



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

cactus pear margarita
TEQUILA, COINTREAU, CACTUS PEAR & FRESH LIME JUICE

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

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

dry martini
VODKA OR GIN

dirty martini
VODKA OR GIN & OLIVE JUICE

lychee martini
VODKA, LYCHEE, SERRANO & FRESH LIME 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

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

bloody mary
VODKA & OUR SIGNATURE BLOODY MARY MIX

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

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

cowboy colada
WHISKEY, PINEAPPLE, CREAM OF COCONUT, LIME & SERRANO

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

moscow mule
VODKA, FRESH LIME JUICE & GINGER BEER*

georgia mule
PEACH VODKA, FRESH LIME JUICE & GINGER BEER*

hibiscus mule
VODKA, HIBISCUS, FRESH LIME JUICE & GINGER BEER*

strawberry mule
STRAWBERRY VODKA, FRESH LIME JUICE & GINGER BEER*

red tide
VODKA, COCONUT RUM, PINEAPPLE & CRANBERRY

hibiscus basil lemonade
VODKA, HIBISCUS, LEMON & FRESH BASIL

sangria
RED WINE PUNCH WITH A BLEND OF CITRUS FRUITS

raspberry mojito
RASPBERRY CUBAN SPRITZER

pineapple coconut mojito
CUBAN SPRITZER WITH BACARDI LIME, MALIBU RUM, PINEAPPLE, LIME & MINT

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

*MULES AVAILABLE WITH SUGAR-FREE GINGER BEER

BEERS

BOTTLES
BUDWEISER
BUD LIGHT
BUSCH LIGHT
COORS LIGHT
MILLER LIGHT
SAM ADAMS
BOSTON LAGER
ATHLETIC NA
BLUE MOON NA
BUSCH NA

DRAFT
BLUE MOON
MICHELOB ULTRA
EASY EDDY IPA
SAM ADAMS SEASONAL
SEASONAL SELECTION

SPECIALTY
EXILE RUTHIE
PEARL STREET DOWNTOWN
BROWN ALE
DOROTHY'S LAGER
ANGRY ORCHARD
HARD CIDER
STELLA ARTOIS
DES MOINES IPA
MODELO
YUENGLING TRADITIONAL
YUENGLING FLIGHT

MOCKTAILS (NA)

margarita
RITUAL TEQUILA ALTERNATIVE, SEEDLIP GROVE 42 & LIME
hibiscus basil lemonade
LEMON, HIBISCUS, FRESH BASIL & SODA
blue colada
BLUE RASPBERRY, CREME DE COCONUT & PINEAPPLE
blue lagoon
LEMONADE, BLUE RASPBERRY & STARRY
shirley temple
GRENADINE & STARRY



APPETIZERS

🌿 bruschetta 10⁻

{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 10⁻

{GF} shrimp cocktail 13⁻

whipped goat cheese with 15⁻
warm candied bacon & dates

DRIZZLED WITH ROSEMARY HOT HONEY & SERVED
WITH NAAN BREAD

{GF} elote corn 9⁻

OUR VERSION OF MEXICAN STREET CORN! CORN,
SCALLIONS, SERRANOS, CILANTRO AND QUESO
FRESCO CHEESE, SERVED WITH BLUE CORN CHIPS

{GF} = GLUTEN FREE OPTION

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





SOUP & SALADS

soup of the day 8⁻

:: may be substituted for dinner salad for 1⁻ ::

{GF} dinner salad 7⁻



SERVED WITH ICEBERG LETTUCE

UPGRADE TO SPRING BLEND ADD 1⁻

ADD EXTRA VEGETABLES 1⁻



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

HOMEMADE VINAIGRETTE

gluten-free dressings

BLEU CHEESE

BROWN BOTTLE ITALIAN

THOUSAND ISLAND

RANCH

CREAMY GARLIC

FRENCH

APPLE CIDER VINAIGRETTE

CAN'T GET ENOUGH OF OUR
HOMEMADE DRESSINGS?

ASK FOR A PINT TO GO!

WE OFFER 16 OUNCES FOR \$9



PASTA & GRAINS



chicken alfredo lasagna 25⁻
PASTA LAYERED WITH CHICKEN, CREAMY WHITE SAUCE, SHALLOTS, BABY SPINACH AND SEASONINGS, TOPPED WITH CHEESE

lasagna 25⁻
LAYERS OF PASTA, BEEF AND PORK MEAT SAUCE, HERBS AND A SPRINKLING OF MUSHROOMS, TOPPED WITH MOZZARELLA CHEESE

seafood lasagna 28⁻
PASTA LAYERED WITH SHRIMP AND SCALLOPS, COVERED IN A RICH CREAM SAUCE, TOPPED WITH PARMESAN CHEESE

spaghetti
{GF} GLUTEN-FREE PASTA AVAILABLE
meat sauce 22⁻
HERB-SEASONED MEAT SAUCE, MADE WITH BEEF AND PORK
🌿 marinara 20⁻
RICH TOMATO SAUCE, FEATURING A SUBTLE BLEND OF SPICES AND HERBS

🌿 fettuccine alfredo 20⁻
BUTTER, CREAM AND PARMESAN CHEESE ON FETTUCCINE PASTA
{GF} GLUTEN-FREE PASTA AVAILABLE
ADD CHICKEN 5- ADD SHRIMP 7-

manicotti
🌿 cheese 21⁻
PASTA STUFFED WITH A BLEND OF THREE CHEESES AND BAKED IN A MARINARA SAUCE
beef 21⁻
PASTA STUFFED WITH A SEASONED BEEF MIXTURE AND BAKED IN A MARINARA SAUCE
combination 21⁻
PORTIONS OF BOTH BEEF AND CHEESE



🌿 pesto vegetable tortellini 22⁻
RED AND YELLOW PEPPERS, ZUCCHINI, GREEN ONIONS, CARROTS, SUGAR SNAP PEAS AND GRAPE TOMATOES SAUTEED IN A HOMEMADE PESTO WITH CHEESE TORTELLINI
ADD CHICKEN 5- ADD SHRIMP 7-

PASTA ENTRÉES ARE SERVED WITH DINNER SALAD AND GARLIC BREAD.

