



## BeerStyles Brunch

Saturdays & Sundays  
10am – 2pm

### STYLES BREAKFAST SANDWICH \$12

8oz Niman Ranch burger, bacon, cheddar, lettuce, tomato, onion & an over easy egg on croissant

### EGGS YOUR WAY \$9

2 eggs and toast served with your choice of bacon or sausage, and fruit or potatoes

### FLORENTEN BENEDICT \$12

Sautéed tomato and spinach atop our ciabatta, two poached eggs with hollandaise sauce.

### BELIGUM WAFFLE \$7

Buttermilk Belgian Waffle, maple syrup and butter. Served with choice of bacon or sausage

### BREAKFAST POUTINE \$8

Chorizo, pico de gallo, salsa verde, and white cheddar cheese curds on top of hand cut fries \*Add 2 over easy eggs \$2

### CRAB CAKE BENEDICT \$12

Hollandaise-covered crab cakes on a ciabatta bun served with choice of potatoes or fruit

### TOFU SCRAMBLE (V/GF) \$8

Tofu, caramelized onions, spinach, tomato & mushroom served with toast and choice of fruit or potatoes

### STYLES OMELETTE \$9

Lardons, tomato, mushroom, onion and cheddar cheese. Served with toast and choice of fruit or potatoes

### GOAT CHEESE OMELETTE \$8

Spinach, goat cheese and roasted red peppers. Served with toast and choice of fruit or potatoes

### BREAKFAST PIZZA \$13

Scrambled eggs, onion, bacon, potatoes w/ parmesan, cheddar & monterey jack

### VEGAN BREAKFAST PIZZA \$13

Tofu, peppers & onions, vegan mozzarella, breakfast potatoes & seitan Italian 'sausage'

## Sides

- Toast \$2
- Bacon or Sausage \$3
- Fruit \$3
- Potatoes \$3
- Chorizo Potatoes \$5
- 2 Eggs \$3

## Drinks

- Bottomless Mimosas \$12
- Bottomless Bloody Mary's \$12
- Cappuccino \$4 Latte \$4
- Espresso \$3 Coffee \$2
- Milk \$2 Chocolate Milk \$2.50
- Almond Milk \$2

## Happy Hours

Monday thru Friday  
3pm – 6pm

\$2 OFF All Iowa Draws

\$3 OFF Signature Cocktails

\$4 House Fries

\$6 Quarter Pound Burgers

\$8 Veggie Burger

## Daily Specials

### Monday

\$5 Moscow Mules

*Traditional, Caramel Apple, Bourbon Peach Basil, Pomegranate Cranberry, Cucumber Lavender, and Ginger Grapefruit*

### Tuesday

1/2 Price Wine

*\*by the glass and select bottles*

### Wednesday

1/2 Price Whiskey & Wings

*Plus*

*20% Off Crowler Fills*

### Thursday

\$2 Off Pizza Di Giorno

### Friday

\$6 Burger & Fries

\$8 Veggie Burger & Fries

*\*11am-2pm*

# SALT SHAKER

## Mixology Bar & Lounge

Wednesdays – Saturdays 5pm - Close

TRIVIA  
TUESDAYS

CRAFT  
COCKTAILS



### BITES & APPS

- Charcuterie Board** *chef's selection of Red Table cured meats with traditional accompaniment* \$18
- Cheese Board** *chef's selection of artisanal cheeses with traditional accompaniment* \$18
- Comeback Deviled Eggs** *topped with crispy popcorn shrimp, and Mississippi comeback sauce* \$8
- Wings (GF)** *traditional buffalo, brown sugar wasabi, green curry coconut or grapefruit habanero* \$11
- House Fries (GF)** *1 lb of fries with house-made ketchup* \$8
- Kung Pow Brussel Sprouts (GF)** *Fried Brussel sprouts tossed in maple sesame sauce* \$7
- Cauliflower Bites** *Battered & fried cauliflower tossed in house buffalo sauce* \$7
- Fried Pickle Chips** *Battered & fried pickle chips served with Mississippi comeback sauce* \$7
- Portobello Fries** *Breaded portobello mushrooms served with roasted garlic aioli* \$8
- Cheese Curds** *White Cheddar cheese curds served with ranch dressing or comeback sauce* \$8

### SOUPS & SALADS

*Add chicken \$2/\$4*

- Pickled Veggie & Goat Cheese Salad (GF)** *Arugula, oranges, goat cheese, pickled vegetables, and citrus vinaigrette* \$7/\$11
- Kale Caesar Salad** *Kale, parmesan, herbed croutons, house-made Caesar dressing* \$7/\$11
- Bacon Cobb Salad (GF)** *Lardons, tomato, egg, onion, blue cheese, avocado, and house 1000 island dressing* \$8/\$12
- Thai Veggie Bowl (GF)** *Cabbage, green onion, cilantro, and marinated fried tofu over rice noodles* \$13
- Soup de Jour** *Rotating soups of the day. Served with fresh bread* \$8

