

# RENOVO BAR + BISTRO MENU

## BITES

<b>RENOVO BRUSCHETTA</b> French baguette, heirloom tomatoes, onions, basil, olive oil, shaved romano cheese	\$9
<b>GARLIC &amp; SUN DRIED TOMATO HUMMUS</b> roasted garlic & herb hummus, French baguette, veggies	\$10
<b>CAPRESE SKEWERS</b> fresh basil, mozzarella, tomatoes, balsamic oil glaze	\$10
<b>BACON &amp; BLUE DIP</b> applewood smoked bacon, aged blue cheese, herbs, kettle chips	\$8
<b>THE IOWAN</b> locally sourced gourmet meats & cheeses served with jams, marmalades, mustards, honey, assorted crackers	\$18

## GREENS

Served on a bed of harvest greens  
Add grilled chicken for \$3, salmon fillet for \$5

<b>TRADITIONAL CAESAR</b> house-made Caesar, garlic croutons, parmesan cheese	\$8
<b>GOAT CHEESE</b> house-made bruschetta, goat cheese, parmesan cheese, crostini	\$10
<b>FOUR SEASONS OF IOWA</b> chef's selection of fresh, local ingredients for a seasonally inspired salad	\$11
<b>BERRY &amp; ALMOND</b> strawberries, blueberries, raspberries, shaved Prairie Breeze cheddar, house-made raspberry vinaigrette	\$12

## FLATBREADS

<b>SMOKEHOUSE</b> applewood smoked bacon, onions, smoked gouda, apple butter BBQ sauce	\$10
<b>FIG &amp; PROSCIUTTO</b> house-made fig spread, La Quercia prosciutto, goat cheese spread, arugula	\$11
<b>CHICKEN PESTO</b> pesto, diced chicken, mozzarella, parmesan cheese, red peppers	\$10
<b>MARGHERITA</b> heirloom tomatoes, mozzarella, basil, honey balsamic oil	\$11

## FILLERS

<b>RENOVO BURGER*</b> Angus beef, bacon, fried egg, tomato, lettuce, smoked gouda, toasted ciabatta roll, kettle chips, mixed greens with balsamic vinaigrette	\$14
<b>CLUB SANDWICH</b> turkey, ham, bacon, american & gouda cheese, lettuce, tomato, mayo, kettle chips, mixed greens with balsamic vinaigrette	\$10
<b>GRILLED CHICKEN</b> Prairie Breeze cheddar, toasted ciabatta bun, lettuce, tomato, garlic aioli, kettle chips, mixed greens with balsamic vinaigrette	\$12
<b>FIVE CHEESE RAVIOLI</b> basil tomato sauce, baby spinach, pine nuts	\$14

## SWEETS

<b>THE MACHINE SHED'S FAMOUS APPLE DUMPLING</b> apple, cinnamon, nutmeg, brown sugar wrapped in a flaky pastry dough & baked to perfection - served with cinnamon ice cream	\$10
<b>CHOCOLATE MOUSSE</b> house-made gourmet chocolate mousse, whipped cream, berries	\$8
<b>CHEESECAKE</b> served plain or with your choice of strawberry, blueberry or chocolate	\$8
<b>STRAWBERRY TRIFLE</b> fresh strawberries, amaretto, vanilla shortcake, whipped cream	\$9
<b>CARAMEL APPLE FLATBREAD</b> cinnamon apple butter, Granny Smith apples, caramel drizzle, pecans	\$10

## RENOVO SIGNATURES

<b>IOWA NICE</b> Cedar Ridge Bourbon, sweet vermouth, simple syrup, cherry bitters, orange	\$12
<b>STRAWBERRY BASIL MARGARITA</b> 1800 Tequila, Grand Marnier, sweet and sour, strawberry purée, lime juice	\$12
<b>PAMA SMASH</b> PAMA Pomegranate Liqueur, Marker's Mark Bourbon, sweet and sour	\$10
<b>FARMER'S BERRY LIMEADE</b> Grey Goose Cherry Noir, Sierra Mist, lime juice, strawberry purée	\$10
<b>PEACH RASPBERRY BELLINI</b> Prosecco, peach purée, raspberry purée, raspberries	\$9

## MARTINIS

<b>RENOVO ROYALE</b> Tito's, peach schnapps, St-Germain, prosecco, lotus blossom syrup, lemon juice	\$12
<b>BERRY TINI</b> Stoli Razberi, pineapple juice, strawberry purée, raspberry purée, blackberry, blueberry, raspberry	\$10
<b>CITREA</b> Stoli Citros, limoncello, lemonade, mint, sugar rim, lemon wedge	\$10
<b>PEAR TINI</b> Grey Goose La Poire, St-Germain, pear purée, sweet & sour, maraschino cherry	\$12

## MULES

<b>BLACK CHERRY MULE</b> Cruzan Black Cherry Rum, ginger beer, mint leaves, simple syrup, lime juice, lime wedge	\$9
<b>RAZBERI REFRESHER</b> Stoli Razberi, ginger beer, raspberry purée, lime	\$9
<b>MIDWESTERN MULE</b> Templeton Rye Whiskey, ginger beer, lime wedge	\$12
<b>THE FRENCH PEAR</b> Grey Goose La Poire, St-Germain, ginger beer, grapefruit juice, lemon juice	\$10

*Purchase a Renovo signature mug to enjoy at home - \$18*

## WINE

WHITE		RED	
<b>BEX</b> Riesling – Germany	\$7   \$26	<b>Columbia</b> Red Blend – Washington	\$9   \$34
<b>Chateau St. Jean</b> Chardonnay – California	\$9   \$34	<b>Nieto Senetiner</b> Malbec – Argentina	\$10   \$45
<b>Yalumba</b> Y Series Sauvignon Blanc – Australia	\$10   \$45	<b>"F"</b> Red Blend – France	\$11   \$42
<b>Acrobat</b> Pinot Gris – Oregon	\$10   \$45	<b>The Federalist, Honest</b> Red Blend – California	\$11   \$42
<b>BUBBLES</b>		<b>J Vineyards</b> Black Label Pinot Noir – California	\$13   \$46
<b>Risata</b> Moscato d'Asti – Italy	\$8   \$30	<b>Imagery</b> Cabernet Sauvignon – California	\$12   \$46
<b>La Marca</b> Prosecco – Italy	\$10   \$35	<b>ROSÉ</b>	
<b>Bollinger</b> Champagne – France	\$150	<b>Yes Way</b> Rosé – France	\$5 (can)

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of food borne 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.