

GET STARTED

GR BEER BRATS locally sourced · simmered in jubeck new world brewery gluten reduced beer · housemade apple slaw · whole grain horseradish mustard **\$12**

SALMON CAKES potato crisp · house made apple slaw · house made barbeque sauce **\$14**

VEG *ARTICHOKE & SPINACH DIP with toasted pita **\$12**

***SW WISCONSIN CHEESE PLATE** red rock cheddar · dunbarton bleu · fig & olive infused goat · aged cheddar · sliced prosciutto · local honey · kalamata olives · green apple · crackers **\$16**

V *MEDITERRANEAN CROSTINI olive tapenade · tomato · balsamic reduction · vegan parmesan **\$12**

GF SAUTEED BRUSSELS SPROUTS local crumbled bacon · garlic · apple cider vinegar · roasted cashews **\$9**

VEG *CAPRESE BRUSCHETTA tomato · basil · fresh mozzarella · balsamic reduction · parmesan toast points **\$12**

GF V VEGGIE CEVICHE lime juice marinated hearts of palm · onion, bell pepper, & garlic · tomato · jalapeño · fresh oregano & cilantro · warmed tortilla chips **\$11**

**can be modified to gluten free upon request*

SMALL PLATES

GF VEG MAC & CHEESE gluten free pasta · roelli cheeses · crisp gluten free bread crumbs **\$8**

GF V STUFFED BELL PEPPER jasmine rice · locally sourced mushrooms · seasonal veggies · toasted cashews · coconut curry sauce **\$12**

add to your bell pepper: chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

SOUP & SALADS

SOUP DU JOUR with bread & butter **cup \$4 · bowl \$8**

GF SUMMER SALAD leafy greens · radish · tomato · red onion · house made green goddess dressing · roelli red rock crumbles · sunflower seeds · local bacon crumbles **\$13**

GF VEG *HOUSE SALAD leafy greens · cucumber · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan side \$5 · entrée **\$9**

GF SPINACH LIME CAESAR SALAD spinach · leafy greens · lime caesar dressing · parmesan cheese · house made croutons **side \$6 · entrée \$10 ask for anchovies \$2**

add to your salad: chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

house made gluten free croutons are served on our salads

**vegan dressing available by request: housemade sweet & spicy jalapeño or mango vinaigrette*



GLUTEN FREE



VEGETARIAN



VEGAN



GLUTEN REDUCED

please indicate your dietary needs to your server, so that proper accommodations can be made

thank you to our local producers:

bryant family farms · dubuque farmer's market · georgia mihalakis at millwork bakery · jubeck new world brewery · the l.may garden at middendorf farm · mcdonald farm · micro girl greens · montchevre cheese · o'connell farm organic acres · our farms meats · roelli cheese · trails end · walsh apiary

please be aware that our kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated ovens. consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illness

PIZZA PIES

(VEG) ISLE OF CAPRI PIZZA roasted garlic olive oil crust · fresh mozzarella · basil · tomato · balsamic reduction · cracked pepper & sea salt **small \$12 · large \$22 · gluten free \$16**

"YOU'RE IN DUBUQUE" PIZZA hearty red sauce · applewood smoked bacon · spicy italian sausage · mushrooms · red onion · mozzarella & cheddar **small \$12 · large \$22 · gluten free \$16**

BLT PIZZA hearty red sauce · locally sourced bacon crumbles · leafy greens · tomatoes · mozzarella · roasted garlic basil aioli **small \$12 · large \$22 · gluten free \$16**

ROSEMARY CHICKEN PIZZA rosemary mushroom garlic olive oil base · locally sourced mushrooms · grilled all natural chicken breast · caramelized onions · mozzarella · balsamic reduction · microgreens **small \$12 · large \$22 · gluten free \$16**

(VEG) MARKET PIZZA roasted garlic olive oil crust · seasonal veggies · mozzarella · red wine reduction **small \$12 · large \$22 · gluten free \$16**
also available vegan upon request with vegan crust & cheese

sizes: small 10" crust · large 14" crust · gluten free 12" crust
\$2.5 additional for 1/2 & 1/2 pizzas (no small 1/2 & 1/2's)

THE MAIN COURSE

(GF) TACOS! house made chorizo with locally sourced beef & pork · fire roasted onions & peppers · jalapeño roasted garlic crema · fresh cilantro **\$18**

