



Breakfast

6:30am—11am Daily

Breakfast Buffet

6:30am—10:30am Weekdays
6:30am—12pm Weekends

Lunch

11am—2pm Weekdays
11am—12pm Weekends

Lunch Buffet

11am—2pm Weekdays

Dinner

5pm—9:30pm Daily

Monihan's Speakeasy Lounge

2pm—12am Weekdays
12pm—12am Weekends

visit www.BOSDesMoines.com to view
Current Features



Find us on Facebook

We accommodate reservations for parties of any size. Call us at 515-284-1BOS

Hosting an Event? Our Private Dining Room is Perfect for Any Occasion.

View our Website or ask a Manager for Details.

401 Locust Street Des Moines, Iowa 50309

p(515) 284-1BOS f(515) 244-1228

ALL DAY

Served Daily 11am—12am

STARTERS

Quesadillas

Grilled with Cajun Spices in a Flour Tortilla

Cheese & Herbs \$6

Roasted Vegetables \$7

Cajun Grilled Chicken \$8

Iowa Beef Steak Tips \$9

Onion Rings \$4 / 6

Thin Hand-Cut Sweet Onions, Marinated in Buttermilk and Millstream Iowa Pale Ale, Dredged in Cajun Flour, and Fried Crisp

Buffalo Chicken Wings \$9

Fresh Wings and Drums Fried, and Tossed in Wing Sauce. Served with Blue Cheese Dressing, Carrots, and Celery Sticks

Cheese Mozzamia \$7

Breaded Mozzarella Cheese with Marinara

Iowa Cheeses \$12

Chef's Selection of Artisan Cheeses with Dried Fruits, Toasted Nuts and Crackers

Chips & Dip \$5

House-Made Potato Chips with Creamy Sweet Corn and Bacon Dip

SOUPS

Iowa Corn Chowder \$5 / 6

Hearty Chowder of Roasted Sweet Corn Simmered with Diced Peppers, Onions, Bacon, and Potatoes

Soup of the Day \$4 / 5

Hand-Crafted Daily from Fresh Ingredients

SALADS

Add Grilled or Blackened Marinated Chicken Breast, Steak Tips, or Salmon \$5

Seasonal Fresh Fruit & Berries \$4 / 8

Add Chicken Salad \$3

Iowa Steak Tip Salad \$13

Fresh Greens tossed with Tomatoes, Roasted Corn, Cucumbers, Cheddar-Jack Cheese, Charbroiled Sweet Onions, Crispy Corn Tortilla Strips, and Seared Beef Tenderloin Tips

BÖS House Salad \$4 / 7

Fresh Chopped Iceberg, Romaine, and Radicchio with Vine-Ripened Cherry Tomatoes, Julienne Carrots, Sliced Cucumbers, Garbanzo Beans, and Croutons

Baby Greens Salad \$6 / 9

Organic Baby Greens with Maytag Blue Cheese, Candied Walnuts, Julienne Apple, Dried Cherries, and Sherry-Walnut Vinaigrette

Caesar Salad \$5 / 8

Chopped Romaine Lettuce and Parmesan Cheese Tossed with Creamy Caesar Dressing, topped with Croutons and Peppered Bacon

Cobb Salad \$6 / 9

Fresh Greens topped with rows of Tomato, Bacon, Roasted Sweet Corn, Maytag Blue and Hard-boiled Egg

A service charge of 18% will be added to parties of 6 or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

ALL DAY

Served Daily 11am—12am

SANDWICHES

Served with Your Choice of French Fries, Sweet Potato Fries, House-Made Potato Chips, Cottage Cheese, or Cole Slaw

Graziano Italian Sausage Grinder \$9

Graziano Brother's Italian Sausage With Sautéed Peppers and Onions, Marinara Sauce, and Provolone Cheese on a Sourdough Hoagie

Black Angus Burger* \$9

Half Pound of Seasoned Angus Beef Served on a Grilled Kaiser Roll with Crisp Lettuce, Tomato, Onion, Pickle, and Your Choice of Melted Cheese
Add Maple Peppered Bacon \$1

Patty Melt* \$10

Half Pound of Seasoned Angus Beef with Swiss Cheese, Grilled Mushrooms, Onions, and Creamy Garlic Dressing on Grilled Marble Rye Bread

Roasted Veggie Wrap \$8

Chilled Garlic-Roasted Vegetable Ragout with Sliced Tomato, Shredded Lettuce, Creamy Garlic Dressing and Shredded Cheddar-Jack Cheese in a Garden Vegetable Tortilla Wrap

