

EST. 2020

CORALVILLE, IA

TRIBUTE

EATERY & BAR

GOOD FOOD FOR
GOOD CO.

SNACKS & SHARES

- CHILLED SHRIMP** 9
Cocktail sauce, yuzu tartar, house crackers
- DEVEILED EGGS** 6
Kalona eggs, olive, pickled shallot, chive oil
- BLACK & BLUE POTATO CHIPS** 8
Buffalo seasoning, blue cheese fondue
- GENERAL TSO'S BROCCOLI** 9
Scallion, chili oil
- SUNDRIED TOMATO SPINACH ARTICHOKE DIP** 11
Smoked gouda, served with grilled bread
- AHI STACK*** 13
Avocado, ginger soy, served with grilled bread

SALAD

*Add grilled chicken 4,
fried chicken 5, jumbo shrimp 6*

- KALE & BRUSSELS** 12
Greens, toasted peanuts, carrot, apple, mint, ginger soy vinaigrette
- PORK BELLY WEDGE** 14
Baby iceberg, marinated tomatoes, radish, blue cheese dressing, crispy shallots
- MEDITERRANEAN CHOP** 14
Greens, roasted artichokes, sundried tomatoes, Castelvetrano olives, red onion, cucumber, chickpeas, feta, oregano feta vin.

- CHARRED CHICKEN CAESER** 13
Chopped romaine, shaved parmesan, grated egg yolk, Castelvetrano olive, radish, crouton, green peppercorn Caesar dressing

SOUP

Cup | 4 Bowl | 6

- NEW ENGLAND CLAM CHOWDER**
Bacon, potato, mirepiox, crackers
- BROCCOLI CHEDDAR**
Roasted broccoli, velvety cheese, crackers

SANDWICHES

Served with fries

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| <ul style="list-style-type: none"> TRIBUTE BURGER* 13
Double patty, white American, house pickles, slaw, garlic aioli, brioche FRENCH ONION BURGER* 14
Double patty, swiss, melted onion, crispy shallots, onion jus, parsley chutney, brioche | <ul style="list-style-type: none"> CUBANO 13
Mojo pork, hickory smoked ham, Genoa salami, baby swiss, house pickles, mustard, plantain aioli, Cuban loaf CRISPY CHICKEN CLUB 13
Bacon, baby swiss, honey mustard, tomato, slaw, glazed sesame bun | <ul style="list-style-type: none"> PASTRAMI STACK 12
House slaw, baby swiss, over hard egg, house mustard, seeded rye MUSHROOM DIP 11
Local mushroom, Irish white cheddar, caramelized onion, garlic aioli, onion jus, baguette |
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SPECIALTIES

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| <ul style="list-style-type: none"> FISH N' CHIPS
IPA beer battered cod filet, fries, house slaw, yuzu tartar sauce | <ul style="list-style-type: none"> SMOKED GOUDA MUSHROOM MAC & CHEESE 14
Local mushrooms, herbed breadcrumbs |
| <ul style="list-style-type: none"> Two piece 13 Three piece 17 | <p><i>Add grilled chicken 4</i></p> |

SWEETS

- LEMON MERINGUE PIE ** 7
Marshmallow meringue
- HOUSE CHEESECAKE** 6
Flavor of the moment

SIDES

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| <ul style="list-style-type: none"> FRIES 4 CREAMED BRUSSELS 6 BLACKENED CHIPS 4 BABY WEDGE SALAD 5 | <ul style="list-style-type: none"> GENERAL TSO'S BROCCOLI 6 MAC & CHEESE 6 HOUSE SLAW 4 |
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LUNCH
IS
READY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness

