

# Appetizers

## American

**Crab Cakes** \$14.95

Two crispy Maryland style crab-and-shrimp cakes with a caper-tartar sauce. Additional cake \$4

**Chips and Salsa** \$12.45

Freshly made white tortilla chips served with homemade Salsa. Add homemade Queso, \$3.

**Buffalo Wings** \$17.95

Ours aren't the tiny ones, but 1½ lbs of the highest quality, with our own buffalo sauce, served with celery, ranch or bleu cheese dressing and a pile of napkins.

**Onion Rings** \$12.45

A fan favorite from Bob's your Uncle days, a generous portion of beer-battered onion rings served with ranch dressing.

## Italian

**Fried Calamari** \$18.45

Tender calamari, lightly breaded, fried and served with fresh tomato sauce.

**Crab and Artichoke Dip** \$18.45

A creamy blend of Blue Crabmeat, artichokes, roasted garlic and cream cheese baked until golden brown. Served with freshly baked rustic bread. Very popular.

**Meatballs with Marinara** \$11.45

Three of our Italian meatballs in the classic Italian red sauce.

**Potato Balls** \$4.75/each

Ground beef with a tomato sauce, (kind of like a Sloppy Joe) hidden inside a 2 inch ball of mashed potatoes then deep-fried.

**Chicken Strips** \$15.45

The highest quality boneless chicken breast meat. Served with ranch, bbq sauce, honey-mustard or buffalo, and a half order of fries.

**Baked Brie** \$16.45

Creamy brie cheese wrapped in a puff pastry top baked golden brown in our open-flame oven. Served with fresh-baked French bread and apple slices.

**Butterfly Shrimp** \$12.95

Jumbo shrimp cut in a butterfly shape, breaded and fried, served with tarter and cocktail sauce.

**Bruschetta** \$17.45

Toasted Country Style rustic bread topped with roma tomatoes, fresh mozzarella, basil, garlic and an aged balsamic drizzle. Beautiful and tasty.

**Fried Ravioli** \$16.45

Eight breaded ravioli filled with ricotta, romano and parmesan cheese delicately fried and served with fresh tomato and alfredo sauces on the side.

# Sandwiches

## American

**Burger** \$17.45

We sell more Burgers than any other menu item except the Ziti. Locally-sourced, a full half-pound of custom-ground top-grade Iowa beef, never-frozen, with a custom blend of beef cuts including short ribs and steak for tremendous flavor, served on a great bun.

**Black Bean Burger** \$16.45

Slightly spicy and absolutely fabulous non-meat burger. We serve it with remoulade and ranch salsa on the side, on a toasted bun, with lettuce, tomato and onion garnish, with your choice of side dish.

**Fried Egg Sandwich** \$15.95

Simple but few things better. A ciabatta roll, with 2 perfectly cooked free-range fried eggs, with Havarti cheese and lots of bacon, served with fried potatoes or any other side dish.

**BLT** \$15.45

A ciabatta roll is perfect with premium Applewood smoked bacon, fresh tomato, greens and mayo. Served with your choice of side.

**Chicken Sandwich** \$16.45

2 days of brining and marinating makes this chicken breast tender and flavorful. Add any cheese or other add-ons listed below. Served on a toasted bun with any side dish. Also available Cajun!

**French Dip** \$17.45

Tasty roast beef sliced thin, on a French loaf with Swiss cheese, served au jus with mashed potatoes.

**Crispy Buffalo Chicken Sandwich** \$16.95

A big breaded chicken breast fried then dipped in Buffalo sauce for a crispy taste sensation. Served with blue cheese or ranch dressing and any side dish.

**Shrimp Po'boy** \$18.95

A classic New Orleans sandwich, our po'boy uses a French loaf. We fill it with 5 lightly-battered fried shrimp, tomato, lettuce, (onions on request) and our slightly-spicy remoulade sauce (see Cajun Tilapia). Served with any side dish.

### Add Ons: Customize your sandwich

**\$1.50:** American, white cheddar, mozzarella, bleu, feta, Swiss, monterey jack, pepper, provolone, Havarti and Philly cream cheeses, mushrooms, caramelized (fried) onions, jalapenos, guacamole or green peppers. **\$2:** Bacon, fried egg

## Italian

**Meatball Sub** \$17.45

Our homemade meatballs with marinara sauce. The french loaf handles them perfectly, with a little pizza cheese to hold it all together. Served with a side of spaghetti alfredo or any other side dish.

