200 West 3rd Street
Davenport, IA 52801
(563) 323-1195
meandbilly.com
Mon-Sat 11 AM - 10 PM
[kitchen closes at 9 PM]

me & Billy
kitchen and bar

OUR CLASSICS

Pear Martini 10
Absolut Pear Vodka, Moscato, St. Germain Elderflower Liqueur

Iowa Old Fashioned ℒ 9
Templeton Rye, Angostura Bitters, Sugar, Cherry, Orange

The Five Year 9
Absolut Citron Vodka, Champagne, Chambord Liqueur, St. Germain Elderflower Liqueur, Sugar Rim

Something With A Punch 8
Dragonberry Rum, Orange Liqueur, Lemonade, Fresh Lime Simple Syrup

That Whiskey Drink ℒ 8
MRDC Cody Road Bourbon, Angostura Bitters, Lime Juice, House Simple Syrup, Fresh Mint

Moscow Mule 7
Vodka, Ginger Beer, Fresh Lime Simple Syrup, Lime
add a flavor (pssst... try PUMPKIN!) 8

THE Personal Fishbowl Bucket 15
Berry: choice of Vodka *or* Rum, Lime Margarita, Classic Mimosa

FALL COCKTAILS

Mr. Maple 10
Bulleit Bourbon, Maple Syrup, Walnut Bitters, Lemon Juice

Gin & Jam 9
Gin, Chambord Liqueur, Egg White, Raspberry Jam, Lemon Juice

Apple Cider Swizzle 9
Spiced Rum, Amaretto Liqueur, Angostura Bitters, Maple Syrup, Apple Cider

Blood Orange Marg 8
Blanco Tequila, Orange Liqueur, Blood Orange Purée, Lime Juice, House Simple Syrup, Tajín Smudge
make it ZERO PROOF 4

Seasonal Sangria MKT
Sangria created seasonally

ℒ = local selections / gf = gluten-free

BEVERAGES

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

DRAFT BEER

Backpocket Slingshot ℒ 5.50
Dunkel // Coralville, IA

Big Grove Boomtown ℒ 5.50
Golden Ale // Iowa City, IA

Bent River Sweet Potato ℒ 6.00
Wheat Ale // Moline, IL

Boulevard Unfiltered Wheat 5.00
Wheat Ale // Kansas City, MO

Breckenridge Agave Wheat 5.50
Wheat Ale // Breckenridge, CO

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

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

Iowa Brewing Tragedy ℒ 6.00
Amber Ale // Cedar Rapids, 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

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

Duck Flautas 11
House-Braised Duck Confit*, Goat Cheese, Queso Fresco, Cilantro, Cherry-Pepper Vinaigrette, Italian Salsa Verde

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
Wide River **Felony Red** ℒ Iowa	8	32
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
Exile Ruthie Lager	4.75
Kona Big Wave	4.50
Lagunitas IPA	5.00
Leinenkugel's Creamy Dark	4.50
Modelo Especial	5.00
Weihenstephaner	6.50

FRUIT, CIDER, SELTZER

Confluence Orchard Dawn (16oz)	7.00
Rekorderlig Pear gf	6.50
Lion Bridge TAG Tangerine Wheat	5.00
Stiegl Grapefruit Radler (16oz)	6.75

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

TO-GO Cocktails Available in Servings of 2 or 4!

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

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

Darn Big Grilled Cheese *v* 10

American and Cheddar Cheeses, Parmesan-Crusted Sourdough Bread, Tomato-Basil Sauce

add bacon 2

Trademarks

served after 4PM

Sesame Ginger Salmon 20

Sesame Ginger-Glazed Salmon*, Asian Green Rice, Cilantro, Mint, Basil, Scallions, Peas, Feta Cheese, Hoisin-Braised Asparagus

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

SWEETS

S'mores Cake 8

Chocolate Bundt Cake, Ginger Graham Streusel, Marshmallow Creme

GREENS

add grilled bread 1

Beatnik Spinach Salad *gf* | *v* 8

Baby Spinach, Yellow Beets, Raspberries, Candied Walnuts, 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

Fresh Seared Salmon* *gf* 8.5

Sautéed Shrimp *gf* 4

Chicken* grilled (*gf*) or breaded 3

Dressing Options

Beer Bleu Cheese, Buttermilk Ranch, Charred Green Onion Ranch, Honey Mustard, Caesar, Cherry-Pepper Vinaigrette, 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 Beatnik Spinach 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 Onion, 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	.60
American Cheese	.60
Bleu Cheese Crumbles	.60
Chihuahua Cheese	.60
Muenster Cheese	.60
Pepper Jack Cheese	.60
White Cheddar Cheese	.60
Pretzel Bun	.60
Whole Grain Bun	.60
Avocado	.60
Over-Easy Egg*	.60
Bacon Marmalade	.60
Bacon-Horseradish Mayo	.60
House Garlic Aioli	.60
Whiskey-Glazed Onions	.60
House Cheese Sauce	.90
Classic Mac & Cheese	.90
Smashed Potatoes	.90
Bacon	1.50

OFFSPRING

side of house fries / for children under age 10

Kids Cheeseburger*	6
Chicken Strips*	6
Classic Mac & Cheese *v*	6