



Breakfast

6:30am—11am Weekdays
7am—11am Weekends

Lunch

11am—2pm Weekdays
11am—12pm Weekends

Breakfast Buffet

6:30am—10:30am Weekdays
7am—12pm Weekends

Lunch Buffet

11am—2pm Weekdays

Dinner

5pm—9:30pm Monday through Saturday

Coda Lounge

5pm—12am Monday through Thursday
12pm—12am Friday through Sunday

Proudly Serving Hand-Crafted Cocktails to Sip and Delicious Bites to Savor

visit www.BOSDesMoines.com to view
Current Features



Find us on Facebook

We accommodate reservations for parties of any size. Call us at 515-284-1BOS

Hosting an Event? Our Private Dining Room is Perfect for Any Occasion.
View our Website or ask a Manager for Details.

401 Locust Street Des Moines, Iowa 50309

p(515) 284-1BOS f(515) 244-1228

SOUP & STARTER

Iowa Corn Chowder \$5 / \$6

Chef's Handcrafted Soup \$4 / \$5

Freshly Made Potato Chips | creamy sweet corn & bacon dip
\$1 / \$5

Stuffed Mushrooms | Graziano Italian sausage, Boursin \$9.50

Chicken Fajita Quesadilla | salsa, sour cream \$10

Baked Spinach & Corn Dip | pita chips \$8

Korean Fried Chicken Wings | pickled vegetables \$11

Artisan Iowa Cheese | seasonal accompaniments \$12.50

SALAD

Small House Salad | choice of dressing \$4

Small Caesar Salad | topped with bacon \$5

Arugula Salad with Grilled Salmon | grape tomato,
Frisian Farms aged gouda, balsamic reduction,
lemon, extra virgin olive oil \$14

Blackened Chicken Caesar Salad | topped with bacon \$13

Steak Tip Salad | seared beef tips, tomato, roasted corn,
cucumber, cheddar-jack cheese, charbroiled sweet onion,
corn tortilla strips, choice of dressing \$14

Chef Salad | turkey, bacon, egg, cheddar, grape tomato,
cucumber, choice of dressing \$13

SANDWICH

with French fries, sweet potato fries, potato chips, cottage cheese, or cole slaw

French Dip | Swiss cheese, au jus \$10.50

Chicken Caesar Wrap | with bacon \$11.50

Pork Tenderloin Fritter | ketchup, mustard, onion, pickle, ciabatta \$9.50

Chicken Pesto | marinated chicken, charbroiled sweet onion, tomato, spinach, provolone, pesto mayo \$10.50

Reuben \$10.50

Grilled Half Pound Burger* | ciabatta, choice of cheese \$10.50
add bacon \$1

Patty Melt* | sautéed mushroom & onion, garlic aioli, Swiss cheese, marble rye \$11.50

Turkey Club | lettuce, tomato, cheddar, multigrain \$10

Black & Blue Shrimp Wrap | blackened salad shrimp, Maytag blue, arugula,
tomato, cucumber, pine nut, walnut & truffle oils, lemon \$11.50

Artisan Grilled Cheese | portobello, spinach, roasted tomato, Frisian Farms young gouda, artisan bread \$11

Blackened Tilapia | lettuce, tomato, cajun remoulade, ciabatta, lemon \$11

**consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions*

ENTRÉE

available after 5:00pm

Prime Rib* | limited availability \$23

Fresh Seafood | seasonal flavor combinations

Grilled Top Sirloin* | cabernet mushroom sauce \$20

Prosciutto Wrapped Scallops | jalapeno creamed corn, fried leek \$27

Chef's Daily Pasta | chef-inspired flavors

Truffled Vegetable Risotto | roasted seasonal vegetables,
parmesan cheese, white truffle oil \$19

Chicken Pot Pie | baked in cast iron \$18

Pork Tender Medallions De Burgo* | garlic herb cream sauce \$20

Grilled Atlantic Salmon | Dijon mustard sauce \$23

Pepper-Seared Filet* | rye whiskey, Maytag blue \$30

DESSERT to SAVOR

Chocolate Chip Cookie Skillet \$6.50

Seasonal Crème Brûlée \$6.50

Peanut Butter Chocolate Brownie Torte \$6.50

Fried Bread Pudding \$6.50
raspberry jam, mocha ice cream

DESSERT to SIP

Amaretto di Saronno
Baileys Irish Cream
Grand Marnier
Kahlua
Romana Sambuca

Courvoissier VS
Remy Martin VSOP
Hennessy Privilège VSOP

Crown Royal Canadian Whisky
Woodford Reserve Bourbon
Glenfiddich 12 Year
Johnnie Walker Black
The Macallan 18 Year

