

Restaurant of the Year
Iowa Restaurant Association
Beef Council

★★★★
Highly Recommended
Datebook

Gold, Silver
& Bronze
Festival of Wood &
Barrel Aged Beer

Good Neighbor
Award
National Restaurant
Association

#1 Microbrewery
Cityview Magazine
Des Moines Register

STAY CONNECTED



309 Court Avenue
Des Moines, Iowa 50309
515-282-BREW



Sun-Thurs
11 am–10:30 pm
Bar open till 12 am

Fri & Sat
11 am–11 pm
Bar open till 2 am

STARTERS

Spinach & Artichoke Dip

With baked parmesan pita points 9.99

Southwest Spring Rolls

Smoked pork, cheddar jack, black beans, corn & onion, with sweet chili sauce 7.99

Spent Grain Pretzels

With beer cheese, caramel & stone ground mustard 7.99

Bruschetta (CONTAINS NUTS)

Ricotta, romas, shallots, basil pesto & parmesan 8.99

Nachos

Pulled pork, corn, black beans, guajillo, onions, cilantro & cheddar jack, with fresh Pico de gallo, salsa & sour cream 9.99

CABCo Wings

Cajun wing sauce, blue cheese & veggies garnished with parmesan 9.99

Shrimp & Andouille

Cajun sauteed shrimp & andouille sausage, with garlic foccacia & lemon 9.99

Boursin Crab Mushrooms

Herb boursin cheese & crab stuffed mushrooms 9.99

STEAKS & CHOPS

Start with a cup of soup, house salad or Caesar salad 1.99

309 Prime Rib

Aged & slow roasted prime rib, horseradish cream & au jus, with white cheddar mash & house vegetables 12oz 21.99 16oz 25.99

Jack Daniel's Prime Sirloin

Jack Daniel's marinated sirloin with white cheddar mash & house vegetables 18.99

Grilled Pork Tenderloin

Molasses & spice rubbed with an apple cider gastrique, spent grain pretzel stuffing & sauteed green beans with bacon 18.99

BlackHawk BBQ Chop

Two bone-in chops smothered in BlackHawk Stout BBQ, with mac & cheese & house vegetables 18.99

Filet & Sweet Potato Hash

Grilled filet, with cabernet-braised portobello mushrooms & sweet potato bacon hash 26.99

Currant Pork Medallions

Bacon wrapped pork tenderloin medallions, black currant wine sauce, with white cheddar mash & house vegetables 18.99

Grilled Ribeye

Hand-cut Ribeye, with truffle cream corn & crispy red potatoes 22.99

Temperatures

Rare: Very red, cool center

Medium Rare: Red, warm center

Medium: Pink, hot center

Medium Well: Hint of pink, hot center

Well: Gray, hot center

FRESH FISH & SEAFOOD

Seared Scallops

Served over edamame corn succotash & topped with apricot butter 19.99

Blackened Salmon Gnocchi

Blackened Salmon over lemon dill gnocchi, with house vegetables 19.99

Shrimp Andouille Pasta (SPICY)

Sauteed shrimp, andouille sausage, corn & penne pasta, with cajun roasted tomato cream sauce 17.99

Parmesan Encrusted Cod

Oven roasted, with crispy red potatoes & house vegetables 18.99

Fish & Chips

Panko breaded Alaskan white fish, fries, cole slaw & tartar 13.99

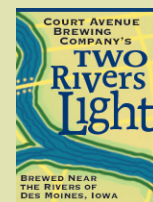
Sesame Tuna Salad*

Seared sesame tuna over romaine, Asian vegetables, sprouts & wontons, with sesame soy vinaigrette 14.99

HANDCRAFTED PREMIUM BEER

Seasonal & Reserve Available

Always something special created by our Brewmaster. Ask your server for details.



Two Rivers Light



Belgian White



Honest Lawyer I.P.A.



Pointer Brown Ale



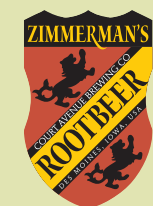
BlackHawk Stout



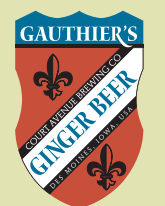
21st Amendment Ale A.P.A.



Infatuation Belgian DBL-Flemish Ale



Zimmerman's Root Beer



Gauthier's Ginger Beer

Get a Beer To Go

Select from 1/2 gallon growlers to 1/4 & 1/2 barrel kegs.

Sampler Rack

Can't decide? Order a sampler rack & try eight varieties.

Logo Pint Glass To Go

Fill up with your favorite brew. Makes a great gift!

MORE

BREW PUB FAVORITES

All sandwiches served with choice of french fries, cole slaw, potato salad, black beans or cottage cheese.

