



Our Beers

AVAILABLE BY THE PINT, 23 OZ. PILSNER,
SAMPLER TRAY OF SIX OR PITCHER.

OLD DAVENPORT GOLD

A light gold beer brewed with great care using barley malts and just the right amount of hops to give the beer its smooth, balanced taste and style belonging only to a beer of superior quality. This beer is particularly light and refreshing.

HEFE-WEIZEN

A true German style wheat beer brewed with a noble German yeast and using wheat grown in the heartland. The results are smooth, refreshing and unique beer served with a slice of lemon.

CHERRY ALE

We start with an American light beer, lightly hopped, using only the finest hops. Cherry is then added to this beer and aged in our beer cellar, producing a delightful, refreshing taste and aroma.

RAGING RIVER ALE

A commemorative brew named after the great flood of '93. This is a bronze colored beer made with the highest quality malts and specially chosen hops to give this beer that extra hop bitterness with a delightful hop bouquet. A true "English Ale."

BUCKTOWN STOUT

This name comes from the notorious red light district of some 100 years ago in which Front Street Brewery is located. An extra dark, almost black bottom brew, smooth with a slight coffee flavor, achieved by the use of highly roasted barley and black malts. This beer is known as the espresso of beers. Bucktown soon becomes the favorite of the adventuresome.

BREWMASTER'S SPECIAL

Ask your server about this beer.
It changes with the season
and the Brewer's frame of mind.

BEER TO GO

1/2 Gal. Growlers 12.00 • Refill 10.00

FULL BAR AVAILABLE

PEPSI PRODUCTS SERVED HERE

Starters...

BEER MUSSELS Fresh Prince Edward Island Mussels are steamed with lots of garlic, our Old Davenport Gold and smoked chiles. Served with a house made aioli and grilled crostinis. 10.95

BREADED CHICKEN STRIPS Lightly breaded white meat chicken strips are served with your choice of sauce—Honey-Creole Mustard, House Made Ranch, Stout BBQ, Blackberry Jerk, or House Made Bleu Cheese. 8.00
Make it a basket for 2.00 more.

HOT PRETZELS A house favorite served hot and fresh out of the oven and served with your choice of Roasted Jalapeno Cheese Sauce, Dijon Mustard, Boetje's Mustard, Remoulade Sauce, or Creole-Honey Mustard Dressing. One for 2.75 • Three for 7.95

CRISPY CHICKEN WINGS One lb. of chicken wings are fried until crisp and tossed with one of our homemade sauces. Choice of Stout BBQ, Honey-Sesame, Blackberry Jerk or Frank's Red Hot. 9.95

SPINACH ARTICHOKE DIP A house favorite topped with parmesan cheese and baked to a golden brown and served with toasted crostinis. 8.95

SLOW ROASTED BBQ PORK NACHOS We rub our pork with a mixture of salt, sugar, chili powder and garlic, and slow roast them for 24 hours. Fresh fried tortilla chips are covered with a melted cheddar cheese blend, Chipotle-Mustard BBQ Sauce, roasted sweet corn-onion, jalapeños and lime spiked sour cream. Served with our house made salsa. 11.95 • Half 7.00
Without pork. 8.95

PAN FRIED CRAB CAKE Fresh crab lightly dressed, coated in Panko bread crumbs and pan fried in clarified butter until golden brown. Served with Sauce Gribiche, Arugula and Crispy Chorizo "Chips." 8.95

Soups & Salads...

CHEDDAR ALE SOUP FSB's signature soup topped with garlic croutons. Cup 3.25 • Bowl 4.25

SOUP OF THE DAY Our soups are prepared fresh using the best ingredients available. We make our stocks, peel our vegetables and take no short cuts getting there! Cup 3.25 • Bowl 4.25

RED WINE
VINAIGRETTE

HOUSE RANCH

BLEU CHEESE

ROASTED
GARLIC-BALSAMIC

PARMESAN
VINAIGRETTE

CREOLE-HONEY
MUSTARD

FRONT STREET CHOPPED SALAD Grilled chicken breast served on a bed of Romaine with Apple Wood Smoked Bacon, Maytag bleu cheese, hard boiled egg, cucumber and garlic croutons. This salad is lightly dressed and tossed with a red wine vinaigrette when you order. 10.95

GRILLED SALMON "CAESAR" 5 oz. fresh hand cut Atlantic salmon fillet, Romaine hearts, Roma tomatoes, and shaved Parmigiano are lightly dressed with our house made Parmesan vinaigrette. 13.95

BLACKENED STEAK SALAD Grilled N.Y. Strip Steak rubbed with blackening spices and is cooked to your liking. Served with fresh tender greens, goat cheese, sunflower seeds, smoked ham and tossed with Creole-Honey Mustard Dressing. 13.95

HOUSE SALAD Spring greens tossed with a Roasted Garlic-Balsamic vinaigrette and garnished with cucumbers, grape tomatoes, red onion, bacon and parm shavings. 7.95
Add chicken for 2.00, a fresh hand cut salmon fillet for 5.00, or a 5 oz N.Y. Strip for 6.00

WE ACCEPT MASTERCARD, VISA, AMERICAN EXPRESS & DISCOVER

AN 18% GRATUITY CAN BE ADDED TO CHECKS OF PARTIES OF SIX OR MORE GUESTS
& PARTIES THAT REQUEST SEPARATE CHECKS

Burgers...

