

TRIBUTE *Ankeny*

SNACKS & SHARES

DEVEILED EGGS 9
tangy pickled serrano, crispy prosciutto, smoked tomato vinaigrette **GF**

BURRATA 14
heirloom tomato, arugula, tomato jam, balsamic, chive oil, toasted focaccia **GFR|V**

SUNDRIED TOMATO SPINACH ARTICHOKE DIP 14
cheese, spinach, artichoke, sundried tomato, gremolata, herbs, toasted focaccia **GFR|V**

Raw Bar

Oyster Plate* | 19
hot sauce pearls, mignonette, lemon **GF**

Oysters Rockefeller | 24
spinach-artichoke, parmesan, gremolata, bacon lardon **GFR**

Spicy Tuna & Crispy Rice* | 11
spicy mayo, unagi, serrano, togarashi

WAGYU MEATBALL SKILLET 18
rustic tomato sauce, parmesan, fresh herb

CACIO E PEPE ARANCINI 10
black truffle aioli, parmesan, lemon confit, fresh parsley **V**

PIMENTO POTATO SKINS ... 11
red skin potato, spicy pimento cheese, bacon lardon, crema, chive **GF**

SIDE SALAD

BABY WEDGE 12
iceberg, lardon, spiced tomato, pickled onion, chive, bleu cheese **GF**

SOUPS

FRENCH ONION | 9
LOBSTER BISQUE | 13

Salads

add grilled chicken +5, crispy chicken +6, grilled shrimp +8, bacon +3, ahi tuna +8

CHARRED CHICKEN CAESAR 18
brined chicken breast, castelvetro olive, watermelon radish, gremolata, cured egg yolk, parmesan, romaine blend, green peppercorn caesar dressing **GFR**

MEDITERRANEAN CHOP 15
romaine blend, marinated artichoke, red onion, cucumber, castelvetro olive, sundried tomato, crispy chickpea, feta, oregano vinaigrette **GFR|V**

SEARED TUNA SALAD* 19
romaine blend, spiced cherry tomato, watermelon radish, crispy prosciutto, seared ahi tuna, avocado, toasted sesame seeds, smoked tomato vinaigrette **GF**

CRANBERRY PANCETTA 18
romaine blend, frisée, fried pancetta, candied granola, dried cranberry, goat cheese, cranberry cognac dressing **GF**

Handhelds

served with fries

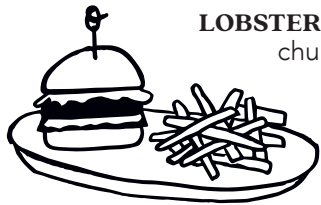
CRISPY CHICKEN CLUB 16
breaded chicken breast, thick-cut honey peppered bacon, slaw, swiss cheese, tomato, honey mustard, seeded brioche bun **GFR**

PRIME RIB FRENCH DIP* 26
shaved prime rib, red wine onion, havarti, boursin, beef au jus, italian baguette **GFR**

CUBANO 17
mojo pork, genoa salami, shaved ham, swiss, pickle, mustard, plantain aioli, cubano loaf **GFR**

LOBSTER ROLL 32
chunks of lobster with lemon mayo, tarragon, dill, chive, buttery split-top bun **GFR**

TRIBUTE BURGER* 17
two 4oz beef patties, white american, pickle, slaw, garlic aioli, brioche bun **GFR**



HAPPY HOUR

MON-FRI
3:00-6:00PM



Check out the bar menu for special deals on drinks, snacks, and \$2 oysters!

Pasta

CRISPY GNOCCHI & KOREAN SHORT RIB 31
brown butter sauce, baby spinach, garlic, shallot

SAM'S RIGATONI* 19
italian sausage, spiced cherry tomato, vodka sauce, parmesan, basil, egg yolk, rosemary oil, toasted focaccia

BUCATINI CARBONARA 19
pork belly, house carbonara sauce, parmesan, fried basil, toasted focaccia

LOBSTER MAC AU GRATIN 33
lobster, cavatappi, smoked gouda béchamel, gremolata, chive

Entrées

FISH & CHIPS 21
beer-battered cod, slaw, house tartar sauce, fresh dill, lemon wedge, fries

BONE-IN PORK CHOP* 27
smoky char-grilled pork chop, garlic mashed potatoes, honey-balsamic glaze, chives **GF**