Jambalaya (MILD, TRADITIONAL OR HOT)
Creole style, stewed with shrimp, chicken, andouille sausage & ham, over brown rice, with cornbread **16.99**

Chicken Marsala
Sautéed chicken breast, mushrooms, marsala cream sauce with white cheddar mash & house vegetables **15.99**

Beef Enchiladas
Seasoned shredded beef, black beans, guajillo sauce & melted cheddar jack, sided with black beans, Spanish rice, sour cream & salsa **13.99**

Braised Pot Roast
Over mashed potatoes, roasted vegetables, finished with pan gravy **15.99**

Blue Cheese Steak Salad
Grilled flat iron steak over mixed greens, cherry tomatoes, carrots and blue cheese crumbles, tossed in blue cheese dressing **13.99**

Colossus Salad
Mixed greens, hummus, falafel, kalamatas, balsamic romas, pepperoncinis, feta, cucumber dill & pita points **12.99** Add portobello **1.99**

Caesar Salad (CHICKEN OR SALMON)
Grilled chicken or Cajun dusted salmon over romaine, with roasted red peppers, balsamic romas, croutons & creamy parmesan **12.99**

Extras: American, provolone, swiss, mozzarella, pepperjack, feta, jalapeños, mushrooms, onions, peppers, etc. **.69**

Stout Braised Beef Short Ribs
Over gnocchi with caramelized onions & mushrooms **19.99**

Pesto Chicken Pasta (CONTAINS NUTS)
Grilled chicken, mushrooms, spinach, sun-dried tomatoes, pine nuts & farfalle pasta, tossed in pesto cream sauce **15.99**

Chicken Parmesan
Pan seared chicken breast over marinara-tossed angel hair pasta, parmesan cheese & house vegetables **15.99**

Vegetarian Burrito
Falafel, black beans, Spanish rice & mixed greens, in a tomato basil wrap, sided with fresh salsa, sour cream & southwest ranch **12.99**
Add portobello **1.99**

CABCo Sandwich
Shaved prime rib, grilled onion, roasted red peppers, swiss & au jus with choice of side **11.99**

Black & Tan Reuben
Double decker sandwich, with corned beef, sauerkraut, swiss & 1000 island **10.49**

Brew Burger*
½ lb premium beef, lettuce, tomato, onion & pickle with choice of side **9.99**

PIZZAS

Our handcrafted 10-inch pizzas are made with our Two Rivers Light pizza dough, rolled fresh daily.

Rajin' Cajun
Blackened chicken, andouille sausage, grilled onion & spicy Cajun marinara, with cheddar jack & mozzarella **12.99**

BBQ Chicken
Grilled chicken, red onion, fresh cilantro & BlackHawk Stout BBQ sauce, with cheddar jack & mozzarella **12.99**

Graziano Italia
Local Graziano sausage, pepperoni & fresh marinara with mozzarella **12.99**

Taco
Local Graziano sausage, guajillo sauce, lettuce, tortilla chips, pico de gallo, Sriracha sour cream, with cheddar jack & mozzarella **13.99**

Spinzaa
Grilled chicken, spinach, romas, portobellos & creamy artichoke sauce, with cheddar jack & mozzarella **12.99**

Margherita
Romas, shallots, basil, brushed lightly with olive oil & mozzarella **11.99**

SWEETS

Bread Pudding (CONTAINS NUTS)
Homemade bread pudding with caramel & whipped cream **5.99**

Root Beer Float
Pint of homemade Zimmerman's Root Beer & local AE vanilla bean ice cream **4.99**

Chocoholic Cheesecake
Rich chocolate cheesecake with chocolate ganache **5.99**

Caramel Apple Crisp
Baked cinnamon apples, brown sugared oats & local AE vanilla bean ice cream, with hot caramel **5.99**

Wonton Cookies (3)
Homemade chocolate chip cookie dough in a fried wonton, with powdered sugar **2.99**

Ice Cream
Local AE ice cream **2.99**

OTHER CABCo OFFERINGS

Fresh & Local

We take pride in making your dishes from scratch, using the freshest local ingredients.

We accommodate reservations for any size party.

Call us at 515-282-BREW to make your reservations.

Planning a Special Occasion or Business Meeting?

Located in the front of our restaurant, the Executive Dining Room boasts a great view of the Court District. Seating up to 18 guests, this private room is a great space for important meetings or special occasions.

Banquet Space

With a variety of packages to choose from, our banquet facilities can seat up to 45 guests & up to 100 for cocktail & appetizer parties.

Banquet Confirmation

Call us for availability & visit our website at www.courtavebrew.com.

Gift Certificates

Available in any amount and perfect for any occasion.

Split plate charge 3.00

18% gratuity added to parties of eight or more

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne 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.



www.courtavebrew.com

HISTORY

The Saddlery Building was built in 1881 by Mr. J. Rubelman of Muscatine, Iowa who decided that Des Moines, with its two rivers and 13 railways, would be advantageous to his thriving saddlery company. He was right, and ran a successful saddle, harness and leather works for almost 20 years. Since that time, the building has also been home to a shoe maker, rubber company, stove manufacturer, glove company, the Krispy Kone Company and the Kaplan Hat Company (which was also the name of the restaurant once located on the first floor).

After the flood of 1993, during which the building housed 19 feet of water, the ground level was left vacant until 1996 when Court Avenue Restaurant & Brewing Co. (CABCo) moved in its brewing equipment. The brew pub's décor and beer labels celebrate the history of the building and brewing in Iowa. Our beer labels are spin-offs from old defunct Iowa breweries that died-out during prohibition. Almost all of our pictures, posters, signs and bottles are antiques from by-gone Iowa breweries.

CABCo is dedicated to brewing beers of premium quality and character. All of our beers are handcrafted by our Brewer, utilizing the traditional methods of our early American ancestors. We use only the finest natural ingredients: malted barley, hops, yeast and pure water. Brewing on site enables us to brew according to demand, assuring our customers the freshest beer possible. There is no substitute for a truly fresh beer!