



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 PAO BRUSSELS* \$9

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

BAVARIAN PRETZELS \$13

two hot pretzels with spicy mustard and house-made beer cheese

HUMMUS \$11

hummus, cucumber, and kalamata olives served with grilled pita (V)

SPINACH BURRATA DIP \$12

spinach dip with fresh burrata and grilled pita

CAPRESE CURDS \$10

fried cheese curds served with a red sauce, basil pesto and shaved parmesan cheese

SMOKED WINGS* \$15

smoked wings with your choice of sweet and sticky bbq, korean bbq, buffalo, or wasabi sauce, served with a side of ranch

BeerStyles®

TAPROOM  GASTROPUB

EAT YOUR GREENS

Add chicken* (\$7), grilled salmon* (\$9) or fried egg* (\$2) to any salad.

SIDE SALAD \$6

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

CHEF'S CAESAR SALAD* \$14

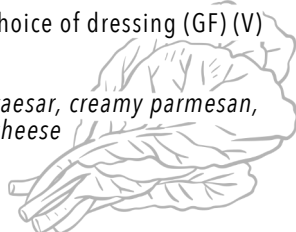
romaine lettuce, shaved parmesan, grilled chicken, bacon, and croutons tossed with caesar dressing

THE PUB SALAD \$12

seasonal greens, chopped fresh market vegetables, choice of dressing (GF) (V)

DRESSINGS:

honey balsamic vinaigrette, ranch, thousand island, caesar, creamy parmesan, honey lemon vinaigrette, or blue cheese



P I Z Z A

bianco

SALSICCIA* \$15/\$20

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

PROSCIUTTO CRUDO* \$16/\$23

mozzarella, oregano, arugula, prosciutto and shaved parmesan cheese

SPIN ART \$15/\$20

spinach, artichokes, roasted garlic, cherry tomatoes, mozzarella and parmesan cheese on extra virgin olive oil

Substitute vegan cheese for any of our pizzas (+ \$2)



build your own

NY CHEESE* \$15/\$20

mozzarella, oregano, parmigiano reggiano

ADD PROTEIN* \$2 Each

pepperoni, italian sausage, garlic sausage, meatballs, prosciutto, bacon, vegan sausage, ground beef, extra cheese

ADD VEGETABLES \$2 Each

yellow onions, red onions, roasted red peppers, artichokes, mushrooms, tomatoes, garlic, kalamata or black olives, fresh basil, jalapeños, banana peppers, spinach

DEL GIORNO

ask your server about our rotating pizza feature!

rosso

MARGHERITA \$15/\$20

fresh basil and fresh mozzarella

GARLIC SAUSAGE* \$15/\$20

red wine garlic sausage, onion, mushrooms, and mozzarella

PEPPERONI ARTHUR* \$16/\$23

garlic sausage, pepperoni, mushrooms, onions, and mozzarella

VEGAN ITALIAN SAUSAGE \$16/\$23

vegan italian sausage, vegan mozzarella, onions, tomatoes and mushrooms (V)

PLATES & HANDHELDS

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

FISH & CHIPS* \$17

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

REUBEN* \$16

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

PORK TENDERLOIN SANDWICH* \$16

fried herb-crusted pork tenderloin with dijonaise and house-made slaw on a sourdough bun (add cheddar cheese \$.50)

GRILLED SALMON SANDWICH* \$16

grilled salmon filet with tartar sauce, lettuce, tomato, and pickle on a sourdough bun

CHICKEN PITA SANDWICH* \$16

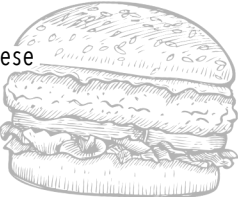
grilled chicken breast with hummus, tzatziki sauce, cucumber, lettuce, onions, tomato, roasted red peppers, and kalamata olives served on a pita flatbread

NASHVILLE HOT CHICKEN SANDWICH* \$15

fried chicken breast coated in our nashville hot sauce with pickles on a sourdough bun

FRENCH DIP* \$16

shredded beef with caramelized onions and swiss cheese served on a cuban roll with au jus



PUB MAC & CHEESE \$13

four cheese macaroni with toasted panko

PUB-STYLE POUTINE* \$16

french fries topped with cheese curds, roasted beef and beer gravy

POLK COUNTY POUTINE* \$15

tater tots, cheese curds, bacon, green onion and a ranch dressing sauce

DISH OUT

PLATES • HANDHELDS •
BURGERS

BURGERS

Add a 4 oz. patty (\$3) or an egg (\$2) to any burger.

