

SNACKS

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

SALADS

CLASSIC CAESAR	10
Chopped Romaine, Herb Croutons, Shaved Asiago with Caesar Dressing gf without croutons	
CLASSIC COBB*	12
Chopped Romaine, Bacon, Hard-Boiled Egg, Tomato, Avocado, Blue Cheese Crumbles with Ranch Dressing gf	
*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	8
Strawberry Sauce and Whipped Cream	
WHITE CHOCOLATE CRANBERRY BREAD PUDDING	8
Caramel Sauce and Whipped Cream	

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

SHAREABLE

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

FORK + KNIFE

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

HANDHELDS

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

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

- gf indicates gluten friendly or can be made gluten friendly with modifications
 - 18% Gratuity for parties of 6 or larger

*Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

FANTASTIC COCKTAILS

<u>MARROW MANHATTAN</u>	19
Cedar Ridge Bourbon (Swisher, IA), Martini and Rossi Sweet Vermouth, Lime Juice, Simple Syrup	
<u>MONK'S OLD FASHIONED</u>	15
Templeton Rye Whiskey (Templeton, IA), sugar cube, oranges bitters, angostura bitters	
<u>M3 – MELON MOSCOW MULE</u>	12
Tito's Vodka, Midori Watermelon Liqueur, Lime Juice, Fever Tree Ginger Beer	
<u>CHOCOLATE MARTINI</u>	15
Tito's Vodka, Kahlua, Godiva Chocolate Liqueur	

BOTTLED BEER

domestics	7
--> Bud light	
--> Busch Light	
--> Coors light	
--> Miller Lite	
--> Michelob Ultra	
--> Budweiser	
--> White Claw Mango	
--> White Claw Black Cherry	
premiums	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	

WINE LIST

G	red
L	<u>Aquinas</u> Cabernet Sauvignon 12/16
A	<u>Hess Collection</u> Cabernet Sauvignon
S	“Allomi Vineyard” 21/32
S	<u>Mark West</u> Pinot Noir 10/14
6 & 9oz	<u>Chalk Hill</u> Pinot Noir 16/23
	<u>Canoe Ridge</u> “The Expedition” Merlot..... 12/16
	<u>J. Lohr Estates</u> Merlot..... 15/20
	<u>Proverb</u> Cabernet Sauvignon 8/12
	<u>Trapiche</u> Malbec.....10/14
	white
	<u>La Marca</u> Prosecco (6oz only) 14
	<u>Chateau St. Michelle</u> Rose 10/14
	<u>Chateau St. Michelle</u> Riesling 10/14
	<u>Pighin</u> Pinot Grigio 15/21
	<u>Chateau St. Jean</u> Chardonnay 10/14
	<u>Meiomi</u> Chardonnay 12/16
	<u>Sonoma Cutrer</u> Chardonnay 17/24
	<u>Brancott</u> Sauvignon Blanc..... 11/15
B	red
O	<u>Austin Hope</u> “Troublemaker” Red Blend 42
T	<u>Estancia</u> Cabernet Sauvignon 49
T	<u>Columbia Crest</u> “H3” Cabernet Sauvignon 45
L	<u>Aquinas</u> Cabernet Sauvignon 47
E	<u>Hess Collection</u> Cabernet Sauvignon “Allomi Vineyard” 80
	<u>Mark West</u> Pinot Noir 37
	<u>Erath</u> Pinot Noir 50
	<u>Chalk Hill</u> Pinot Noir 60
	<u>Alamos</u> Malbec..... 39
	<u>J. Lohr</u> Estates Merlot..... 58
	<u>Canoe Ridge</u> “The Expedition” Merlot..... 45
	white
	<u>La Marca</u> Prosecco 52
	<u>Mumm Napa</u> Brut 67
	<u>Anew</u> Rose 34
	<u>Chateau St. Michelle</u> Riesling 38
	<u>Terra d'Oro</u> Chenin Blanc & Viognier 40
	<u>Pighin</u> Pinot Grigio 58
	<u>Brancott</u> Sauvignon Blanc..... 42
	<u>Provenance</u> Sauvignon Blanc 66
	<u>Chateau St. Jean</u> Chardonnay 40
	<u>Meiomi</u> Chardonnay 48
	<u>Sonoma Cutrer</u> Chardonnay 64
	<u>Cakebread Cellars</u> Chardonnay 90
	<u>Rombauer</u> Chardonnay 90

	16OZ & 20OZ
T	Big Grove Easy Eddy 7/9
A	Blue Moon 7/9
P	Confluence Des Moines IPA 7/9
S	Confluence Helles Lager 5/7
	Exile Ruthie 7/9
DRINK (L)OCAL	Pseudo Sue Pale Ale 10/12