**Parmesan Chicken Sandwich** \$17.45

Same as our entree, but served on a toasted bun, with a little marinara sauce. Served with a side of spaghetti alfredo or any other side dish.

# Paninis

**Smoked Turkey and Gouda** \$16.45

Smoked turkey, Gouda, bacon, green onions.

**Caprese** \$15.45

Roma tomatoes, fresh mozzarella, basil.

**Chicken and Applewood Bacon** \$17.45

Grilled chicken, bacon, roasted red peppers, Havarti.

**Reuben** \$17.45

Corned beef, sauerkraut, Swiss, Thousand Island, on light rye.

**Chicken Pesto** \$17.45

Grilled chicken, roma tomatoes, white cheddar, artichokes, pesto.

**Turkey Avocado** \$16.45

Smoked turkey, Swiss, roma tomatoes, avocado, cranberry-citrus vinaigrette.

# Sides

Tater Tots, Fresh Fruit, Baked Potato(5pm), Grilled Asparagus, Creole Rice, Onion Rings, Sautéed Vegetables, Broccoli, Cup of Soup, Sour Cream & Cream Cheese Mashed Potatoes, Roasted Red Potatoes, Fried Potatoes, French Fries - **\$5.95**

Side Dinner Salad or Caesar Salad - **\$5.25**

\*Upgrade any side salad to Pear & Walnut; Tuscan; Spinach & Goat Cheese; Greek Vegetable Delight for **\$4.45** more.

Cottage Cheese - **\$3.25**

**Soups** Cup \$5.95 Bowl \$9.95

Tomato Basil Bisque, French Onion and Soup of the Day

# Signature Salads

Dressings: Caesar, Balsamic Vinaigrette, Cranberry-Citrus Vinaigrette, Tomato Bacon Vinaigrette, Thousand Island, Honey-Mustard, Bleu Cheese, Ranch and French.

**Pear, Walnut and Fried Brie** \$17.95  
Spring greens with fried chunks of breaded, creamy brie cheese, with fresh pears, candied walnuts and dried cranberries with our cranberry-citrus vinaigrette dressing. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

**Crab Cakes with a Caesar Salad** \$17.95  
Two crispy Maryland style crab-and-shrimp cakes with a caper-tartar sauce served with a Caesar salad.

**Tuscan Salad** \$16.45  
Spring greens with grape tomatoes, red onions, candied walnuts and Gorgonzola cheese served with our balsamic vinaigrette. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

**Greek Vegetable Delight Salad** \$16.95  
Spinach and spring mix greens with feta cheese, tomatoes and kalamata olives served with our balsamic vinaigrette and topped with grilled asparagus and red bell pepper rings. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

**Champagne Fruit Salad** \$17.95  
Mango, berries, pineapple, pear, grapes, sun-dried cranberries and candied walnuts, on a bed of spring greens with a fabulous dressing made with champagne, fresh orange, honey, sour cream and pinot grigio. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

**Louisiana Shrimp Salad** \$19.95  
5 Cajun shrimp with a Creole remoulade dressing, with roasted red potatoes, egg, a little Andouille sausage, tomatoes and gorgonzola cheese over romaine lettuce.

**Spinach and Goat Cheese Salad** \$16.45  
Baby spinach greens, eggs, crispy prosciutto and crumbled goat cheese, served with our tomato and bacon vinaigrette. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

**\*Cedar Salmon Salad** \$20.45  
Cedar-grilled North Atlantic salmon with a balsamic glaze on Spring greens with grape tomatoes, red onion and pine nuts, served with our cranberry-citrus vinaigrette.

**Dinner Salad** \$13.45  
Mixed spring greens, grape tomatoes, red onions, croutons and your choice of dressing. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

**Caesar Salad** \$14.45  
Romaine lettuce tossed with Caesar dressing, Parmesan cheese and croutons. Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

## American Favorites

American Favorites is full of traditional American comfort food, similar to the concept we ONCE used for 15 years at our sister restaurant Bob's your Uncle, made with care faithfully to the way they've tasted for many years across the heartland of America.

**Jambalaya** \$23.95  
One of our best-sellers, this Creole classic is Andouille sausage, shrimp & battered chicken in a slightly spicy New Orleans sauce, Served with Creole rice topped with zucchini crisps.

**Pork Schnitzel** \$20.95  
A prime cut of pork tenderloin, pounded-thin and breaded with panko breadcrumbs, then pan-sauteed to a golden brown finish and served with white country-style pepper gravy and mashed potatoes.