### POUTINE

- Classic Poutine \$7
- Drunken Stout Gravy Poutine \$7
- Cheeseburger Poutine with Pickles \$8

### FISH & CHIPS

- Stout Beer-battered fried Atlantic Cod with fries \$14

### QUESADILLAS

- Three Cheese \$7
- Chicken Bacon \$9
- Steak Fajita \$9

### MAC & CHEESE

- Baked Classic Mac \$7
- Baconed Mac \$8
- Made with house beer cheese*

### BURGERS & SANDWICHES

*Served with choice of house made fries, creamy ginger scallion coleslaw or pickled vegetables  
Upgrade your side for \$2: side salad, classic poutine, kung pow brussels sprouts, sweet potato fries*

- BeerStyles Burger** *8oz burger with bacon, cheddar cheese, lettuce, tomato and onion* \$12
- Chicken & Waffles** *Breaded & fried chicken layered between bacon-waffles & syrup. Make it Nashville HOT!!* \$12
- Pesto Burger** *8oz Niman ranch burger, cilantro-arugula pesto, tomato, grilled sweet onion steak and provolone cheese* \$12
- Rueben Sandwich** *House-made rye bread, corned beef, Swiss cheese, house Thousand Island dressing and sauerkraut* \$12
- Trio of Burger Sliders** *Choice of Blue cheese & bacon, Styles, Jalapeno cheddar, Pesto or Mushroom Swiss* \$12

- Brie and Blackberry Grilled Cheese** *House-made rye bread, fig spread, brie and prosciutto* \$12
- California Chicken Club Sandwich** *Grilled chicken breast, bacon, avocado, lettuce, tomato and onion* \$12
- Veggie Burger (V)** *Black bean and sweet potato patty, marinated mushrooms, avocado, house ketchup, lettuce, tomato and onion on a ciabatta bun* \$11
- Crab Cake Sliders** *two lump crab meat cakes with house-made remoulade* \$12

### PIZZAS

- Margherita** *Rosso Sauce, basil, and house made fresh mozzarella* \$12
- Prosciutto Crudo** *Bianca pizza with mozzarella, oregano, arugula and prosciutto* \$14
- Garlic Sausage** *Red wine garlic sausage with Rosso Sauce, onion and mushrooms* \$14
- Thai Veggie** *Peanut butter sauce, carrots, cabbage, green onion, cilantro, red onion and mozzarella* \$13
- Pizza di Giorno** – *Ask your server about our rotating pizza specials!*

- Vegan pizza** *Marinara, vegan mozzarella, seitan Italian 'sausage', onions & mushrooms* - \$15
- Definitely NOT a Big Mack Pizza** *House ketchup, ground beef, cheddar cheese, pickles, lettuce, sesame seeds & house 1000 island* \$14
- Windy City Deep Dish** *This Chicago original is 2 inches deep! Please allow extra time if ordered (approximately 20 minutes)*
- Cheese** – *mozzarella, parmesan & provolone* \$15
- Veggie** - *mushroom, bell pepper & onion* \$16
- Pepperoni** \$16

### SALT ELEVATED MAINS (Optional Wine Paring)

- Zanzibar Pizza (VO)** *Savory square pizza w/ carrots, mushrooms, cabbage, chilis, garlic & Ethiopian Berbere spices* \$16
- Potato Gnocchi** *House Made Potato Gnocchi w/ your choice of house made sauces, Marinara or Pesto. Topped w/ shaved Parmesan* \$14
- Tuscan Chicken** *Grilled chicken breast, Lemon garlic sauce, red peppers, artichokes & arugula served atop garlic herb mashed potatoes* \$18
- Grilled Barramundi** *Grilled Barramundi with a peppered chorizo sauce, served with sautéed vegetables & garlic herb mashed potatoes.* \$18
- Steak Frites** *Tenderloin Filet Tail w/ choice of Chimichurri Sauce or Au Poivre Sauce served w/ seasonal vegetables and garlic herb mashed potatoes* \$22

### FINISHING SALT DESSERTS

- Molten Chocolate Cake** *with vanilla ice cream* \$6
- Salted Caramel Chocolate Cheesecake** \$7
- Blue Velvet Cake (V)** \$6
- Cannoli Duo** *Traditional vanilla cannoli. One garnished with chocolate chips. One garnished with nuts & dried fruit* \$5
- Vanilla Bean Crème Brûlée** \$4

*18% gratuity is automatically added to all parties of 6 or more. Thank you.*



@BeerStylesWDM #BeerStylesWDM

5513 Mills Civic Parkway  
West Des Moines, Iowa 50266  
515-453-BEER (2337)  
BeerStyles.com