

Squid Ink Risotto

\$17

roasted cherry tomatoes, fried garlic, pine nuts, feta, scallions

Winter Salad

\$16

kale, dried fruit, spiced pecans, goat cheese, maple mustard dressing

Apple Butter Flatbread

\$14

goat cheese, canadian bacon, arugula, dried cranberries

Loaded Caesar

\$16

Salad

croutons, crispy onions, bacon, parmesan, boiled egg, cherry tomatoes

3 Bean Chili

\$13

short rib, cheddar, sour cream, pickled onions, chives

Chef Burger

\$16

potato bun, bacon, yellow onion, roasted jalapeno aioli, swiss

Kids Menu

Soups

Grilled Cheese \$8 side of fruit and chips

Peanut Butter and Jelly \$8 side of fruit and chips

Snack Plate
gold fish crackers, ham, cheese, fruit

Cream of Mushroom

Caramelized Onion Bisque
*contains shellfish

Cup - Bowl

\$5 - \$8

Two Soup Combo

\$15

Wine

Glass Bottle \$9 \$36

Red

Pinot Noir – *California* Cabernet Sauvignon – *California* Malbec – *Argentina*

White

Rose - France
Sauvignon Blanc - New Zealand
Moscato - Italy
Prosecco - Italy

Beer on Tap \$7

Exile Brewing

Forage Nut - Brown Ale - Des Moines, la Confluence Brewing

Farmer John - Multi-Grain - Des Moines, la NoCoast Beer

Yoga Poser - American Pale Ale Oskaloosa, la

Fire Trucker Brewing

Modern Art - Amber Ale - Des Moines, la

Sparkling Drinks \$9

Raspberry Bellini French 75 Aperol Spritz Mimosa

Non-Alcoholic \$3

Zanzibar's Coffee

Unsweetened Iced Tea

Coke

Diet Coke

Sprite

Sparkling Water

Green Ginseng Apple Tea

Juice Box \$2

Desserts by Doré \$8

Spiced Hot Toddy Bundt Cake
Lemon Honey cake with a Whiskey Honey

Blood Orange & Cranberry Cheesecake

Cardamom Orange Cheesecake with a Blood-Orange Cranberry Compote - gluten free

10% of your dollars spent go to the operations of the Greater Des Moines Botanical Gardens.

Thank you for your support!

For catering contact Trellis Catering at 515–330–1517 eventsales@trelliscafedsm.com - www.trelliscafedsm.com