

SNACKS

HOUSE-MADE BAR NUTS Sweet and Spicy Roasted Mixed Nuts gf	7
BAVARIAN PRETZEL STICKS Grainy Mustard and Cheese Dip	9
CHIPS & DIP House Kettle Chips with House Onion dip gf	8
CANDIED BACON Brown Sugar & Black Pepper Glaze gf	7
BACON AND JALAPENO CORN DIP Served with House-Made Kettle Chips gf	10
SOUP OF THE DAY Ask your server about today's soup creation	6

SALADS

CLASSIC CAESAR Chopped Romaine, Herb Croutons, Shaved Asiago with Caesar Dressing gf without croutons	10
CLASSIC COBB* Chopped Romaine, Bacon, Hard-Boiled Egg, Tomato, Avocado, Blue Cheese Crumbles with Ranch Dressing gf	12
*add chicken 5 steak 9 salmon 9	

We're committed to honoring the work of as many local farmers as possible, making sure Iowa is proud of it's ingredients & the folks that prepare them.

SIDES

ALL \$4

Crinkle Fries | Sweet Potato Fries
House-Made Kettle Chips | Side Garden Salad

DESSERT

CLASSIC CHEESECAKE Strawberry Sauce and Whipped Cream	8
WHITE CHOCOLATE CRANBERRY BREAD PUDDING Caramel Sauce and Whipped Cream	8

NO. 700 GRAND AVE DES MOINES, IOWA
50309 UNITED STATES
OF AMERICA

SHAREABLE

MASH + MARROW WINGS Traditional Hot, BBQ or Sweet Thai Chili Blue Cheese or Ranch Fresh Celery	14
CLASSIC MARGHERITA FLATBREAD Pesto, Fresh Mozzarella, Tomato and Basil gf crust available +1	12
CHICKEN BACON RANCH FLATBREAD Grilled Chicken, Bacon, Mozzarella, Tomato, Green Onion and Ranch Drizzle gf crust available +1	12
GRAZIANO HOT SALAMI FLATBREAD Locally Sourced Graziano Hot Salami, Mozzarella, Arugula, Jalapeno Syrup and Garlic Butter gf crust available +1	12
PORK BELLY STREET TACOS Crispy Pork Belly, Slaw, Candied Jalapeno, Avocado, Lime and Jalapeño Syrup 3 tacos served on warm flour tortillas	12

FORK + KNIFE

GRILLED SIRLOIN Local Favorite Deburgo Butter served with Crispy Red Potatoes and Broccolini gf	32
SEARED SALMON Citrus Herb Butter served with Crispy Red Potatoes and Broccolini gf	29
GRILLED IOWA PORK CHOP Maple Dijon Glaze served with Crispy Red Potatoes and Broccolini gf	26
CHEESE RAVIOLI Pesto Cream, Sautéed Mushrooms, Tomato, Shaved Asiago and Pine Nuts Add Chicken 5	16
CHICKEN TENDER PLATTER Crispy Fried Chicken Tenders served with Crinkle Fries Honey Mustard, BBQ or Ranch	15

HANDHELDS

M + M BURGER Bacon, Cheddar, Lettuce and Tomato on a Brioche Bun	16
BACON + BLUE BURGER Bacon, Caramelized Onions and Mushrooms with Blue Cheese Crumbles on a Brioche Bun	16
CLASSIC RUEBEN Corned Beef, Sauerkraut, 1000 Island Dressing and Swiss Cheese on Rye	16
TURKEY BLT Sliced Turkey, Bacon, Lettuce and Tomato on Wheat	15

All Handhelds served your choice of side: Crinkle Cut Fries, House Kettle Chips or a Garden Salad: Upgrade to Sweet Potato Fries for an Additional \$2

