



cedar falls brown bottle

MARTINIS

dry martini

VODKA OR GIN

dirty martini

VODKA OR GIN & OLIVE JUICE

cosmo martini

ABSOLUT CITRON VODKA, COINTREAU, FRESH LIME JUICE & CRANBERRY JUICE

peach nectar martini

MALIBU RUM, PEACH SCHNAPPS, ABSOLUT MANDRIN VODKA & FRUIT JUICES

starburst martini

ABSOLUT CITRON VODKA, COINTREAU, CHAMBORD & PINEAPPLE JUICE

razzitini martini

STOLI RAZBERI VODKA, CHAMBORD & FRESH LIME JUICE

blue whale martini

BLUE MAUI, PEACH SCHNAPPS, PINEAPPLE & ORANGE JUICE

watermelon martini

WATERMELON VODKA, LIME & CRANBERRY

truffle martini

BAILEYS IRISH CREAM, GODIVA WHITE CHOCOLATE, KAHLUA, CHAMBORD & CREAM

espresso martini

KAHLUA, ABSOLUT VANILLA VODKA & ESPRESSO

NON-ALCOHOLIC DRINKS

calypso

BLACK CHERRY LEMONADE
STRAWBERRY LEMONADE
BLUE LEMONADE

SPECIALTY DRINKS

top shelf margarita

100% BLUE AGAVE TEQUILA, COINTREAU & FRESH LIME JUICE

raspberry margarita

BLUE AGAVE TEQUILA, COINTREAU & RASPBERRY

bloody mary

VODKA & OUR SIGNATURE BLOODY MARY MIX

x-rated on the beach

X-RATED FUSION LIQUEUR, PEACH SCHNAPPS, PINEAPPLE JUICE & SIERRA MIST

long island iced tea

GIN, VODKA, RUM, TRIPLE SEC & PEPSI

sangria

RED WINE PUNCH WITH A BLEND OF CITRUS FRUITS

mojito

REFRESHING RUM SPRITZER WITH FLAVORS OF LIME & MINT

raspberry mojito

REFRESHING RASPBERRY CUBAN SPRITZER

piña colada

RUM, CREAM OF COCONUT & PINEAPPLE JUICE

painkiller

RUM WITH CREAM OF COCONUT, PINEAPPLE & ORANGE JUICE

moscow mule

VODKA, FRESH LIME JUICE & GINGER BEER

georgia mule

PEACH VODKA, FRESH LIME JUICE & GINGER BEER

strawberry mule

STRAWBERRY VODKA, FRESH LIME JUICE & GINGER BEER

bourbon mule

BOURBON, FRESH LIME JUICE & GINGER BEER

BEERS

BOTTLES

BUDWEISER
BUD LIGHT
BUSCH LIGHT
COORS LIGHT
MILLER LIGHT
GUINNESS BLONDE
STELLA ARTOIS
SAM ADAMS BOSTON LAGER
CLAUSTHALER (NON-ALCOHOLIC)

DRAFT

BLUE MOON
SAM ADAMS SEASONAL
BELLS TWO HEARTED IPA
SINGLESPEED TRICYCLE
MICHELOB ULTRA

SPECIALTY/SEASONAL

SLINGSHOT DUNKEL
GOOSE ISLAND 312
DESCHUTES BLACK BUTTE PORTER
DOROTHY'S LAGER
SURLY FURIOUS IPA

CLASSICS

manhattan

WHISKEY & SWEET VERMOUTH

old fashioned

WHISKEY, BITTERS & SODA

rusty nail

SCOTCH & DRAMBUIE

rob roy

SCOTCH & SWEET VERMOUTH

blue max

BLUE CURACAO, SOUR & SPRITE



APPETIZERS

sweet sausage meatballs 10⁻
SWEET ITALIAN SAUSAGE MEATBALLS IN A
RICH TOMATO SAUCE

chicken dip with toasted pita chips 9⁻

♥ mozzarella wraps 9⁻
MOZZARELLA WRAPPED IN A WONTON SKIN,
SERVED WITH PIZZA SAUCE

{GF} ♥ sautéed mushrooms 9⁻

♥ cheese bread 7⁻

♥ goat cheese and baguette 9⁻
WITH SUN-DRIED TOMATOES AND FRESH BASIL

{GF} shrimp cocktail 11⁻

pesto flatbread 12⁻
WITH PROSCIUTTO, SUN-DRIED TOMATOES, FRESH BASIL
AND FRESH MOZZARELLA

♥ paseano bread 9⁻
ITALIAN STYLE BREAD WITH OLIVE OIL, PARMESAN CHEESE
AND CRACKED BLACK PEPPER





SOUP & SALADS

soup of the day 6⁻

{GF} dinner salad 6⁻

YOUR CHOICE OF:

