



BITES

HOUSE FRIES \$8

one pound of house-made fries with styles seasoning (GF)

PORTOBELLO FRIES \$9

breaded portobello mushrooms served with vegan roasted garlic aioli

KUNG POW BRUSSELS SPROUTS** \$9

fried brussels sprouts tossed in maple sesame sauce topped with crushed nut medley (V)

BAVARIAN PRETZELS \$10

two hot pretzels with house-made beer cheese and spicy mustard (ask about vegan option)

ROASTED RED PEPPER HUMMUS \$8

house-made hummus, cucumber, kalamata olives served with pita chips (V)

SPINACH BURRATA DIP \$11

spinach dip with fresh burrata and parmesan pita

CHEDDAR BACON RANCH BREAD** \$10

bacon + ranch dip on cuban bread and covered in cheddar cheese

SALADS

SPRING SALAD** \$14

mixed greens, candied walnuts, blueberries, strawberries, blackened chicken and a pomegranate vinaigrette

CAPRESE \$9

fresh mozzarella, tomato, basil, extra virgin olive oil and balsamic reduction (GF)

CHICKEN CAESAR** \$14

mixed greens, shaved parmesan, croutons, grilled chicken breast, caesar dressing

SMALL SIDE SALAD \$9

mixed greens, cucumber, seasoned tomatoes, red onion with croutons and choice of dressing (ask about GF option)

DRESSINGS

honey balsamic vinaigrette, ranch, thousand island, caesar, creamy parmesan, pomegranate vinaigrette (ask about vegan option)

**ASK US ABOUT HAPPY HOUR,
BRUNCH AND OUR NEW CO-LAB!**

PLATES & HANDHELDS

Plates & Handhelds served with house-made fries or side salad. Upgrade to Kung Pow Brussels Sprouts, Soup or Sweet Potato Fries for \$2. Substitute any burger with an Impossible Patty (V) for \$2.

FISH & CHIPS \$16

beer-battered, fried atlantic cod served with house-made tartar sauce and house fries

REUBEN \$15

marble rye bread, corned beef, swiss cheese, house-made thousand island dressing and sauerkraut

ROASTED CHICKEN SANDWICH** \$15

shaved rosemary-sage chicken breast with swiss cheese, sautéed onions, seasoned spinach, mushrooms and roasted garlic aioli on a brioche bun

STYLES BURGER** \$15

8oz certified angus beef burger with bacon, cheddar cheese, lettuce, tomato and onion on a brioche bun

VEGGIE BURGER \$14

black bean + red pepper veggie patty, house-made hummus, cucumber, red onion, lettuce, tomato on a sourdough bun

APPLE CHUTNEY BOURBON BURGER** \$15

8oz certified angus beef burger with apple chutney, apple-smoked gouda, lettuce and tomato

PORK TENDERLOIN** \$15

fried herb-crusting pork tenderloin with dijonaise and served with an apple and brussels sprout slaw (add cheddar cheese \$.50)

STYLES SMASH** SNGL \$10/DBL \$12

4oz certified angus beef patty with american and swiss cheese, sautéed onions, thousand island on a sourdough bun

PESTO GRILLED CHEESE \$10

provolone, cheddar and smoked gouda with tomato, arugula and pesto spread on sourdough bread (add prosciutto** \$2)

GRILLED BBQ CHICKEN** \$15

grilled bbq chicken, provolone and smoked jalapeños served on a brioche bun

ENTREES

MACARONI + CHEESE \$12

four cheese mac + cheese. add chicken** \$4

VEGAN MUSHROOM RISOTTO \$16

wild mushrooms, vegan parmesan and sweet peppers

PORK MEDALLIONS** \$20

blue cheese encrusted pork medallions with spinach marmalade served with mashed potatoes

** 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).

PIZZA

BIANCO

SALSICCIA** \$18

mozzarella, italian sausage, roasted garlic, oregano and fresh basil

PROSCIUTTO CRUDO** \$18

mozzarella, oregano, arugula, prosciutto and shaved parmesan

QUATTRO FORMAGGI \$18

oregano, roasted garlic, fontina, gorgonzola, mozzarella, parmigiano reggiano

THE STRUTTING CHICKEN** \$18

grilled chicken, red onion, fresh jalapeños, mozzarella and extra virgin olive oil topped with a honey sriracha drizzle

SPIN ART** \$18

spinach, artichokes, roasted garlic, cherry tomatoes, mozzarella and parmesan cheese on extra virgin olive oil (ask about vegan option)

DEL GIORNO

NEW PIZZA EVERY WEEK

new pizza every thursday @ 5pm...ask your server about our rotating pizza feature



ROSSO

MARGHERITA \$16

fresh basil and fresh mozzarella

GARLIC SAUSAGE** \$18

red wine garlic sausage with rosso sauce, onion and mushrooms

VEGAN ITALIAN SAUSAGE \$18

vegan italian sausage, vegan mozzarella, onions, tomatoes and mushrooms on a red sauce (V)

MEATBALL GIARDINIERA** \$18

house-made meatballs, giardiniera, mozzarella on a red sauce

PEPPERONI ARTHUR** \$18

garlic sausage, pepperoni, mushrooms, onions, mozzarella on a red sauce

BUILD YOUR OWN

NY CHEESE \$16

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

DESSERTS

FRESH COOKIES & ICE CREAM \$7

DECONSTRUCTED CANNOLI** \$6

sweetened ricotta with chocolate chips, cannoli shells, toasted nuts and chocolate sauce (please allow 10 minutes)

APPLE BEIGNETS \$7

apples, beignets with cinnamon + sugar and house-made caramel sauce

FLOURLESS CHOCOLATE TORTE (GF) \$8

flourless chocolate torte with seasonal berries and house-made caramel sauce

SOFT DRINKS \$2

ICED TEA, SODA POP, COFFEE, MILK

BeerStyles®
TAPROOM GASTROPUB

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