STEAK FRITES* 36
10oz flat iron steak, house steak seasoning, au poivre, rosemary parmesan fries **GFR**

TRIBUTE ROASTED CHICKEN 26
cajun seasoned airline chicken, chimichurri, garlic mashed potatoes **GF**

MISO-GLAZED KING SALMON 26
caramelized miso glaze, sautéed asparagus with chive oil, toasted sesame seed, microgreens

SHAREABLE SIDES

ROSEMARY GARLIC FRIES 8
shoestring fries, parmesan, salt, pepper, rosemary oil **V**

GLAZED HEIRLOOM CARROTS .. 10
roasted, honey dijon glaze, seasoned whipped ricotta, pistachio **GF|V**

GENERAL TSO'S BROCCOLI 9
tempura fried broccoli, sweet-spicy sauce, peanuts, sesame, chive **V**

GARLIC MASHED POTATOES 5
creamy potatoes whipped with butter, cream, and slow-roasted garlic **GF**

SMOKED GOUDA MACARONI & CHEESE 8
cavatappi, smoked gouda béchamel, gremolata, chive **GFR|V**

**V - Vegetarian • GF - Gluten Friendly
GFR - Gluten Friendly on Request**

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

AVAILABLE MONDAY
Burger & Fries • 9⁹⁹

AVAILABLE FRIDAY-SUNDAY
Shrimp & Lobster Bucatini • 23 | Smoked Ribeye • 28

IN GOOD SPIRITS

Draught

Big Grove **Easy Eddy** | Hazy IPA | 6% | 16oz | 7⁵⁰
 Big Grove **Citrus Surfer** | Fruited Wheat | 4.5% | 16oz | 7⁵⁰
 Confluence **Des Moines IPA** | 7% | 16oz | 7⁵⁰
 Gezellig **Liquid Hug** | American Lager | 5% | 16oz | 7
 Exile **Ruthie** | Golden Lager | 5.2% | 16oz | 7
 West Hill **Hefeweizen** | 5.2% | 16oz | 7⁵⁰
 SingleSpeed **Tip the Cow** | Milk Stout | 6.2% | 16oz | 7⁵⁰
 Toppling Goliath **Pseudo Sue** | Pale Ale | 5.8% | 16oz | 9
 Field Day **Featherweight Lime** | Lager | 4.3% | 16oz | 7
 Lionbridge **Crushberry** | Fruited Sour | 4.5% | 12oz | 8
 Field Day **Czech Premium** | Pilsner | 5.2% | 16oz | 7
 Confluence (Rotating) **Batch** | Double Hazy IPA | 12oz | 8
 Jefferson County **OG Apple** | Cider | 5% | 16oz | 7⁵⁰
 Tellurian **Nectar of the Galaxies** | Hazy IPA | 6.5% | 16oz | 7⁵⁰
 Barntown (Rotating) **Sour** | 12oz | 8
 Big Grove (Rotating) **Sour** | 12oz | 8
 Michelob **Ultra** | Light Lager | 4.2% | 16oz | 6
 Exile **Maria** | Mexican Lager | 5% | 16oz | 7

Packaged

DOMESTIC BEER

Bud Light | 5⁵⁰
 Busch Light | 5⁵⁰
 Michelob Ultra | 5⁵⁰

ZERO PROOF BEER

Athletic **Free Wave** | NA Hazy IPA | 6
 Exile **Ruthie** | NA Golden Lager | 7
 Guinness **0.0** | NA Stout | 7
 Heineken **0.0** | NA Pale Lager | 7

VODKA SELTZER

High Noon **Peach** or **Cherry** | 8

THC SELTZER

Climbing Kites **Mixed Berries** | 10⁹⁹
 Daydreamer **Strawberry Citrus** | 9⁹⁹



House Cocktails

TRIBUTE OLD FASHIONED 12
 bourbon, don benigno amontillado sherry,
 demerara, golden bitters, amarena cherry,
 orange

BONDED MANHATTAN 14
 rittenhouse rye, cocchi torino, angostura
 bitters, amarena cherry

NEGRONI NO.1 15
 drumshanbo gunpowder cali orange gin,
 carpano antica sweet vermouth, campari,
 orange wheel

BARREL-AGED BOULEVARDIER 14
 bulleit bourbon, aperol, rouge dolin
 vermouth, orange bitters, orange

MARTINI, YOUR WAY 13
 how you like it, absolut vodka or plymouth
 gin, dolin dry vermouth