- ICEBERG LETTUCE
- SPRING BLEND

herbed goat cheese salad 9⁻

SPRING BLEND TOPPED WITH DRIED CHERRIES AND WARM HERBED GOAT CHEESE FEATURING CHIVES AND THYME; SERVED WITH A HOMEMADE VINAIGRETTE DRESSING

{GF} greek chicken salad 18⁻

MEDITERRANEAN CHICKEN, CUCUMBER, RED AND YELLOW BELL PEPPERS, FETA CHEESE, GRAPE TOMATOES, RED ONIONS AND KALAMATA OLIVES ON A BED OF LETTUCE; SERVED WITH A HOMEMADE GREEK DRESSING

salad dressings

PARMESAN PEPPERCORN
RASPBERRY VINAIGRETTE
HOMEMADE VINAIGRETTE

{GF} BLEU CHEESE

{GF} BROWN BOTTLE ITALIAN

{GF} THOUSAND ISLAND

{GF} RANCH

{GF} CREAMY GARLIC

{GF} FRENCH

CAN'T GET ENOUGH OF OUR
HOMEMADE DRESSINGS?

ASK FOR A PINT TO GO!
WE OFFER 16 OUNCES FOR \$7.



PASTA & GRAINS

lasagna 17⁻

LAYERS OF PASTA, BEEF AND PORK MEAT SAUCE AND HERBS, TOPPED WITH MOZZARELLA CHEESE

♥ vegetarian lasagna 17⁻

LAYERS OF SPINACH PASTA AND CHEESES IN A CREAMY WHITE SAUCE AND MARINARA SAUCE, TOPPED WITH MOZZARELLA CHEESE

seafood lasagna 21⁻

LAYERS OF PASTA, SHRIMP AND SCALLOPS COVERED IN A RICH CREAM SAUCE, TOPPED WITH PARMESAN CHEESE

spaghetti

{GF} GLUTEN-FREE PASTA AVAILABLE

meat sauce 16⁻

HERB-SEASONED MEAT SAUCE, MADE WITH BEEF AND PORK

♥ marinara 15⁻

RICH TOMATO SAUCE, FEATURING A SUBTLE BLEND OF SPICES AND HERBS

♥ fettuccine alfredo 15⁻

BUTTER, CREAM AND PARMESAN CHEESE ON FETTUCCINE PASTA

{GF} GLUTEN-FREE PASTA AVAILABLE

ADD CHICKEN 4-

ADD SHRIMP 5-

♥ fettuccine with herbed butter sauce 15⁻

BUTTER SAUCE FEATURING GARLIC, LEMON AND DILL

{GF} GLUTEN-FREE PASTA AVAILABLE

ADD CHICKEN 4-

ADD SHRIMP 5-



chili pepper penne 19⁻

CHICKEN SAUTÉED IN A CREAMY WHITE SAUCE, TOSSED WITH CHILI PEPPER PENNE PASTA

garlic chicken pasta 19⁻

CHICKEN, PEA PODS, MUSHROOMS, PINE NUTS AND ROMA TOMATOES SAUTÉED IN A LIGHT BROTH AND TOSSED WITH CAMPANELLE PASTA

prosciutto with mushrooms pasta 19⁻

PROSCIUTTO HAM AND MUSHROOMS SAUTÉED IN ALFREDO SAUCE WITH A HINT OF GARLIC AND TOSSED WITH CAMPANELLE PASTA

♥ roasted garlic pasta 15⁻

SUN-DRIED TOMATOES, MARSALA AND THYME SAUTÉED IN A CREAMY GARLIC SAUCE, TOSSED WITH CAMPANELLE PASTA

ADD CHICKEN 4-

ADD SHRIMP 5-

italian sausage pasta 17⁻

ITALIAN SAUSAGE, THREE CHEESES, ITALIAN SEASONINGS AND A CREAMY TOMATO SAUCE, BAKED WITH CAMPANELLE PASTA

chicken in dill butter pasta 19⁻

CHICKEN SPRINKLED WITH BREAD CRUMBS, BAKED IN A SAUCE OF BUTTER, GARLIC, DILL AND LEMON, SERVED OVER FETTUCCINE PASTA WITH PARMESAN CHEESE