(GF) STUFFED CHICKEN all natural chicken breast · ricotta & goat cheese · spicy italian sausage · artichokes, sundried tomatoes, & spinach · roasted garlic risotto · romesco sauce of roasted red pepper, tomato, and almond **\$25**

(GF) SHRIMP & SCALLOPS eggplant, zucchini, peppers & tomato ratatouille · garlic herb sauce **\$27**

(GF) PORK SHANKS fall off the bone shanks · red wine tomato sauce · roelli cheese grits **\$26**

(GF) FILET MIGNON 8 oz. choice iowa black angus · topped with garlic horseradish compound butter · garlic mashed red potatoes · fresh veggies **\$30**

(GF) SALMON 8 oz. fresh canadian fillet · cucumber dill relish · lemon rice pilaf · dill crema **\$26**

(GF) (V) BLACK BEAN CAKE locally sourced mushrooms · mango vinaigrette · roasted sunflower seeds & cashews · microgreens · **\$19**

(GF) (VEG) PESTO GNOCCHI house made goat & ricotta cheese gnocchi · walnut spinach pesto · seasonal veggies · fresh shaved parmesan **\$20**

*add to your black bean cake or gnocchi:
chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12*

*entrées include house salad & freshly baked bread with maple bourbon butter
split plates \$5 · includes additional salad & bread*



SAVE ROOM

*house made and locally sourced desserts rotate weekly,
your server will present all desserts available this evening*

(GF) ask about our gluten free and vegan dessert options (V)

we offer a 5% discount when you pay with cash
parties of 6 or more: please, no separate checks. 18% gratuity may be added



signature cocktails

cucumber basil martini - \$8.⁵

prairie organic cucumber vodka, st. germain elderflower liqueur, freshly squeezed clementine juice, and a dash of orange bitters, shaken with freshly muddled basil, served up

honey lavender martini - \$9

st. germain elderflower liqueur, gin, lemon juice, locally sourced honey, and lavender bitters, garnished with fresh rosemary, served up

mississippi martini - \$9

as dirty as the mighty mississippi...made with minnesota's prairie organic vodka, olive juice, and garnished with house stuffed local bleu cheese olives, served up

garden lemonade - \$8

deep eddy vodka, st. germain elderflower liqueur, fresh lemon juice, lemonade, lavender bitters, shaken with fentiman's botanically brewed rose infused lemonade, on the rocks

honey bee fashioned - \$8.⁵

this would have been grandma 'lil's favorite old fashioned. featuring locally sourced iowa honey and iowa's own cedar ridge bourbon, hand muddled with all natural bing cherries and fresh orange on the rocks... the smoothest old fashioned you'll ever taste!

blackberry smash - \$8

back by popular demand! bird dog blackberry whiskey combined with freshly squeezed lemon juice and organic brown sugar and shaken with muddled mint, on the rocks

coconut margarita - \$8.⁵

a taste of the tropical right here in the midwest! silver tequila, orange curaçao, pineapple juice, freshly squeezed lime juice, and dash of coconut cream, on the rocks with a salted rim

cool as a mule - \$8

prairie organic cucumber vodka, freshly squeezed lime and cucumber juice, and fentiman's all natural ginger beer on the rocks

eye opener martini - \$9

a coffee lover's treat! vanilla vodka, coffee liqueur, and a shot of freshly made espresso shaken to a froth with housemade honey cinnamon whipped cream, served up

*our old fashioned are hand muddled,
manhattans are gently stirred,
and margaritas are freshly squeezed...
if there's something you don't see, please ask!*

specialty soda & N/A

(no free refills)

o'doul's amber nonalcoholic beer - \$4

potosi root beer - \$3.⁵

fentiman's all natural ginger beer - \$4

fentiman's all natural rose lemonade - \$4

affogato - \$6.⁵

a scoop of vanilla bean icecream "drowned" in espresso

lil' madz mocktail - \$6

fresh squeezed orange juice, all natural ginger ale, lavender bitters, and local honey on the rocks

featured draft beer

we proudly feature dubuque's own jubeck new world brewery on draft! ask about our current jubeck beers on tap

craft beers

LAGERS

stella artois - \$5

sam smith organic - \$6



PILSNER

ayingner bavarian pils - \$6

AMERICAN PALE ALE

toppling goliath psuedo sue (pint) - \$6 **L**

big grove arms race - \$5 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

BLONDE ALE

good old potosi golden - \$4.⁵ **L**

BELGIAN ALE

duvel - \$7

SOUR

big grove seasonal - \$6 **L**

CIDER

samuel smith organic - \$6

HEFEWEIZENS/WHEATS

ayingner brau-weiss - \$6

blanche de namur - \$6.⁵ (pint can)