STYLES BURGER* \$17

8 oz. premium angus beef burger with bacon, cheddar cheese, lettuce, tomato and onion on a sourdough bun

VEGGIE BURGER* \$15

black bean & red pepper veggie patty, hummus, cucumber, red onion, lettuce, and tomato on a sourdough bun

'STYLES' SMASH BURGER* Sngl \$13/DbI \$16

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

'THE HOT MOMMA' SMASH BURGER* \$17

double beef and chorizo smash burger, salsa verde, candied bacon, pepper jack cheese and chipotle mayo on a sourdough bun

'THE SCHMACC' SMASH BURGER* \$17

double beef smash, double american cheese, butterhead lettuce, pickles, fried onion straws and our secret 'schmacc' sauce on a sourdough bun

'TRUFFLE SHUFFLE' SMASH BURGER* \$17

double beef smash, truffle cheese, caramelized onion, sautéed mushroom and truffle aioli on a sourdough bun

SOMETHING SWEET

SKILLET COOKIE + ICE CREAM \$7

fresh baked chocolate chip cookie in cast iron skillet, with ice cream and house-made caramel sauce

CHOCOLATE LAVA CAKE + ICE CREAM \$9

molten chocolate ganache center surrounded by decadently rich chocolate cake, served with a scoop of ice cream

All desserts baked to order – please allow 15 minutes.

Ask about our happy hour & late night 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. Ask your server about vegan options. A 3% convenience fee will be added to all credit card transactions. All parties over 6 will have a 20% gratuity automatically applied to his/her/their check(s). For more information, please speak with a manager.

(GF) = Gluten Free. (V) = Vegan.

SIGNATURE COCKTAILS

SMOKED MAPLE MANHATTAN \$14

Templeton Rye 4 Year, Carpano Antica, Maple Syrup, Angostura Bitters

WHITE STRAWBERRY NEGRONI \$12

Tanqueray Gin, Chamberyzette Vermouth, Luxardo Bitter Bianco, Dried Strawberry

MULBERRY CLOVER CLUB \$12

Revelton Mulberry Gin, Lemon Juice, Simple Syrup, Fee Foam

ESPRESSO MARTINI \$12

Espresso, Revelton Vodka, Mr. Blacks Coffee Liqueur

HONEY WHISKEY SMASH \$12

Revelton Honey Whiskey, Lemon, Fresh Mint, Simple Syrup

LIMONCELLO GIN FIZZ \$10

Revelton Gin, Carvella Limoncello, Lime Juice, Simple Syrup, Club Soda

LICHI PISCO SOUR \$12

Pisco, Lime Juice, Giffard Lichi, Simple Syrup, Fee Foam

SPIKED WATERMELON LEMONADE \$10

Smirnoff Watermelon, Finest Call Watermelon, Lemon Juice, Simple Syrup, Lemonade, Club Soda

CARAJILLO REPOSADO \$14

Don Fulano Reposado, Licor 43, Espresso, Orange Bitters, Dehydrated Orange Wheel

CLOUD LILLY \$12

Empress 1908 Gin, Rothman & Winter Crème de Violette, Triple Sec, Lemon Juice, Fee Foam

MOSCOW MULES

TRADITIONAL MOSCOW MULE \$10

Titos Vodka, Lime Juice, Ginger Beer

CUCUMBER LAVENDER MOSCOW MULE \$10

Pearl Cucumber Vodka, Lavender Simple Syrup, Lime Juice, Ginger Beer

POMEGRANATE CRANBERRY MOSCOW MULE \$10

Pearl Pomegranate Vodka, Lime Juice, Cranberry Juice, Ginger Beer

VANILLA RASPBERRY MOSCOW MULE \$10

Smirnoff Vanilla Vodka, Lime Juice, Raspberry, Ginger Beer

PEACH MOSCOW MULE \$10

Crown Royal Peach, Lime Juice, Peach Schnapps, Ginger Beer

BLUEBERRY LEMONADE MOSCOW MULE \$10

Pearl Blueberry Vodka, Lemon Juice, Blueberry Concentrate, Ginger Beer

PINEAPPLE PASSION MOSCOW MULE \$10

Titos Vodka, Passion Fruit Syrup, Pineapple Juice, Lemon Juice, Ginger Beer

MARGARITA MOSCOW MULE \$10

Blanco Tequila, Triple Sec, Sour Mix, Ginger Beer and Soda Water

NON-ALCOHOLIC

PIÑA COLADA \$5

Piña Colada Mix, Lime Juice, Pineapple Juice

LAVENDER VANILLA LIMEADE \$5

Lavender Simple Syrup, Vanilla Simple Syrup, Lime Juice

STRAWBERRY GINGER NOJITO \$5

Lime Juice, Strawberry Simple Syrup, Ginger Beer

HAND OVER HEART SAUVIGNON BLANC \$8/\$36

A light and refreshing, alcohol removed wine with strong citrus notes, delicate aromas of kiwi and passionfruit, and a touch of lemongrass

HAND OVER HEART CABERNET SAUVIGNON \$8/\$36

Velvety notes of dark cherry and toasted vanilla meet black currant in this vibrant Cabernet Sauvignon. With the alcohol removed, fresh herbs round out this beautifully balanced wine

Ask us about our non-alcoholic beers and other non-alcoholic cocktail options!