shrimp in dill butter pasta 22⁻

JUMBO SHRIMP SPRINKLED WITH BREAD CRUMBS, BAKED IN A SAUCE OF BUTTER, GARLIC, DILL AND LEMON, SERVED OVER FETTUCCINE PASTA WITH PARMESAN CHEESE



manicotti

♥ cheese 16⁻

PASTA STUFFED WITH A BLEND OF THREE CHEESES AND BAKED IN A MARINARA SAUCE

beef 16⁻

PASTA STUFFED WITH A SEASONED BEEF MIXTURE AND BAKED IN A MARINARA SAUCE

combination 16⁻

PORTIONS OF BOTH BEEF AND CHEESE



ALL ENTRÉES ARE SERVED WITH DINNER SALAD AND GARLIC BREAD.

HERBED GOAT CHEESE SALAD MAY BE SUBSTITUTED FOR 3-

CHILDREN'S MENU

CREATED EXCLUSIVELY FOR CHILDREN 12 AND UNDER

spaghetti 5⁻

PASTA WITH YOUR CHOICE OF:
SEASONED MEAT SAUCE
MARINARA SAUCE
HERBED BUTTER SAUCE
GARLIC BREAD INCLUDED

chicken strips 5⁻

BREADED CHICKEN TENDERS SERVED WITH FRUIT CUP

pizza 5⁻

6 INCH THIN CRUST PIZZA WITH CHEESE MADE JUST FOR YOU WITH YOUR CHOICE OF ONE TOPPING

corn dogs 5⁻

TWO CORN DOGS SERVED WITH FRUIT CUP

MEAT, POULTRY & SEAFOOD

{GF} prime rib 24⁻

12-OUNCE PORTION, CHOICE CUT OF TENDER BEEF, SLOW ROASTED TO YOUR SPECIFICATIONS. HORSE RADISH SAUCE AVAILABLE.

(NOT RESPONSIBLE FOR PRIME RIB ORDERED ABOVE MEDIUM WELL)



{GF} chicken parmesan 18.5⁻

CHICKEN BAKED IN TOMATO SAUCE WITH HAM STRIPS, MOZZARELLA AND PARMESAN CHEESES

chicken marsala 18.5⁻

CHICKEN BAKED IN MARSALA WINE WITH FRESH MUSHROOMS AND MOZZARELLA CHEESE

sun-dried tomato & goat cheese chicken 19⁻

CHICKEN STUFFED WITH SUN-DRIED TOMATOES, GOAT CHEESE AND FRESH BASIL, BAKED WITH PARMESAN CHEESE AND SPRINKLED WITH CRUMBED PROSCIUTTO

{GF} orange roughly parmesan 20⁻

ORANGE ROUGHLY BAKED IN A SAUCE FEATURING BUTTER, PARMESAN CHEESE AND GREEN ONIONS

SELECT ONE SIDE:

- BROWN RICE
 - TWICE-BAKED POTATOES
 - BLENDED VEGETABLES
 - PASTA
- FOR ABOVE ENTRÉES.

{GF} chicken with peach salsa 18.5⁻

CHICKEN BAKED WITH OUR BLEND OF SEASONINGS, ACCOMPANIED BY A PEACH SALSA FEATURING PEACHES, RED PEPPERS, GREEN ONIONS, GINGER AND JALAPEÑOS. SERVED WITH BROWN RICE

{GF} salmon with peach salsa 20⁻

FLAKY SALMON BAKED WITH OUR BLEND OF SEASONINGS, ACCOMPANIED BY A PEACH SALSA FEATURING PEACHES, RED PEPPERS, GREEN ONIONS, GINGER AND JALAPEÑOS. SERVED WITH BROWN RICE

ALL ENTRÉES ARE SERVED WITH DINNER SALAD AND GARLIC BREAD.
HERBED GOAT CHEESE SALAD MAY BE SUBSTITUTED FOR 3-



SANDWICHES

roast beef 13⁻

ROAST BEEF AND MOZZARELLA CHEESE, BAKED ON FRENCH BREAD AND SERVED WITH AU JUS

hot italian sausage 13⁻

HOMEMADE SPICY ITALIAN SAUSAGE, TOMATO SAUCE AND MOZZARELLA CHEESE, BAKED ON FRENCH BREAD WITH GARLIC BUTTER

submarine 13⁻

HAM, SALAMI, PIZZA SAUCE AND MOZZARELLA CHEESE BAKED ON FRENCH BREAD WITH GARLIC BUTTER

THE ABOVE ENTRÉES ARE SERVED WITH YOUR CHOICE OF SOUP OR SALAD.



