

# BITES, SALADS, PLATES AND HANDHELDS, SIGNATURE DISHES

## BITES

-  **HOUSE FRIES \$8**  
one pound of house-made fries with styles seasoning (GF)
-  **PORTOBELLO FRIES \$9**  
breaded portobello mushrooms served with roasted garlic aioli
-  **KUNG POW BRUSSELS SPROUTS\*\* \$9**  
fried brussels sprouts tossed in maple sesame sauce topped with crushed nut medley (V)
-  **BAVARIAN PRETZELS \$13**  
two hot pretzels with house-made beer cheese and spicy mustard (ask about vegan option)
-  **ROASTED RED PEPPER HUMMUS \$11**  
house-made hummus, cucumber, kalamata olives served with grilled pita (V)
- SPINACH BURRATA DIP \$11**  
spinach dip with fresh burrata and grilled pita
-  **CHEDDAR BACON RANCH BREAD\*\* \$10**  
bacon + ranch dip on cuban bread and covered in cheddar cheese
- FISH TACOS\*\* \$15**  
three tacos with fried cod, chipotle sour cream and pico de gallo
-  **STONE-BAKED ITALIAN BREAD**  
great to share and enjoy prior to a meal  
tomato+basil \$11  
mozzarella \$13  
parma ham \$15

**SOFT DRINKS**

ICED TEA \$3  
SODA POP \$3  
COFFEE \$3  
MILK \$3

## SALADS

Add chicken (\$7) or grilled salmon (\$9) to any dish

- 'THE PUB' SALAD \$12**  
seasonal greens, chopped fresh market vegetables, choice of dressing
- CHICKEN CAESAR\*\* \$14**  
romaine lettuce, shaved parmesan, croutons, grilled chicken breast, hand-tossed with 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

# PIZZA & DESSERTS

**Pizzas Available as 12" Individual Pizza or 16" Large Pizza.**  
**Turn any pizza into a Calzone for an additional \$2!**

## BIANCO PIZZA

- SALSICCIA\*\* \$15/\$20**  
mozzarella, italian sausage, roasted garlic, oregano and fresh basil
- PROSCIUTTO CRUDO\*\* \$16/\$23**  
mozzarella, oregano, arugula, prosciutto and shaved parmesan
- FORMAGGIO \$15/\$20**  
oregano, roasted garlic, fontina, 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\*\* \$15/\$20**  
mozzarella, oregano, parmigiano reggiano
- ADD PROTEIN\*\* \$2 EACH**  
pepperoni, italian sausage, garlic sausage, meatballs, prosciutto, anchovy, bacon, vegan sausage, ground beef
- ADD VEGETABLES \$2 EACH**  
red onion, onions, green peppers, roasted red peppers, artichokes, mushrooms, tomato, garlic, kalamata or black olives, fresh basil, jalapeños, banana peppers, spinach

## 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 \$16/\$23**  
vegan italian sausage, vegan mozzarella, onions, tomatoes and mushrooms on a red sauce (V)
- PEPPERONI ARTHUR\*\* \$16/\$23**  
garlic sausage, pepperoni, mushrooms, onions, mozzarella on a red sauce

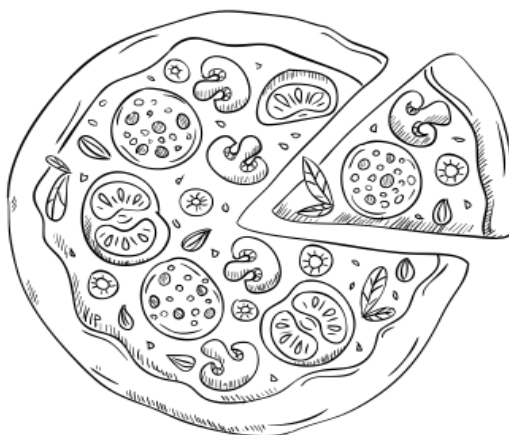
## DEL GIORNO

### NEW PIZZA EVERY OTHER WEEK

New pizza every other Thursday...Ask your Server about our rotating pizza feature!

## GET SOCIAL WITH US

- Facebook: @BeerStylesWDM
- Twitter: #BeerStylesWDM
- Instagram: BeerStylesWDM
- TikTok: BeerStylesWDM
- Find Us on Untappd and Digital Pour



## DESSERTS

- SKILLET COOKIE + ICE CREAM \$7**  
freshly baked chocolate chip cookie in cast iron skillet, served with ice cream and house-made caramel sauce
- 'THE PUB' CHEESECAKE\*\* \$9**  
baked cheesecake, apple beer and pecan-jalapeño relish
- PIZZAIOLO BEIGNET \$8**  
served with chocolate and caramel
- 'THE PUB' S'MORE \$9**  
classic s'mores in a cast iron skillet, topped with ice cream

## CONTACT US

5513 Mills Civic Parkway  
West Des Moines, Iowa 50266  
515-453-2337  
info@beerstyles.com  
events@beerstyles.com

## PLATES + HANDHELDS

Plates & Handhelds served with house-made fries or side salad. Upgrade to Kung Pow Brussels Sprouts or Sweet Potato Fries for \$2.

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

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

## REUBEN \$16

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

## STYLES BURGER\*\* \$17

8oz premium 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 (V)

## PUB BURGER\*\* \$18

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

## PORK TENDERLOIN\*\* \$16

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

## STYLES SMASH\*\* SNGL \$13/DBL \$15

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

## GRILLED SALMON SANDWICH\*\* \$16

with thousand island, lettuce, tomato, dill pickle on a brioche bun

## CHICKEN PITA SANDWICH\*\* \$16

grilled chicken, hummus, cucumber, kalamata olives, roasted red peppers, tzatziki sauce, lettuce, onions, tomato served on a pita

## BBQ PORK SANDWICH\*\* \$14

shredded bbq pork, pickle, house-made slaw on a sourdough bun

## SIGNATURE DISHES

Add Chicken (\$7) or Salmon (\$9)

## 'THE PUB' MAC + CHEESE \$13

four cheese macaroni and cheese topped with toasted panko topping

## PORK + BEER POUTINE\*\* \$15

braised pork, french fries, beer cheese, pickled onions, crispy bacon and topped with banana peppers

## STEAK FRITES\*\* \$39

12oz black angus ny strip grilled to perfection with a compound butter. served with house-made fries

## THE ROSSINI BURGER\*\* \$28

premium angus beef burger, caramelized onions and mushrooms, swiss cheese, truffle aioli, seared foie gras on a brioche bun, served with house-made fries

## TORTELLINI \$18

spinach and ricotta tortellini with mushrooms, tossed in a sage and parmesan cream

 **ASK ABOUT OUR**   
**HAPPY HOUR SPECIALS**

\*\* 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).