WINE & BEER

WHITE WINE

Rosé, Fleurs De Prairie **$10 / $40**

Rosé, Chateau d'Esclans "Whispering Angel" **$72**

Riesling, Chateau Ste. Michelle **$11 / $44**

Pinot Grigio, Pighin **$16 / $64**

Sauvignon Blanc, Kim Crawford **$12 / $48**

Sauvignon Blanc, Wairau River **$63**

Chardonnay, Sonoma Cutrer **$15 / $60**

Chardonnay, Davis Bynum River West **$60**

RED WINE

Red Blend, Troublemaker **$15 / $60**

Malbec, Terrazas Alto De Plata **$10 / $40**

Pinot Noir, Unshackled **$14 / $56**

Pinot Noir, Meiomi **$60**

Cabernet Sauvignon, Josh Cellars **$14 / $56**

Cabernet Sauvignon, "Allomi Vineyard" **$114**

Cabernet Sauvignon, Stags Leap **$120**

SPARKLING

Mionetto Prosecco DOC Brut **$14 / $56**

Mionetto Prosecco DOC Rosé **$14 / $56**

Chandon Brut **$72**

Veuve Clicquot Brut "Yellow Label" **$180**

Moët & Chandon Brut "Impérial" **$180**

BEER

IOWA BREWS ON TAP

Hazy IPA — Easy Eddy, Big Grove Brewery · 6.0% **$10**

Mexican Lager — Maria, Exile Brewing Co. · 5.0% **$10**

NEIPA — Whirled Wide Haze, SingleSpeed Brewing · 6.3% **$10**

Gold Lager — Ruthie, Exile Brewing Co. · 4.9% **$10**

American IPA — Des Moines IPA, Confluence Brewing Co. · 6.9% **$10**

Seasonal Rotational Tap **$10**

BEER FLIGHT · $18

Five different local 5 oz beer samplings.

DOMESTICS · $7

Budweiser | Bud Light | Michelob Ultra | Coors Light
Wilson's Honey Crisp Hard Cider | Blue Moon | Sam Adams

IMPORTS · $8

Stella Artois | Corona | Modelo Especial | Heineken

SELTZERS · $8

High Noon

NON-ALCOHOLIC BEER · $8

Heineken 0.0

Wine prices are shown by the glass and bottle where available.

Timeless Libations

GREYHOUND — $15
Ketel One Vodka, Fresh Grapefruit Juice,
Fever Tree Grapefruit Soda,
Rosemary Simple Syrup, Salted Rim

OLD FASHIONED — $16
Woodford Reserve Bourbon, Angostura Bitters,
Demerara Sugar Syrup (Try it Smoked)

MULBERRY BEE'S KNEES — $15
Revelton Mulberry Gin, Honey Simple Syrup,
Fresh Squeezed Lime Juice

HONEY WHISKEY SIDECAR — $15
Jack Daniel's Honey Whiskey, Cointreau,
Fresh Squeezed Lemon Juice

LOBO NEGRO — $15
Del Maguey Mezcal, Muddled Blackberries,
Ginger Simple Syrup, Fresh Squeezed Lime Juice

FRENCH BRUNETTE — $16
Bulleit Bourbon, St. Germain Elderflower Liqueur,
Fresh Grapefruit & Lemon Juices, Simple Syrup

"VIOLET HOUR" RANCH WATER — $15
Tito's Vodka, Chateau Ste. Michelle Reisling,
Fresh Lime Juice, Butterfly Pea Syrup,
Fever Tree Club Soda

CINNAMON TOAST CRUNCH — $15
RumChata, Smirnoff Vanilla Vodka,
Fireball Whiskey, Cinnamon Sugar Rim

LITTLE WING — $16
Maker's Mark Bourbon, Fresh Squeezed Lime Juice,
St. Germain Elderflower Liqueur, Cucumber, Aperol

HIBISCUS MARGARITA — $16
Don Julio Blanco Tequila, Hibiscus Tea,
Cointreau, Fresh Squeezed Lime Juice,
Agave Syrup

BATHTUB GIN — $16
The Botanist Gin, Luxardo Maraschino Liqueur,
Triple Sec, Drambuie, Grenadine, Pineapple Juice,
Angostura Bitters, Club Soda

Famous Martini's

STEP ONE: SELECT YOUR SPIRIT
GIN: Bombay Sapphire | Citadelle
Hendricks | The Botanist

VODKA: Belvedere| Grey Goose
Ketel One | Tito's

SANS ALCOHOL: Seedlip Garden

STEP TWO: YOUR PREFERENCE
EXTRA DRY no vermouth
DRY dry vermouth rinse
CLASSIC two-part spirit and one-part dry vermouth
PERFECT two parts spirit, half part dry vermouth, half part sweet vermouth
WET equal parts spirit and dry vermouth
DIRTY two parts spirit and quarter part olive brine
EXTRA DIRTY two parts spirit and half part olive brine
FILTHY equal parts spirit and olive brine

STEP THREE: TECHNIQUE
STIRRED this is the unspoken law
SHAKEN 007 could agree on this one

STEP FOUR: GARNISH
CLEAN no garnish
CITRUS lemon twist
OLIVES pimento or blue cheese
ONIONS house pickled pearls



Non-Alcoholic Libations

STRAWBERRY LEMONADE SHRUB — $9
Strawberries, Meyer Lemon, Mint,
Golden Balsamic, Fever Tree Club Soda

GRAPEFRUIT ROSEMARY SPRITZ — $9
Rosemary Simple Syrup, Grapefruit Soda,
Fresh Grapefruit Juice, Smoked Paprika Sugar Rim