



cedar falls brown bottle

SPECIALTY DRINKS

top shelf margarita
100% BLUE AGAVE TEQUILA, COINTREAU & FRESH LIME JUICE

serrano top shelf margarita
SERRANO-INFUSED 100% AGAVE TEQUILA, COINTREAU & FRESH LIME JUICE

hibiscus margarita
TEQUILA, COINTREAU, HIBISCUS & FRESH LIME JUICE

strawberry basil margarita
TEQUILA, COINTREAU, GINGER, STRAWBERRY, BASIL, CUCUMBER & FRESH LIME JUICE

classic margarita
TEQUILA, COINTREAU, AND SWEET & SOUR

peppery peach poloma
ANCHO REYES, TEQUILA, GRAPEFRUIT, LIME & PEACH

long island iced tea
GIN, VODKA, RUM, TRIPLE SEC & PEPSI

bloody mary
VODKA & OUR SIGNATURE BLOODY MARY MIX

iowa ranch water
BAGGER VODKA, FRESH LIME JUICE & TOPO CHICO MINERAL WATER WITH A TWIST OF GRAPEFRUIT

negroni
APEROL, GIN & SWEET VERMOUTH

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

lemon drop martini
CITRON VODKA, COINTREAU & LEMONADE

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

espresso martini
KAHLUA, ABSOLUT VANILLA VODKA & ESPRESSO

cool cucumber martini
CUCUMBER VODKA, FRESH LIME JUICE & FRESH MINT

ginger basil martini
CUCUMBER VODKA, GINGER, BASIL & FRESH LIME JUICE

rosemary grapefruit
HENDRICK'S GIN, ROSEMARY & GRAPEFRUIT

double standard
SERRANO-INFUSED GIN, CUCUMBER VODKA, GINGER & LIME

sangria
RED WINE PUNCH WITH A BLEND OF CITRUS FRUITS

raspberry mojito
RASPBERRY CUBAN SPRITZER

pineapple coconut mojito
CUBAN SPRITZER WITH COCONUT, PINEAPPLE, LIME & MINT

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*

cucumber mule
CUCUMBER VODKA, FRESH LIME JUICE & GINGER BEER*

iowa manhattan
CEDAR RIDGE BOURBON, CEDAR RIDGE RYE, SWEET VERMOUTH & BITTERS

iowa old fashioned
CEDAR RIDGE BOURBON, CEDAR RIDGE RYE & BITTERS

hibiscus bourbon sour
CEDAR RIDGE BOURBON, HIBISCUS & SOUR

whiskey sour
BOURBON, FRESH LIME JUICE, FRESH LEMON JUICE & SYRUP

painkiller
RUM WITH CREAM OF COCONUT, PINEAPPLE & ORANGE JUICE

tropical moment
RUM, PINEAPPLE & ORANGE JUICE, CREAM OF COCONUT, GRENADINE & TOPPED WITH DARK RUM

blue hawaiian
RUM, BLUE CURACAO, CREAM OF COCONUT & PINEAPPLE JUICE

*AVAILABLE WITH SUGAR-FREE GINGER BEER = 0 CALORIES AND LESS THAN 1 CARB

BEERS

BOTTLES

BUDWEISER
BUD LIGHT
BUSCH LIGHT
COORS LIGHT
MILLER LIGHT
SAM ADAMS BOSTON LAGER
BUSCH NA

DRAFT

BLUE MOON
MICHELOB ULTRA
SEASONAL SELECTION
SAM ADAMS SEASONAL

SPECIALTY

EXILE RUTHIE
PEARL STREET DOWNTOWN BROWN ALE
DOROTHY'S LAGER
SURLY FURIOUS IPA
ANGRY ORCHARD HARD CIDER
STELLA ARTOIS
DES MOINES IPA
SEASONAL SELECTION