**Fried Chicken** \$21.95  
Hand-breaded fried boneless chicken breast with country-style white pepper gravy, served with mashed potatoes and any other side dish.

**Almond-Crusted Tilapia** \$22.95  
Tilapia fried with a robust crispy almond crust, served with caper tartar sauce, a dinner salad and your choice of side dish.

**Cajun Tilapia** \$22.95  
Cajun-seasoned pan-fried tilapia, served with remoulade, which is our caper-tartar sauce mixed with pureed red peppers, horseradish and Louisiana hot sauce. Served with any 2 side dishes.

**Scalloped Potatoes and Ham** \$19.95  
Sliced Russet potatoes and Iowa ham in a creamy white bechamel sauce topped with cheese and baked in our brick oven. Served with a side salad or any other side dish.

**Quiche** \$16.95  
We make a great quiche pie - we'll have a vegetarian and a meat offering everyday. Served with any side dish.

**Chicken Pot Pie** \$17.95  
A light and delicious chicken stew with vegetables, potatoes and chicken over a golden brown pie crust. A complete medium-sized meal so no side dish served with it. Add a small side salad for \$3

**Tater Tot Casserole** \$17.95  
Comfort food classic: Ground beef and a little corn and green beans in a nice brown gravy under a baked topping of cheddar cheese and tater tots. No side dish necessary with this one.

**Buffalo Chicken Burrito** \$18.95  
Beloved at Bob's your Uncle for 15 years, a big tortilla filled with sour cream and cream cheese mashed potatoes and buffalo chicken strips.

**Fish and Chips** \$16.95  
Two golden-battered fried cod pieces, served with fries, and tartar sauce. Extra pieces \$3

**Pot Roast** \$20.95  
I thought this portion was too large so have made it a little smaller and lowered the price. These slow-cooked short ribs are boneless and fall-apart tender, served with carrots and sour cream & cream cheese mashed potatoes, and a flavorful wine-gravy.

**Beef Stroganoff** \$23.95  
When expertly made, this is a rich, flavorful dish. Sirloin tips simmered in a sauce of mushrooms, onion, brandy, chicken and beef broth poured over egg noodles cooked in the same sauce and finished with lemon and sour cream, served with any side dish.

**Grandmother's Meat Loaf** \$18.95  
A blend of fresh ground beef with milk and panko bread crumbs makes the best texture and taste, with Monica's grandmother's brown sugar and ketchup glaze. Served with mashed potatoes.

**Liver and Onions** \$17.95  
A comfort food classic off the Bob's your Uncle favorists list. 8oz of grilled liver and grilled onions, served with mashed potatoes and brown gravy.

**Chicken Fried Steak** \$19.95  
Tender cube steak double-dipped in our buttermilk batter and fried, then covered in white country gravy. Served with mashed potatoes and any other side.

**Potato Balls** \$13.95  
Ground beef with a tomato sauce, (kind of like a Sloppy Joe) hidden inside a 2 inch ball of mashed potatoes then deep-fried. 3 balls served with fried potatoes and your choice of any other side. Also available individually as an appetizer.

**Panko Chicken** \$24.95  
By pounding the chicken breasts flat, then dipping them in Panko bread crumbs and flat-grilling them golden brown, the meat stays moist and tender with a delicious crispy coating. We serve them over a unique raspberry vinegar cream sauce, with any two sides.

**Butterfly Shrimp** \$17.95  
Jumbo shrimp cut in a butterfly shape, breaded and fried, served with tarter and cocktail sauce. Available as an appetizer or meal. Entrée includes mashed potatoes because they are so good with the extra sauces. Appetizer \$12.95

You can sub any side dish for another or, add a side Dinner or Caesar salad for just \$3.00



# Italian Specialties

Our Italian Specialties use five sauces, including the very popular lobster cream sauce, marinara, a fabulous wine-and-tomato sauce, bolognese and alfredo. Some dishes are pretty traditional and some have interesting twists. Don't be afraid to ask your server or Manager for help in choosing an item.

**Shrimp Diavolo** (Italian word for devil because it's hot) \$26.95  
6 Large Gulf shrimp lightly breaded, basted with garlic-chili butter, then baked in our brick oven. Served with angel hair pasta topped with our wine-and-tomato sauce.

**\*Cedar Plank Salmon** \$27.95  
North Atlantic salmon baked in our open-flame brick oven on a cedar plank. Topped with a honey-balsamic glaze and served with sauteed vegetables and roasted baby red potatoes.

