

BeerStyles®

TAPROOM  GASTROPUB

5513 Mills Civic Parkway
West Des Moines, Iowa 50266

(515) 453-2337

www.beerstyles.com

GET SOCIAL WITH US:

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B I T E S

Mushroom Tartine \$9

Wild Mushroom Medley with Bacon-Shallot Jam topped with Gruyère Cheese and Italian Parsley

House Fries \$8

1 Pound House-Made Fries (GF)

Portobello Fries \$9

Breaded Portobello Mushrooms served with Vegan Roasted Garlic Aioli (V)

Kung Pow Brussels Sprouts** \$8

Fried Brussels Sprouts tossed in Maple Sesame Sauce topped with Crushed Nut Medley (GF)(V)

Bavarian Pretzels \$9

Two Hot Pretzels with House-Made Beer Cheese and Spicy Mustard (V)

S A L A D S

Grilled Cucumber Panzanella \$9

Grilled Cucumber with Tomato, Radish, Sourdough Bread and Apple Cider Reduction

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)

Winter Salad** \$14

Grilled Chicken Breast, Roasted Corn and Red Peppers served over Mixed Greens with a Creamy Parmesan Dressing

Small Side Salad \$6

Mixed greens, seasoned tomatoes and red onion (GF)(V)

Dressings

Honey Balsamic Vinaigrette, Ranch, 1000 Island, Caesar

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** \$13

Shaved Rosemary-Sage Chicken Breast with Swiss Cheese, Sautéed Onions, Seasoned Spinach and Mushrooms on a Brioche Bun

Styles Burger** \$13

8oz Certified Angus Beef Burger with Bacon, Cheddar Cheese, Lettuce, Tomato and Onion on a Brioche Bun

Veggie Burger \$13

Black Bean and Vegetable Patty, Sautéed Mushrooms, Sautéed Onions, Avocado Spread, Lettuce and Tomato with Vegan Garlic Aioli on a Ciabatta Bun

Arancini Burger** \$15

Certified Angus Beef stuffed with a Bacon and Smoked Gouda Risotto and served with Arugula, Pickles and Arrabbiata Sauce on a Brioche Bun

Pork Tenderloin** \$13

Fried Herb-Crusted Pork Tenderloin with Dijonnaise and served with an Apple and Brussels Sprout Slaw

Styles Smash Single \$9/Double \$12**

4oz Certified Angus Beef Patty with American and Swiss Cheese, Sautéed Onions, 1000 Island on a Sourdough Bun

Grilled Cheese \$10

Chèvre Goat Cheese with Champagne Pickled Grapes and Arugula on Sourdough Bread. Add Prosciutto** \$2

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

Wild Mushroom Risotto \$16

Wild Mushrooms, Parmesan Cheese, Roasted Butternut Squash, Sweet Red Peppers

Tuscan Chicken** \$18

Grilled Chicken Breast, Lemon Garlic Sauce, Red Peppers, Artichokes and Arugula served atop Garlic Mashed Potatoes

D E S S E R T

Deconstructed Cannoli** \$6

Fresh Cookies & Ice Cream \$7

Bader Farm's Peach Cobbler \$8

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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).*

PIZZA

ROSSO

Margherita Fresh Basil and Fresh Mozzarella	\$12
Vegan Margherita Vegan Mozzarella, Seasoned Tomatoes and Basil	\$15
Garlic Sausage** Red Wine Garlic Sausage with Rosso Sauce, Onion and Mushrooms	\$15
Vegan Italian Sausage Vegan Mozzarella, Vegan Sausage, Onions and Mushrooms	\$15

BIANCO

Salsiccia** Mozzarella, Italian Sausage, Roasted Garlic, Oregano and Fresh Basil	\$15
Prosciutto Crudo** Mozzarella, Oregano, Arugula, Prosciutto and Shaved Parmesan	\$15
Quattro Formaggi Oregano, Roasted Garlic, Fontina, Gorgonzola, Mozzarella, Parmigiano Reggiano	\$15

DEEP DISH

Cheese Mozzarella, Parmesan, Provolone	\$15
Italian Sausage or Pepperoni**	\$16

NOTE: This BeerStyles Original is 2 inches deep! Please allow extra time if ordered (approximately 20 minutes).

BUILD YOUR OWN

NY Cheese Mozzarella, Oregano, Parmigiano Reggiano	\$13
Add Protein** Pepperoni, Italian Sausage, Garlic Sausage, Chicken, Meatballs, Prosciutto, Anchovy, Bacon, Vegan Sausage, Ground Beef	\$1 Each
Add Vegetables Red Onion, Onions, Green Peppers, Roasted Red Peppers, Artichokes, Mushrooms, Tomato, Garlic, Kalamata or Black Olives, Fresh Basil, Jalapeños, Banana Peppers, Spinach, Pineapple	\$1 Each

DEL GIORNO

New Every Thursday @ 5pm. Ask your Server about our Rotating Pizza Feature!

BRUNCH

(Every Saturday and Sunday 10am to 2pm)

Double Fisted Egg Sammy** Two Sunny-Side Up Eggs with Bacon, Cheddar, Avocado Spread and Mayo on a Sourdough Bun	\$12
Smoked Salmon Avocado Toast** Toasted Baguette, Avocado Spread, Smoked Salmon, Red Onion, Capers, Crème Fraîche with Cucumber and Radish	\$12
Eggs Your Way** Two Eggs and Toast served with Your Choice of Bacon or Sausage and Fruit or Potatoes	\$9
French Toast** Two Slices of French Toast served with Seasonal Fruit Compote, Maple Syrup and Butter. Served with choice of Bacon, Sausage or Fruit	\$8
Breakfast Pizza** Scrambled Eggs, Onion, Bacon, Potatoes with Parmesan, Cheddar and Mozzarella	\$14

Vegan Breakfast Pizza Tofu, Onions and Peppers, Vegan Mozzarella, Vegan Sausage and Breakfast Potatoes (V)	\$14
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BLT** Apple Cider Bacon, Lettuce, Tomato, Red Onion and Roasted Garlic Aioli on Toasted Sourdough. Served with choice of Fruit or Potatoes	\$12
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Build Your Own Omelette** 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	\$9
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On The Side

Two Eggs** \$3, Toast \$2, Fruit \$3, Potatoes \$3
Bacon** \$3, Sausage** \$3

Soft Drinks

Iced Tea \$2
Soda Pop \$2
Coffee \$2
Milk \$2

Hard Drinks

Bottomless Mimosas \$14
Bottomless Bloody Marys \$14
Beer-Mosa \$8
OJ & Weihenstephander Hefe.
Vitamin "C" \$8
Gin, OJ and Exile Ruthie

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