

B I T E S

*House Fries* \$8

1 POUND HOUSE-MADE FRIES (GF)

*Portobello Fries* \$9

BREADED PORTOBELLO MUSHROOMS SERVED WITH ROASTED GARLIC AIOLI (V)

*Kung Pow Brussels Sprouts* \*\* \$7

FRIED BRUSSELS SPROUTS TOSSED IN MAPLE SESAME SAUCE TOPPED WITH CRUSHED NUTS (GF)(V)

*Bavarian Pretzels* \$9

TWO HOT PRETZELS WITH HOUSE-MADE BEER CHEESE AND SPICY MUSTARD (V)

S A L A D S

Add Chicken to any salad for \$5

*Kale Caesar* \$9

KALE, SHAVED PARMESAN, SUN-DRIED TOMATOES, HERB-CRUSTED CROUTONS, BLACK PEPPER AND HOUSE-MADE CAESAR DRESSING

*Caprese* \$9

FRESH MOZZARELLA, TOMATO, BASIL, EVOO AND BALSAMIC REDUCTION (GF)

*Spring Salad* \*\* \$9

SPINACH, FRESH STRAWBERRIES, GOAT CHEESE, TOASTED ALMONDS WITH A HONEY BALSAMIC VINAIGRETTE

*Strawberry Field Salad* \$12

GRILLED CHICKEN BREAST ON A BED OF MIXED GREENS WITH FRESH STRAWBERRIES AND BASIL, FETA CHEESE, RED ONION AND A STRAWBERRY VINAIGRETTE

*Small Side Salad* \$6

MIXED GREENS, SEASONED TOMATOES, CARROTS, RED ONION (GF)(V)

DRESSINGS: HONEY BALSAMIC VINAIGRETTE, RANCH, THOUSAND ISLAND, CAESAR



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D E S S E R T

*Apple Crisp with BeerStyles a la Mode* \*\* \$7

HOUSE-MADE APPLE CRISP TOPPED WITH BEER-INFUSED ICE CREAM, CARAMEL & CRUSHED NUTS

*Deconstructed Cannoli* \*\* \$6

MASCARPONE AND CHOCOLATE CHIP FILLING WITH CRUSHED PISTACHIOS AND SERVED WITH CANNOLI SHELLS

*Fresh Cookies and BeerStyles Ice Cream* \$7

HOT FRESH BAKED CHOCOLATE CHIP COOKIES WITH HOUSE-MADE BEER-INFUSED ICE CREAM DRIZZLED WITH CHOCOLATE SAUCE

P L A T E S & H A N D H E L D S

Served with House-Made fries or Side Salad. Upgrade to Kung Pow Brussels Sprouts or Sweet Potato Fries for \$2. Substitute any burger with an Impossible Patty (V) for \$2

*Fish & Chips* \*\* \$14

BEER-BATTERED FRIED ATLANTIC COD SERVED WITH HOUSE-MADE TARTAR SAUCE AND HOUSE FRIES

*Roasted Chicken Sandwich* \*\* \$12

SHAVED ROSEMARY-SAGE CHICKEN BREAST WITH SWISS CHEESE, CARAMELIZED ONIONS, SEASONED SPINACH AND MUSHROOMS

*Styles Melt* \*\* \$12

TWO 4 OZ CERTIFIED ANGUS BEEF PATTIES, AMERICAN AND SWISS CHEESE, CARAMELIZED ONIONS, 1000 ISLAND ON SOURDOUGH

*Veggie Burger* \$12

BLACK BEAN AND VEGETABLE PATTY, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, AVOCADO SPREAD, LETTUCE AND TOMATO WITH VEGAN GARLIC AIOLI ON A CIABATTA BUN