APPETIZERS



bruschetta 9⁻

{GF}



sautéed mushrooms 9⁻

crab dip with naan bread 13⁻

sweet sausage meatballs 11⁻

chicken dip with naan bread 10⁻



cheese bread 9⁻



goat cheese and baguette 9⁻

{GF}

shrimp cocktail 13⁻

sweet peppered bacon flatbread 15⁻

FLATBREAD WITH EDGEWOOD PEPPERED BACON, CHICKEN & GREEN ONIONS IN A CREAMY SAUCE WITH A TOUCH OF SWEETNESS, GARNISHED WITH FRESH ARUGULA

{GF} = GLUTEN FREE OPTION

GLUTEN-FREE MULTIGRAIN CRACKERS MAY BE SUBSTITUTED IN PLACE OF NAAN BREAD FOR ANY OF THE ABOVE IF PREFERRED.





Italian bread salad

SOUP & SALADS

soup of the day 7-

{GF} dinner salad 7-



YOUR CHOICE OF:

- ICEBERG LETTUCE
- SPRING BLEND

ADD EXTRA VEGETABLES 1-

italian bread salad 10-

SPRING BLEND TOPPED WITH TOMATOES AND RED ONION IN A BALSAMIC VINEGAR DRESSING WITH BREADCRUMBS, PROSCIUTTO AND FRESH BASIL

:: may be substituted for dinner salad for 3- ::



herbed goat cheese salad 10-

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

:: may be substituted for dinner salad for 3- ::

{GF} greek salmon salad 26-

MEDITERRANEAN SALMON, 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

{GF} greek chicken salad 23-

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

CHIPOTLE RANCH
HOMEMADE VINAIGRETTE

gluten-free dressings

BLEU CHEESE
BROWN BOTTLE ITALIAN
THOUSAND ISLAND
RANCH
CREAMY GARLIC
FRENCH

CAN'T GET ENOUGH OF OUR HOMEMADE DRESSINGS?

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



PASTA & GRAINS



lasagna 23⁻

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

goat cheese lasagna 24⁻

SWEET SAUSAGE TOMATO SAUCE LAYERED WITH RICOTTA, FRESH MOZZARELLA AND GOAT CHEESE

seafood lasagna 27⁻

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

spaghetti

{GF} GLUTEN-FREE PENNE PASTA AVAILABLE

meat sauce 21⁻

HERB-SEASONED MEAT SAUCE, MADE WITH BEEF AND PORK

🌿 marinara 18⁻

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

🌿 fettuccine alfredo 18⁻

BUTTER, CREAM AND PARMESAN CHEESE ON FETTUCCINE PASTA

{GF} GLUTEN-FREE PENNE PASTA AVAILABLE

ADD CHICKEN 5- ADD SHRIMP 7-

manicotti

🌿 cheese 20⁻

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

beef 20⁻

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

combination 20⁻

PORTIONS OF BOTH BEEF AND CHEESE



🌿 pesto vegetable tortellini 20⁻

RED AND YELLOW PEPPERS, ZUCCHINI, GREEN ONIONS, CARROTS, SUGAR SNAP PEAS AND GRAPE TOMATOES SAUTÉED IN A HOMEMADE PESTO WITH CHEESE TORTELLINI

ADD CHICKEN 5- ADD SHRIMP 7-

🌿 sun-dried tomato cheese tortellini 20⁻

SERRANO AND POBLANO CHILI PEPPERS, CILANTRO, RED ONION, RED AND YELLOW PEPPERS IN A SUN-DRIED TOMATO PESTO WITH CHEESE TORTELLINI

