



STARTERS

Guacamole (GF) | 12.50
Fresh avocados, garlic, onion, lime, jalapeño, cilantro and tomato. Served with fresh tortilla chips and side salsa

Twelve01 Hot Wings | 10.95
Jumbo wings, traditional buffalo or chipotle-barbecue sauce

Iowa Cheese Curds | 9.95
Craft beer battered with house made spicy ketchup

Fried Mozzarella | 9.95
Hand breaded, deep fried to crispy brown. Served with marinara sauce

SOUPS & SALADS

Chicken, Shrimp, and Corn Chowder | 7.95
Served with garlic bread, sweet cream corn chowder, chicken and shrimp

French Onion Classic Soup | 6.95
Sweet onions, sherry wine, beef broth and thyme, with a hand sliced crostini and provolone cheese

Country Chicken Salad | 14.95
Romaine lettuce, honey mustard dressing, tomato, cheddar cheese, bacon, and grilled or fried chicken breast

Caesar-Kale With Chicken | 14.95
Romaine lettuce and green kale, Caesar dressing, shredded aged Parmesan cheese
Grilled Scottish Salmon | 19.95
Grilled Shrimp | 18.95

ENTRÉES

Cedar Plank Salmon | 24.95
Fresh Scottish salmon, served with chipotle mashed potatoes and fresh vegetable

Chipotle Pepper Penne | 17.95
Roasted peppers, chopped tomato, cilantro, and penne pasta topped with creamy chipotle sauce and grilled chicken breast

Chicken Fettuccine Alfredo | 17.95
Creamy Alfredo sauce with grilled chicken breast
Grilled Scottish Salmon | 19.95
Grilled Shrimp | 18.95

Chicken Marsala | 17.95
Pan seared chicken breast with marsala wine, mushrooms, red onions over fettuccine noodles

Baked Ravioli | 17.95
Baked ravioli with our in house made marinara, baked to perfection with provolone, mozzarella and Parmesan cheese

STEAKS

Choice beef, hand cut in house, brushed with our seasoning blend and broiled to your preferred temperature, topped with compound butter. Served with your choice of two sides.

Twelve01 Filet* | 31.95
The best cut, 8oz, Beef tenderloin Medium well and well done steaks will be cook butterflied

Steak Deburgo* | 32.95
Traditional Iowa recipe, medallions tenderloin seared in olive oil, and garlic herb compound butter

Ribeye* | 30.95
12oz hand cut steak

New York Strip* | 29.95
A 14oz. the steak lover's selection

HANDHELDS

Sandwiches and Burgers, Served with your choice of fries, chips or side salad with house dressing.
Substitute any burger for grilled chicken.

Twelve01 ½ Pound Burger* | 12.95
Served with mayo, lettuce, tomato, onions and side pickle.
Add toppings: \$2 Cheddar cheese, \$2, Bacon, \$1 Sautéed onions or mushrooms, \$1 Fried egg

Twelve01 Sunrise Burger* | 14.50
Hash browns, Chorizo, fried egg, and cheddar cheese

Peppercorn Burger* | 14.50 Bacon, cheddar cheese, mushrooms, sweet pickle aioli.

The Kicker Burger * | 14.50
Pepper Jack cheese, avocado, jalapeño, onions, pico de gallo, and freshly made chipotle garlic mayo

American Trace Burger* | 14.50
Buffalo trace bourbon bacon jam, white American cheese

Ribeye Steak Sandwich 15.95
Hand cut steak smothered with red wine demi glazed with mushrooms and onions in a hoagie roll with garlic aioli. Served with French fries

Classic Grilled Reuben | 13.50
Corned beef, grilled rye bread, sauerkraut, Swiss cheese, and Russian dressing

BLT-Avocado-Egg Sandwich | 13.50
Bacon, lettuce, tomato, fresh avocado, fried egg on a whole wheat bread with chipotle mayo

Walleye Fish and Chips | 15.95
Iowa Craft beer battered walleye and chips

LATIN SPECIALTIES

Chicken Fajita Quesadilla 11.95
Sizzling chicken with peppers and onions folded in a flour tortilla with Chihuahua cheese. Served with sour cream and salsa

Acapulco Fajita | 16.95
Shrimp prepare with special recipe full of flavors, sautéed pepper, red onions and fresh pineapple, finished in a sizzling platter with fresh lime juice and cilantro. Served with poblano rice, pico de gallo, lettuce, sour cream, guacamole and your choice of flour or corn tortilla.