ALL BURGERS ARE MADE WITH FRESH ANGUS BEEF PATTIES AND SERVED WITH YOUR CHOICE OF PUB FRIES, COLE SLAW OR COTTAGE CHEESE. CHANGE YOUR SIDE TO A CUP OF SOUP, HOUSE SALAD, SWEET POTATO FRIES, HAND CUT FRIES OR GRILLED ASPARAGUS FOR AN ADDITIONAL 1.75 OR BRUSSEL SPROUTS OR MAC & CHEESE FOR AN ADDITIONAL 2.50

SMOKED OUT BACON CHEDDAR Grilled to your liking and topped with Apple Wood Smoked Bacon and Aged Cheddar. 9.95

CAJUN BURGER Blackened and topped with pepperjack cheese, house made jalapeños and spicy candied bacon. 9.95

SPICY BLEU BURGER We top this one off with Swiss cheese, house pickled jalapeños and a Maytag bleu cheese spread. 9.95

Pub Favorites...

SERVED WITH A CHOICE OF PUB FRIES, COLE SLAW OR COTTAGE CHEESE. CHANGE YOUR SIDE TO A CUP OF SOUP, HOUSE SALAD, SWEET POTATO FRIES OR GRILLED ASPARAGUS FOR AN ADDITIONAL 1.75 OR BRUSSEL SPROUTS OR MAC & CHEESE FOR AN ADDITIONAL 2.50

CAROLINA PULLED PORK SANDWICH Fresh pork shoulder rubbed with salt, sugar, ancho chili, and garlic, slow roasted for 24 hours, doused in our house made Carolina Q sauce, and topped with slaw. 8.95

FISH TACO Two beer battered Tilapia tacos are stuffed with cabbage, lettuce, Chipotle Ranch and served with house made salsa and chips. 8.95

TURKEY WRAP Sun-dried tomato tortilla, smoked turkey, bacon, fresh spinach, red onion, Provolone cheese and sliced green apple with a honey tarragon sauce. 9.95

ROAST BEEF Angus beef roasted in house and piled high on a hoagie. Then we top it off with horseradish sauce, Swiss cheese and serve it with a roasted garlic au jus! 10.95

FISH & CHIPS Beer battered tilapia served with pub fries, cole slaw and our house made tartar sauce. Ask your server for malt vinegar or lemons if needed! 10.25

GAUCHO STEAK SANDWICH N.Y. Strip is grilled to your liking and topped with roasted portobello mushrooms, Provolone cheese and Chimichurri sauce. 11.95

PORTABELLO "BURGER" Marinated portabella "burger" topped with fresh spinach, artichokes, mozzarella and parmesan cheese. 8.95

SALMON BLT Grilled salmon with tomato, leaf lettuce, Apple Wood Smoked Bacon, lemon and tarragon aioli served on Ciabatta bread. 9.95

CHICKEN, BACON & SWISS Grilled chicken topped with bacon, Swiss cheese, lettuce and tomato on pumpernickel bread. Served with basil mayo. 8.95

AHI TUNA SANDWICH Grilled to a medium rare and topped with Spicy Red Chile Mayo and fresh cilantro. Served on Ciabatta bread with arugula and roma tomatoes. 10.95

REUBEN Grilled corn beef, our own blend of dressing, Swiss cheese and sauerkraut served hot between two lightly toasted pieces of pumpernickel bread. 10.95

BAKED MAC 'N CHEESE Elbow macaroni, cheese Bechamel, and a blend of cheeses are baked together until brown and bubbly and finished with Apple Wood Smoked Bacon bits and scallions. No choice of side. 8.95

Entrees...

ALL ENTREES ARE SERVED WITH A CUP OF SOUP OR HOUSE SALAD.

GRILLED SALMON LINGUINE WITH GARLIC-HERB BUTTER SAUCE

Fresh hand cut salmon, dry cured chorizo, garlic, white wine and asparagus with fresh herbs, butter and linguini. 14.95

NY STRIP STEAK

Grilled 7 oz. NY strip steak grilled to your specifications and topped with housemade onion rings and Bucktown Stout BBQ. Served with mashed potatoes and gravy and your choice of vegetable. 15.95

GRILLED AHI TUNA

Grilled to your specifications and served on a bed of lemon risotto with green beans and a grape tomato relish. 14.95

SAUSAGE DINNER

Two locally produced beer braised sausages served with sauerkraut, red potato. 12.95

Sides...

GRILLED ASPARAGUS 3.50

PAN SEARED BRUSSEL SPROUTS 3.50

SWEET POTATO FRIES 3.50

BASKET OF PUB FRIES 2.75

MASHED POTATOES WITH GRAVY 3.25

MAC & CHEESE 4.50

COLE SLAW OR COTTAGE CHEESE 1.75

Dessert...

CHOCOLATE STOUT CUPCAKE

Made with bittersweet chocolate and our own stout beer. Topped with chocolate glaze and served with chocolate espresso ice cream. 5.50

Happy Hour

MONDAY - FRIDAY 3:00 - 6:00 P.M.

PINTS OF FSB BEER

\$3.00

Ask your server for other specials.

Beer Cellar

CALL JENNIE AT (563) 322-1569

BOOK OUR BEER CELLAR FOR YOUR NEXT PARTY

Seating available for up to 40 guests.
Buffet style or sit down dinners available.

208 EAST RIVER DRIVE • DAVENPORT, IOWA • (563) 322-1569
MON - THURS 11 A.M. - 11 P.M. • FRI & SAT 11 A.M. - MIDNIGHT • SUN 11 A.M. - 9 P.M.

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