

200 West 3rd Street
 Davenport, IA 52801
 (563) 323-1195 // meandbilly.com
 Tues-Thurs 11 AM - 9 PM
 Fri-Sat 11AM - 10 PM



SPRING COCKTAILS

- Fortunate Fool** *z* 12.00
 MRDC Cody Road Bourbon, Plantation Original Dark Rum, Amaro Averna, Vanilla Syrup, Aromatic Bitters, Luxardo Cherry
- Peaches for my Honey** *z* 11.00
 Revelton Vodka, Matilde Peach Liqueur, Honey, Lemon Juice, Peach Bitters, Soda
- Citrus Sangria** 11.00
 Effen Blood Orange Vodka, Pinot Grigio, Simple Syrup, Lemon Juice, Lemon, Lime, Orange
- Lilac Daiquiri** 10.00
 Bacardi Superior Rum, Crème de Violette, Lavender Syrup, Lime Juice, Soda
- Think Pink Marg** 8.00
 Tequila, Orange Liqueur, Prickly Pear Syrup, Lime Juice, Salt Smudge, Lime
make it spirit-free 4.00

OUR CLASSICS

- Pear Martini** 10.00
 Absolut Pear Vodka, St. Germain Elderflower Liqueur, Moscato, Sugar Rim
- Iowa Old Fashioned** *z* 9.00
 Templeton Rye, Sugar, Luxardo Cherry, Orange, Aromatic Bitters
- The Five Year** 9.00
 Absolut Citron Vodka, Champagne, Chambord Liqueur, St. Germain Elderflower Liqueur, Sugar Rim
- Something With A Punch** 8.00
 Dragonberry Rum, Orange Liqueur, House Lime Simple Syrup, Lemonade
- That Whiskey Drink** *z* 8.00
 MRDC Cody Road Bourbon, Lime Juice, Simple Syrup, Aromatic Bitters, Mint

- Moscow Mule** 7.00
 Vodka, House Lime Simple Syrup, Ginger Beer, Lime
add a flavor +1

- THE Personal Fishbowl Bucket** 15.00
 Berry: choice of Vodka or Rum, Lime Margarita, Classic Mimosa

DRAFT BEER

- Backpocket Slingshot** *z* 5.50
 Dunkel // Coralville, IA
- Big Grove Summer Jam** *z* 6.00
 Sour // Solon, IA
- Clock House Witch Slap** *z* 6.00
 IPA // Cedar Rapids, IA
- Exile Ruthie** *z* 6.00
 Lager // Des Moines, IA
- Front Street Cherry Bomb** *z* 5.50
 Blonde Ale // Davenport, IA
- Front Street Mahalo** *z* 6.25
 Pineapple Radler // Davenport, IA
- Guinness** 6.50
 Stout // Dublin, Ireland
- Leinenkugel's Summer Shandy** 6.00
 Wheat // Chippewa Falls, WI
- Peace Tree Red Rambler** *z* 6.00
 Red Ale // Knoxville, IA
- Billy's Surprise!** *z* MKT
 Local Rotating Handle
- IPA** MKT
 Rotating Handle
- Seasonal** MKT
 Rotating Handle

BEVERAGES

- Coke, Diet Coke, Sprite, Lemonade, Mellow Yellow, Iced Tea, Coffee 3.00

z = local selections / *gf* = gluten-free

BOTTLES and CANS

CRAFT	FRUIT, CIDER, SELTZER	COMFORT ZONE
Bent River 5.00	Big Grove Squeeze 4.00	Bud Light 3.50
Uncommon Stout	Wild Raspberry <i>gf</i>	Budweiser 3.50
Blue Moon 4.50	CiderBoys First Press 5.25	Busch Light 3.50
Dos Equis Amber 5.00	Rekorderlig Pear <i>gf</i> 6.50	Coors Light 3.50
Kona Big Wave 4.50	White Claw 5.00	Michelob Ultra 4.50
Big Grove 6.00	Black Cherry	Miller Lite 3.50
Easy Eddy Hazy IPA	Wilson's Orchard 6.50	O'Douls <i>na</i> 3.50
Modelo Especial 5.00	Honeycrisp <i>gf</i>	

To Start

Comfort Nachos 13.00
 Chef Inspired - ask your server for details

Crab Napoleon 14.00
 Creamy Lump & Claw Crab Meat*, Red Onion, Mashed Avocado, Cilantro, Ancho Chili Wontons, Chipotle Mango Coulis

Pommes Frites 13.50
 Parmesan-Tossed Fries, Marinated Sirloin Steak*, Steak Sauce, House Garlic Aioli

New Fashioned Curds *v* 10.50
 Whiskey-Brined White Cheddar, House Tempura Batter, Charred Green Onion Ranch

WINE

Silver Peak Chardonnay 8	32
Sonoma County, California	
Kono Sauvignon Blanc 9	36
Marlborough, New Zealand	
Alois Lageder Pinot Grigio 9	36
Italy	
Bricco Riella Moscato D'Asti 9	36
Italy	
Post Red Moscato 9	36
Altus, Arkansas	
Compass Cabernet Sauvignon 7	28
Sonoma County, California	
Big Guy Red Blend 10	40
California	
Adelante Malbec 9	36
Argentina	
Haraszthy Old Vine Zinfandel 8	32
Lodi, California	
Santa Carolina Pinot Noir 9	36
Chile	

