Pepper jack</li> <li>Corn</li> <li>Black beans</li> <li>Tortilla chips</li> <li>Chipotle ranch</li> </ul>	<ul style="list-style-type: none"> <li>Grilled Salmon</li> <li>Mixed greens</li> <li>Cucumber sunomono</li> <li>Grape tomatoes</li> <li>Wasabi peas</li> <li>Avocado</li> <li>Shaved broccoli</li> <li>Red peppers</li> <li>Green onion</li> <li>Ponzu dressing</li> </ul>	<ul style="list-style-type: none"> <li>Romaine lettuce</li> <li>Grilled Chicken</li> <li>Parmesan cheese</li> <li>Creamy Caesar dressing</li> <li>Croutons</li> </ul>



## SOUPS

CUP \$4

BOWL \$6.50

SWEET CORN CHOWDER

ASK ABOUT OUR SOUP OF THE DAY!

If you use a credit card, there will be an additional 2.5% fee to help offset processing costs. This amount is not more than what we pay in fees.

# BEVERAGES

## \$2.75 EACH

- Coke
- Diet Coke
- Sprite
- Mello Yellow
- Barq's Root Beer
- Minute Maid Lemonade

- Mr. Pibb
- Coffee
- Iced Tea

## \$3.00 EACH

- Red Bull Energy Drink
- Red Bull Sugarfree
- Red Bull Tropical
- Red Bull Watermelon



## CHECK OUT OUR BEER MENU!

Ask a server for our all-Iowa beer menu and discover your new favorite Iowa brew.

Can't decide? Try a beer flight, starting at \$14 for four 6oz. samples.

# BURGERS\*

Our burgers start with locally sourced hand formed ½ lb. patties and are served with your choice of side.



<b>ALL AMERICAN</b> Double cheeseburger with lettuce, tomato, onion, mayo and American cheese.	\$14
<b>THE MAYTAG</b> Covered in blue cheese crumbles, honey-peppercorn bacon, blue cheese mayo and onion relish.	\$13
<b>MORNING FARM</b> Blended patty with beef and breakfast sausage and topped with cheddar, ham, fried egg, crispy onions, hickory-smoked bacon, BBQ mayo, lettuce and tomato.	\$15
<b>PEANUT BUTTER</b> Cheddar cheese, honey-peppercorn bacon, peanut butter, mayo, lettuce and tomato. <b>+ADD</b> a fried egg for \$1.00.	\$13
<b>FIESTA MELT</b> Caramelized onion, pepper jack and crispy Jalapeño peppers, topped with Chipotle Ranch and served on marble rye toast.	\$14
<b>BBQ BACON</b> Cheddar, bacon, Canadian bacon, BBQ sauce and mayo, topped with lettuce and tomato.	\$13
<b>VEGGIE BURGER</b> Our hand-made black bean and fire-roasted veggie patty, grilled and topped with chipotle mayo, lettuce, tomato and avocado.	\$12

**\*CONSUMER ADVISORY:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, 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. Consult your physician or public health official for further information.



Please ask your server for our Gluten Conscious Menu.

# ENTRÉES

Side options are listed on the back page.

## FISH TACOS - \$14

Three corn tortillas filled with Asian slaw and beer battered fish then topped with pico de gallo and chipotle ranch. Served with lemon butter rice.

## BBQ MEATLOAF - \$17

Three slices of thick cut meatloaf, smothered in a porter demi-glace, topped with mushrooms and crispy onions. Served with Yukon Gold smashed potatoes and steamed broccoli.

## CHICKEN FRIED CHICKEN - \$16

Cracker crusted chicken breast covered with gravy. Served with Yukon Gold smashed potatoes and sautéed corn and peppers.

## SHRIMP N' CHIPS - \$16

Hand battered shrimp served with fries, cocktail sauce and garnished with coleslaw.

## BULGOGI TACOS - \$14

Three corn tortillas filled with a kimchi-style slaw, grilled marinated pork, cucumber sunomono and a sweet soy aioli. Served with lemon butter rice.

## HUNTER'S CHICKEN - \$17

Sautéed airline chicken breast covered in mushrooms, onions, tomato, shallot and tarragon. Finished with a porter demi-glace. Served with Yukon Gold smashed potatoes and steamed broccoli.

## IOWA CHOP - \$18

10 oz. pan seared pork chop topped with whiskey gravy and mushrooms. Served with Yukon Gold smashed potatoes and sautéed corn and peppers.

