



EST. 2000

# ONE TWENTY SIX Lounge

ORGANIC - FRESH - LOCAL

Late Night Menu

## Small Plates

- \*Marinated Olives** | 6
- \*Pommes Frites** | 6  
house cut fries, aioli
- Hummus** | 8  
house-made, wood-fired flatbread
- \*Mediterranean Spread** | 9  
tomato, goat cheese, wood-fired flatbread
- \*Meatballs** | 8  
Pork & Beef meatballs, marinara
- \*Cheese Plate** | 12  
3 cheeses, walnuts, dried fruit
- \*Charcuterie Plate** | 12  
pate, salami, pickled onion, dijon, pickled cucumber
- Mussels** | 13  
chorizo, wine, shallots, scallions

## Burgers

- Cheese** | 10  
cheddar, fries
- Gorgonzola** | 11  
bleu Gorgonzola, fries
- Bacon Cheese** | 11  
bacon, cheddar, fries
- Guadalajaran** | 12  
pepper jack cheese, guacamole, pickled jalapenos, fries
- Dutch** | 12  
gouda, caramelized onions, fries
- Meyer Farms Angus w/ Cheese** | 12  
vegetarian fed, hormone and antibiotic free, cheddar, fries
- 1/3 Lb Lamb\*** | 14  
local lamb, grass-fed, goat cheese harissa mayo, fries
- Veggie Guadalajaran** | 9  
house-made bean & vegetable patty, guacamole, fries
- Veggie Guadalajaran** | 11  
pepper jack cheese, guacamole, pickled jalapenos, fries

## Wood-fired Pizzas

- Margherita** | 11  
fresh mozzarella, marinara, basil
- Sausage** | 12  
fresh mozzarella, marinara, italian sausage
- Pepperoni** | 12  
fresh mozzarella, marinara, pepperoni
- Sicilian** | 13  
fresh mozzarella, marinara, red pepper, pepperoni
- Napoli** | 14  
fresh mozzarella, marinara, prosciutto
- Anchovy** | 13  
fresh mozzarella, marinara, anchovies, red onion
- Alsatian Tart** | 13  
bacon, onions, gruyere, crème fraîche
- Maïs** | 14  
Iowa corn, crème fraîche
- Santorini** | 13  
house andouille sausage, fresh mozzarella, roasted red pepper, olives, olive oil, goat cheese
- Bosque** | 12  
mushroom, caramelized onions, crème fraîche
- Veggie Tart** | 12  
spinach, onions, gruyere, crème fraîche

Available on Gluten Free Crust | 3 additional

## Libations

- Old Fashioned** | 11  
Bulleit Bourbon, simple syrup, Angostura bitters, hand carved ice
- †Bourbon & Sour** | 16  
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
- F.D.R Up** | 12  
Beefeater, Dolin vermouth, splash of olive juice
- †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

- Confluence Des Moines IPA** | 7
- North Coast Old Rasputin Imperial Stout** | 7
- Confluence Saison** | 8
- Lion Bridge Disaster at the Meux** | 8
- Confluence Tripel Belgian** | 8
- Stella Artois Cidre** | 7
- Brickneridge Vanilla Porter** | 7

## wine

- RED**
- Foris**, Pinot Noir, Oregon 2014 | 11
- Mazzei**, Badiola, Tuscany Italy, 2013 | 10
- La Playa**, Cabernet Sauvignon, Chile, 2014 | 9
- Perrin**, Cotes Du Rhone, France, 2012 | 9
- Marc Roman**, Malbec, France, 2014 | 9
- WHITE**
- Mont Gravet**, Rose, France, 2014 | 9
- Laroque**, Chardonnay, France, 2014 | 9
- Jakob Demmer**, Riesling, Germany, 2014 | 9
- Caposaldo**, Pinot Griggio, Veneto, Italy, 2015 | 9
- Whitehaven**, Sauvignon Blanc, New Zealand, 2015 | 10
- Freizenet**, Brut Blanc De Blanc Cava, Spain | 7