

Brunch

Saturdays & Sundays

10am – 2pm

STYLES BREAKFAST SANDWICH \$12

8oz Niman Ranch burger, bacon, cheddar, lettuce, tomato, onion & a sunny side up egg on brioche

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. Choice of fruit or potatoes

BELGIAN WAFFLE \$7

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

BREAKFAST POUTINE \$9

Chorizo, pico de gallo, salsa verde, and white cheddar cheese curds on top of hand cut fries

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 \$9

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

BREAKFAST PIZZA \$14

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

VEGAN BREAKFAST PIZZA \$14

Tofu, onions, vegan mozzarella, breakfast potatoes & vegan bacon

Drinks

BOTTOMLESS MIMOSAS \$12

BOTTOMLESS BLOODY MARY'S \$12

CAPPUCCINO \$4

LATTE \$4

ESPRESSO \$3

COFFEE \$2

MILK \$2

Chocolate Milk \$2.50

Finishing Salt Desserts

MOLTEN CHOCOLATE CAKE \$6

Served with vanilla ice cream

ZEPPOLE PASTRY KNOT \$8

Traditional Italian pastry with custard filling, drizzled with crème anglaise

VANILLA BEAN CRÈME BRÛLÉE \$4

Rich creamy custard filling laden with vanilla.

SLICE OF CAKE \$7

Seasonal selections. Ask your server.

Sides

TWO EGGS \$3

TOAST \$2

BACON \$3

SAUSAGE \$3

FRUIT \$3

POTATOES \$3

Salt of the Hearth / BeerStyles Taproom & Gastropub

5513 Mills Civic Parkway

West Des Moines, Iowa 50266

515-457-SALT (7258) and 515-453-BEER (2337)

SaltOfHearth.com and BeerStyles.com

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, 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 and topped with crushed nuts **\$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**
Queso Fundido Italian blend of cheeses and marinara with a toasted pizza crust top **\$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) Bacon, 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, basil pesto, tomato, caramelized onions and provolone cheese **\$12**
Rueben Sandwich Marble 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** Marble rye bread, blackberry jam, 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**
Vegan BLT House made "Vegan Bacon", lettuce, tomato, avocado, veganaise with Texas toast **\$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**
Definitely NOT a Big Mack Pizza House ketchup, ground beef, cheddar cheese, pickles, lettuce, sesame seeds & house 1000 island **\$14**
Pizza di Giorno – Ask your server about our rotating pizza specials!

- Vegan Margherita** Rosso sauce, house made vegan mozzarella, basil **\$15**
Vegan Garlic Sausage Marinara sauce, house made vegan mozzarella, seitan sausage, onions & mushrooms
Vegan Pepperoni Marinara Sauce, vegan shredded cheese, house made vegan pepperoni
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 SELECTIONS

- 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**
Catch of the Day Grilled White Fish with a peppered chorizo sauce, served with sautéed vegetables & garlic herb mashed potatoes. **\$18**
Steak Frites 10oz NY Strip w/ choice of Chimichurri Sauce or Au Poivre Sauce served w/ seasonal vegetables and garlic herb mashed potatoes **\$22**

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