HOT BREW

Americano \$3.5
Café Latte \$4.5

Espresso \$3.5

Mocha \$5
Cappuccino \$4.5

CLASSIC COCKTAILS

Moscow Mule

Smirnoff Vodka, Fresh Lime,
CABCO Wertzberger's Ginger Beer \$8

Aviation

Beefeater Gin, Maraschino Liqueur, Fresh Lemon,
Angostura \$10

New York Sour

Sazerac Rye, Fresh Lemon, Simple Syrup,
Bodegas Catena Zapata Alamos Malbec \$11

Bacardi Cocktail

Bacardi Superior, Pomegranate Grenadine, Fresh Lime \$10

INSPIRED COCKTAILS

Cucumber Stiletto

Absolut Citron, Cucumber, Fresh Lime, Simple Syrup,
St Germaine Elderflower Liqueur \$11

Twentieth Century Cocktail

Clearheart Gin, Lillet Blonde, Fresh Lemon, Crème de Cacao \$10

Billionaire Cocktail

Cedar Ridge Iowa Bourbon, Pomegranate Grenadine,
Fresh Lemon, Lucid Absinthe, Peychaud \$11.50

Rum Amelia

Clearheart Rum, Fresh Lemon, St Germaine Elderflower Liqueur,
Raw Sugar, Fresh Blackberries \$11.50

SKINNY COCKTAILS

Margarita \$7.50
Tom Collins \$7.50

each less than 150 calories!

Bloody Mary \$7.50
Cosmopolitan \$7.50

DRAFT BEER

Confluence Seasonal
CABCO Wertzberger's Ginger Beer
Deschutes Chainbreaker White IPA
Millstream Iowa Pale Ale
Sam Adams Seasonal
Stella Artois Lager

Amstel Light
Anchor Steam
Bell's Pale Ale
Bell's Two Hearted Ale
Boulevard Wheat

Blue Moon
Bud Light
Budweiser
Coors Light
Corona Extra

Corona Light
Guinness Draught
Heineken
Michelob Ultra
Miller Lite

O'Doul's
Peace Tree Hop Wrangler
Sam Adams Boston Lager
Sierra Nevada Pale Ale

BOTTLED BEER

FIZZ

Freixenet Brut Blanc de Blancs, Cava, Spain \$8
Mumm Napa "Brut Prestige", Napa Valley, CA \$20

CRISP

Meridian Vineyards Pinot Grigio, CA \$9
Wairau River Sauvignon Blanc, Marlborough, NZ \$13
Pighin Friuli Pinot Grigio, Grave del Fruili, Italy \$14

FULL WHITE

Canyon Road Chardonnay, CA \$7
Clos du Bois Chardonnay, North Coast, CA \$10
Caymus "Conundrum," California \$14
Arrowood Chardonnay, Sonoma County, CA \$15
Sonoma-Cutrer Chardonnay, Russian River Ranches, CA \$18

SWEET

Beringer Vineyards White Zinfandel, CA \$7
J.J. Müller Riesling, Rheinhessen, Germany \$9
Luccio Moscato, Italy \$10

LIGHT RED

Canyon Road Cabernet, CA \$7
Mark West Pinot Noir, Central Coast, CA \$10
Kim Crawford Pinot Noir, Marlborough, NZ \$16

BOLD RED

"Alamos" Bodegas Catena Zapata Malbec, Argentina \$10
d'Arenberg "The Stump Jump" GSM Blend, South Australia \$11
Votre Santé Chateau Red by Coppola, California \$12
Folie a Deux Zinfandel, Dry Creek Valley, CA \$13
Aquinas Cabernet, Napa Valley, CA \$16
Clos du Val Merlot, Napa Valley, CA \$25
Ferrari-Carano Vineyards Cabernet, Alexander Valley, CA \$25

PORT

Fonseca Bin 27 Porto, Portugal \$10
Taylor-Fladgate 10 Year Old Tawny Porto, Portugal \$14

*** ask your server to see our full bottle list ***

FIZZ

- Mumm Napa "Brut Prestige," Napa Valley, CA 187ml \$ 26
- Moët & Chandon Imperial Brut, Epernay, France 187ml \$ 32
- Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia \$ 32
 - Zardetto Prosecco Brut, Veneto, Italy \$ 35
 - Freixenet Brut Blanc de Blancs, Cava, Spain \$ 40
 - Mionetto Organic Prosecco, DOC, Treviso, Italy \$ 66
- Moët & Chandon Cuvée Dom Pérignon Brut, Champagne, France \$ 295