THAT'S THE SPIRIT

GIN

Aviation
Bombay Bramble
Bombay Dry
Bombay Sapphire
Booth's
Hendricks
J. Rieger
Revelton
Revelton Barrel Rested
Revelton Mulberry
Tanqueray
Tanqueray Sevilla Orange

RUM

Bacardi 8 Year
Bacardi Mango Fusion
Bacardi Superior
Bumbu
Captain Morgan Spiced
Captain Morgan White
Cedar Ridge Dark
Cruzan 151
Leblon Cachaca
Malibu Coconut
Myer's Dark
Myer's Single Barrel Select
Smith & Cross
Tiki Lovers

VODKA

Grey Goose
Grey Goose La Poire
J. Rieger
Ketel One
Ketel One Citroen
Pearl Blueberry
Pearl Cucumber
Pearl Peach
Pearl Pomegranate
Revelton
Revelton Honey
Smirnoff Cranberry
Smirnoff Kissed Caramel
Smirnoff Raspberry
Smirnoff Vanilla
Swell
Titos

BRANDY & COGNAC

Cedar Ridge Fruit Brandy
Hennessy V.S.
Hennessy V.S.O.P.
Korbel Brandy

TEQUILA

Casamigos Anejo
Casamigos Blanco
Casamigos Mezcal
Casamigos Reposado
Corazon Single Barrel Anejo
Don Fulano Blanco
Don Fulano Blanco Fuerte
Don Fulano Reposado
Don Fulano Anejo
Don Julio Reposado
El Mayor Anejo
El Mayor Cristalino
El Mayor Reposado
Exotico Blanco
Exotico Reposado
Padre Azul Anejo
Padre Azul Blanco
Padre Azul Reposado
Patron Anejo
Patron Reposado
Patron Silver

BOURBON

1792 Single Barrel
Angel's Envy
Basil Haydens 8yr
Blanton's
Blanton's Gold
Bowman Brothers Small Batch
Breckenridge
Breckenridge Port Cask-Aged
Buffalo Trace
Bulleit
Buliet 10 Year
Cedar Ridge Double Barrel
Cedar Ridge Iowa
Cedar Ridge Port Cask
Cedar Ridge Small Batch Barrel Proof
Cody Road Straight Bourbon
Eagle Rare
Four Roses Single Barrel
Four Roses Small Batch
Four Roses Yellow Label
George T. Staggs
J. Rieger Bottled in Bond
J. Rieger Straight Bourbon
Jim Beam
Knob Creek
Knob Creek Single Barrel Reserve Maker's Mark
Maker's Mark 46
Redemption Wheated
Revelton Single Barrel
Russell's Reserve 10 Year
Steeple Ridge Single Barrel Cask-Strength
Steeple Ridge Straight
Weller Antique 107
W.L. Weller Special Reserve
Woodford Reserve
Yellowstone Select

RYE

Buliet 95
Cedar Ridge Small Batch Rye
Cedar Ridge Straight Rye
Cody Road Rye
J. Rieger Straight Rye
Knob Creek
Minor Case
Redemption
Revelton
Sazerac
Steeple Ridge Cask Strength
Steeple Ridge Sweet Mash
Templeton 4 Year
Templeton 6 Year
Templeton 10 Year
Templeton Rye Barrel Select
Templeton Rye Stout Cask Aged
Templeton Sherry Cask
Whistle Pig

SCOTCH

Aberfeldy 12 Year Single
Aberlour 12 Year
Bowmore 12 Year
Bruichladdich Port Charlotte 10 Year Islay Single Malt
Dewars
Glenmorangie 10 Year
Jonnie Walker Double Black
Laphroaig 10 Year
Macallan 12 Year
Monkey Shoulder
The Glenlivet 12 Year
The Glenlivet 18 Year

WHISKEY

Caribou Crossing
Cedar Ridge American Single Malt
'The Quintessential'
Cedar Ridge Short's
Crown Royal
Crown Royal Apple
Crown Royal Peach
Foundry Axeman
Foundry Furious
Foundry Sinister
Hatozaki Japanese
J. Rieger KC
J. Rieger Monogram
Jack Daniels Old Black
Jameson Irish
Mellow Corn
Redbreast 12 Year
Revelton Honey
Revelton Cream
Suntory Japanese
Teeling Irish
The Quiet Man 4 Year