**\*12 oz Ribeye Steak** \$30.95  
A big 12 ounce Ribeye steak with the great flavor they're known for, topped with red wine & gorgonzola butter. Served with baked potato and any other side dish.

You can sub any side dish for another or, add a side Dinner or Caesar salad for just \$3.00

**Chicken Parmesan** \$21.95  
One chicken breast coated in panko breadcrumbs and lightly fried. Topped with fresh tomato sauce and mozzarella cheese and served over fettuccine topped with alfredo sauce.

**Chicken Balsamico** \$25.95  
Chicken breast marinated in honey, rosemary, Dijon mustard and balsamic vinegar, then grilled. Topped with roasted portabella mushrooms and a honey balsamic glaze and served with sautéed vegetables and mashed potatoes.

## Pasta

Gluten-free spaghetti noodles or penne pasta can be substituted in most Italian dishes.  
See all of our gluten-free options on our gluten-free menu.

**Black Fettuccine with Lobster** \$27.95  
Succulent Maine lobster and wild mushrooms sautéed in butter and tossed with black fettuccine noodles in our rich lobster cream sauce. Fabulous!

**Angel Hair with Seafood** \$25.95  
Scallops, shrimp, calamari, and a delicious wine-and-tomato sauce over angel hair pasta.

**Angel Hair with Chicken** \$22.95  
The same angel hair pasta and wonderful wine-and-tomato sauce as above, with marinated chicken instead.

**Brick Oven Baked Ziti** \$27.95  
Our #1 seller, a big casserole dish with chicken, shrimp, prosciutto and penne pasta in a marvelous lobster cream sauce, baked with a blend of Italian cheeses.  
Without Shrimp \$24.95

**Rigatoni Bolognese** \$20.95  
Our Bolognese meat sauce combines pork, ground beef & sausage with red wine, a little cream, spices, & tomato sauce for a great flavor. Over rigatoni pasta tubes.

**Lasagna** \$22.95  
Pasta layered with mozzarella and ricotta cheeses and a Bolognese meat sauce(see above) with pork, beef and sausage for rich flavor.

**Eggplant Parmesan** \$20.95  
Fresh eggplant cut into 2 pieces battered and rolled in seasoned breadcrumbs and lightly fried. Topped with fresh tomato sauce and mozzarella cheese and served over fettuccine alfredo.

**Chicken and Spinach Ravioli** \$23.95  
Ravioli filled with chicken, cheese and spinach brushed with alfredo sauce, served over marinara sauce and accented with pesto. Everyone likes this flavorful, elegant dish.

**Spaghetti** with Ground Beef, Grilled Chicken or Meatballs \$20.95  
Remind yourself why this is one of the worlds most popular dishes...rich marinara sauce, noodles and your choice of ground beef, grilled chicken or meatballs.  
Sauce only \$14.95

**Fettuccine Alfredo** \$20.95  
Tossed with our homemade alfredo sauce.  
A classic Italian dish. Add Grilled Chicken \$4.25, Cajun Chicken \$4.25, Grilled Shrimp \$5.25

**Bucatini Broccoli** \$24.95  
Imported Bucatini pasta are narrow, hollow tubes of pasta, resembling spaghetti, which hold flavor very well. We saute them with white wine and chicken broth and add parmesan, garlic-roasted roma tomatoes, broccolini and a mild Italian sausage. Broccolini is a Japanese hybrid vegetable often called baby broccoli that tastes sweet like asparagus but looks like young broccoli.

**Tortellini Chicken Arrabiata** \$24.95  
Arrabiata is Italian for angry and this spicy Italian dish earns the name with a sauce featuring chili peppers, tomatoes and garlic cooked in olive oil. We serve it as a casserole, with grilled chicken pieces and tri-colored, cheese-filled tortellini pasta, sprinkled with bread crumbs and Parmesan before baking.

**Buratta Mac'n Cheese** \$16.95  
Soft, creamy, flavorful Buratta cheese blends beautifully with Muenster, Gruyère and ricotta cheeses mixed with pasta shells to capture more of the sauce than macaroni can, topped with a crunchy, baked crust of Panko bread crumbs and cheddar cheese.

## Kids Menu

To age 10 please. Includes soft drink, juice or milk.