CRISP

- Meridian Pinot Grigio, CA \$ 32
- Lapostolle "Casa" Sauvignon Blanc, Rapel Valley, Chile \$ 40
- St. Supéry Sauvignon Blanc, Napa Valley, CA \$ 43
- Merryvale Vineyards "Starmont" Sauvignon Blanc, Napa Valley, CA \$ 47
 - King Estate Signature Pinot Gris, Oregon \$ 48
 - Wairau River Sauvignon Blanc, Marlborough, NZ \$ 50
 - Wine by Joe Pinot Gris, Oregon \$ 52
 - Pighin Friuli Pinot Grigio, Grave del Friuli, Italy \$ 55
- Stag's Leap Wine Cellars "Karia" Chardonnay, Napa Valley, CA \$ 80

FULL WHITE

- Canyon Road Chardonnay, California \$ 27
- Clos du Bois Chardonnay, North Coast, CA \$ 40
- Sebastiani Chardonnay, Sonoma County, CA \$ 55
- Arrowood Chardonnay, Sonoma County, CA \$ 58
- Caymus "Conundrum," California 750ml \$ 53
- Sonoma-Cutrer Chardonnay, Russian River Ranches, CA \$ 69
- Au Bon Climat Chardonnay, Santa Barbara County, CA \$ 66
- Hahn SLH Estate Chardonnay, Santa Lucia Highlands, CA \$ 75

SWEET

- Beringer Vineyards White Zinfandel, CA \$ 27
- J.J. Müller Riesling, Rheinhessen, Germany \$ 32
- Chateau Ste. Michelle Riesling, Columbia Valley, WA \$ 38
- Luccio Moscato, Italy \$ 35

LIGHT RED

- Canyon Road Cabernet, California \$ 27
- Chateau Ste. Michelle Syrah, Columbia Valley, WA \$ 40
- Columbia Crest "Grand Estates" Merlot, Columbia Valley, WA \$ 40
- Mark West Pinot Noir, Central Coast, CA \$ 40
- BR Cohn Silver Label Cabernet, North Coast, CA \$ 57
- Argyle Pinot Noir, Willamette Valley, OR \$ 68

FRUITY RED

- Beaulieu Vineyards "Coastal Estates" Merlot, Sonoma County, CA \$ 27
 - Francis Coppola Merlot, California 375ml \$ 27
- Rocca delle Macie "Sasyr" Sangiovese & Syrah, Tuscany, Italy \$ 50
- Palazzo della Torre Valpolicella Classico, Valpolicella, Italy \$ 50
- Dreaming Tree "Crush," North Coast, CA \$ 56
- Freestone Vineyards "Fogdog" Pinot Noir, Sonoma Coast, CA \$ 74
- Dry Creek "The Mariner" Bordeaux Blend, Sonoma County, CA \$ 77
 - Etude Pinot Noir, Carneros, CA \$ 93

BOLD RED

- Beaulieu Vineyards "Coastal Estates" Cabernet, California \$ 27
- "Alamos" Bodegas Catena Zapata Malbec, Mendoza, Argentina \$ 36
- d'Arenberg "The Stump Jump" GSM Blend, South Australia \$ 40
 - Ruffino Chianti, Tuscany, Italy \$ 47
- Sledgehammer Cabernet Sauvignon, North Coast, CA \$ 48
 - Zonin Ripasso, Valpolicella, Italy \$ 49
- Votre Santé Chateau Red by Coppola, California \$ 47
- Folie a Deux Zinfandel, Dry Creek Valley, CA \$ 47
- Marchesi di Frescobaldi Castiglioni \$ 51
- Peter Lehman Shiraz, Barossa Valley, Australia \$ 56
 - Ognissole Primitivo, Italy \$ 58
- Aquinas Cabernet, Napa Valley, CA \$ 63
- Calcareous Syrah, Paso Robles, CA \$ 68
- Morgan Syrah, Monterey County, CA \$ 73
- Clos du Val Merlot, Napa Valley, CA \$ 77
- JUSTIN Cabernet Sauvignon, Paso Robles, CA \$ 78
 - "Saldo" Zinfandel, California \$ 78
- Ferrari-Carano Cabernet, Alexander Valley, CA \$ 80
- Decoy by Duckhorn Merlot, Sonoma County, CA \$ 85
- Beringer Vineyards Cabernet Sauvignon, Knights Valley, CA \$ 85
 - Treana Red Bordeaux Blend, Paso Robles, CA \$ 128
 - Twomey Merlot by Silver Oak, Napa Valley, CA \$ 135