## FISH N' CHIPS - \$15

Beer-battered cod served with fries, tartar sauce and garnished with coleslaw.

## BLACKENED SALMON TACOS - \$15

Blackened salmon, grilled corn tortillas, shredded cabbage, lime corn salsa topped with horseradish cream sauce. Served with lemon rice.

## ROASTED VEGGIE PENNE - \$15

Roasted red peppers, Anaheim peppers, onions and mushrooms sautéed in garlic butter tossed with ancho cream sauce, gluten-free pasta and fresh spinach topped with parmesan cheese and freshly diced tomatoes.

## BUFFALO CHICKEN MAC N' CHEESE - \$15

Penne pasta with roasted cauliflower cheese sauce, pepper jack cheese, cheddar, and blue cheese. Topped with buffalo grilled chicken, blue cheese crumbles and pico de gallo.

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# SANDWICHES

COMES WITH  
YOUR CHOICE  
OF ONE SIDE

<b>FOCACCIA CLUB</b> Toasted ham, turkey, jack cheese, red onion, tomatoes, bacon, caesar dressing served on garlic parmesan focaccia bread.	\$13
<b>BBQ MEATLOAF SANDWICH</b> Grilled artisan meatloaf with Bourbon BBQ sauce, crispy onions and cheddar on thick cut white bread.	\$14
<b>PORK TENDERLOIN</b> Our own hand-breaded tenderloin with mayo, onion, tomato, lettuce and pickles served on the side. Also available grilled. +ADD fried jalapeños for \$0.50.	\$13
<b>LOBSTER ARTICHOKE MELT</b> Lobster mixed with artichokes, mayo, onion and parmesan topped with melted cheddar and diced tomato. Served on garlic crostini.	\$15
<b>HONEY SRIRACHA CHICKEN SANDWICH</b> Marinated chicken breast grilled and topped with Honey Sriracha sauce. Served over Asian slaw with Sriracha mayo & tomato. Try it fried!	\$13
<b>TURKEY MELT</b> Turkey Pastrami, jack cheese, tomatoes and honey-pepper bacon with creole mustard aioli. Served on thick cut white bread.	\$14
<b>BACON RANCH CHICKEN SANDWICH</b> Grilled chicken breast, jack cheese, bacon and ranch dressing, with lettuce and tomato. +ADD avocado for \$1.00.	\$13
<b>FRENCH DIP</b> Roast beef with Provolone and au jus dipping sauce. +ADD caramelized onions, mushrooms or fried jalapeños for \$0.50 each.	\$14
<b>REUBEN SANDWICH</b> A classic corned beef sandwich with Swiss cheese, sauerkraut and kicked up Thousand Island on marble rye bread.	\$14
<b>ITALIAN GRINDER</b> Graziano Italian sausage tossed with marinara, onions, Anaheim peppers and red peppers stuffed in a grilled Italian roll and topped with melted Provolone.	\$13
<b>BUFFALO CHICKEN SWISS</b> Hand breaded fried chicken breast tossed in buffalo sauce and topped with Swiss cheese, lettuce and tomato.	\$13
<b>SOUTHERN FRIED CHICKEN</b> Hand breaded fried chicken breast with lettuce, tomato and mayo.	\$13
<b>OVER THE TOP GRILLED CHEESE</b> Three slices white bread, cheddar, Swiss, Monterey Jack and provolone cheeses, mushrooms and fire roasted onions. +ADD Bacon for \$2.00.	\$12

## SIDES

- Yukon Gold Smashed Potatoes
- Lemon Butter Rice
- Cottage Cheese
- Steamed Broccoli

- Coleslaw
- Fries
- Sweet Potato Fries\*  
\*\$1.50 up-charge

- Side Salad\*\*
- Side Caesar\*\*  
\*\*\$3.00 up-charge

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# DESSERT

## TRIPLE CHOCOLATE MOUSSE CAKE - \$8

Light and airy layers of white and milk chocolate mousse atop a flourless chocolate cake finished with white chocolate, milk chocolate, caramel drizzle and fresh strawberries.

## THE CAPITOL PIE - \$9

A tower of peanut butter and cookies n' cream ice cream on a chocolate cookie crust topped with whipped cream, hot fudge and almonds.

## BREAD PUDDING - \$6

Served with vanilla ice cream and bourbon caramel sauce.

## CRÈME BRULÉE CHEESECAKE - \$7

A perfect blend of two classic desserts served with our house made Strawberry Sauce.