SANDWICHES

side of house fries

Steak Sandwich 15.00

Thin-Shaved Ribeye*, Bacon Horseradish Mayo, Arugula, Muenster Cheese, Whiskey-Glazed Onion, Pane Toscano Bread

Salmon Naan *open-faced* 14.00

Seared Salmon*, Tomato Confit, Spinach, Red Onion, Herb Ricotta Cheese, Italian Capers Vinaigrette, Naan Bread

DLUX Darn Big Grilled Cheese 13.00

White Cheddar and Muenster Cheeses, Whiskey-Glazed Onions, Bacon-Onion Marmalade, Tomato, Spinach, Sourdough Bread, Tomato-Basil Sauce

Darn Big Grilled Cheese *v* 11.00

American and Cheddar Cheeses
add bacon +2

Roasted Turkey Sandwich 13.00

Sliced Turkey Breast*, Whipped Goat Cheese, Spinach, Onion, Fresno Chile-Raspberry Jam, Pane Toscano Bread

Pork Tenderloin 11.50

Pork Loin* *grilled or breaded*
Red Onion, Pickles, Pretzel Bun

Trademarks

served after 4PM

Truffle NY Strip *gf* 32.00

Grilled NY Strip Steak*, Truffle Butter, Smashed Red Potatoes, Bordelaise, Garlic Green Beans

Coq Au Vin 20.00

Red Wine-Braised Half Chicken*, Stew Vegetables, Bacon, Seared Sweet Potato

Shrimp 'n Grits *gf* 20.00

Grilled Shrimp*, Brown Maple Butter, Crisp Pancetta, Sweet Corn, Swiss Chard, Red Onion, Boursin Cheese Grits

SWEETS

Chocolate Cheesecake 9.00

White Chocolate-Avocado Mousse, Salted Pretzel Crust, Rhubarb Jeli, Waffle Cone Crumb, Strawberry

Apple Galette 8.00

Blue Moon-Granny Smith Filling, Rustic Pie Crust, Toasted Pecans, Vanilla Bean Buttercream

GREENS

add grilled bread +1

Orchard Apple Salad 10.00

Spinach, Bacon-Pecan Crumble, Granny Smith Apple, Red Onion, Roasted Red Pepper, Havarti Cheese, Dried Cranberry, Blood Orange-Vanilla Bean Vinaigrette

Classic Caesar Salad 9.00

Romaine Lettuce, Parmesan Cheese, House Croutons, Classic Caesar Dressing

Simple Salad *v* 7.00

Romaine Lettuce, Heirloom Grape Tomatoes, Cucumber, Red Onion, Parmesan Cheese, House Croutons, Choice of Dressing

Additions

Grilled Sirloin Steak* *gf* 9.00

Fresh Seared Salmon* *gf* 9.00

Sautéed Shrimp* *gf* 5.50

Chicken* *grilled (gf) or breaded* 5.50

Dressing Options

Buttermilk Ranch, Charred Green Onion Ranch, Beer Bleu Cheese, Honey Mustard, Caesar, Vinegar & Oil, Blood Orange-Vanilla Bean Vinaigrette, Italian Capers Vinaigrette

SOUP

add grilled bread +1

Chicken and Dumpling 6.00

Oven-Roasted Chicken*, House Dumplings, Onion, Celery, Carrot, Corn

Daily Crafted Soup 6.00

ask your server for details

Soup and Salad Combo

Choice of Soup with Orchard Apple Salad 12.00

Choice of Soup with Classic Caesar or Simple Salad 10.00

ON THE SIDE

Boursin Cheese Grits *gf* 4.00

Classic Mac & Cheese *v* 4.00

Garlic Green Beans *gf | v* 4.00

Glazed Carrots *gf | v* 4.00

Smashed Red Potatoes *gf* 4.00

House Fries *v* 2.00

gf = gluten-free | *v* = vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert your server if you have any special dietary restrictions or allergies.

BURGERS

side of house fries

Burger of the Moment* 14.00

Chef Inspired Burger
ask your server for details

Range Bison Burger* 15.00

White Cheddar Cheese, Butter Lettuce, Whiskey-Glazed Onions, House Garlic Aioli, Whole Grain Bun

Franny Burger* 13.00

American Cheese, New Fashioned Curds, House Cheese Sauce, Pretzel Bun

Billy Burger* 12.00

American Cheese, Over-Easy Egg* Red Onion, House Garlic Aioli, Brioche Bun

Build YOUR BURGER

Served on a Brioche Bun with Lettuce, Tomato, Red Onion, and Pickles upon request to reduce waste

Bison* 13.00

Hamburger* 11.00

Chicken* *grilled or breaded* 9.00

House Veggie Burger *v* 8.00

Topping Options

Pretzel Bun .70

Whole Grain Bun .70

Over-Easy Egg* .70

Bacon Horseradish Mayo .70

House Garlic Aioli .70

Whiskey-Glazed Onions .70

Aged Goat Cheese .75

American Cheese .75

Bleu Cheese Crumbles .75

Chihuahua Cheese .75

Muenster Cheese .75

Pepper Jack Cheese .75

White Cheddar Cheese .75

Avocado 1.00

Bacon-Onion Marmalade 1.00

House Cheese Sauce 1.00

Classic Mac & Cheese 1.00

Smashed Potatoes 1.00

Bacon 1.60

OFFSPRING

side of house fries / for children under age 10

Kids Cheeseburger* 6.00

Chicken Strips* 6.00

Classic Mac & Cheese *v* 6.00