

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



To Start

Comfort Nachos 13.00
 Chef Inspired - ask your server for details

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

Smoked Salmon Crostini 13.00
 Cold Smoked Salmon*, Boursin Cheese, Charred Corn-Tomato Relish, Pickled Onion, Basil Oil, Pane Toscano Bread

New Fashioned Curds v 11.50
 Whiskey-Brined White Cheddar, House Tempura Batter, Charred Green Onion Ranch

AUTUMN COCKTAILS

Shades of Autumn Sangria 11.50
 Pinot Grigio, Ginger Liqueur, Chambord, Cranberry Juice, Ginger Beer, Cherry, Lemon, Lime, Orange

Mr. Maple 10.00
 Bulleit Bourbon, Maple Syrup, Lemon Juice, Black Walnut Bitters

Pumpkin Penny Martini 9.50
 Pumpkin Cream Liqueur, Butterscotch Liqueur, Coffee Liqueur, Irish Cream Liqueur, Cinnamon-Sugar Mix, Whipped Cream

Apple Harvest Marg 9.00
 Tequila, Orange Liqueur, House Maple Simple Syrup, Lime Juice, Apple Cider, Cinnamon-Sugar Rim
make it spirit-free 4.00

Orchard Jubilee 8.50
 Spiced Pear Liqueur, Apple Brandy, House Grenadine, Lemon Juice, Apple Cider, Soda, Sprig of Thyme

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... pssst try PUMPKIN +1

THE Fishbowl 35.00
 Berry: choice of Vodka or Rum, Lime Margarita, Classic Mimosa

DRAFT BEER

Backpocket Slingshot z 6.00
 Dunkel // Coralville, IA

Clock House Witch Slap z 6.50
 IPA // Cedar Rapids, IA

Exile Ruthie z 6.00
 Lager // Des Moines, IA

Front Street Cherry Bomb z 6.00
 Blonde Ale // Davenport, IA

Guinness 7.00
 Stout // Dublin, Ireland

Peace Tree Red Rambler z 6.50
 Red Ale // Knoxville, IA

ReUnion Juice Factory z 6.25
 American Pale Ale // Coralville, IA

Sam Adams Octoberfest 6.00
 Märzen // Boston, MA

Wilson's Orchard Honeycrisp z 6.50
 Cider // Iowa City, 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
 Bent River z 5.00
 Uncommon Stout
 Blue Moon 4.50
 Dos Equis Amber 5.00
 Kona Big Wave 4.50
 Big Grove z 6.00
 Easy Eddy Hazy IPA
 Modelo Especial 5.00

FRUIT, CIDER, SELTZER
 Big Grove z 5.00
 Squeeze Blood Orange gf
 Big Grove z 5.00
 Squeeze Wild Raspberry gf
 Rekorderlig Pear gf 6.50
 White Claw 5.00
 Black Cherry gf

COMFORT ZONE
 Bud Light 3.50
 Budweiser 3.50
 Busch Light 3.50
 Coors Light 3.50
 Michelob Ultra 4.50
 Miller Lite 3.50
 O'Douls Amber na 3.50

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 Onions, Pane Toscano Bread

Salmon Naan *open-faced* 15.00
Seared Salmon*, Tomato Confit, Spinach, Red Onion, Herb Ricotta Cheese, Italian Capers Vinaigrette, Naan Bread

Chicken Chile Relleno 14.00
Marinated Chicken Thigh*, Roasted Poblano Cheese Spread, Tomato-Guajillo Sauce, Butter Lettuce, Red Onion, Pane Toscano Bread

DLUX Darn Big Grilled Cheese 14.00
White Cheddar and Muenster Cheeses, Whiskey-Glazed Onions, Bacon-Onion Marmalade, Tomato, Spinach, Sourdough Bread, Tomato-Basil Sauce

Darn Big Grilled Cheese v 12.00
American and Cheddar Cheeses
add bacon +2

Pork Tenderloin 12.00
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

Arroz con Pollo *gf* 20.00
Brined Airliner Chicken*, Seasoned Rice, Peppers, Grape Tomato, Peas, Red Onion, Agave-Lime Tequila

Shrimp 'n Grits *gf* 20.00
Grilled Shrimp*, Thyme-Maple Syrup, 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

Peach Moscato Tart v 8.00
Moscato-Poached Peach Filling, House Crust, Fig-Balsamic Compote, Whipped Lavender Goat Cheese

GREENS

add grilled bread +1

Berry Burrata Salad v 11.00
Baby Spinach, Strawberries, Creamy Fresh Burrata Cheese, Red Onion, Grape Tomato, Pangrattato, Blackberry Balsamic 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, Blackberry Balsamic Vinaigrette, Italian Capers Vinaigrette, Vinegar & Oil

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 Berry Spinach 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* 15.00
Chef Inspired Burger
ask your server for details

Range Bison Burger* 16.00
White Cheddar Cheese, Butter Lettuce, Whiskey-Glazed Onions, House Garlic Aioli, Whole Grain Bun

Franny Burger* 14.00
American Cheese, New Fashioned Curds, House Cheese Sauce, Pretzel Bun

Billy Burger* 14.00
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* 14.00
Hamburger* 12.00
Chicken* *grilled or breaded* 12.00
House Veggie Burger v 10.00

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