200 West 3rd Street
Davenport, IA 52801
(563) 323-1195
meandbilly.com
Mon-Thurs 11 AM - 9 PM
Fri-Sat 11AM - 10 PM

me & Billy
kitchen and bar

OUR CLASSICS

Pear Martini 10.00
Absolut Pear Vodka, Moscato, St. Germain Elderflower Liqueur

Iowa Old Fashioned ℒ 9.00
Templeton Rye, Angostura Bitters, Sugar, Cherry, Orange

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, Lemonade, Fresh Lime Simple Syrup

That Whiskey Drink ℒ 8.00
MRDC Cody Road Bourbon, Angostura Bitters, Lime Juice, House Simple Syrup, Fresh Mint

Moscow Mule 7.00
Vodka, Ginger Beer, Fresh Lime Simple Syrup, Lime
add a flavor +1

THE Personal Fishbowl Bucket 15.00
Berry: choice of Vodka *or* Rum, Lime Margarita, Classic Mimosa

SPRING COCKTAILS

Pink Starburst Sangria 10.00
Moscato, Prickly Pear Vodka, Prickly Pear Syrup, Lime Juice, Soda, Lemon, Lime, Orange, Cherry, Pink Starburst

Downtown Sunset 9.50
Bulleit Bourbon, Luxardo Maraschino Liqueur, Peychaud's Bitters, Almond Orgeat*, Lemon Juice, Grenadine

Belle of the Boulevard 8.50
Beefeater Gin, St. Germain Elderflower Liqueur, Hibiscus Tea, House Simple Syrup, Lemon Juice

Rose-Colored Glasses ℒ 8.00
MRDC River Pilot Vodka, Rosé, Egg White*, Rose Syrup, Lemon Juice

Think Pink Marg 7.00
Tequila, Triple Sec, Prickly Pear Syrup, Lime Juice, Salt Smudge
Make it a MOCKTAIL! 4.00

To-Go Cocktails in servings of 2 or 4!

BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Mellow Yellow, Iced Tea, Coffee 2.50

DRAFT BEER

Backpocket Slingshot ℒ 5.50
Dunkel // Coralville, IA

Bent River Strawberry Shortcake ℒ 4.50
Strawberry Sour // Moline, IL

Clock House Witch Slap ℒ 5.50
IPA // Cedar Rapids, IA

Front Street Cherry Bomb ℒ 5.50
Blonde Ale // Davenport, IA

Green Tree Grüner Baum ℒ 5.50
Hefeweizen // LeClaire, IA

Leinenkugel's Summer Shandy 5.75
Wheat // Chippewa Falls, WI

Lion Bridge TAG ℒ 5.50
Tangerine Wheat // Cedar Rapids, IA

ReUnion Hefeweizen ℒ 5.75
Hefeweizen // Coralville, IA

SingleSpeed Gable ℒ 5.50
Munich Helles // Cedar Falls, IA

Billy's Surprise! ℒ MKT
Local Rotating Handle

IPA MKT
Rotating Handle

Seasonal MKT
Rotating Handle

ℒ = local selections / gf = gluten-free

To Start

Comfort Nachos 13
Chef Inspired - *ask your server for details*

Pommes Frites 13
Parmesan-Tossed Fries, Marinated Sirloin Steak, Steak Sauce, House Garlic Aioli

Crab Rangoon Turnovers 11
House Crab-Cream Cheese Filling, Green Onion, Pineapple, Fried Wontons, Ginger Sesame Slaw, Sweet & Sour Chili Sauce

New Fashioned Curds *v* 9
Whiskey-Brined White Cheddar, House Tempura Batter, Charred Green Onion Ranch

WINE

Silver Peak **Chardonnay** Sonoma County, California	8	32
Savee Sea **Sauvignon Blanc** Marlborough, New Zealand	9	36
Alois Lageder **Pinot Grigio** Italy	9	36
Bricco Riella **Moscato D'Asti** Italy	9	36
Francis Coppola **Rosé** Sonoma County, California	10	40
Compass **Cabernet Sauvignon** Sonoma County, California	7	28
Big Guy **Red Blend** California	10	40
Pasqua **Sangiovese** Italy	8	32
Adelante **Malbec** Argentina	9	36
Santa Carolina **Pinot Noir** Chile	9	36

BOTTLES *and* CANS

CRAFT

Bent River Uncommon	5.00
Blue Moon	4.50
Dos Equis Amber	5.00
Kona Big Wave	4.50
Lagunitas IPA	5.00
Modelo Especial	5.00
Weihenstephaner	6.50

FRUIT, CIDER, SELTZER

Peace Tree gf Berry Seltzer	6.00
Rekorderlig Pear gf	6.50
Rekorderlig Strawberry Lime gf	6.50
SingleSpeed Ring Around the Gose	5.50
Two Chicks Pear Elderflower Vodka Fizz	6.50

