

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



me & Billy

AUTUMN COCKTAILS

Shades of Autumn Sangria 12.00
 Pinot Grigio, Ginger Liqueur,
 Chambord, Cranberry Juice, Ginger
 Beer, Cherry, Lemon, Lime, Orange

Flannel Season ™ 11.00
 Cedar Ridge Straight Rye, Allspice
 Dram, House Demerara, Toasted
 Almond Bitters

Apple Harvest Marg 10.00
 Espolòn Blanco Tequila, Orange
 Liqueur, House Maple Simple Syrup,
 Lime Juice, Apple Cider, Cinnamon-
 Sugar Smudge

make it spirit-free 5.00

Pumpkin Espresso Martini ™ 9.00
 MRDC River Pilot Vodka, Espresso
 Liqueur, Pumpkin Cream Liqueur,
 House Brown Sugar Simple Syrup,
 BLK & Bold Espresso, Cinnamon

Orchard Jubilee 9.00
 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

That Whiskey Drink ™ 10.00
 MRDC Cody Road Bourbon,
 Lime Juice, Simple Syrup, Aromatic
 Bitters, Lime

The Five Year 9.50
 Absolut Citron Vodka, Champagne,
 Chambord Liqueur, St. Germain
 Elderflower Liqueur, Sugar Rim

Iowa Old Fashioned ™ 9.00
 Templeton Rye, Sugar, Luxardo
 Cherry, Orange, Aromatic Bitters

Something With A Punch 8.00
 Dragonberry Rum, Orange Liqueur,
 House Lime Simple Syrup, Lemonade

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

add smoke to any cocktail +2

DRAFT BEER

Backpocket Slingshot ™ 6.00
 Dunkel // Coralville, IA

Clock House Witch Slap ™ 6.00
 Hazy IPA // Cedar Rapids, IA

Confluence Over the Ivy ™ 6.50
 Czech Style Pilsner // Des Moines, IA

Confluence Oktoberfest ™ 6.00
 Märzen // Des Moines, IA

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

Green Tree River Bottom Red ™ 6.50
 Red Ale // LeClaire, IA

Guinness 20oz 8.00
 Stout // Dublin, Ireland

Keg Creek Más ™ 6.50
 Mexican Style Lager // Glenwood, IA

Wilson's Orchard Honeycrisp ™ 6.00
 Hard Cider // 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, 3.00
 Iced Tea, Coffee

™ = 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
 Athletic Brewing na 5.75
 Co. Golden Ale

FRUIT, CIDER, SELTZER
 Big Grove ™ 5.00
 Squeeze Blood Orange
 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

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

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

Little Piggy 13.50

Chopped Pork Tenderloin*, Bacon-Onion Marmalade, Pepper Jack Cheese, Pretzel Bun

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, Glazed Carrots

Shrimp 'n Grits gf 21.00

Grilled Shrimp*, Thyme-Maple Syrup, Crisp Pancetta, Sweet Corn, Swiss Chard, Red Onion, Boursin Cheese Grits

Industry Chop gf 20.00

Sweet-Tea Marinated Bone-In Pork Chop*, Smoked Paprika, Corn-Radish Purée, Garlic Green Beans, Radish Microgreens

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

Beatnik Spinach Salad gf | v 12.00

Baby Spinach, Raspberries, Roasted Golden Beets, Candied Walnuts, Aged Goat Cheese, Honey-White 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, Honey-White Balsamic 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 Beatnik Spinach Salad 13.00

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