

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



<i>To Start</i>	
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	

IRISH COCKTAILS

Gaelic Smash 11.00
 Tullamore DEW Irish Whiskey, Ginger Liqueur, Lemon Juice, Simple Syrup, Mint

Galway Girl ™ 11.00
 Cedar Ridge Clearheart Gin, Ginger Liqueur, Champagne, House Blood Orange Syrup, Lemon Juice

Shake Your Shamrocks 10.00
 Baileys Irish Cream, Vodka, Crème de Menthe, Half & Half, Whipped Cream, Shamrock Sprinkles

Dublin Proper 9.00
 Guinness, Baileys Irish Cream, Coffee Liqueur, Crème de Cacao, Lucky Charms

Fat Frog 8.00
 The ingredients are TOP SECRET... All we can tell you is that it's vodka based, deliciously fruity, and best of all, green!

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 // try an IRISH Mule +2

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

DRAFT BEER

Backpocket Slingshot ™ 6.00
 Dunkel // Coralville, IA

Confluence Des Moines IPA ™ 6.00
 IPA // Des Moines, IA

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

Guinness 20oz 8.00
 Stout // Dublin, Ireland

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

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

Wake Invisible Oranges ™ 6.50
 Wheat Ale // Rock Island, IL

Smithwick's 6.50
 Irish Red Ale // Kilkenny, Ireland

Wilson's Orchard Honeycrisp ™ 6.50
 Cider gf // Iowa City, 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	FRUIT, CIDER, SELTZER
Blue Moon 4.50	Jefferson County ™ 7.00
Dos Equis Amber 5.00	Apple Pie gf
Kona Big Wave 4.50	Cranberry Orange gf
Big Grove ™ 6.00	Rekorderlig Pear gf 6.50
Easy Eddy Hazy IPA	White Claw 5.00
Modelo Especial 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

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 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 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 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 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