AMBER ALE

millstream schild brau - \$5 **L**

BROWN ALE

samuel smith nut brown - \$6

INDIA PALE ALES

potosi snake hollow - \$4.⁵ **L**

surly furious (pint) - \$6

big grove easy eddy - \$5 **L**

exile zoltan session - \$5 **L**

PORTER

breckenridge vanilla - \$5

BOCKS

ayingner celebrator doppelbock - \$6

shiner bock - \$4.⁵

STOUTS

deschutes obsidian - \$5

samuel smith organic chocolate - \$6

millstream back road stout - \$5 **L**

samuel smith imperial - \$6

single speed tip the cow - \$5 **L**

GLUTEN REMOVED

omission IPA - \$4.⁵

LIGHT BEER

potosi light - \$4.⁵ **L** bud light - \$4.⁵

miller lite - \$4.⁵ coors banquet - \$4.⁵

corona premier - \$4.⁵

L = local, or from nearby!

wine by the glass

- pinot noir, mud house - new zealand - \$8/32
super tuscan, santa christina - italy - \$8/32
malbec, calcu - chile - \$7.⁵/30
rhône valley blend, le charmel - france - \$7.⁵/30
red blend, frivoler - washington state - \$8.⁵/34
cabernet sauvignon, trim - california - \$8/32
ruby port, ferreira - portugal - \$8
rosé, le charmel - france - \$8/32
chardonnay, oak grove - california - \$7.⁵/30
pinot grigio, benvolio friuli - italy - \$7/28
sauvignon blanc, dipinti - italy - \$7.⁵/30
riesling, clean slate - germany - \$7/28
c.m.s. blend, hedges* - washington state - \$8/32
sparkling prosecco - italy - \$8/32
sparkling moscato, piquitos - spain - \$8/32

wine 1/2 bottles

(approx 2.5 glasses, bottle discounts do not apply)

- cabernet, alexander valley - california - \$21
pinot noir, la crema - sonoma, california - \$21
merlot, frog's leap - napa, california - \$30
bordeaux, château des moines - france - \$26
brut champagne, veuve clicquot - france - \$49
chardonnay, la crema - sonoma, california - \$21
sauvignon blanc, frog's leap - napa, california - \$25



want to try a bottle but
only having a glass?
you can take the rest
home with you!

wine bottles by region

VIRGINIA

cabernet franc reserve, barboursville vineyards - virginia - \$52

WASHINGTON

c.m.s. blend, hedges* - washington state - \$35
red mountain syrah, hedges* - columbia valley - \$46
red mountain blend, hedges* - columbia valley - \$54

OREGON

whole cluster pinot noir, willamette valley vineyards - \$46
pinot gris, king estates - willamette - \$35

CALIFORNIA

merlot, chelsea goldschmidt - alexander valley - \$42
pinot noir, hahn - santa lucia highlands - \$35
pinot noir, le crema winery - russian river valley - \$51
blend, high on the hog - central coast, california - \$49
cabernet sauvignon, earthquake - lodi - \$45
cabernet sauvignon, michael david rapture - lodi - \$65
cabernet sauvignon, heitz cellar - napa - \$95
cabernet sauvignon, shafer vineyards - napa - \$115
zinfandel, tortoise creek - lodi - \$32
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
chardonnay, frank family vineyards - napa - \$55
rosé, para maria - santa barbara - \$44

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilion - \$50
bordeaux, exem - bordeaux - \$45
chardonnay, louis latour - france - \$32
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

chianti classico, castello banfi - tuscany - \$35
brunello, castello banfi - matalcino - \$95
nebbiolo, damilano - piedmont - \$45
zenato - valpolicella - \$40
zenato ripasso doc superiore - valpolicella - \$60
pinot grigio, banfi san angelo - tuscany - \$36

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
blend, quinta de la rosa - portugal - \$46
sparkling rosé cava, casas del mar - catalonia - \$40

EASTERN EUROPE

furmint, evolucion - hungary - \$30
yellow muscat dry white, gönc - slovenia - \$36

AUSTRALIA/NEW ZEALAND

shiraz, d'arenberg laughing magpie - mclaren vale - \$65
blend, mollydooker two left feet - mclaren vale - \$45
sauvignon blanc, astrolabe - marlborough - \$52