ADD CHICKEN 5- ADD SHRIMP 7-



chili pepper penne 25⁻

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

🌿 rosemary cashew pasta 20⁻

ROASTED ROSEMARY CASHEWS, FONTINA CHEESE AND GREEN ONIONS IN A CREAM SAUCE, TOSSED WITH CAMPANELLE PASTA

ADD CHICKEN 5- ADD SHRIMP 7-

prosciutto with mushrooms pasta 23⁻

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

🌿 roasted garlic pasta 20⁻

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

ADD CHICKEN 5- ADD SHRIMP 7-

italian sausage pasta 23⁻

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



peppered bacon pasta 26⁻

EDGEWOOD PEPPERED BACON, CHICKEN AND GREEN ONIONS WITH CAMPANELLE PASTA IN A CREAMY SAUCE WITH A TOUCH OF SWEETNESS

chicken in dill butter pasta 24⁻

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 27⁻

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



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

MEAT, POULTRY & SEAFOOD

{GF} prime rib* 32-
12-OUNCE PORTION, CHOICE CUT OF TENDER BEEF,
SLOW ROASTED TO YOUR SPECIFICATIONS. HORSERADISH
SAUCE AVAILABLE.
(NOT RESPONSIBLE FOR PRIME RIB ORDERED ABOVE MEDIUM WELL)



{GF} chicken parmesan 24-
CHICKEN BAKED IN TOMATO SAUCE WITH HAM STRIPS,
MOZZARELLA AND PARMESAN CHEESES

{GF} chicken marsala 24-
CHICKEN BAKED IN MARSALA WINE WITH FRESH
MUSHROOMS AND MOZZARELLA CHEESE

{GF} sun-dried tomato & goat cheese
chicken 24-
CHICKEN STUFFED WITH SUN-DRIED TOMATOES, GOAT CHEESE
AND FRESH BASIL, BAKED WITH PARMESAN CHEESE AND
SPRINKLED WITH CRUMBLD PROSCIUTTO HAM

{GF} orange roughy parmesan 26-
ORANGE ROUGHY BAKED IN A SAUCE FEATURING BUTTER,
PARMESAN CHEESE AND GREEN ONIONS

{GF} salmon with peach salsa 26-
FLAKY SALMON BAKED WITH OUR BLEND OF SEASONINGS,
ACCOMPANIED BY A PEACH SALSA FEATURING PEACHES, RED
PEPPERS, GREEN ONIONS, GINGER AND JALAPEÑOS

OUR SEAFOOD IS SUSTAINABLY OCEAN FARM RAISED

ABOVE ENTRÉES ARE SERVED WITH ONE SIDE,
DINNER SALAD AND GARLIC BREAD.
ITALIAN BREAD SALAD OR HERBED GOAT CHEESE SALAD
MAY BE SUBSTITUTED FOR 3-



THIN CRUST PIZZA



toppings				
GREEN PEPPER				PEPPERONI
RED PEPPER				SALAMI
BLACK OLIVE				SAUSAGE
GREEN OLIVE				CANADIAN BACON
ONION				BEEF
MUSHROOM				CHICKEN
JALAPEÑO				PROSCIUTTO HAM
SUN-DRIED TOMATO				ROAST BEEF
PINEAPPLE				
	9 INCH	12 INCH	14 INCH	16 INCH
1 topping	11-	14-	18-	20-
2 toppings	12-	16-	20-	24-
3 toppings	14-	19-	23-	28-
4+ toppings	16-	22-	27-	32-
house special	17-	23-	28-	33-
GREEN PEPPERS, BLACK OLIVES, GREEN OLIVES, ONIONS, MUSHROOMS, PEPPERONI, SALAMI, SAUSAGE AND CANADIAN BACON				

GLUTEN-FREE PIZZA

{GF} gluten-free pizzas - all are 10" size			
1 topping	14-	3 toppings	18-
2 toppings	16-	4+ toppings	20-
house special	21-	GREEN PEPPERS, BLACK OLIVES, GREEN OLIVES, ONIONS, MUSHROOMS, PEPPERONI, SALAMI, SAUSAGE & CANADIAN BACON	

SIDES

{GF} roasted sweet potatoes
ROASTED SWEET POTATOES, SHALLOTS,
SAGE, PARMESAN & PROSCIUTTO HAM

bacon mac & cheese
SUPER CREAMY MAC & CHEESE,
CAMPANELLE NOODLES, BLEND OF
CHEESES, BACON & CHIVES

{GF} feta potatoes
RUSTIC POTATOES WITH MEDITERRANEAN
SEASONING TOPPED WITH CRUMBLD
FETA CHEESE

{GF} sugar snap peas
SUGAR SNAP PEAS TOSSED IN OLIVE OIL
WITH OREGANO, GARLIC, PARMESAN
& FRESH DILL

{GF} pesto vegetables
RED AND YELLOW PEPPERS, ZUCCHINI,
GREEN ONIONS, CARROTS, SUGAR SNAP
PEAS AND GRAPE TOMATOES SAUTEED
IN A HOMEMADE PESTO AND SPRINKLED
WITH PARMESAN CHEESE