**Kraft Mac'n Cheese** \$6.45  
**Kids' Size Pizza** \$7.45  
**Chicken Tenders and Fries** \$6.45  
**Kids' Cheese Burger and Fries** \$6.45

**Grilled Cheese and Fries** \$6.45  
**Spaghetti Marinara** \$6.45  
**Spaghetti Alfredo** \$6.45  
**Butter Spaghetti** \$5.95

## Desserts

**Amish Pie** \$10.45  
Old-fashioned gooey deliciousness popular among southern Amish households a hundred years ago. It summons up tastes of pecan pie, cinnamon rolls and oatmeal cookies but contains no nuts. Served with cinnamon ice cream. A dessert meant to share.

**Cupcakes** \$4.75 each  
Home-made & fresh, not too fancy.

**White Chocolate Bread Pudding** \$11.45  
Bread baked with sugar, eggs, milk and vanilla surrounded by a white chocolate sauce and a drizzle of raspberry sauce; enough for 2 or 3, although I can eat one by myself.

**Salted Caramel Cheesecake** \$10.45/slice  
The GLUTEN FREE cheesecake is a tasty treat for all with a crust made from roasted almonds. We buy this from a wholesaler and it is expensive but it is really good.

**Vanilla Bean Crème Brulee** \$10.45  
We add vanilla bean flavorings into the cold custard and melt the sugar on top with flame. An elegant treat.

**Chocolate Cake** \$10.45  
Whether you call it Lava cake or Volcano cake, chocolate cake with warm chocolate sauce inside with vanilla ice cream is a classic.

**Vanilla Bean Ice Cream** \$4.95  
Two scoops of the highest quality vanilla ice cream.

**Chocolate Gelato** \$4.95  
Italian for ice cream...gelato has less butterfat, calories, sugar and air than American ice cream and great taste!



# Gourmet Pizza

Monica's pizza is hand-tossed, homemade pizza baked in an open flame brick oven, producing a wonderful soft, bread-like crust. It's a bit thicker crust and we use more cheese and toppings than a traditional Italian thin crust pizza might have. What makes it gourmet is that it's made with carefully handled and perfectly aged dough, the very best cheese from Grande, the highest quality toppings like fresh Italian sausage, and a classic pizza sauce.

Feel free to build your own with whatever toppings you choose, but we've put some combinations together for you. I named them after some of my basketball heroes whose names I want to keep alive, in this small way.

## **7" Individual Pizza with 1 or 2 toppings**

**\$14.95**

additional toppings \$1.50

## **10" Pizza with 1 or 2 toppings**

**\$21.95**

additional toppings \$1.75

## **14" Pizza with 1 or 2 toppings**

**\$29.95**

additional toppings \$2.00

### **Toppings**

Grilled Chicken, Barbecue Chicken, Buffalo Chicken, Cajun Grilled Chicken, Shrimp, Ground Beef, Italian Sausage, Pepperoni, Bacon, Canadian Bacon, Meatballs, Green Peppers, Roasted Red Peppers, Onion, Black Olives, Green Olives, Fresh Mushrooms, Roma Tomatoes, Broccoli, Jalapeno, Pineapple, Artichoke Hearts, Portabella Mushrooms, Sauerkraut, Spinach, Feta Cheese and Pesto. Alfredo sauce can be substituted.

## Specialty Pizzas

### **Luka Garza**

**\$14.95/ \$21.95 / \$29.95**

A two-time 1st team All-American, and Iowa's all-time leading scorer, it was his effort and desire to improve that set him apart to me.

**Sausage, mushroom, green peppers with provolone and mozzarella cheese.**

### **Joe Wieskamp**

**\$14.95/ \$21.95 / \$29.95**

Iowa's top scoring high schooler of all time, Joe became a star at Iowa because of his smooth shot and great athleticism. Now playing in the G League. He and former Iowa player Makenzie Meyer are a magical couple.

**Pepperoni, sausage, black olives, green olives with provolone and mozzarella cheese.**

### **Kathleen Doyle**

**\$14.95/ \$21.95 / \$29.95**

The Big Ten's Player of the Year! Beyond leading the Big Ten in assists and 3rd in scoring, her determination, hustle and joy of competing, were what defined her. She could guard anyone and she and Makenzie Meyer led their class to the best record in Iowa history until the Caitlin Clark era. And the most smiles in Iowa history.