VELVET ESPRESSO MARTINI 11
 vodka, borghetti caffè espresso liqueur, cold
 brew, demerara, fresh nutmeg, aquafaba

VIOLETTE SQUEEZE 15
 indigo gin, crème de violette, st. germain,
 lemon, lavender bitters, butterfly pea flower,
 fresh orchid

STRAWBERRY BASIL MULE 10
 house-infused basil vodka, strawberry purée,
 fresh lime, ginger beer

PALOMA ROSA 12
 espolòn blanco tequila, giffard
 pamplemousse, fresh lime, grapefruit soda,
 grapefruit

SPICED PRICKLY PEAR MARGARITA . . 11
 guajillo-infused tequila, tattersall orange
 crema liqueur, simple syrup, desert pear
 purée, lime, tajín

BLUEBERRY VODKA SOUR 13
 vodka, st. germain, blueberry simple, fresh
 lemon, aquafaba

CUCUMBER HUGO 15
 hendricks gin, st. germain, cucumber syrup,
 fresh lime, prosecco, soda, cucumber, mint

SMOKY PEAR SOUR 15
 del maguey vida mezcal, dry sherry, st.
 george spiced pear liqueur, lemon, honey,
 aquafaba

ZERO PROOF

ST. AGRESTIS PHONY NEGRONI 12
 same complexity and bite without the booze

SANTAT ORANGE APEROL SPRITZ 11
 bubbly, bittersweet classic with rosemary

A 3% transaction fee applies to all credit card payments.

WINE BY THE GLASS 6oz | 8oz

SPARKLING

Flora **Prosecco** • Veneto, Italy • 8 | 10⁷⁵

WHITES

Scarpetta **Pinot Grigio** • Friuli, Italy • 10 | 13⁵⁰
 Touraine **Sauvignon Blanc** • Loire Valley • 12 | 16
 Brand Haus **White** • Germany • 8 | 11
 Novellum **Chardonnay** • Roussillon • 14 | 19
 Dr. Konstantin Frank **Semi-Dry Riesling**
 Finger Lakes, New York • 12 | 16

ROSÉ

Ercole **Rosato (Barbera & Dolcetto)**
 Piedmont, Italy • 12⁷⁵ | 17

REDS

Gaspard **Pinot Noir** • Loire Valley • 13⁵⁰ | 18
 Scarpetta **Barbera** • Piedmont, Italy • 12⁷⁵ | 17
 G.D. Vajra **Langhe Rosso** • Piedmont, Italy • 11 | 14⁵⁰
 Maison Noir **Cabernet Sauvignon**
 Columbia Valley • 13⁷⁵ | 18²⁵
 Zuccardi "Q" **Malbec** • Mendoza • 13⁷⁵ | 18²⁵



WINE BY THE BOTTLE

SPARKLING

La Marca **Prosecco** • Veneto, Italy • 35

WHITES

Burgans **Albariño** • Rías Baixas, Spain • 42
 Frog's Leap **Sauvignon Blanc** • Napa Valley • 71
 Merry Edwards **Sauvignon Blanc** • RRV • 120
 Ramey **Chardonnay** • Sonoma • 105
 Fichet "Les 3 Terroirs" Mâcon-Villages
Chardonnay • Burgundy • 63

REDS

Textbook **Cabernet Sauvignon** • Paso Robles • 66
 Domaine Dupeuble **Beaujolais** • France • 52
 Cune Reserva 2020 **Tempranillo** • Rioja • 70
 Ridge 3 Valleys **Red Blend** • Sonoma • 70
 Au Bon Climat **Pinot Noir** • Santa Barbara • 65
 Château Grand Français **Bordeaux Supérieur** • 75

KIDS • 9⁵⁰

served with fries and a kids drink

Kid's Burger
 burger, brioche bun

Kid's Mac
 cavatappi, smoked gouda,
 béchamel, chives v

Popcorn Chicken
 crispy chicken

Kiddie Jambon
 shaved ham, havarti, butter, baguette



Sweets

SEASONAL COBBLER À LA MODE ... 12
 seasonal selection, vanilla ice cream, mint v

S'MORES CRÈME BRÛLÉE 9
 vanilla crème brûlée, dark chocolate ganache,
 caramelized sugar, marshmallow GF|V

CHEESECAKE OF THE MOMENT 10
 rotating, chef-created cheesecake inspired
 by the season v