

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

## SPRING COCKTAILS

- Peaches for my Honey** z 11.00  
 Revelton Vodka, Matilde Peach Liqueur, Honey, Lemon Juice, Peach Bitters, Soda
- Brown Butter Old Fashioned** z 10.00  
 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** z 9.00  
 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** 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 Fishbowl** 35.00  
 Berry: choice of Vodka or Rum, Lime Margarita, Classic Mimosa

## DRAFT BEER

- Backpocket Slingshot** z 6.00  
 Dunkel // Coralville, IA
- Big Grove Citrus Surfer** z 6.50  
 Wheat // Iowa City, IA
- Confluence Des Moines IPA** z 6.00  
 IPA // Des Moines, IA
- Crawford Road Rash** z 5.75  
 Raspberry Wheat // Bettendorf, IA
- Front Street Cherry Bomb** z 6.00  
 Blonde Ale // Davenport, IA
- Guinness** 20oz 8.00  
 Stout // Dublin, Ireland
- Lark Brewing American AF** z 6.50  
 Golden Ale // Cedar Falls, IA
- NoCoast Yoga Poser** z 6.00  
 American Pale Ale // Oskaloosa, IA
- Wilson's Orchard Honeycrisp** z 6.50  
 Cider gf // 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

- |                      |                              |                       |
|----------------------|------------------------------|-----------------------|
| <b>CRAFT</b>         | <b>FRUIT, CIDER, SELTZER</b> | <b>COMFORT ZONE</b>   |
| Blue Moon 4.50       | Exile Vodka Soda z 7.00      | Bud Light 3.50        |
| Dos Equis Amber 5.00 | Elderflower Berry            | Budweiser 3.50        |
| Exile Ruthie z 6.00  | Jefferson County z 7.00      | Busch Light 3.50      |
| Kona Big Wave 4.50   | Apple Pie gf                 | Coors Light 3.50      |
| Big Grove z 6.00     | Cranberry Orange gf          | Michelob Ultra 4.50   |
| Easy Eddy Hazy IPA   | Rekorderlig Pear gf 6.50     | Miller High Life 3.50 |
| Modelo Especial 5.00 | White Claw 5.00              | Miller Life 3.50      |
|                      | Black Cherry gf              | 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