COMFORT ZONE

Bud Light	3.00
Budweiser	3.00
Busch Light	3.00
Coors Light	3.00
Michelob Ultra	4.00
Miller Lite	3.00
O'Doul's na	3.00

SANDWICHES

side of house fries

Blackened Salmon Sandwich 14

Seared Creole Salmon*, Tasso Ham, Remoulade, Old Bay Coleslaw, Red Onion, Butter Lettuce, Pane Toscano Bread

Steak Sandwich 13

Thin-Shaved Ribeye*, Bacon Horseradish Mayo, Arugula, Muenster Cheese, Whiskey-Glazed Onion, Pane Toscano Bread

Deluxe Darn Big Grilled Cheese 12

White Cheddar and Muenster Cheeses, Whiskey-Glazed Onion, Bacon Marmalade, Tomato, Spinach, Sourdough Bread, Tomato-Basil Sauce

Darn Big Grilled Cheese *v* 10

Little Piggy 10

Thin-Sliced Pork Tenderloin*, Pepper Jack Cheese, Bacon Marmalade, Pretzel Bun

Pork Tenderloin 10

Pork Loin* *grilled or breaded*
Red Onion, Pickles, Pretzel Bun

Trademarks

served after 4PM

Shrimp 'n Grits *gf* 18

Grilled Shrimp*, Brown Maple Butter, Crisp Pancetta, Sweet Corn, Swiss Chard, Red Onion, Boursin Cheese Grits

Chicken Pot-less Pie 17

Pie Crust-Wrapped Chicken Breast*, Onion, Parsnip, Carrots, Celery, Peas, Corn, Gravy Filling, Sweet Baby Carrots, Smashed Red Potatoes

new items coming soon

SWEETS

Cherry Bomb Pecan Pie *for two* 12

Front Street Cherry Bomb Blonde, Maple Syrup, Toasted Pecans, Rum Whipped Cream, Sea Salt, Cherries

Ginger Graham Streusel Cake 8

Chocolate Bundt Cake, Ginger Graham Streusel, House Chocolate Sauce

GREENS

add grilled bread 1

Winter Beatnik Salad *gf* | *v* 8

Baby Spinach, Yellow Beets, Dried Cranberries, Citrus-Candied Pecans, Aged Goat Cheese, Honey White Balsamic Vinaigrette

Classic Caesar Salad 8

Romaine Lettuce, Parmesan Cheese, House Croutons, Classic Caesar Dressing

Simple Salad *v* 6

Romaine Lettuce, Grape Tomatoes, Cucumber, Red Onion, Parmesan Cheese, House Croutons, Choice of Dressing

Additions

Grilled Sirloin Steak* *gf*	9
Fresh Seared Salmon* *gf*	8.5
Sautéed Shrimp* *gf*	4
Chicken* grilled (*gf*) or breaded	3

Dressing Options

Buttermilk Ranch, Charred Green Onion Ranch, Honey Mustard, Caesar, Honey White Balsamic Vinaigrette, Vinegar & Oil

SOUP

add grilled bread 1

Chicken and Dumpling 5

Oven-Roasted Chicken*, House Dumplings, Onion, Celery, Carrot, Corn

Daily Crafted Soup 5

ask your server for details

Soup and Salad Combo

Choice of Soup with Winter Beatnik Salad	11
Choice of Soup with Classic Caesar *or* Simple Salad	9

ON THE SIDE

Boursin Cheese Grits *gf*	4
Classic Mac & Cheese *v*	4
Glazed Carrots *gf* | *v*	4
Parmesan Asparagus *gf* | *v*	4
Smashed Red Potatoes *gf*	4
House Fries *v*	2

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* 13

Chef Inspired Burger
ask your server for details

Bison Burger* 14

White Cheddar Cheese, Butter Lettuce, Whiskey-Glazed Onions, House Garlic Aioli, Whole Grain Bun

Franny Burger* 13

American Cheese, New Fashioned Curds, House Cheese Sauce, Pretzel Bun

Billy Burger* 12

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

Bison*	13
Hamburger*	10
Chicken* *grilled or breaded*	9
House Veggie Burger *v*	8

Topping Options

Aged Goat Cheese	.70
American Cheese	.70
Chihuahua Cheese	.70
Muenster Cheese	.70
Pepper Jack Cheese	.70
Swiss Cheese	.70
White Cheddar Cheese	.70
Pretzel Bun	.70
Whole Grain Bun	.70
Over-Easy Egg*	.70
Bacon Marmalade	.70
Bacon Horseradish Mayo	.70
House Garlic Aioli	.70
Whiskey-Glazed Onions	.70
Braised Mushrooms	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
Chicken Strips*	6
Classic Mac & Cheese *v*	6