Panko-Breaded Cod Sandwich \$10

Fresh Cod Hand-Cut and Breaded, With Malt Vinegar Slaw and Lemon-Caper Tartar Sauce

Turkey Club Sandwich \$9

Roast Turkey Breast, Lettuce, Tomato, and Cheddar on Your Choice of Toasted or Untoasted Multigrain Bread

Reuben Sandwich \$9

Millstream Pale Ale-Braised Corned Beef with Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Grilled Marble Rye Bread

Chicken Pesto Sandwich \$9

Herb-Marinated Chicken Breast and Charbroiled Sweet Onions on Grilled Ciabatta with Tomato, Spinach, Provolone Cheese, and Pesto Mayonnaise

Open Faced Meat Loaf Sandwich \$9

Chef's Specialty Meatloaf of the Day Served Open-Faced over Grilled Texas Toast

DESSERTS

Chocolate Chip Cookie Skillet \$6

Warm Chocolate Chip Cookie, Baked into a Cast Iron Skillet, Topped with AE Premium Vanilla Bean Ice Cream, Hot Fudge, Whipped Cream, and a Cherry
[may contain nuts]

Sweet Binney's Seasonal Dessert \$5

Your Server will Present our Selections

Chef Ryan and his wife Stephanie Binney own and operate Des Moines' premiere pastry shop, **Sweet Binney's**. Their made-from-scratch desserts and breakfast pastries focus on melding high-quality ingredients and bold flavors with dessert and pastry artistry.



Cheesecake Pops \$6

Decadent Cheesecake on a Stick, Dipped in Dark Chocolate and Chopped Nuts

Yogurt Parfait \$5

Your Choice of Lite Strawberry, Blueberry, or Black Cherry Yogurt with House-Made Granola *[contains nuts]*

Apple Turnovers \$6

Flaky Pastry filled with Tart Spiced Apples and Caramel served with AE Premium Vanilla Bean Ice Cream

Mixed Berry Panna Cotta \$5

Luscious Layers of Vanilla Bean "Custard" and Berries in a Martini Glass

D I N N E R

Served Daily 5pm—12am

ENTRÉES

visit www.BOSDesMoines.com to view
Current Features

Refer to our Starters, Salads, and Soups to Round out Your Meal

Prime Rib* Limited Availability

\$19 10oz Cut / **\$22** 12oz Cut

Ribeye of Beef Smearred with Fresh Aromatics and Seasonings, and Slow-Roasted Whole. Served with Buttermilk Mashed Potatoes and Fresh Vegetables

12 ounce Iowa Beef

Strip Steak Sandwich* \$31

Served Open-Faced on Toasted La Mie Bread with Sautéed Onions, Mushrooms, Garlic Steak Butter and Steak Fries

Salmon \$19

Grilled Atlantic Salmon Fillet over Minnesota Wild Rice Pilaf with Dijon Mustard Sauce and Fresh Vegetables

Chef's Specialty Meat Loaf \$16

Changes Nightly. Ask Your Server for Details.

Grilled Iowa Pork Chop* \$21

Iowa Farm Families Premium Duroc Pork Served with Maytag Polenta Cakes and Wild Mushroom Wine Merchant Sauce

Truffled Vegetable Risotto \$16

Creamy Risotto Finished with Roasted Seasonal Vegetables, Parmesan, and White Truffle Oil

Tournedos De Burgo* \$30

Classic Des Moines Style, Seared with Garlic and Herbs and Finished with Iowa Cream. Served with Buttermilk Mashed Potatoes and Fresh Vegetables

BOS Chicken Pot Pie \$14

Roast Chicken Breast Fricasseed with Mushrooms, Potatoes, and Vegetables in a Garlic Cream Sauce; Topped with Flaky Puff Pastry

Pepper-Seared Iowa Beef Filet with Maytag Cream* \$32

Au Poivre-Style, Deglazed with Iowa's Templeton Rye Whiskey (when available), And Finished with Maytag Blue Cheese. Served with Buttermilk Mashed Potatoes and Fresh Vegetables

Steak Temperatures:

Rare: cold red center; soft

Medium rare: warm red center; firmer

Well done: gray-brown throughout; firm

Medium: pink and firm

Medium well: small amount of pink in center

Since 1941, Maytag has been producing one of the world's greatest cheeses in Newton, Iowa. Maytag Blue is acclaimed by cheese experts and food editors as America's finest blue cheese