**Margherita Pizza: Roasted garlic oil base, fresh tomatoes, fresh basil and fresh mozzarella with provolone & mozzarella cheeses.**

**Traditional Italian pizza, perfect for our oven.**

### **Makenzie Meyer**

**\$14.95/ \$21.95 / \$29.95**

Makenzie was the best free throw shooter in the Big Ten her senior year, 89%, 6th in 3-point shooting, at 41.1%, 6th in assists, and always a great defender. She was the fastest player I've ever seen at Iowa and her shy smile after splashing another 3 lit up the Arena. She and Kathleen Doyle led their teammates to the best 4 year record in Iowa history until the Caitlin Clark era. Now married to Joe Wieskamp.

**Sausage, pepperoni, fresh mushrooms and onions with provolone and mozzarella cheese.**

### **Megan Gustafson**

**\$14.95/ \$21.95 / \$29.95**

Led the nation in scoring two years in a row and was not only 1st Team All-American but national Player of the Year that year. A 70% shooter, and Big Ten All-Defensive team as well. Iowa's all-time leading scorer and rebounder, our Greatest of all time when she graduated, and a wonderful person too. Fellow seniors Hannah Stewart and Tania Davis earned hefty places in her circle of glory as Iowa's best team in decades.

**Sausage and pepperoni.**

### **Nicholas Baer**

**\$14.95/ \$21.95 / \$29.95**

I thought Iowa played better whenever he was on the floor. Blocking shots, making 3's, vigorously guarding every position, and always unselfish. His career stats are uniquely impressive as he stole balls, rebounded, blocked shots, got assists and made 3's as well as any all-around player in the nation. Truly an inspiration, especially because every college coach in the country failed to see his value and didn't recruit him. Played a good while in the G League, now working in Des Moines for Tek systems selling IT managed services to insurance clients.

**BBQ chicken, bacon, pineapple on a BBQ base with provolone and mozzarella cheeses.**

### **Ally Disterhoft**

**\$14.95/ \$21.95 / \$29.95**

Ally is more determined, competitive and tough than any Iowa player I have known. Lightly recruited she became first team All-Big Ten and the national Academic All-American player of the year, not to mention Iowa's all-time leading scorer. She will be a huge success in business because she is so determined and smart.

**All meat: ground beef, Italian sausage, pepperoni, bacon and Canadian bacon.**

### **Acie Earl**

**\$14.95/ \$21.95 / \$29.95**

A lightly-recruited 7-footer out of Moline, Illinois, he used great coaching from Dr. Davis and plenty of smarts and perseverance to have a tremendous career at Iowa (23 records still) and as a 12 year pro, including 4 in the NBA; and continues that success today as a teacher, coach, Realtor and entrepreneur.

**Alfredo sauce instead of pizza sauce, spinach (tossed in garlic oil), chicken, feta and provolone and mozzarella cheeses.**

### **Jarrold Uthoff**

**\$14.95/ \$21.95 / \$29.95**

Now playing professionally in Japan, Jarrold was Iowa's first consensus All-American in 53 years... Think about that; our most-honored player in 53 years. And the Academic All-American of the year nationally as well. Unselfish, family-oriented, and a two-way player every trip. Now married to former Hawkeye golfer Jessie Jordan.

**Taco pizza: refried bean & taco sauce instead of pizza sauce, ground beef, colby jack cheese, lettuce, tomatoes and taco chips.**

### **Matt Gatens**

**\$14.95/ \$21.95 / \$29.95**

Matt is now coaching at Iowa. He is a great leader, a guy who embraces wholeheartedly playing the right way and sacrificed personal stats for it, and above all, a role-model as a man of integrity, character and virtue.

**Supreme: pepperoni, Italian sausage, mushroom, green pepper, black olives and onion with provolone and mozzarella cheese.**

### **Ryan Bowen**

**\$14.95/ \$21.95 / \$29.95**

One of my favorite Hawkeye competitors ever. Ryan had a very nice, long NBA career. It was great to have him coach the Hawks awhile and we know he'll be a great NBA coach. Now a top assistant with the high-flying Denver Nuggets.

**All vegetables: roma tomatoes, broccoli, green peppers, onions, black olives, green olives and artichoke hearts.**



## PINTS

**Big Grove Arms Race \$6** From our local Big Grove Brewery, Arms Race blurs the line between Pale Ale and IPA. Strong Citra hops balance the rich malt character. They call it an “**AMERICAN STRONG PALE ALE.**” 6.0 abv

**Big Grove Boomtown \$6** From a very successful local brewery, this is Big Grove's premium straight-forward **CREAM ALE.** Classic, easy-drinking beer; they call it lawn-mowin' beer. 4.5 abv

**Blue Moon BELGIAN WHITE \$6.75** Originally called Bellyslide, this offering from Coors was a huge leader in the public discovering its' love of wheat beers and citrusy flavors and in my opinion helped open the way to more grassroots craft beers to succeed. 5.4 abv

**Fat Tire \$6.75** An **AMBER ALE** from one of the first to become huge from a start as a craft brewery, New Belgium in Colorado. Toasty malt, gentle sweetness, flash of hops, carbonation and light sweetness finish clean on your palate. Medium body and mouth-feel. 5.2 abv.