FANTASTIC COCKTAILS

<u>MARROW MANHATTAN</u>	19
Cedar Ridge Bourbon (Swisher, IA), Martini and Rossi Sweet Vermouth	
<u>MONK'S OLD FASHIONED</u>	15
Maker's Mark Bourbon, Muddled Orange, Cherry, Sugar Cube, Orange Bitters and Angostura Bitters	
<u>HEMINGWAY DAIQUARI</u>	15
Bacardi Superior Rum, Luxardo Maraschino Liqueur, Lime Juice, and Fever Tree Grapefruit Soda	
<u>PARADISE</u>	14
Del Maguey Vida Mezcal, Fever Tree Orange Ginger Beer	
<u>THE AVIATION</u>	15
Aviation Gin, Luxardo Maraschino Liqueur, Crème de Violette, Lemon Juice, Garnished with Cherry	
<u>VIRGIN POLOMA</u>	8
Fever Tree Grapefruit Soda, Simple Syrup, Lime Juice and a Dash of Salt	

BOTTLED BEER

domestics 7

- > Bud light
- > Busch Light
- > Coors light
- > Miller Lite
- > Michelob Ultra
- > Budweiser
- > Truly (Assorted Flavors)

premium 8

- > Blue Moon
- > Corona
- > Corona Light
- > Sam Adam's Boston Lager
- > Modelo Especial
- > Angry Orchard
- > Heineken
- > Guinness
- > Stella Artois

local craft 9

- > PeaceTree Blonde Fatale
- > Exile Zoltan Session IPA
- > Exile Hannah
- > Exile Ruthie
- > Confluence Des Moines IPA

WINE LIST

Red

G L A S S 6 & 9oz	<u>Columbia Crest "H3" Cabernet Sauvignon</u>	11/15
	<u>Hess Collection Cabernet Sauvignon</u>	21/32
	<u>Meiomi Pinot Noir</u>	12/16
	<u>Erath Pinot Noir</u>	16/20
	<u>J. Lohr Estates Merlot</u>	14/18
	<u>St. Francis Merlot</u>	18/23
	<u>Joel Gott Red Blend</u>	12/16
	<u>Troublemaker Red Blend</u>	16/20

White

<u>Fleur de Prairie Rose</u>	12/16
<u>The "Palm" Rose</u>	16/20
<u>Chateau St. Michelle Riesling</u>	12/16
<u>Pighin Pinot Grigio</u>	14/18
<u>Meiomi Chardonnay</u>	12/16
<u>Sonoma Cutrer Chardonnay</u>	17/22
<u>Brancott Sauvignon Blanc</u>	12/16
<u>Kim Crawford Sauvignon Blanc</u>	17/22

Red

<u>Columbia Crest "H3" Cabernet Sauvignon</u>	45
<u>Hess Collection Cabernet Sauvignon</u>	80
<u>Meiomi Pinot Noir</u>	45
<u>Erath Pinot Noir</u>	50
<u>J. Lohr Merlot</u>	52
<u>St. Francis Merlot</u>	56
<u>Joel Gott Red Blend</u>	38
<u>Austin Hope "Troublemaker" Red Blend</u>	48

White

<u>Fluors de Prairie Rose</u>	38
<u>The "Palm" Rose</u>	48
<u>Chateau St. Michelle Riesling</u>	38
<u>Pighin Pinot Grigio</u>	52
<u>Meiomi Chardonnay</u>	45
<u>Sonoma Cutrer Chardonnay</u>	55
<u>Brancott Sauvignon Blanc</u>	45
<u>Kim Crawford Sauvignon Blanc</u>	55

Sparkling

<u>Mionetto Prosecco Brut (187ml Split)</u>	16
<u>La Marca Prosecco</u>	45
<u>Mionetto Prosecco Brut</u>	55
<u>Aria Brut</u>	60
<u>Mumm Napa Brut</u>	65
<u>Veuve Clicquot Brut</u>	102

16OZ & 20OZ

T A P S	Big Grove Easy Eddy 7/9
	Blue Moon 7/9
	Confluence Des Moines IPA 7/9
	Peace Tree Seasonal Sour 9/11
	Exile Ruthie 7/9
	Pseudo Sue Pale Ale 10/12

DRINK
(L)OCAL