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B E E R

B E E R

By the Bottle

Domestic:

Bell's Pale Ale, Blue Moon, Boulevard Amber Ale, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Doul's, Peace Tree Hop Wrangler, Samuel Adams Boston Lager, Summit Hefe Weizen

Import:

Amstel Light, Corona Extra, Corona Light, Heineken, Guinness Draught

Court Avenue Brewery is Des Moines' Original Brewpub since 1996 located in downtown Des Moines, IA. Pointer Brown is an English style brown ale. Caramel, chocolate, slightly roasty flavors dominate the profile of this beer that is brewed to be flavorful & highly drinkable.



Millstream Brewing Company is Iowa's Oldest Microbrewery since 1985 located in Amana Colonies, IA. Iowa Pale Ale has enough bitterness to match the maltiness provided by the pale malt base.

On Draft

Craft:

Court Avenue Pointer Brown Ale
Goose Island 312 Urban Wheat
Millstream Iowa Pale Ale

Domestic:

Bud Light
Samuel Adams Seasonal

Import:

Stella Artois Lager

WE PROUDLY SERVE MIDWEST PRODUCTS

AE Farms

www.aedairy.com

Bell's Brewery

www.bellsbeer.com

Boulevard Brewing Company

www.boulevard.com

Boyle's Corned Beef

www.boylescornedbeef.com

Cedar Ridge Distillery

www.cedarridge-distillery.com

Chieftain Wild Rice

www.chieftainwildrice.com

Clearheart Spirits

www.clearheartspirits.com

Cookies BBQ Sauces & Seasonings

www.cookiesbbq.com

Court Avenue Brewing Company

www.courtavebrew.com

Frisian Farms

www.frisianfarms.com

Goose Island Beer Co.

www.gooseisland.com

Graziano Brothers Sausages

1601 South Union Street, Des Moines

Iowa Farm Families Pork

www.iowafarmfamilies.com

Jasper Winery

www.jasperwinery.com

La Mie Bakery

www.lamiebakery.com

La Quercia Artisan Cured Meats

www.laquercia.us

Maytag Dairy Farms

www.maytagdairyfarms.com

Millstream Brewery

www.millstreambrewing.com

Moberg Gallery

www.moberggallery.com

Milton Creamery Cheeses

www.miltoncreamery.com

Opulent Vodka

www.opulentvodka.com

Peace Tree Brewing Company

www.peacetreebrewing.com

Prairie Organic Vodka

www.phillipsdistilling.com

Rotella's Italian Bakery

www.rotellasbakery.com

Summit Brewing Company

www.summitbrewing.com

Sweet Binney's

www.sweetbinneys.com

Templeton Rye Whiskey

www.templetonrye.com

W I N E L I S T

Fizz

This is all bubbly!

	Glass	Bottle
Freixenet Brut Blanc de Blancs, Cava	6.5	23
Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia		40
Mumm Napa "Brut Prestige", Napa Valley, California	split 25	60
Moet & Chandon "Imperial", Brut, Epernay, France	split 32	110
Moet & Chandon Cuvée Dom Pérignon Brut, Champagne, France	half 65	295

Sweet

These wines are slightly sweet and are great for casual dining

J.J. Müller Riesling, Rheinhessen, Germany	6	20
Delicato Sweet Marie Riesling, California	6	20
Beringer Vineyards White Zinfandel, California	6.5	23
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	9	33
Loosen Bros. Dr. L Riesling, Mosel, Germany		44

Crisp White

Wines that are refreshing with clean, bright, and often citrus flavors with little or no oak

Delicato Pinot Grigio, California	6	20
Meridian Vineyards Pinot Grigio, California	7.5	28
Casa Lapostolle Sauvignon Blanc (Biodynamic), Rapel Valley, Chile		38
Jasper Winery Vineyard Select Series La Crescent, Iowa		38
Montecillo Verdemar Albarino, Rias Baixas, Spain	10	38
Maso Candli Pinot Grigio, Trentino, Italy	11	42
St. Supery Sauvignon Blanc, Napa Valley, California		43
Wairau River Sauvignon Blanc, Marlborough, New Zealand	12	46
Meryvale Vineyards "Starmont" Sauvignon Blanc, Napa Valley, California		47
King Estate Signature Pinot Gris, Oregon	13	48
Pighin Pinot Grigio, Grave del Friuli, Italy	14	50
Whitehaven Sauvignon Blanc, Marlborough, New Zealand		55
Stag's Leap Wine Cellars "Karia" Chardonnay, Napa Valley, California		72
Cakebread Cellars Sauvignon Blanc, Napa Valley, California		76