{GF} twice-baked potatoes





DESSERTS

- brownie pie 8⁵⁰

RICH CHOCOLATE BROWNIE FILLED WITH ENGLISH WALNUTS AND TOPPED WITH FRESH WHIPPED CREAM
- tiramisu 10⁻

LADYFINGERS DIPPED IN ESPRESSO AND COVERED IN MASCARPONE
- {GF} sundaes 6⁵⁰

ICE CREAM TOPPED WITH CHOCOLATE SAUCE, CARAMEL SAUCE OR STRAWBERRIES, WHIPPED CREAM AND A CHERRY
- red velvet cheesecake 10⁻

RICH, RED VELVET CHEESECAKE OVER A CHOCOLATE COOKIE CRUST, COVERED WITH A CREAM CHEESE FROSTING
- chocolate pudding cake 8⁵⁰

A CHOCOLATE LOVERS DREAM. DENSE, GOOEY AND WARM, TOPPED WITH VANILLA ICE CREAM
- apple tart 10⁻

BAKED APPLE WRAPPED IN A FLAKY CRUST, SERVED HOT WITH HANSEN'S VANILLA ICE CREAM
- port 8⁻
- port and dark chocolate 10⁻
- espresso ~ decaf espresso 3⁻

ICE CREAM DRINKS 11⁻

- peanut butter cup

SKREWBALL PEANUT BUTTER WHISKEY & CHOCOLATE LIQUEUR
- pink squirrel

CRÈME DE ALMOND
- grasshopper

CRÈME DE MENTHE
- kentucky crème brûlée

MAKERS MARK BOURBON
- brandy alexander

BRANDY
- butterfinger

BAILEYS IRISH CREAM & BUTTERSCOTCH SCHNAPPS
- waikiki

KAHLUA, CRÈME DE BANANA & MALIBU
- {GF}

ALL ICE CREAM DRINKS ARE GLUTEN-FREE

CHILDREN'S MENU

CREATED EXCLUSIVELY FOR CHILDREN 12 AND UNDER

- spaghetti 7⁻

CHOOSE YOUR SAUCE:
-SEASONED MEAT SAUCE
-MARINARA SAUCE
-HERBED BUTTER SAUCE
GARLIC BREAD INCLUDED
- mac & cheese 6⁻
- chicken strips 7⁻

BREADED CHICKEN TENDERS
SERVED WITH APPLESAUCE
- pizza 6⁻

6 INCH THIN CRUST PIZZA
WITH CHEESE MADE JUST
FOR YOU WITH YOUR
CHOICE OF ONE TOPPING
- children's
tea time 4⁻

OREO COOKIES SERVED
WITH PERSONAL TEAPOT
OF MILK
- blue lagoon

LEMONADE, BLUE RASPBERRY
AND STARRY
- shirley temple

GRENADINE AND STARRY



PLANNING A PARTY? LET US MAKE IT EASY!

BROWN BOTTLE TAKE-HOME

- | | |
|-----------------------|------|
| LASAGNA | 80- |
| SEAFOOD LASAGNA | 105- |
| MANICOTTI | 75- |
| ITALIAN SAUSAGE PASTA | 85- |
| CHICKEN MARSALA | 85- |
| CHICKEN PARMESAN | 85- |
| TWICE-BAKED POTATOES | 55- |
- 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 HOMEMADE DRESSING: 25-



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.



WE SOURCE OUR INGREDIENTS LOCALLY WHENEVER POSSIBLE. AS A LOCALLY-OWNED SMALL BUSINESS OURSELVES, WE BELIEVE FRESH AND LOCAL IS SIMPLY MORE DELICIOUS.