**Guinness STOUT \$7.50** Rich and creamy but not heavy at 170 calories. An iconic brew with a unique appeal with its' perfect balance of bitter and sweet. 4.2 abv

**Iowa Brewing Iowa Eagle LAGER \$6** A real American beer. Light, crisp and refreshing. If you like classic American beers but want more freshness and taste, in a local brew but at a lower price point than other craft beers, here you go. 5.2 abv

## BOTTLES AND CANS

### Pilsners and Lagers

**Bud LIGHT \$5.75** By far the #1 beer in America at 33 million barrels in 2017, twice the runner-up's total. Very drinkable. 4.2 abv

**Budweiser \$5.50** #3 bestseller in America. Clean, true to its' roots, still using beechwood chips and a unique brewing style producing a medium-bodied, flavorful, crisp **AMERICAN-STYLE LAGER.** 5.0 abv

**Busch LIGHT \$5.50** Iowa's most popular beer, its' smooth taste and easy finish make it easy to drink. 93 calories, 4.1 abv.

**Coors Banquet \$5.75** With their water source of snow-melt in the Rockies for 140 years, their mix of aromatic and bittering hops produce a unique taste loved by those who want more flavor than a light beer but with that crisp, clean drinkability. 5.0 abv.

**Coors LIGHT \$5.75** Moravian barley is the cornerstone of all Coors beer, giving it that golden color, and their emphasis on keeping the beer cold throughout the process is unique. 2nd most popular beer in America. 4.2 abv.

**Corona \$6.25** It was a surprise to me that Corona is the 5th best-selling beer in America. The fruity-honey aromas, with an added twist of lime, make this a very drinkable **PALE LAGER,** particularly in the summer. 4.5 abv.

**Exile Ruthie Gold Lager \$6.25** A smooth **PALE LAGER,** with caramel and honey aromas from a top Iowa brewery. Named for a famous Des Moines server, it's one of my favorites. 5.2 abv.

**George Killian's Irish Red \$6** Begun in 1864, a classic **AMERICAN AMBER/RED LAGER** with caramel characteristics, full-bodied and well-balanced. Now brewed by Coors. 4.9 abv.

**Michelob Ultra \$5.75** No more expensive than Budweiser. 96 calories, 2.6 carbs, this **AMERICAN LIGHT LAGER** has enough taste for many Americans. 4.2 abv.

**Miller Lite \$5.75** Just behind Coors Light and Budweiser, this is America's 4th best-selling beer, the originator of **AMERICAN LIGHT LAGER.** First name? Gablinger's Diet beer. 4.2 abv.

**O'Doul's \$5.75** Anheuser-Busch's **LOW ALCOHOL** beer has a mild, sweet taste with a slightly dry finish. It is brewed in the traditional way then the alcohol is gently removed by low-temperature and low-pressure distillation, allowing it to retain its' flavor and taste.

**Pabst Blue Ribbon \$5.25** Great price point on this beer affectionately known as a working man's beer. Pabst has been named Best large American beer company. **AMERICAN PALE LAGER.** 5.0 abv.

**Pacifico Clara \$6.25** This **MEXICAN PILSNER** (or pale lager) is popular on the American west coast. Golden color, served with a lime, it is a drinkable citrusy brew. Named for the Pacific Ocean where it is located, they've been going at it since the early 1900's. 4.5 abv.