GOOD FOOD FOR GOOD COMPANY

DINNER
IS
SERVED

DRINK MENC
SIP
EM
SLOW

A TRIBUTE TO THE CLASSICS

- AVIATION** 11
Aviation gin, luxardo marachino, creme de violette
- BASIL DAISY** 10
Basil infused vodka, aperol, simple syrup, fresh lemon juice, fresh basil
- CLOVER CLUB** 11
Bombay sapphire, simple syrup, fresh lemon juice, raspberries, egg white
- NEW YORK SOUR** 12
Old forester bourbon, fresh lemon juice, simple syrup, red wine, egg white
- PAPER PLANE** 10
Old forester bourbon, aperol, amaro, Lemon Juice
- THE LAST WORD** 13
Green chartreuse, aviation gin, luxardo maraschino, fresh lime juice
- TRIBUTE OLD FASHIONED** 10
Old forester, sherry demerara, golden old fashioned bitters, luxardo cherry, orange

HOUSE COCKTAILS

- SPICED PRICKLY PEAR MARGARITA** 9
Guajillo tequila, grand marnier, fresh lime sour, prickly pear puree, tajin rim
- MIDNIGHT CRUISE** 13
Old forester, chambord, creme de violette, demera, lemon juice, blackberries
- BOURBON SOUR** 12
Four roses, ginger syrup, pear nectar, lemon sour, candied ginger
- COCOA PUFF OLD FASHIONED** 12
Infused bourbon & rye, demerara, chocolate mole bitters, orange bitters
- FIG & GINGER MULE** 9
Figenza vodka, pomegranate vodka, ginger beer, lime juice
- STRAWBERRY BASIL MULE** 9
Basil vodka, strawberry puree, ginger beer, lime
- CHERRY MAHNHATTAN** 13
Sazerac rye, vermouth, amaro, luxardo, cherry bitters, sage essence
- TRIBUTE SANGRIA** 10
White wine, brandy, triple sec, passionfruit puree, orange juice
- VIOLETTE SQUEEZE** 10
Tito's vodka, creme de violette, st. germain, ginger, lime, lavender bitters

WINE

DARK HORSE CHARDONNAY (ON TAP!) Napa, California	8 32
THREE PEARS PINOT GRIGIO (ON TAP!) California	9 36
STARBOROUGH SAUV BLANC Marlborough, New Zealand	9 36
RUFFINO PROSECCO Veneto , Italy	9 36
IMAGERY CHARDONNAY California	9 36
PROVERB ROSE California	8 28
DARK HORSE CABERNET (ON TAP!) California	8 32
LOUIS MARTINI CABERNET California	10 40
STERLING MERLOT California	8 32
PROVERB PINOT NOIR Napa, California	8 28
MACMURRAY R.R. VALLEY P. NOIR (ON TAP!) Russian River Valley, California	11 44

DRAFT BEER

BACKPOCKET SATURDAY MORNING Sour - Fruited 6%	6 ⁵⁰
BIG GROVE DOUBLE BLACKBERRY Fruited Sour 4.6%	6 ⁵⁰
BIG GROVE EASY EDDY Hazy IPA 6%	7
BIG GROVE IOWA CITY LAGER German Style Pilsner 5.1%	6
EXILE ELEPHANT MOB Peanut Butter Porter 8%	6 ⁵⁰
LION BRIDGE BRIDGE BEER Golden Ale 3.6%	6
IA BREWING COMPANY BOHEMIAN RAPIDS Pilsner 5.2%	6
JEFFERSON COUNTY CRANBERRY ORANGE Cider 6.2%	7
PEACETREE RED RAMBLER Red Ale 5.8%	6
REUNION TANK PUNCHER IPA 7.5%	7
CLOCKHOUSE WITCHSLAP Hazy - IPA 6%	7
SINGLESPEED TIP THE COW Coco Milk Stout 6.2%	7

Ask your server for can and bottle beer options

HAPPY HOUR MON-FRI 3-6

\$4 SELECT CALLS

(Tito's | Captain | Jamo | Tanqueray | Old Forester)

\$5 SELECT WINE

(Dark Horse Chardonnay & Cab | Proverb Rose & Pniot Nior)

\$1 OFF DRAFTS

CHEERS