Full Bodied White

Flavors ranging from melon, tropical fruit, and some grassiness all the way up to toasty, buttery oak

Delicato Chardonnay, California	6	20
Clos du Bois Chardonnay, North Coast, California	8.5	32
Jasper Winery Vineyard Select Series Seyval Blanc, Iowa		36
Angove Nine Vines Viognier, South Australia	10	38
Sebastiani Vineyards & Winery Chardonnay, Sonoma County, California	11	43
Toasted Head Chardonnay, California		44
Sonoma-Cutrer Chardonnay, Russian River Ranches, California	14	52
Opolo Viognier, Central Coast, California	14.5	56
"Conundrum", California	15	58
Au Bon Climat Chardonnay, Santa Barbara County, California		62
Ferrari-Carano Chardonnay, Alexander Valley, California		76
Arrowood Chardonnay, Sonoma County, California	18	78
Rombauer Chardonnay, Carneros, California		78
Mer Soleil Chardonnay, Santa Lucia Highland, California		82
Cakebread Cellars Chardonnay, Napa Valley, California		89

Dessert

Fonseca Bin 27 Ruby Porto, Portugal	7.5	
Casa Di Rocco Moscato D'Asti, Piedmont, Italy	8	30
Taylor Fladgate 10 Year Old Tawny Porto, Portugal	9.5	
King Estate Signature Vin Glacé Pinot Gris Ice Wine, Oregon	10.5	

W I N E L I S T

Light Bodied Red

Softer wines that offer bright fruit aromas and flavors.

	Glass	Bottle
Delicato Cabernet Sauvignon, California	6	20
Delicato Merlot, California	6	20
Redwood Vineyards Pinot Noir, Napa, California	6.5	24
Columbia Crest "Grand Estates" Merlot, Columbia Valley, Washington		29
Camelot Pinot Noir, Languedoc-Roussillon, France	8.5	32
Mark West Pinot Noir, California	9	34
Ironstone Cabernet Franc, Lodi, California		37
Hob Nob Pinot Noir, Languedoc-Roussillon, France		38
J. Lohr Los Osos Merlot, Paso Robles, California	11.5	41
Joseph Drouhin Laforet Pinot Noir, Burgundy, France	13	50
BR Cohn Silver Label Cabernet Sauvignon, North Coast, California	13	50
Kim Crawford Pinot Noir, Marlborough, New Zealand		54

Fruity Red

Fruit dominates this category. These wines get a little lift from natural acidity, but they might also be soft and jammy.

Augey Red Blend, Bordeaux, France	10	36
"Gaga" Rose, California	12	45
Rocca delle Macie Sasyr Sangiovese & Syrah, Tuscany, Italy		50
Willamette Valley Vineyards Pinot Noir, Oregon		59
Dry Creek The Mariner Bordeaux Blend, Sonoma County, California		77
Etude Pinot Noir, Carneros, California		93
Freestone Vineyard "Fogdog" Pinot Noir, Sonoma Coast, California	18	80

Unique Red

Reds that offer distinctive characteristics of round, velvety flavors often with a little earthiness

Dona Paula Los Cardos Malbec, Argentina		38
Jasper Winery Vineyard Select Series Chancellor, Iowa		42
Layer Cake Primitivo a.k. Zinfandel, Puglia, Italy		43
d'Arenburg "The Stump Jump" Grenach/Shiraz/Mourvedre, South Australia	12	46
Ruffino Chianti, Tuscany, Italy		47
Silver Palm Cabernet Sauvignon, California	12.5	48
Rosenblum Zinfandel, Sonoma County, California		48
Palazzo della Torre Valpolicella Classico, Valpolicella, Italy	13	50

Bold & Spicy Red

This category unites intense, hearty, tannic, savory, and spice flavors with a personality

