



APPETIZERS

BUFFALO CAULIFLOWER  **\$10**
Breaded cauliflower, fried golden and tossed in Buffalo sauce. Served with ranch.

BONELESS WINGS **\$12**
With choice of one sauce: classic Buffalo, honey Sriracha, Korean BBQ, blueberry BBQ, Chile de árbol, BBQ, or sweet dry rub. Choice of ranch or blue cheese.

PORK EGG ROLLS **\$11**
Cabbage and shredded pork wonton, fried golden. Served with sweet and sour sauce.

CHEESE CURDS  **\$11**
White Cheddar cheese curds, fried golden. Served with marinara and ranch.

BRUSSELS SPROUTS  **\$10**
Roasted and topped with hoisin drizzle, crushed peanuts, and cilantro.

NACHOS **\$12**
Corn tortillas, queso, pico de gallo, jalapeños, green onions, drizzled with baja sauce and a side of homemade salsa. Choose from carnitas, grilled chicken, or ground beef.

ONION RINGS  **\$10**
Served with chipotle ranch.

PICKLE FRIES **\$10**
Served with ranch.

BURGERS

*All burgers served on toasted brioche buns with choice of one side.
All beef burgers are a 7 oz. patty. Gluten free buns available for \$2.*

CHEESEBURGER **\$12**
American cheese, lettuce, tomato, red onion, and pickle.

BACON CHEDDAR BURGER **\$13**
Smoked bacon, Cheddar cheese, lettuce, tomato, red onion, and pickle.

BBQ BURGER **\$13**
Canadian bacon, smoked bacon, Cheddar cheese, and BBQ.

FRIED MUSHROOM SWISS BURGER **\$13**
Topped with fried mushrooms and Swiss cheese.

DOGTOWN BURGER **\$13**
Hot pepper bacon jam and smoked Gouda cheese.

BRUNCH BURGER* **\$14**
American cheese, Canadian bacon, fried egg, and smoked bacon.

BAJA BURGER **\$14**
Guacamole, pico de gallo, house-pickled jalapeño, mozzarella, and baja sauce.

PICKLE BURGER **\$13**
Fried pickles, Gouda, and sriracha mayo.

GREEN CHILE BURGER **\$14**
Green Chiles, bacon, Cheddar, Gouda, mayo, lettuce, tomato, red onion, and pickle.

BLACK BEAN BURGER  **\$12**
Sriracha mayo and avocado.

SALMON BURGER **\$13**
Coleslaw, Pico de Gallo, and lemon basil aioli.

CURRIED CHICKPEA BURGER  **\$12**
Sriracha mayo and fried avocado.

SANDWICHES

Sandwiches served with choice of one side. Gluten free buns available for \$2.

PRIME RIB **\$15**
Shaved prime rib, caramelized onions, and smoked provolone on Texas toast. Served with au jus.

HONEY SRIRACHA CHICKEN **\$13**
Hand-breaded and fried chicken in honey sriracha. Served with lettuce, tomato, red onion, and pickle.

AL PASTOR **\$13**
Guajillo chile marinated pork tenderloin topped with homemade salsa, chopped onion, and cilantro.

BUFFALO CHICKEN **\$13**
Grilled chicken, Buffalo sauce, Maytag blue cheese crumbles, pico de gallo, lettuce, tomato, red onion, and pickle.

CHICKEN BACON RANCH **\$13**
Grilled chicken breast, smoked Gouda, bacon, ranch, lettuce, tomato, red onion, and pickle.

PORK TENDERLOIN **\$12**
Hand-breaded and fried golden. Served with mayo, lettuce, tomato, red onion, and pickle.

ITALIAN SAUSAGE **\$13**
Graziano sausage, caramelized onion, fried mozzarella, and marinara on Texas toast.

CARNITAS TORTA **\$13**
Shredded pork, guacamole, baja sauce, and house-pickled jalapeño. Served with lettuce, tomato, onion, and pickle.

SPICY CHICKEN **\$13**
Hand-breaded crispy chicken tossed in Marina's Chile de árbol sauce. Served with pickled red onions and pickles.

FOUR CHEESE GRILLED CHEESE  **\$11**
American, Cheddar, Swiss and mozzarella cheeses on Texas toast. Add caramelized onion or hot pepper bacon jam for \$0.50 each.

SIDES

FRIES • COLESLAW • COTTAGE CHEESE

ONION RINGS + \$2 • BRUSSELS SPROUTS~ + \$1 • SWEET POTATO FRIES + \$1 • HOUSE SALAD + \$3

All prices posted are pre-applied cash discount prices. All payments made with a credit or debit card will include a 2.75% fee.

**CONSUMER ADVISORY: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, 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.*

SALADS

CHICKEN RANCH SALAD

\$12

Chopped romaine lettuce, grilled chicken, bacon, tomatoes, banana peppers, mozzarella cheese, croutons, and ranch dressing.

FRIED EGG AND CHICKPEA SALAD*

\$12

Chopped romaine lettuce, crunchy sriracha chickpea, marinated cucumber, carrots, and red peppers. Topped with three fried eggs and Champagne mustard vinaigrette.

