

# BITES, SALADS, PLATES & HANDHELDS

## 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

### SALMON CAKES\*\* \$12

with tamari aioli over lemon-tossed arugula

## SALADS

Add chicken or Grilled Salmon to any dish \$6

### FALL FENNEL SALAD WITH BLACKENED SALMON\*\* \$16

mixed greens, fennel, apple, toasted pecans and honey lemon 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, honey lemon vinaigrette

## 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.

### FISH & CHIPS\*\* \$17

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

### REUBEN \$16

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

### ROASTED CHICKEN SANDWICH\*\* \$16

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

### STYLES BURGER\*\* \$16

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

### VEGGIE BURGER \$15

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

### PUB BURGER\*\* \$17

8oz certified angus beef burger, beer cheese sauce, lettuce, tomato and smoked jalapeno on a brioche bun

### ITALIAN GRINDER\*\* \$17

hot italian sausage, roasted red peppers, banana peppers with parmesan and provolone cheese on a cuban bun

### PORK TENDERLOIN\*\* \$16

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

### STYLES SMASH\*\* SNGL \$11/DBL \$13

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

### ORCHARD GRILLED CHEESE \$11

tomato jam, fontina, cheddar, spinach and red wine poached apples on sourdough bread (add prosciutto\*\* \$2)

### BBQ CHICKEN CLUB\*\* \$17

shaved bbq chicken, genoa salami, bacon, cheddar cheese on cuban bread with lettuce, tomato and onion

## ENTREES

Add Chicken or Salmon \$6

### MACARONI + CHEESE \$13

four cheese mac + cheese

### CACCIATORE RISOTTO \$17 (V)

kalamata olives, roasted red peppers and onions, covered with a marinara sauce over risotto

## SOFT DRINKS

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

# PIZZA & DESSERTS

Pizzas Available as 12" Individual Pizza or 16" Large Pizza

## BIANCO PIZZA

### SALSICCIA\*\* \$15/\$20

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

### PROSCIUTTO CRUDO\*\* \$15/\$20

mozzarella, oregano, arugula, prosciutto and shaved parmesan

### QUATTRO FORMAGGI \$15/\$20

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

### SPIN ART\*\* \$15/\$20

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

## BUILD YOUR OWN PIZZA

### NY CHEESE\*\* \$14/\$18

mozzarella, oregano, parmigiano Reggiano

### ADD PROTEIN\*\* \$1.50 EACH

pepperoni, italian sausage, garlic sausage, meatballs, prosciutto, anchovy, bacon, vegan sausage, ground beef

### ADD VEGETABLES \$1.50 EACH

red onion, onions, green peppers, roasted red peppers, artichokes, mushrooms, tomato, garlic, kalamata or black olives, fresh basil, jalapeños, banana peppers, spinach, pineapple

## ROSSO PIZZA

### MARGHERITA \$15/\$20

fresh basil and fresh mozzarella

### GARLIC SAUSAGE\*\* \$15/\$20

red wine garlic sausage with rosso sauce, onion and mushrooms

### VEGAN ITALIAN SAUSAGE \$15/\$20

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

### PEPPERONI ARTHUR\*\* \$15/\$20

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

## DEL GIORNO

### NEW PIZZA EVERY WEEK

New pizza every Thursday at 5pm...Ask your Server about our rotating pizza feature!

## ASK ABOUT HAPPY HOUR, BRUNCH AND CO-LAB!

### GET SOCIAL WITH US

Facebook: @BeerStylesWDM

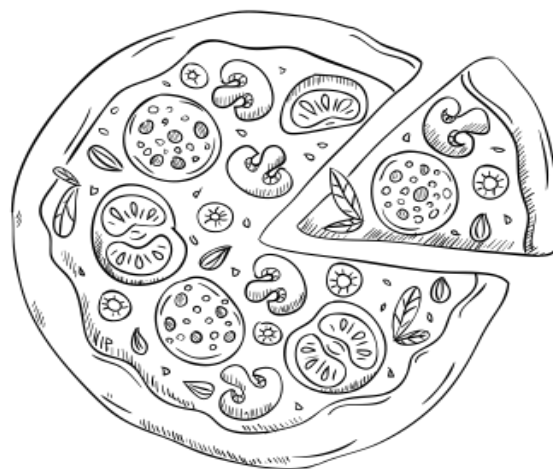
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[www.beerstyles.com](http://www.beerstyles.com)

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## DESSERTS

### SKILLET COOKIE & ICE CREAM \$7

cast iron, freshly baked chocolate chip cookie served with ice cream and house-made caramel sauce

### APPLE BEIGNETS \$7

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

### PUMPKIN BREAD PUDDING \$8

served with house caramel sauce and vanilla bean ice cream

BeerStyles®  
TAPROOM  GASTROPUB

\*\* 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).