

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

Peaches for my Honey *℥* 11.00
Revelton Vodka, Matilde Peach Liqueur, Honey, Lemon Juice, Peach Bitters, Soda

Brown Butter Old Fashioned *℥* 10.50
Butter-Washed Cedar Ridge Bourbon, House Demerara Syrup, Aromatic Bitters, Orange Twist, Luxardo Cherry

Lilac Daiquiri 10.00
Bacardi Superior Rum, Crème de Violette, Lavender Syrup, Lime Juice, Soda

Gimme That Gimlet *℥* 9.00
Cedar Ridge Clearheart Gin, House Basil Syrup, Lime Juice, Basil Leaf
make it spirit-free 7.00

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

DRAFT BEER

Backpocket Slingshot *℥* 6.00
Dunkel // Coralville, IA

Big Grove Citrus Surfer *℥* 6.50
Wheat // Iowa City, IA

Confluence Des Moines IPA *℥* 6.00
IPA // Des Moines, IA

Crawford Road Rash *℥* 6.50
Raspberry Wheat // Bettendorf, IA

Front Street Cherry Bomb *℥* 6.00
Blonde Ale // Davenport, IA

Front Street Mahalo *℥* 6.75
Pineapple Radler // Davenport, IA

Guinness 20oz 8.00
Stout // Dublin, Ireland

Lark Brewing American AF *℥* 6.50
Golden Ale // Cedar Falls, IA

NoCoast Yoga Poser *℥* 6.00
American Pale Ale // Oskaloosa, IA

Billy's Surprise! *℥* 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

℥ = local selections / gf = gluten-free

BOTTLES and CANS

CRAFT
Blue Moon 4.50
Dos Equis Amber 5.00
Exile Ruthie *℥* 6.00
Kona Big Wave 4.50
Big Grove *℥* 6.00
Easy Eddy Hazy IPA
Modelo Especial 5.00

FRUIT, CIDER, SELTZER
Exile Vodka Soda *℥* 7.00
Elderflower Berry
Jefferson County *℥* 7.00
Lemon Lavender 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 High Life 3.50
Miller Life 3.50
O'Douls na 3.50

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

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

Le Pianure **Rosato** 7 | 28
Italy

Compass **Cabernet Sauvignon** 8 | 32
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 Caper 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
Syrup, Micro Tomato-Olive Salad

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

Orchard Apple Salad 11.00

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, Blood Orange
-Vanilla Bean Vinaigrette, Italian
Caper 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
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* 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