**Lagunitas IPA \$6.50** A well-rounded **IPA,** the biggest selling IPA in America. A bit of Caramel malt mellows out the twang of the hops. 6.2 abv

**Big Grove Easy Eddy \$7.50** Iowa's best selling IPA is hazy with tropical flavors of pineapple and mango. Flavorful and very drinkable. 6 abv

**Lion Bridge Compensation \$7.50** Dark but mild. Notes of biscuit, toffee and chocolate meld with a silky mouthfeel to produce this **ENGLISH MILD ALE.** Gold medal at the 2016 and 2017 Great American beer festival. 4.7 abv

**Lion Bridge Yard Sale \$7.50 AMERICAN IPA** with a juicy flavor and pungent, tangy nose of citrus and tropical fruit. A nice, clean bitterness paired with a slight alcohol heat and dry finish. 6.7 abv

**Sam Adams Boston Lager \$7** An **AMBER/VIENNA LAGER,** from one of the earliest and most successful craft brewers, a balanced mix of spicy hops, and sweet roasted malts. 5.0 abv

**Toppling Goliath Dorothy's New World Lager \$7** Named after the brewery founder's grandmother, crafted for her classic tastes. A light, clean, simple and smooth California **COMMON-STYLE LAGER.** Toppling Goliath is one of the great success stories of Iowa brewing and winners of many awards and reviewer's hearts. 5.5 abv

### Ales and Wheats

**Boulevard Wheat \$6.25** Unfiltered **WHEAT** beer with a lively refreshing ale taste. Naturally citrusy with a distinctive cloudy look. The best-selling craft beer in the Midwest. 4.4 abv

**Exile Beatnik Sour \$6.50** From Des Moines' highly acclaimed brewery, an unfiltered, extra pale, refreshingly tart **SOUR.** 5.6 abv.

**Goose Island 312 \$6.25** Named for a Chicago area code, this English style **SUMMER ALE'S** spicy aroma of Cascade hops is followed by a crisp, fruity ale flavor delivered in a smooth, creamy body that's refreshing and as low in alcohol as American light beers. 4.2 abv.

**Hoegaarden Belgian Wheat \$6.25** The original **BELGIAN WHEAT** beer. Almost 600 years ago in the tiny Belgian village of Hoegaarden, a group of monks added oddball botanicals, creating a beer with a captivating aroma and refreshing citrusy flavor. Probably my favorite--Blue Moon ought to pay them a monthly royalty. 4.9 abv.

**Peace Tree Blonde Fatale \$7 BELGIAN STYLE BLONDE ALE,** deliciously hopped for medium aroma with a crispy and refreshing taste. An unfiltered golden hue--beware of the high alcohol content. 8.5 abv.

### IPA's

**Founder's All-Day IPA \$6.25** Just as the name says, this is what is called a session beer, meaning you can drink more of them in one session than some of the higher alcohol brews. Classic Founder's ingredients and great balance without as much alcohol, from a highly-regarded Grand Rapids, Michigan brewery. 4.7 abv.

**Voodoo Ranger IPA \$6.25** Tropical aromas, fruit flavors, this **GOLDEN IPA** is perfectly bitter with a refreshing finish, medium body. From one of the great success stories of the craft brewery movement, the socially conscious New Belgium in Ft Collins, Colorado. 7.0 abv.

### Gluten-Free, Seltzers and Ciders

**Red Bridge \$6.25** Rich, full bodied lager made from sorghum. 4.8 abv.

**White Claw Hard Seltzer \$6.25** A blend of Seltzer Water, a gluten-free alcohol and a hint of fruit. 100 calories, 2 grams of sugar, and all natural flavors. We offer the Black Cherry flavor. 5.0 abv.

**High Noon \$6.25** Sparkling vodka seltzers are low cal and low sugar and gluten free. We offer these flavors: Peach and Lime. 5.0 abv.

**Wilson's Orchard Cider \$6.75** From our beloved local orchard, why not have a gluten-free cider from our neighbors' carefully-chosen blend of apple varieties. 4.5 abv

**Angry Orchard Cider \$6.25** A balance of sweetness and acidity from crisp apples. 8.0 abv.

## Soft Drinks

**\$3.95 Free Refills**

Pepsi, Diet Pepsi, Cherry Pepsi, Mist Twist, Mug Root Beer, Mt. Dew, Diet Mt. Dew, Orange Crush, Dr. Pepper, Diet Dr. Pepper, Lemonade, Fresh-ground Coffee, Fresh-brewed Iced Tea, Lipton Raspberry Iced Tea, Hot Tea, Raspberry Lemonade \$4.50, Strawberry Lemonade \$4.50

## Other Beverages

**\$3.95 No Free Refills**

Pineapple Juice, Cranberry Juice, Orange Juice, V8 Juice, Grapefruit Juice, Apple Juice, Milk, Chocolate Milk, Hot Chocolate

## Waters

San Pellegrino Mineral Water, 16 oz. - \$5

Aquafina, 12 oz. - \$3