Delicato Shiraz, California	6	20
Bodegas Catena Zapata "Alamos" Malbec, Mendoza, Argentina	9	30
Jasper Winery Vineyard Select Series Norton, Iowa		42
Penfolds "Koonunga Hill" Cabernet Sauvignon, South Eastern Australia	12	46
Aquinas Cabernet Sauvignon, Napa Valley, California	13	48
Zonin Ripasso, Valpolicella, Italy		49
Peter Lehman Shiraz, Barossa Valley, Australia		56
Ognissole Primitivo, Italy		58
Earthquake Zinfandel, Lodi, California		60
Calcareous Syrah, Paso Robles, California		68
Clos du Val Merlot, Napa Valley, California	18	70
Ferrari-Carano Vineyards Cabernet Sauvignon, Alexander Valley, California	18	70
Yangarra Old Vine Grenache, McLaren Vale, Australia		71
Franciscan Cabernet Sauvignon, Napa Valley, California		72
Duckhorn Vineyards "Decoy" Merlot, Napa Valley, California		73
Morgan Syrah, Monterey County, California		73
Beringer Vineyards Cabernet Sauvignon, Knights Valley, California		75
Simi Cabernet Sauvignon, Alexander Valley, California		78
Markham Merlot, Napa Valley, California		78
Freemark Abbey Cabernet Sauvignon, Napa Valley, California		95
Stag's Leap Wine Cellars Merlot, Napa Valley, California		98
Provenance Vineyards Estate Cabernet Sauvignon, Rutherford, California		100
Pine Ridge Cabernet Sauvignon, Rutherford, California		120
Joseph Phelps Cabernet Sauvignon, Napa Valley, California		126
Treana Red Bordeaux Blend, Paso Robles, California		128
Twomey Merlot by Silver Oak, Napa Valley, California		135

COCKTAILS

We freshly squeeze lemon, lime, grapefruit, and orange to produce the finest juices

Classic Cocktails

VODKA

Vodka Gimlet \$8.25

Grey Goose Vodka, Lime Juice

Strawberry Caipiroska \$8.5

Ketel One Vodka, Simple Syrup, Limes, Strawberry

GIN

Gin Martini \$8

Tanqueray Gin, Dry Vermouth; Stirred

Cucumber Gin Martini \$8

Hendrick's Gin, Freshly Squeezed Lemon, Simple Syrup, English Cucumber

TEQUILA

Traditional Margarita \$7.5

Jose Cuervo Especial, Cointreau, Freshly Squeezed Lime, Simple Syrup

Amante Picante \$7.5

Jose Cuervo Especial, Freshly Squeezed Lime Juice, Cucumber, Green Jalapeño Tabasco, Cilantro, Simple Syrup

BOURBON

Old Fashioned \$10.5

Knob Creek Bourbon, Bitters, Lemon Peel, Sugar

Caribbean Flash \$10.5

Maker's Mark Bourbon, Grand Marnier, Sugar, Bitters, Pineapple, Ginger, Myers's Original Dark Rum

SPARKLING

French 75 \$8.5

Plymouth Gin, Freshly Squeezed Lemon, Simple Syrup, Egg Whites, Champagne

Grape Champagne \$8.25

Absolut Kurrant Vodka, Simple Syrup, Freshly Squeezed Lemon Juice, Bitters, Red Grapes, Champagne

Clearheart Spirits are produced by Cedar Ridge Winery & Distillery located in Cedar Rapids, Iowa. Cedar Ridge features the first licensed distillery in the state of Iowa since the age of prohibition.

CLEARHEART

Indigenous and Specialty Cocktails

Cocktail Culture \$7.5

Handcrafted Cocktail with Fresh Fruit Juices Inspired by a Roll of the Dice!
Ask Your Server for Details

Cranberry Smash \$7.5

Prairie Organic Vodka, Cranberry Juice, Ginger Ale, Cranberries



Riverwalk Martini \$7.5

Clearheart Vodka, Lemonade, Blue Curacao, Chambord, Maraschino Cherry

Raspberry Chocolatini \$7.5

Godiva Chocolate Raspberry, Crème de Cacao, Half & Half

Partners & Spade Bloody Mary \$7.25

Absolut Citron, Freshly-Made Bloody Mary Mix, Seasoned and Finished to Your Taste

Peachy-Keen \$7.5

Clearheart Gin, Peach Purée, Pineapple Juice, Ginger Ale

Mangolicious \$7.5

Clearheart Rum, Mango Purée, Fresh Strawberry, Lime

Midwestern Breeze \$7.5

Cedar Ridge Bourbon, Fresh Orange Juice, Cranberry Juice, Simple Syrup, Soda

The Capone \$7.5

Templeton Rye Whiskey, Grand Marnier, Champagne, Bitters, Fresh Orange