

BeerStyles

TAPROOM  GASTROPUB

BITES & APPS

- Charcuterie Board** *chef's selection of Red Table cured meats with traditional accompaniment* \$15
Cheese Board *chef's selection of artisanal cheeses with traditional accompaniment* \$15
Deviled Eggs *with pineapple, cured lardon and crispy fried onions* \$7
Wings *traditional buffalo, brown sugar wasabi, green curry coconut or grapefruit habanero* \$11
Crab Cake Sliders *two lump crab meat cakes with house-made remoulade* \$11
Burger Sliders *Lamb, Pesto, or Chicken* \$11
House Fries *1 lb of fries with house-made ketchup* \$8
Kung Pow Brussel Sprouts *Fried Brussel sprouts tossed in maple sesame sauce* \$6

SOUPS & SALADS

- Pickled Veggie & Goat Cheese Salad** *Arugula, oranges, goat cheese, pickled vegetables, and citrus vinaigrette* \$7/\$11
Kale Caesar Salad *Kale, parmesan, herbed croutons, house-made Caesar dressing* \$7/\$11
Pork Belly Cobb Salad *Pork belly, tomato, egg, onion, blue cheese, avocado, and house 1000 island dressing* \$8/\$12
Soup de Jour *Rotating soups of the day* \$8

POUTINE

- Classic Poutine** \$7
Drunken Stout Gravy Poutine \$7
Cheesy Lobster Poutine \$12
Cheeseburger Poutine with Pickles \$8

FISH

- Fish & Chips**
Beer-battered fried Atlantic
Cod w/ fries \$14

TACOS

- Two per order*
Carnitas \$8
Baja Street Tacos \$9
Chicken Curry \$7

MAC & CHEESE

- Baked Classic Mac** \$7
Truffled Mac \$8
Baconed Mac \$8
Lobstered Mac \$12

BURGERS & SANDWICHES

Served with choice of house made fries, creamy ginger scallion coleslaw or Brazilian pickled vegetables

BeerStyles Burger *8oz burger with bacon, cheddar cheese, lettuce, tomato and onion* \$12

Provençal Lamb Burger *8oz Niman Ranch house-ground lamb shoulder with red onion, piquillo pepper ketchup, and red pepper tomato relish* \$14

Chicken Burger *6oz house-ground, seasoned chicken thigh patty topped with avocado and piquillo pepper ketchup* \$12

Pesto Burger *8oz Niman ranch burger, cilantro-arugula pesto, tomato, grilled sweet onion steak and provolone cheese* \$12

Grilled Cheese & Fig Sandwich *House-made rye bread, fig spread, brie and prosciutto* \$12

California Chicken Club Sandwich *Grilled chicken breast, bacon, avocado, lettuce, tomato and onion* \$12

Chicken Parmesan Sandwich *Fried chicken breast, parmesan, arugula, marinara sauce and mozzarella* \$12

Veggie Burger *Black bean and sweet potato patty, marinated mushrooms, avocado, spicy piquillo pepper ketchup, lettuce, tomato and onion on a ciabatta bun* \$12

Rueben Sandwich *House-made rye bread, corned beef, Swiss cheese, house thousand island dressing and sauerkraut* \$12

PIZZAS

Margherita *Fresh tomato, basil, and fresh mozzarella* \$12

Prosciutto & Fig *with bechamel and gorgonzola cheese* \$14

Garlic Sausage *House-made red wine garlic sausage with marinara, onion and mushrooms* \$14

Pesto Shrimp *Arugula pesto spread, shrimp, roasted red peppers, red onion, Kalamata olives and roasted red pepper sauce* \$14

Lamb *House-ground lamb sausage, goat cheese, red onion, Kalamata olives and roasted red pepper sauce* \$14

Thai Veggie *Peanut butter sauce, carrots, cabbage, green onion, cilantro, red onion and mozzarella* \$13

DESSERTS

- Churro Tots with Bacon Caramel Sauce** \$5
Molten Chocolate Cake *with vanilla ice cream* \$6

- House-made Ice Cream**
By the scoop or trio \$2/\$5
Vanilla Bean Crème Brûlée \$4

18% gratuity is automatically added to all parties of 6 or more. Thank you.



@BeerStylesWDM #BeerStylesWDM

5513 Mills Civic Parkway
West Des Moines, Iowa 50266
515-453-BEER (2337)
BeerStyles.com

BeerStyles Brunch

Saturdays & Sundays
10am – 2pm

EGGS YOUR WAY \$9

2 eggs and toast served with your choice of bacon or sausage, and fruit or potatoes. Chorizo potatoes \$2.

LOS HUEVOS (GF) \$7

2 fried corn tortillas, black beans, pico de gallo, avocado and 2 eggs sunny side up.

BREAKFAST POUTINE \$8

Chorizo, salsa verde, and white cheddar cheese curds on top of house-made fries. Add 2 over easy eggs \$2.

CRAB CAKE BENEDICT \$12

Hollandaise-covered crab cakes on a ciabatta bun served with choice of potatoes or fruit.

SWEET CREPE TRIO \$8

Stout beer & mascarpone filling, topped with bacon caramel, cinnamon and sugar.

TOFU SCRAMBLE (Vegan, *GF) \$8

Tofu, caramelized onions, spinach, tomato & mushroom served with toast and choice of fruit or potatoes. Chorizo potatoes \$2. Add bacon or sausage \$2.

STYLES OMELETTE \$9

Lardons, tomato, mushroom, onion and cheddar cheese. Served with toast and choice of fruit or potatoes. Chorizo potatoes \$2. Add bacon or sausage \$2.

LAMB SAUSAGE OMELETTE \$9

House-ground lamb sausage, feta cheese, onion and roasted red peppers with a side of tzatziki. Served with toast and choice of fruit or potatoes. Chorizo potatoes \$2. Add bacon or sausage \$2.

GOAT CHEESE OMELETTE \$8

Spinach, goat cheese and roasted red peppers. Served with toast and choice of fruit or potatoes. Chorizo potatoes \$2. Add bacon or sausage \$2.

SIDES

Toast \$2
 Bacon or Sausage Patty \$3
 Fruit \$3
 Potatoes \$3
 Chorizo Potatoes \$4
 2 Eggs \$3

DRINKS

Bottomless Mimosas \$12
 Bottomless Bloody Mary's \$12
 Cappuccino \$4
 Latte \$4
 Espresso \$3
 Coffee \$2

Happy Hours

Monday thru Friday

\$2 OFF All Iowa Draws

\$3 OFF Signature Cocktails

\$4 House Fries

\$5 Quarter Pound Burgers

Daily Specials

Monday thru Friday

Monday

\$5 Moscow Mules

Traditional, Bourbon Basil

Peach, Pomegranate

*CranBerry, Cucumber Lavender,
and Grapefruit Ginger*

Tuesday

1/2 Price Wine

**by the glass and select bottles*

Wednesday

1/2 Price Whiskey & Wings

Plus

25% Off Select Crowler Fills

Thursday

\$2 Off Any Pizza

Friday

\$5 Burger & Fries

**10am-2pm*

LIBATIONS

MIXOLOGY BAR & LOUNGE

Wednesdays – Saturdays 5:00pm - Close

TRIVIA TUESDAYS

LIVE MUSIC

CRAFT COCKTAILS