Huarache | 13.95
Two oval corn handmade “huarache”, deep fry, spread with refried beans and your favorite meat, topped with lettuce, queso cotija, crema and pico de gallo.
Choose one of your favorite meat:
Steak in salsa verde
Chorizo or Grilled chicken

Street Tacos | 13.95
Corn tortilla, habanero relish and avocado slices. Served with poblano rice. Choice of steak or tilapia.

Tacos de puerco | 13.95
Seasoned pork with mojo garlic- parsley, in corn tortilla topped with caramelized onions. Served with salsa verde and Poblano rice.

Shrimp Tacos | 13.95
Sautéed shrimp with garlic and butter, in corn tortilla with chipotle aioli and pico de gallo. Served with salsa roja and poblano rice.

Kid’s MENU

ONLY Available for kids 12 years old and under.

Each kid’s meal includes your choice of French Fries or chef’s vegetable and a kids soft drinks | \$4.95

Grilled Cheese

Mac & Cheese

Chicken Tenders (2)*

Grilled Chicken*

Cheeseburger*

Cheese Quesadilla

SIDES

Dinner Salad | 3.95

Poblano Rice | 3.95

Chips & Salsa | 3.95

Garlic Bread (2) | 2.95

French Fries | 2.95

Chipotle Mashed Potatoes| 3.95

Loaded Baked Potato | 5.95

Baked Potato | 3.95

Gift Certificates available– \$10 with \$50 purchase–Limited time

***Consumer Advisory Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions. **November 23, 2020**

TAPLIST

Light and Approachable

Millstream *John’s White Ale* (Amana) 4.5%

White Ales are Belgian-style beers, often referred to as "Wit" beer. Infused with orange peel and coriander. **16oz/\$5**

Backpocket – Slingshot Dunkel (Coralville) 5.3%

Rich and malty with a balanced sweetness, this easy-drinking lager is a year-round favorite. With a nutty, bready aroma, all hop characteristics are mellowed out to create a smooth, drinkable beer. 13oz/\$6

Big Grove Boomtown Golden Ale (Iowa City) 4.5%

Brewed in the heart of Iowa City with the choicest Midwestern barley and select hops, easy drinking beer. **16oz \$5**

Exile *Ruthie* (Des Moines) 4.5%

Smooth gold lager starts with caramel and honey aromas from the Munich malt that are subtle yet pronounced. A tribute to a real Des Moines original and the finest woman to ever serve a beer in our capital city! **13oz/\$5**

Peacetree *Blonde Fatale* (Knoxville) 8.5%

Belgian-Style Blonde Ale will steal your heart as the unfiltered golden hue seduces your taste buds with surprising smoothness. It's delicately hopped with Styrian Golding and Celeia for medium aroma with a crisp and refreshing bite. **13oz/\$6**

Exile Beatnik Sour (Des Moines) 5%

Hops: Sasz, Malt: Pilsner, wheat, sour-berliner weisse. This trailblazing Berliner-style Weisse ale is kettle soured with our special house-cultured lactobacillus that leaves a refreshing, palate-puckering finish. **16oz/\$6**

Big Grove *Easy Eddy* (Iowa City) 6.4%

Easy Eddy showcases big tropical aromatics of pineapple and mango roll'n in at 6.4%. Flaked wheat and oats make for a brilliant golden haze in this Unfiltered IPA. Hopped with Citra, Mosaic, and Simcoe. **13oz/\$6**

