



EST. 2000

ONE TWENTY SIX Lounge

ORGANIC - FRESH - LOCAL

Small Plates

Marinated Olives | 6

Pommes Frites | 6

house cut fries, garlic aioli

Hummus | 9

house-made, wood-fired flatbread

Mediterranean Spread | 9

tomato, goat cheese

wood-fired flatbread

Meatballs | 8

Pork & Beef meatballs, marinara

Chicken Satay | 8

Amish chicken, house peanut sauce

Vegetable Samosas | 9

mint chutney

Wood-Fired Chicken Wings | 12

tandoori style, Amish chicken

Tacos

All tortillas are made in house

Add Chihuahua cheese or Pepper jack .50

Fish | 5

one taco, guacamole, Napa slaw, XEC

Pork Carnita | 4

one taco, ancho spread, Pico de Gallo

avocado

Beef Carnita | 4.5

one taco, ancho spread, Pico de Gallo

avocado

Korean BBQ Pork Belly Tacos | 12

two tacos, Napa slaw

sesame oil dressing, fries

Lighter Entrees

All sandwiches served with fries

Gyro | 10.5

Chicken Gyro, tzatziki, house made pita

Pork Torta | 10

Braised pork, ancho spread, tomato

guacamole, romaine, pickled jalapeno,

pepper jack cheese

Beef Torta | 10.5

Braised beef, ancho spread, tomato

guacamole, romaine, pickled jalapeno,

pepper jack cheese

Salads

House | 6

tomato, cucumber, salsa verde

Artichoke | 8

crispy chickpeas, parmesan, lemon

champagne vinaigrette

Roasted Beet | 8

walnuts, pickled onion, blue cheese

balsamic vinaigrette

Spinach | 7

walnuts, orange, goat cheese

balsamic vinaigrette

Mayan Fish | 12

Blackened tilapia, XEC, salsa verde

Prosciutto | 12

Paprika potato, fried egg

Cocktails

Old Fashioned | 11

Bulleit Bourbon, simple syrup, Angostura bitters hand carved ice

Bourbon & Sour† | 10

Bulleit Bourbon, lemon juice, lemon zest syrup, egg white

Sazerac Rye | 11

Bulleit Rye, lemon zest syrup, hand carved ice, Angostura and Peychauds bitters

Manhattan | 12

Templeton Rye, Dolin sweet vermouth, Angostura bitters

Basil Paloma | 8

El Jimador Blanco, red grapefruit juice, lime zest syrup, fresh basil, soda water

Margarita | 9

El Jimador Blanco, house made sour, fresh lime, premium triple sec, salted rim

Jalisco Maiden | 9

El Jimador Reposado, fresh lime juice, cucumber, mint

Moscow Mule | 9

House crafted Ginger Beer, Titos, house made sour

Bloody Mary | 9

Titos, house made mix

Cosmopolitan | 11

Grey Goose, cranberry, lime zest syrup, triple sec

Saint Flores | 12

Tanqueray, St. Germaine, Peychauds bitters, cava

Gin & Sour† | 10

Tanqueray, Honey-cardamom syrup, fresh lemon juice, egg white

Negroni | 9

Beefeater, Dolin sweet vermouth, Campari, hand carved ice

Mojito | 8

Silver rum, house made mix, fresh lime juice, mint, soda water

Dark'N'Stormy | 9

House crafted Ginger Beer, Black Kraken, Angostura bitters, lime zest syrup

Draught Beer

Confluence Des Moines IPA | 7

16 oz / 7.1% / IBU 75 / Des Moines, IA

North Coast Old Rasputin Imperial Stout | 7

10 oz / 9.0% / IBU 75 / Fort Bragg, CA

Confluence Special Saison #1 | 8

10 oz / 9.6% / IBU 24 / Des Moines, IA

Lion Bridge Disaster at the Meux Porter | 8

16 oz / 6.6% / IBU 40 / Cedar Rapids, IA

Confluence Tripel Belgian | 8

10 oz / 9.9% / IBU 32 / Des Moines, IA

Stella Artois Cidre | 7

16 oz / 4.5% / IBU 24 / Leuven, Belgium

Brickneridge Vanilla Porter | 7

16 oz / 4.7% / IBU 16 / Denver, CO

Wine by the Glass

RED

Foris, Pinot Noir, Oregon 2014 | 11

Badiola, Tuscany Italy, 2014 | 10

La Playa, Cabernet Sauvignon, Chile, 2014 | 9

Belleruche, Cotes Du Rhone, France, 2012 | 9

Marc Roman, Malbec, France, 2014 | 9

WHITE

Mont Gravet, Rose, France, 2016 | 9

La Playa, Chardonnay, Chile, 2014 | 9

Jakob Demmer, Riesling, Germany, 2014 | 9

Caposaldo, Pinot Griggio, Veneto, Italy, 2015 | 9

Giesen, Sauvignon Blanc, New Zealand, 2016 | 10

†Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness