

COCKTAILS

- Zac Saffron** 10
River Rose Gin, Sweet Vermouth, Dry Curacao, Smoked Honey, Saffron & Lemon
- Juniper Moon #2** 11
River Rose Gin, Dolin Blanc, Creme di Peche & Herbsaint
- Christopher Oaxacan Number Tres** 11
Apple Infused Mezcal, Corralejo Reposado Cointreau, Yellow Chartreuse, Cinnamon-Bark Syrup, Grapefruit & Lemon
- Ancho Daddy** 10
Corralejo Resposado, Ancho Reyes, Bonal, Passion Fruit, Sage, Agave & Aloe Nectar, Lime & Sea Salt
- Corpse Reviver #2** 10
Bombay Sapphire, Cointreau, Lillet Blanc & Lemon
- Moon Mule** 10
Ciroc Peach Vodka, Amaretto, Barritt's Ginger Beer & Lime
- Jerry's Rum Runner** 10
Plantation 5-Year Rum, Pinapple Shrub, Black Mango Tea, Dry Curacao, Basil & Lime
- The Ingersoll Manhattan** 10
Cherry Infused Old Forester Bourbon, Cocchi Vermouth & Orange Bitters
- Boulevardier of Wonka Memes** 12
Elijah Craig, Campari, Creme de Framboise & Creme de Cacao Blac
- Rye Me Up, Tai Me Down** 11
Templeton Rye Whiskey, Lustau Amontillado Sherry, Passion Fruit Bitters, Vanilla Rooibos & House Orgeat
- Apricot Flip** 11
Bourbon, Apricot Liqueur, Cynar, Egg & Goat Milk
- Make America Grape Again** 11
Barsol Pisco, Lustau Amontillado Sherry, Concord Grape Shrub, Tarragon, Black Currant Tea & Lemon
- Gung Fu Pisco Sour** 11
Pisco, Matcha Green Tea, Dill, Lemon, Demerara Sugar & Egg White
- Cloudy With A Chance Of Ed Wilson** 10
Famous Grouse Scotch, Apricot Liqueur, Ancho Reyes & Lemon
- Old Man & The Sea** 10
Monkey Shoulder Scotch, Bergamot Earl-Grey & Byrrh
- Seasonal Sangria** 8
Like the seasons, ever changing.



“A place where deals are done.
Where Fitzgerald toasts Gatsby over classic
cocktails for the modern person. Where
companions raise a craft beer forged by
American hands. Where love is bolstered,
sharing a worldly boutique vintage.
Where life is the celebration and every day
is special at the Juniper Moon.”

SPIRITS

JUNIPER

Gins

Tanqueray 6
Bombay Sapphire 6
Lavender 7
Aviation 7
Magellan 8
Tanqueray 10 8
Tanqueray Bloomsbury 10
Beefeater London Dry 6
Prairie Organic 7
Hendrick's 7.50
Plymouth 8
Junipero 9
Bols Genever 10
St. George Terroir 8
St. George Botanivore 8
The Botanist 8
TRU Organic 8
Letherbee 8
Nolet's Dry 10
Citadelle 7
Malfy 9
Koval Dry 8
Brokers London Dry 6
River Rose 7
Haymans Old Tom 8

AGAVE

Tequila | Mezcal

Corralejo Reposado 8
Aha Yeto Blanco 15
Monte Alban Mezcal 7
Patron Silver 10
Don Julio Anejo 13
Corzo Anejo 14
Aha Yeto Anejo 17
Hornitos Black 7
Patron Platinum 25
Amaras Mezcal 13
Del Maguey Mezcal Vida 9
Montelobos Mezcal 10
Olmeca Altos Blanco 6

WHEAT & POTATOES

Vodka

Belvedere 7
Chopin 8
Stoli Elit 12
Jewel of Russia 18
Tito's 6
Absolut Citron 6
Ketel One 7
Grey Goose 8
Ciroc Peach 8
Effen Cucumber 7
Effen Black Cherry 7

WATER OF LIFE (2 oz pour)

American Whiskey

Old Forester 6
Jack Daniel's 6.50
Elijah Craig 8
Maker's Mark 6.50
Maker's 46 10.50
Cedar Ridge 8
Knob Creek 10
Basil Hayden 12
Blanton's 13
Woodford Reserve 9
e.h. taylor 12
Blood Oath 22
Stranahan's 14
Hudson "Baby Bourbon" 13
Wild Turkey Forgiveness 14
Whistle Pig Rye 25
Bulleit 8
Bulleit 10-Year 11
Bulleit Rye 9
Templeton Rye 8
Templeton Rye 6-Year 9
Old Overholt Rye 7
Rittenhouse Rye 8

Irish Whiskey

Jameson 7
Teeling 9
Redbreast 12-Year 14
Bushmills 7
Quiet Man 8-Year 10
Knappogue Castle 9

SUGAR CANE

Rum

Bacardi Silver 6
Ron Zacapa 23-Year 10
Appleton Estates 7
Gosling Dark 6
Plantaion 5-Year 8
Flor De Cana White 7
Flor De Cana 4-Year 7
Flor De Cana 18-Year 11
Zaya 9
Barbancourt 7
Leblon Cachaca 8
Captain Morgan 6

Canadian Whiskey

Canadian Club 6
Crown Royal 7.50
Pendleton 1910 10

Scotch

Dewar's 6
The Famous Grouse 6
Johnny Walker Red 7
Johnny Walker Black 9
Johnny Walker Blue 36
Monkey Shoulder 9
Glenlivet 12-Year 9
Glenlivet 18-Year 22
Laphroaig 10-Year 12
Macallan 18-Year 38
Ardbeg Corryvreckan 18
Ardbeg Uigeadail 18
Aberlour Double Cask 12-Year 12
Kavalan Concertmaster (Taiwan) 22
Glenmorangie Nectar D'or 12-Year 15
Balvenie Caribbean Cask 14-Year 13
Balvenie Double Wood 12
Balvenie Port Wood 21-Year 32
Lagavulin 16-Year 20

GRAPE

Lustau Amontillado Sherry 8
Barsol Pisco 10
Encanto Pisco 10
Alto Del Carmen Pisco 8
Piscologia Pisco 10
Hennessy XO 25
Hennessy VSOP 16
Courvoisier 8
Niepoort Ruby Port 8
Niepoort Tawny Port 10

CELEBRATION SHOT

House Made Feature 5

WINE

BY THE GLASS

RED WINE

CABERNET SAUVIGNON

Edge *Napa Valley, California* 11 | 44

A luscious and barrel-aged wine with profound notes of dark berries incredible ripeness with seductive and memorable finish.

MALBEC

Don Rodolfo *Mendoza, Argentina* 7 | 28

Smooth, medium body. Appealing red fruit nose with hints of tobacco, blackberry and dark cherry.

NEGROAMARO

LiVeli Passamante *Apulia, Italy* 9 | 36

Aromas of ripe and fleshy red fruits followed by notes of cinnamon and nutmeg.

PINOT NOIR

Paraiso *California* 9.50 | 38

Rich cherry and ripe plum fruit accentuated by notes of nutmg, pepper smoke and vanilla.

SHIRAZ BLEND

McWilliams Wildling *Chullora, Aust.* 8 | 32

Notes of juicy raspberry, blueberry, toffee, chocolate, caramel and pomegranate syrup.

ZINFANDEL

Beran *St. Helena, CA* 10 | 40

American and French oak have created a flavor-packed, easy-drinking zin with a soft, balanced acidity.

WHITE WINE

CHARDONNAY

Laguna *Russian River Valley, CA* 9.50 | 38

Delicate notes of apple, pear, tangerine and quince, framed by hints of Asian spice. Well-balanced and rich.

CORTESE

Agosto *Piedmont, Italy* 6 | 24

Clean and bright acidity with notes of crisp apple and mineral.

SAUVIGNON BLANC

Sea Pearl *Marlborough, New Zealand* 8 | 36

Clean and balanced with notes of green apple and almonds a truly "summer lovin" wine.

WHITE BORDEAUX

Roskam *Bordeaux, France* 8 | 32

A fresh and crisp wine on the palate, offering aromas of citrus, exotic fruits and white flowers.

VOUVRAY

Jardin en Fleur *Loire Valley, France* 9 | 36

Peach and citrus tones, finishing with a delicate floral note and bright acidity.

Ask About Weekly Featured By The Glass Pours

RED WINE

CABERNET BLEND

Orin Swift Papillon *Napa Valley, CA* 98
Ripe cherry and dark chocolate, with aromas of sweet cedar, rose petal and hints of well seasoned oak.

CABERNET SAUVIGNON

Pine Ridge *Napa Valley, CA* 58
Cherries, black peppercorn, cherry pie and slight tobacco nuances.

Langmeil *Barossa Valley, Australia* 48
Luscious, ripe and bright fruits, hints of liquorice and velvety, fine tannins which flow onto the long, fruitful finish.

CARMENERE

Casa Silva *Chile* 34
Aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity.

MERLOT

Emmolo *Napa Valley, CA* 56
Aromas of mahogany smoke, leather and brown spice. Earthy flavors intertwine with caramelized plum and smooth tannins, reminiscent of ground cocoa.

PINOT NOIR

Siduri *Willamette Valley, CA* 42
Raspberry and mint-scented cherry, with hints of vanilla.

RHONE STYLE BLEND

Peter Franus *Napa Valley, CA* 52
Flavors of wild berries, clove, allspice, sage, smoked ham, pepper and lavender.

ZINFANDEL

Evangeloh *Contra Costa County, CA* 45
Concentration of ripe blackberries and spice, with a minerality sneaking through a spicy white pepper character.

Peter Franus *Napa Valley, CA* 48
Clove, cinnamon and allspice aromas blend with black cherry, a hint of vanilla and a black pepper finish.

WHITE WINE

CHARDONNAY

Walt "La Brisa" *Russian River, California* 55
Rich and creamy, with layers of ripe fig, honeydew melon, creamy oak and subtle earth notes that are pure, focused and persistent. California Dreamin'.

PINOT BIANCO

Alois Lageder *Trentino, Italy* 40
Pronounced, clean, elegant, light to medium-bodied with a fresh mouth-watering finish.

SAUVIGNON BLANC

Emmolo *Napa Valley, CA* 38
Crisp lightness, balanced acidity and underlying notes of fleshy grapefruit and lime.

TORRONTÉS

Hermanos *Salta, Argentina* 34
Vibrant aromas of citrus fruit, grass, mint and flowers. Juicy, spicy and ripe, with fine-grained flavors of stone fruits

BUBBLES

CAVA BRUT

Joios *Spain* 8.5 | 34
Features white flowers, citrus and tangerine, with hints of toast, pastry and dried fruits. The mouth is clean with marked acidity.

BRUT

Cuvée Des Moines *Champagne, France* 98
Full bodied, silky notes of apricot, pineapple and peach.

BRUT 375ML

Montaudon *Champagne, France* 38
Expressive notes with scents of flowers, mango and exotic fruit.

BRUT ROSE

Gruet *New Mexico* 38
Floral aroma with delicate red berries and zesty acidity.

CRAFT ON TAP

Selections vary — ask about our seasonal selections

CAPTAINS OF INDUSTRY

Miller High Life 4

Michelob Ultra 4

Budweiser 4

Coors Light 4

CRAFT BOTTLES

LIGHT/REFRESHING

IA Goldfinch Cider *Wilson's Orchard, IA* 6

IA Dorothy New World Lager *Toppling Goliath Brewing Co., IA* 6

312 Urban Wheat Ale *Goose Island Beer Co., IL* 6

IA Honey Pilsner *Madhouse Brewing Co., IA* 5

BOLD/MALTY

IA Red Rambler *Peace Tree Brewing Co., IA* 6

California Amber Ale *Ballast Point Brewing Co., CA* 7

90 Shilling Amber Ale *Odell Brewing Co., CO* 7

Anchor Porter *Anchor Brewing Co., CA* 8

Kalamazoo Stout *Bell's Brewing Co., CO* 6

HOPPY/BITTER

Avery IPA *Avery Brewing Co., CO* 6

IA PseudoSue Americian Pale Ale *Toppling Gollith Brewing Co., IA* 6

Sculpin IPA *Ballast Point Brewing Co., CA* 7

OFF THE BEATEN PATH

IA Blonde Fatale Belgium Blonde *Peace Tree Brewing, IA* 5.50

Tree Shaker Imperial Peach IPA *Odell Brewing Co., CO* 8

Pranqster Belgian Golden Ale *North Coast Brewery, CA* 8

IA Seasonal Feature *Exile Brewing Co., IA* 5.50

N.A. St. Pauli N.A. *St. Pauli Girl Brewing, Germany* 4

MUNCHIES

Scala Olive Medley

Calabrian, Moroccan and Kalamata olives marinated in fennel & olive oil

5

Mixed Nuts

roasted herbed nut blend

5

PIZZA

Francesco

Alfredo, Roma tomatoes, artichoke, cremini mushrooms, spinach, garlic, mozzarella, Romano, finished with Gusto pizza seasoning

12 | 20*

The Duke

Russ & Frank's Sassy BBQ sauce, smoked beef brisket, red onions, cilantro, mozzarella, colby jack

12 | 20*

Spartacus

Red sauce, Graziano's Italian sausage, pepperoni, banana peppers, cremini mushrooms, mozzarella, Romano

13 | 21*

Fromage-A-Trois

Red sauce, garlic, red pepper flakes, fresh basil, mozzarella, provolone, Romano

10 | 18*

Soprano

Basil pesto, balsamic roasted chicken*, roasted red peppers, Roma tomatoes, red onions, Asiago, mozzarella

13 | 21*

*Vegetarian option: Sub with breaded eggplant

Cheese and Charcuterie

12

La Quearcia prosciutto, salami, manchego, white cheddar, smoked blue cheese, pickles, mustard, olives and Victoria's Artisan Jam

The Stallion

Red sauce, Italian meatballs, spicy capicola ham, yellow onions, green peppers, green olive relish, garlic, Romano, red pepper flakes, mozzarella

13 | 21*

Mona Lisa

Rosemary olive oil, garlic, cremini mushrooms, Roma tomatoes, Kalamata olives, Romano, fresh ricotta

12 | 20*

Vincent Van Goat

Rosemary olive oil, maple glazed ham, Genoa Salami, Romano, capers, fried sweet peppers, goat cheese

13 | 21*

Buffalo Springfield

Buffalo sauce with roasted chicken, celery, Roma tomatoes, mozzarella, blue cheese, finished with creamy Italian dressing

12 | 20*



Step back in time and order a modern classic in our 1920s phone booth. Delivered to you hot and fresh. *Plus tax and \$1.00 service charge.