ReUnion Brewery -Buck Yeah! (Coralville) 6%

Harvest IPA - Brewed with hops plucked from the fertile fields of buck creek farms minutes from reunion. This fresh IPA has loads of cashmere and Michigan copper hops. Plentiful pear & mango flavors. 13oz/\$7

Clock House Brewing Witch Slap (Cedar Rapids) 6%

IPA - New England, Hazy, Murky, Juicy Witch! We threw enough late addition hops at her that she's sure to knock you off your bar stool. Low bitterness, high tropical fruit flavor. **13oz/\$7**

Lion Bridge *Compensation* (Cedar Rapids) 4.5%

Notes of biscuit, toffee, and chocolate meld with a silky mouthfeel to produce this world-class session beer. Gold Medal at the 2014 & 2016 Great American Beer Festival. **.13oz/\$7**

SingleSpeed Brewing Tip the Cow (Waterloo) 6.2%

Cocoa espresso milk stout. This full bodied, creamy, milk stout has been touched by the gentle hand of Sidecar Coffee Roasters, resulting in a rich, but smooth option, boasting notes of roast and cocoa alongside velvety sweetness. **16oz/\$6**

BOTTLES & CANS CRAFT

Wilson’s Orchard *Goldfinch Hard Cider* \$7

Millstream *Back Road Stout* \$5

Peace Tree *Red Rambler* \$5.50

Toppling Goliath *Pseudo Sue* \$7

White Claw *Mango* \$5.50 • **Bell’s** *Two-Hearted Ale* \$6

GLOBAL

Corona \$5 • Heineken \$5 • Stella Artois \$5.50

Fat Tire \$5 • Blue Moon \$5 • Guinness \$6

Hoppy

Dark

HOUSE WINE

6oz \$7 || Bottle \$25

RED

Cabernet Sauvignon

Merlot - Pinot Noir

WHITE

Moscato -Chardonnay

Pinot Grigio -Sauvignon Blanc

full wine menu available upon request

COCKTAILS

TWELVE01 CLASSIC MARGARITA 8

El Jimador Silver Tequila, Gran Gala Orange Liqueur, agave nectar, lime juice - *shaken & served over ice, with a salt rim*

COPPER KETTLE 7

Tito’s Vodka, ginger beer, lime juice
our “Mule”, served with ice in a “copper” mug

PIÑA COLADA SANGRIA 8

Moscato, Malibu Rum, pineapple juice,
served chilled over ice

ST-GERMAIN SIDECAR 10

Courvoisier VS Cognac, St Germain Elderflower Liqueur, lemon juice - *shaken & strained into a chilled coupe glass*

HAYDEN’S MANHATTAN 12

Basil Hayden’s Bourbon, Carpano Antica Vermouth, barrel-aged bitters - *stirred & strained with a maraschino-style Bing cherry*

AMARGO MARTINI 9

El Jimador Silver Tequila, Gran Gala Orange Liqueur, Campari, grapefruit juice - *Shaken & served in martini glass*

PORT OLD-FASHIONED 9

Korbel Brandy, Port Wine, Amana Maple Syrup, bitters.*Served chilled over ice, topped with soda, garnished with orange peel*



SWEET TREATS

BREAD PUDDING / 3.95

Mom’s special recipe with dad’s special bourbon sauce.

DEEP FRIED ICE CREAM / 3.95

Crusted vanilla bean ice cream fried to golden perfection, and served with sugar cinnamon crispy points, a must try!

CHOCOLATE SKILLET / 4.95

Vanilla ice cream slowly melting into a cranny chocolate, chewy cookie dough.

SWEET POTATO CHEESECAKE / 4.95

Sweet potato and maple layered cheesecake, baked on buttery graham cracker crust, topped with a moist sweet potato spice cake and drizzle with cream cheese maple icing, garnished with caramelized hazelnuts.