CAESAR SALAD

\$12

Chopped romaine lettuce, grilled chicken, croutons, Parmesan cheese, and Caesar dressing.

BURGER SALAD

\$14

Chopped romaine lettuce, tomatoes, mozzarella cheese, and the dressing of your choice. Then pick any of our burgers with all the fixin's to go on top. \$1 upcharge for the brunch, baja, or green chile burger.

SOUTHWEST SALAD

\$14

Crispy Chile de árbol chicken on a bed of romaine, black beans, corn, diced tomato, red pepper, red onion, and mozzarella. Served with guacamole and chipotle ranch dressing.

Dressing options: Ranch, Champagne Mustard Vinaigrette, Caesar, French, Blue Cheese, Chipotle Ranch, Honey Mustard, Thousand Island

FLATBREADS

CAPRESE

\$12

Mediterranean inspired with fresh basil, grape tomatoes, mozzarella, olive oil, garlic, and balsamic glaze.

CHICKEN BACON RANCH

\$13

Smoked bacon, chicken, tomato, red onion, parsley, mozzarella, and ranch dressing.

BBQ CHICKEN

\$13

Grilled chicken, red onion, fresh cilantro, mozzarella, and BBQ.

TRUFFLE PEAR

\$13

Truffle oil, maple sausage, sliced pear, caramelized onion, mozzarella, parsley, and Maytag blue cheese crumbles.

PHILLY CHEESE STEAK

\$13

Shaved prime rib, olive oil, caramelized onion, red peppers, anaheim peppers, and cheese sauce.

ITALIAN SAUSAGE

\$13

Italian sausage, red peppers, sundried tomato pesto, mozzarella, parsley, red onion, and olive oil.

VEGGIE

\$12

Olive oil, garlic, Anaheim peppers, red onions, tomato, fresh mushroom, salt and pepper.

 = VEGETARIAN ITEMS

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KIDS MENU

For kids 12 and under

GRILLED CHEESE

\$7

Served with side of fries and a drink.

CHEESEBURGER

\$7

Served with side of fries and a drink.

CHEESE FLATBREAD

\$7

Served with a drink.

DESSERT

NEW YORK CHEESECAKE

\$7

Served with chocolate or strawberry sauce and whipped cream.

DRINKS

COKE

\$3

DIET COKE

SPRITE

PIBB XTRA

ICED TEA

MINUTE MAID LEMONADE

FANTA ORANGE SODA

VERVE KOMBUCHA

\$6

MILLSTREAM ROOTBEER BTL

\$4

MILLSTREAM CREAM SODA BTL

\$4

RED BULL

\$4

RED BULL SUGAR FREE

\$4

RED BULL RED EDITION

\$4



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DES MOINES, IOWA

2331 UNIVERSITY AVENUE
DES MOINES, IA 50311

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COCKTAILS

ROTATING SLUSHIE COCKTAILS

Varies

Ask your bartender for our current rotating frozen cocktail flavors

LUCKY OLD FASHIONED

\$8

Bourbon, bitters, orange, cherry, simple syrup, soda

PONY UP!

\$7

PBR and a shot of Bourbon

MOSCOW MULE

\$7

Vodka, ginger beer, lime juice

Your choice of Smirnoff Strawberry, Raspberry, or Peach, or Pearl Cucumber for \$1; Upgrade to Titos or Ketel One for \$1

ANCHO MARGARITA

\$9

Reposado Margarita with chile pepper liqueur and tajín rim

MULBERRY COLLINS

\$7

Revelton Mulberry Gin, lemon, simple, and soda

CHERRY LIMEADE

\$7

Black Cherry Rum, Key Lime Rum, Lemon Vodka, sour, lemonade, and cranberry juice

DARK HORSE MIMOSA

\$9

A mimosa served with a 12 oz. can of Dark Horse Brut Bubbles and OJ

DAILY SPECIALS

\$5 MUG SPECIAL AVAILABLE EVERY DAY!

MONDAY - \$10 7 OZ. BURGER AND FRIES 4 pm - close

TUESDAY - \$2 CRAPPY CAN NIGHT 4 pm - close

\$2 cans of Busch Light, High Life, PBR, Old Style, Grain Belt, or Hamm's

WEDNESDAY - WHISKEY WEDNESDAY 4 pm - close

\$3.50 Cabin Still

HAPPY HOUR

MONDAY - THURSDAY 3 - 6 PM

\$2 CRAPPY CANS - Busch Light, High Life, PBR, Old Style, Grain Belt, or Hamm's

\$5 MUGS - Confluence (Farmer John or Des Moines IPA), Exile (Ruthie), SingleSpeed (Gable, Tricycle, Victory Dance or Whirled Wide Haze)

\$5 SLUSHIES

\$5 BUFFALO CAULIFLOWER

\$2 OFF NACHOS

WINE/SELTZER/MALT

DARK HORSE WINE

\$9

BRUT BUBLES, PINOT NOIR, ROSE, OR SAUVIGNON BLANC

WHITE CLAW

\$5

BLACK CHERRY OR LIME

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VIEW BEER MENU