*Grilled Cheese* \$10

TOASTED SOURDOUGH BREAD, WHOLE GRAIN MUSTARD, BRIE, GRUYERE AND GREEN APPLE. ADD PROSCIUTTO \$2

*Styles Burger* \*\* \$12

8OZ CERTIFIED ANGUS BEEF BURGER WITH BACON, CHEDDAR CHEESE, LETTUCE, TOMATO AND ONION

*Albuquerque Burger* \*\* \$12

8OZ CERTIFIED ANGUS BEEF BURGER WITH ROASTED JALAPEÑOS, CORN AND BLACK BEAN SALSA WITH CHIPOTLE LIME CREMA

S I G N A T U R E P L A T E S

*Wild Mushroom Risotto* \$16

WILD MUSHROOMS, PARMESAN CHEESE, ASPARAGUS TIPS, SWEET RED PEPPERS

*Tuscan Chicken* \*\* \$18

GRILLED CHICKEN BREAST, LEMON GARLIC SAUCE, RED PEPPERS, ARTICHOKES AND ARUGULA SERVED ATOP GARLIC MASHED POTATOES

P I Z Z A

R O S S O

*Burrata* \$15

BURRATA, SPECK, ARUGULA, MOZZARELLA, TOMATO

*Margherita* \$12

FRESH BASIL AND FRESH MOZZARELLA

*Vegan Margherita* \$15

VEGAN MOZZARELLA, SEASONED TOMATOES AND BASIL

*Garlic Sausage* \$15

RED WINE GARLIC SAUSAGE WITH ROSSO SAUCE, ONION AND MUSHROOMS

*Vegan Italian Sausage* \$15

VEGAN MOZZARELLA, VEGAN SAUSAGE, ONIONS AND

B I A N C O

*Salsiccia* \$15

MOZZARELLA, ITALIAN SAUSAGE, ROASTED GARLIC, OREGANO AND FRESH BASIL

*Pomodoro* \$15

MOZZARELLA, OREGANO, ROASTED TOMATO AND BASIL

*Prosciutto Crudo* \$15

MOZZARELLA, OREGANO, ARUGULA, PROSCIUTTO AND SHAVED PARMESAN

*Quattro Formaggi* \$15

OREGANO, ROASTED GARLIC, FONTINA, GORGONZOLA, MOZZARELLA, PARMIGIANO REGGIANO

D E E P D I S H

*Cheese* \$15

MOZZARELLA, PARMESAN, PROVOLONE

*Italian Sausage or Pepperoni* \$16

*NOTE: This Chicago original is 2 inches deep! Please allow extra time if ordered (approximately 20 minutes)*

B U I L D Y O U R O W N

*NY Cheese* \$13

MOZZARELLA, OREGANO, PARMIGIANO REGGIANO

*Add Protein* \$1 Each

PEPPERONI, ITALIAN SAUSAGE, GARLIC SAUSAGE, CHICKEN, MEATBALLS, PROSCIUTTO, ANCHOVY, BACON, VEGAN SAUSAGE, GROUND BEEF

*Add Vegetables* \$1 Each

RED ONION, ONIONS, GREEN PEPPERS, ROASTED RED PEPPERS, ARTICHOKES, MUSHROOMS, TOMATO, GARLIC, KALAMATA OR BLACK OLIVES, FRESH BASIL, JALAPEÑOS, BANANA PEPPERS, SPINACH, PINEAPPLE

P I Z Z A D E L G I O R N O

*New Every Thursday @ 5pm  
Ask your server about our rotating pizza feature*

*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Also, Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager. (GF) = Gluten Free. (V) = Vegan. All parties over 6 will have a 20% gratuity automatically applied to his/her check(s).*

BRUNCH

*(Every Saturday & Sunday 10am to 2pm)*

*Double Fisted Egg Sammy* \*\* \$12

TWO EGGS, BACON, AVOCADO, CHEDDAR, MAYO ON THREE TEXAS TOAST SLICES WITH POTATOES

*Eggs Your Way* \*\* \$9

2 EGGS AND TOAST SERVED WITH YOUR CHOICE OF BACON OR SAUSAGE AND FRUIT OR POTATOES

*French Toast* \*\* \$8

FRENCH TOAST WITH BLACKBERRY COMPOTE AND LEMON ZEST, MAPLE SYRUP AND BUTTER. SERVED WITH CHOICE OF BACON, SAUSAGE OR FRUIT

*Breakfast Poutine* \*\* \$9

CHORIZO, FRIED EGG, SALSA VERDE AND WHITE CHEDDAR CHEESE CURDS ON TOP OF HAND-CUT FRIES

*Breakfast Pizza* \*\* \$14

SCRAMBLED EGGS, ONION, BACON, POTATOES WITH PARMESAN, CHEDDAR AND MOZZARELLA

*Vegan Breakfast Pizza* \$14

TOFU, ONIONS AND PEPPERS, VEGAN MOZZARELLA, VEGAN SAUSAGE AND BREAKFAST POTATOES (V)

*Smoked Salmon Benedict* \*\* \$12

HOLLANDAISE-COVERED POACHED EGG, SMOKED SALMON, AVOCADO ON A CIABATTA BUN SERVED WITH CHOICE OF POTATOES OR FRUIT

*BLT* \*\* \$12

BACON, LETTUCE, TOMATO, CHEDDAR, RED ONION, AND GARLIC AIOLI ON TEXAS TOAST

*Build Your Own Omelette* \*\* \$9

PICK UP TO 6 TOPPINGS: HAM, BACON, BREAKFAST SAUSAGE, TOMATO, MUSHROOMS, SPINACH, GREEN PEPPER, ROASTED RED PEPPER, JALAPENO, CHEDDAR CHEESE, GOAT CHEESE, FETA CHEESE. SERVED WITH TOAST AND CHOICE OF FRUIT OR POTATOES

*On The Side*

TWO EGGS \*\* \$3  
TOAST \$2  
BACON \$3  
SAUSAGE \$3  
FRUIT \$3  
POTATOES \$3

*Soft Drinks*

ICED TEA \$2  
SODA POP \$2  
COFFEE \$2  
MILK \$2

*Hard Drinks*

BOTTOMLESS MIMOSAS \$14  
BOTTOMLESS BLOODY MARYS \$14  
(HOUSE-MADE)  
BEER-MOSA \$8  
VITAMIN "C" \$8