WINE LOVER

WHITE WINES

HOUSE WHITE WINE \$8/GLASS

RISATA MOSCATO \$10/\$30

Italy

RISATA PROSECCO \$8/\$30

Italy

RAIMUND PRÜM "SOLITÄR" RIESLING \$8/\$30

Mosel, Germany

A TO Z WINeworks PINOT GRIS \$10/\$36

Oregon

WHITE HAVEN SAUVIGNON BLANC \$9/\$34

Marlborough, New Zealand

PEJU SAUVIGNON BLANC \$12/\$40

North Coast, California

SONOMA-CUTRER CHARDONNAY \$12/\$44

Russian River Valley, California

ROMBAUER CHARDONNAY \$15/\$50

Carneros, California

RED WINES

HOUSE ROSÉ WINE | HOUSE RED WINE \$8/GLASS

M. CHAPOUTIER BELLERUCHE ROSÉ (DRY) \$10/\$36

Côtes-Du-Rhône, France

ERATH WINERY 'RESPLENDENT' PINOT NOIR \$10/\$36

Oregon

MICHAEL DAVID "EARTHQUAKE" ZINFANDEL \$10/\$36

Lodi, California

INTRINSIC WINE CO. RED BLEND \$10/\$36

Columbia Valley, Washington

DECOY WINES MERLOT \$10/\$36

California

HIGHLANDS 41 CABERNET SAUVIGNON \$10/\$36

California

DOÑA PAULA ESTATE MALBEC \$10/\$30

Valle de Uco, Argentina

SEA SUN PINOT NOIR \$10/\$36

California

BYOW: Corkage fee will be charged per bottle. Ask server for details.

CHECK OUT OUR FULL BEER LIST!



DAILY DEALS

SUNDAY

- Kids Eat Free w/ Purchase of Full-Price Entree
(Handhelds, Burgers and Signature Dishes)

Pizzas are excluded.

MONDAY

- Hometown Heroes Special - 25% off Any Food Menu Item
(Educators, Military, Medical Professionals, Fire Fighters, Police, First Responders, Hospitality Workers)
On-premise only, no limit. Does not apply to beverages or pizza. Must show ID.

TUESDAY

- Two for Tuesdays - \$25 One Appetizer & Two Entrees
(Handhelds, Burgers and Signature Dishes)

Wings and Pizzas are excluded. Cannot be combined with other discounts, offers, or promotions.

WEDNESDAY

- 20% Crowlers + Twistees of Beer
(To-Go only. Must be 21+.)
- Wine Wednesday - 50% Off Full Bottles of Wine
(On premise only. Must be 21+.)

THURSDAY

- \$7 Single Smash Burger + Fries
(+\$3 for a double smash)

FRIDAY

MARTINI MAGIC!

(Available 12pm-3pm. Must be 21+. No Modifications)

- \$8 Superfrico Dirty Martini
- \$6 Revelton Gin or Vodka Martini
(Lemon Twist or Olive Garnish)

SATURDAY

MARTINI MAGIC!

(Available 12pm-3pm. Must be 21+. No Modifications)

- \$8 Superfrico Dirty Martini
- \$6 Revelton Gin or Vodka Martini
(Lemon Twist or Olive Garnish)

HAPPY HOUR SPECIALS:

MONDAY 4PM-6PM | TUES-FRI 3PM-6PM | SUNDAY ALL DAY!

LATE NIGHT SPECIALS:

WEEKDAYS FROM 8:30PM-9:30PM

AWARD WINNING **HAPPY HOUR SPECIALS**

MONDAY: 4PM-6PM

TUESDAY-FRIDAY: 3PM-6PM

SUNDAY: ALL DAY!

\$2 off all Full Pours of Iowa Beers

\$5 House Wine

\$5 Well Drinks

\$5 Traditional Moscow Mule

\$6 Pound of Fries

\$6 Portobello Fries

\$6 Kung Pao Brussels

\$6 Roasted Red Pepper Hummus

\$6 Pretzel Bites

\$6 Slider Bite

\$6 Chicken Fried Potatoes

\$6 Pepperoni OR Sausage Slice

\$5 Cheese Pizza Slice

\$7 Wings

(Sweet & Sticky BBQ, Korean BBQ or Ginger Wasabi)

LATE NIGHT BITES

WEEKNIGHTS: 8:30PM-9:30PM

\$2 off all Full Pours of Iowa Beers

\$6 Pretzel Bites

\$6 Slider Bite

\$6 Chicken Fried Potatoes

\$6 Pepperoni OR Sausage Slice

\$5 Cheese Pizza Slice

\$7 Wings

(Sweet & Sticky BBQ, Korean BBQ or Ginger Wasabi)

**5513 MILLS CIVIC PKWY
WEST DES MOINES, IOWA 50266**

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LET'S GET SOCIAL:



@BEERSTYLESWDM

FIND US ON UNTAPPD AND DIGITAL POUR!