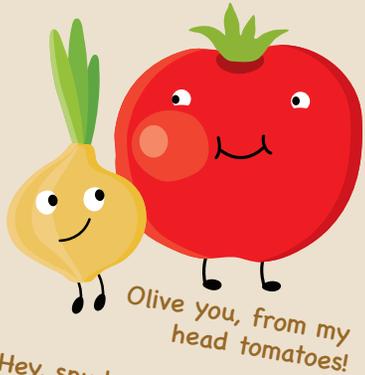
SOUTH AMERICA

malbec, catena - argentina - \$35
cabernet sauvignon, garage wine - maipo valley, chile - \$55

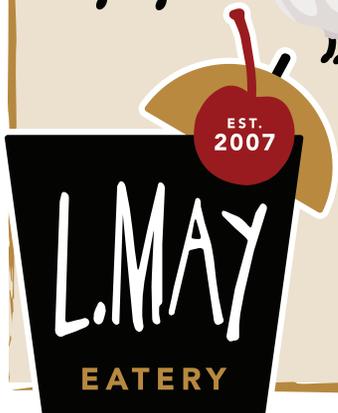
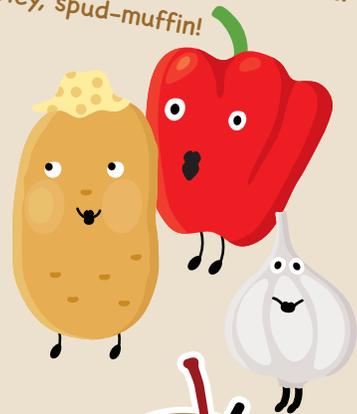
*Hedges Family/CMS practices biodynamic
and organic farming in their wine production
c.m.s. red = cabernet, merlot, syrah
c.m.s. white = chardonnay, sauvignon blanc, marsanne

KIDS MENU

FOR CHILDREN 10 AND UNDER



Hey, spud-muffin!



DRINKS

- 1 Soda Pops & Soft Drinks \$2.95
Pepsi, Mountain Dew, Sierra Mist, Rootbeer, Lemonade
- 2 Kiddie Cocktails \$3.50
Shirley Temple or Roy Rogers
- 3 Milk \$3.50
White or Chocolate



DINNER

- 1 Say Cheese Pizza \$6
- 2 Smiley Pepperoni Pizza \$7
- 3 Grilled Cheese \$7
on our multigrain bread, served with a mixed fruit cup
- 4 Grilled Chicken \$8
sliced thin and served with mashed potatoes
- 5 Kids Pork Shank \$8
kids portion of the grown-up favorite! a tender, fall-off-the-bone pork shank served with mashed potatoes

SIDES

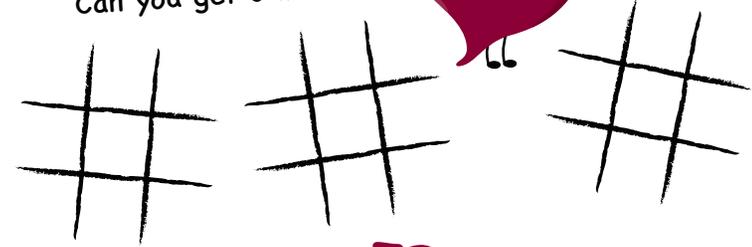
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3
with whipped cream, fruit, chocolate sauce, and sprinkles!
- 2 Chocolate Brownie a la mode \$3.50

TIC-TAC-TOE!

Can you get 3 in a row?



Try to beat Mom or Dad!

FREE SPACE

Draw your favorite thing or write a letter to Chef Tony here!



WORD SEARCH

Try to find all the words below!

Can you help me spot them all?

C W I N E S D Z N G E S N F D
H O O Z F A I A Y P O L P R E
N L L V B L D U E I T G E U G
F U M C H E E S E Z B Y P I C
O E A U O D G O E Z A J P T B
O D Y X V E G E T A B L E S A
D H E P W D U B U Q U E R D W
S Q A F Y D B R Z J R S O A E
P X T J M D M E A T O S N H J
D L E D I Z I J G E C N I R X
X D R P O V L O L I O B W H M
R A Y K W A K P G M Z K X Y S
K B O Z A B P I L B J L C I Y
M B E I W A M A A P I I O I M
A P O H K Q S N V L V T I U K

PIZZA
APPLE
LMAYEATERY
SODA
SALMON
VEGETABLES
FRUIT
PEPPERONI
FOOD
WINE
CHEESE
MILK
MEAT
IOWA
DUBUQUE