HERBED GOAT CHEESE SALAD MAY BE SUBSTITUTED FOR 3-



chili pepper penne 26⁻
CHICKEN SAUTÉED IN A CREAMY WHITE SAUCE, TOSSED WITH CHILI PEPPER PENNE PASTA

🌿 rosemary cashew pasta 21⁻
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 24⁻
PROSCIUTTO HAM AND MUSHROOMS SAUTÉED IN ALFREDO SAUCE WITH A HINT OF GARLIC AND TOSSED WITH CAMPANELLE PASTA

italian sausage pasta 24⁻
ITALIAN SAUSAGE, THREE CHEESES, ITALIAN SEASONINGS AND A CREAMY TOMATO SAUCE, BAKED WITH CAMPANELLE PASTA

peppered bacon pasta 28⁻ (pictured below)
EDGEWOOD PEPPERED BACON, CHICKEN AND GREEN ONIONS WITH CAMPANELLE PASTA IN A CREAMY SAUCE WITH A TOUCH OF SWEETNESS



chicken in dill butter pasta 26⁻
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 28⁻
JUMBO SHRIMP SPRINKLED WITH BREAD CRUMBS, BAKED IN A SAUCE OF BUTTER, GARLIC, DILL AND LEMON, SERVED OVER FETTUCCINE PASTA WITH PARMESAN CHEESE



MEAT, POULTRY & SEAFOOD

{GF} prime rib* 35-
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 26-
CHICKEN BAKED IN TOMATO SAUCE WITH HAM STRIPS,
MOZZARELLA AND PARMESAN CHEESES

{GF} chicken marsala 26-
CHICKEN BAKED IN MARSALA WINE WITH FRESH
MUSHROOMS AND MOZZARELLA CHEESE

{GF} sun-dried tomato & goat cheese
chicken 26-
CHICKEN STUFFED WITH SUN-DRIED TOMATOES, GOAT CHEESE
AND FRESH BASIL, BAKED WITH PARMESAN CHEESE AND
SPRINKLED WITH CRUMBLIED PROSCIUTTO HAM

{GF} orange roughy parmesan 28-
ORANGE ROUGHY BAKED IN A SAUCE FEATURING BUTTER,
PARMESAN CHEESE AND GREEN ONIONS

{GF} salmon with peach salsa 28-
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.
HERBED GOAT CHEESE SALAD
MAY BE SUBSTITUTED FOR 3-



THIN CRUST PIZZA



toppings				
GREEN PEPPER				PINEAPPLE
RED PEPPER				PEPPERONI
BLACK OLIVE				SALAMI
GREEN OLIVE				SAUSAGE
ONION				CANADIAN BACON
MUSHROOM				BEEF
JALAPEÑO				CHICKEN
SUN-DRIED TOMATO				PROSCIUTTO HAM
	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	18-	24-	29-	34-
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	22-	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	{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
bacon mac & cheese SUPER CREAMY MAC & CHEESE, CAMPANELLE NOODLES, BLEND OF CHEESES, BACON & CHIVES	{GF} elote corn UPCHARGE 1- CORN, SCALLIONS, SERRANOS, CILANTRO & QUESO FRESCO CHEESE, SERVED WITH BLUE CORN CHIPS	{GF} twice-baked potatoes





DESSERTS

brownie pie 9-
RICH CHOCOLATE BROWNIE FILLED WITH ENGLISH WALNUTS AND TOPPED WITH FRESH WHIPPED CREAM

tiramisu 12-
LADYFINGERS DIPPED IN ESPRESSO AND COVERED IN MASCARPONE

{GF} sundaes 7-
ICE CREAM TOPPED WITH CHOCOLATE SAUCE, CARAMEL SAUCE OR STRAWBERRIES, WHIPPED CREAM AND A CHERRY

red velvet cheesecake 11-
RICH, RED VELVET CHEESECAKE OVER A CHOCOLATE COOKIE CRUST, COVERED WITH A CREAM CHEESE FROSTING

chocolate pudding cake 9-
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

kentucky crème brûlée
MAKERS MARK BOURBON

pink squirrel
CRÈME DE ALMOND

brandy alexander
BRANDY

waikiki
KAHLUA, CRÈME DE BANANA & MALIBU

grasshopper
CRÈME DE MENTHE

butterfinger
BAILEYS IRISH CREAM & BUTTERSCOTCH SCHNAPPS

{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 7-
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	90-
SEAFOOD LASAGNA	125-
MANICOTTI	85-
ITALIAN SAUSAGE PASTA	95-
CHICKEN MARSALA	95-
CHICKEN PARMESAN	95-
TWICE-BAKED POTATOES	60-

- 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.