THIN CRUST PIZZA

toppings

- | | |
|------------------|----------------|
| GREEN PEPPER | PEPPERONI |
| RED PEPPER | SALAMI |
| BLACK OLIVE | SAUSAGE |
| GREEN OLIVE | CANADIAN BACON |
| ONION | BEEF |
| MUSHROOM | CHICKEN |
| JALAPEÑO | PROSCIUTTO |
| SUN-DRIED TOMATO | ROAST BEEF |
| PINEAPPLE | |

	9 INCH	12 INCH	14 INCH	16 INCH
1 topping	10 ⁻	13 ⁻	16 ⁻	19 ⁻
2 toppings	11 ⁻	15 ⁻	18 ⁻	22 ⁻
3 toppings	12 ⁻	16 ⁻	20 ⁻	25 ⁻
4+ toppings	14 ⁻	19 ⁻	24 ⁻	28 ⁻
house special	14 ⁻	19 ⁻	24 ⁻	28 ⁻

GREEN PEPPERS, BLACK OLIVES, GREEN OLIVES, ONIONS, MUSHROOMS, PEPPERONI, SALAMI, SAUSAGE AND CANADIAN BACON

{GF} gluten-free pizzas - all are 10" size

1 topping	13 ⁻	3 toppings	16 ⁻
2 toppings	15 ⁻	4+ toppings	18 ⁻

house special 18⁻

GREEN PEPPERS, BLACK OLIVES, GREEN OLIVES, ONIONS, MUSHROOMS, PEPPERONI, SALAMI, SAUSAGE AND CANADIAN BACON



DESSERTS

brownie pie 6-

RICH CHOCOLATE BROWNIE FILLED WITH ENGLISH WALNUTS AND TOPPED WITH FRESH WHIPPED CREAM

tiramisu 8-

LADYFINGERS DIPPED IN ESPRESSO AND COVERED IN MASCARPONE

{GF} sundaes 5-

ICE CREAM TOPPED WITH CHOCOLATE SAUCE, CARAMEL SAUCE OR STRAWBERRIES, WHIPPED CREAM AND A CHERRY

cherry crisp 8-

CHERRIES AND CRUMBLY OATMEAL TOPPING, SERVED WITH VANILLA ICE CREAM. PLEASE ALLOW 10 MINUTES BAKING TIME

red velvet cheesecake 8-

RICH, RED VELVET CHEESECAKE OVER A CHOCOLATE COOKIE CRUST, COVERED WITH A CREAM CHEESE FROSTING

chocolate pudding cake 7-

A CHOCOLATE LOVERS DREAM. DENSE, GOOEY AND WARM, TOPPED WITH VANILLA ICE CREAM

espresso ~ decaf espresso 2.5-

ICE CREAM DRINKS 9-

nutty irishman FRANGELICO

almond joy

KAHLUA AND DISARONNO AMARETTO

toasted squirrel DISARONNO AMARETTO

pink squirrel CRÈME DE ALMOND

grasshopper CRÈME DE MENTHE

brandy alexander CHRISTIAN BROTHERS BRANDY

polar bear KAHLUA

butterfinger BAILEYS IRISH CREAM AND BUTTERSCOTCH SCHNAPPS

raspberry rapture CHAMBORD AND GODIVA WHITE CHOCOLATE

PLANNING A PARTY? LET US MAKE IT EASY FOR YOU!

BROWN BOTTLE TAKE-HOME

LASAGNA	65-
VEGETARIAN LASAGNA	65-
MANICOTTI	60-
ITALIAN SAUSAGE PASTA	70-
CHICKEN MARSALA	70-
CHICKEN PARMESAN	70-
TWICE-BAKED POTATOES	30-

24 HOURS ADVANCE NOTICE REQUESTED. PREPARED COOKED OR UNCOOKED. PANS SERVE 8-10 AND INCLUDE 14 PIECES OF GARLIC BREAD. ADD SALAD TO THE ABOVE WITH YOUR CHOICE OF DRESSING: 15-



LOVE TO BE SOCIAL? SO DO WE.
YOUR REVIEWS MATTER TO US.

VEGETARIAN ITEM

{GF} GLUTEN-FREE ITEM

USDA WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



SHARE THE LOVE WITH GIFT CARDS!

BUY TODAY FROM YOUR SERVER OR
ONLINE: THEBROWNBOTTLE.COM.

