

**IOWA**  
 **TAPROOM**  
DES MOINES, IA

**FOOD MENU**

ALL IOWA BEER • ONE AMAZING PLACE



Please ask your server for our Gluten Conscious Menu.

# 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.

\$12

## FRIED PICKLES

Served with Chipotle ranch.

\$11

## 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.

\$15

## 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.

\$12

## WINGS

\$15

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

BBQ

PORTER BBQ

LEMON PEPPER

HONEY SRIRACHA

BOURBON BBQ

PEANUT CHILI

BUFFALO

SPICY DRY RUB

DRAGON'S BREATH

CRISPY BREADED

# SALADS



ASIAN	COBB	SOUTHWEST	SALMON	CAESAR
\$14	\$14	\$14	\$16	\$14
<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> <li>Green onions</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>

**Salad Dressings:** Ranch, Bleu Cheese, French, Honey Mustard, Champagne Vinaigrette, Caesar, White Balsamic Vinaigrette, Chipotle Ranch, 1000 Island, Peanut Chili, Ponzu

## SOUPS

CUP \$5

BOWL \$7.50

SWEET CORN CHOWDER

ASK ABOUT OUR SOUP OF THE DAY!

# BEVERAGES



## 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.

### \$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

# 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.	\$15
<b>COWBOY BURGER</b> Onion crisps, porter BBQ sauce, Pepper Jack cheese, bacon, house-made candied jalapeños, and sriracha mayo on a toasted brioche bun. <b>+ADD</b> a fried egg for \$1.50.	\$15
<b>THE MAYTAG</b> Covered in blue cheese crumbles, honey-peppercorn bacon, blue cheese mayo and onion relish.	\$14
<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 \$1.50.	\$14
<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.	\$14
<b>VEGGIE BURGER</b> Our hand-made black bean and fire-roasted veggie patty, grilled and topped with chipotle mayo, lettuce, tomato and avocado.	\$13

**\*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.

# ENTRÉES

Side options 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 – \$17

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 – \$16

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 butter rice.

## ZESTY SHRIMP AND SCALLOP PASTA – \$16

Large shrimp with scallops cooked in our zesty marinara sauce, tossed with penne pasta, and topped with parmesan cheese. Served with two garlic crostinis.

## 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.

## CHICKEN STRIPS – \$14

Hand-breaded chicken fried golden and served with fries and our house made dipping sauce.

# 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>ROASTED ANAHEIM CHICKEN SANDWICH</b> Grilled chicken breast topped with our Roma chili pepper sauce, roasted Anaheim pepper, jack cheese, and lettuce on a toasted ciabatta bun. Try it fried!	\$14
<b>BBQ MEATLOAF SANDWICH</b> Grilled artisan meatloaf with Bourbon BBQ sauce, crispy onions and cheddar on thick cut white bread.	\$14
<b>BLACKENED SALMON BLTA</b> Blackened salmon, bacon, lettuce, tomato, avocado, and roasted garlic balsamic aioli served on toasted ciabatta bun.	\$16
<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.	\$16
<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!	\$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.	\$14
<b>FRENCH DIP</b> Roast beef with Provolone and au jus dipping sauce. +ADD caramelized onions, mushrooms or fried jalapeños for \$0.50 each.	\$15
<b>REUBEN SANDWICH</b> A classic corned beef sandwich with Swiss cheese, sauerkraut and kicked up Thousand Island on marble rye bread.	\$15
<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.	\$15
<b>BUFFALO CHICKEN SWISS</b> Hand breaded fried chicken breast tossed in buffalo sauce and topped with Swiss cheese, lettuce and tomato.	\$14
<b>SOUTHERN FRIED CHICKEN</b> Hand breaded fried chicken breast with lettuce, tomato and mayo.	\$13

## 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

# 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.

## BREAD PUDDING - \$7

Served with vanilla ice cream and bourbon caramel sauce.

## 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.

## CRÈME BRULÉE CHEESECAKE - \$8

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