



DRINKS

TUESDAY TO SUNDAY
8AM - 2PM

BRUNCH CLASSICS

BOTTOMLESS BLOODY MARY- \$18
AVAILABLE SUNDAYS 8AM-2PM

- Iowish Coffee** \$9
Iowa-distilled Revelton Whiskey & Cream Liqueur, House Whipped Cream, House-Made Crème de Menthe *Served Hot or Iced*
- Bloody Mary** \$9
Vodka, House Bloody Mix, Candied Bacon, Pepperoncini, Bleu Cheese Stuffed Olive
Add a beer back for \$1
- A Morning Painkiller** \$9
Spiced Rum, Pineapple Juice, Fresh Squeezed Orange Juice, Coconut, Nutmeg
- Pimm's Cup** \$9
Pimm's No.1, Cucumber, Lemon, House-Made Celery Seed Soda, Ginger, Angostura Bitters
- Paloma** \$8
Tequila, Fresh Squeezed Grapefruit, Soda Water, Tajín
- Little Brother's Sangria** \$8
Red Wine, Apricot Brandy, Fresh Squeezed Orange Juice, Orange, Cherry

MORNING BUBBLES

BOTTOMLESS MIMOSA- \$18
AVAILABLE SUNDAYS 8AM-2PM

- Mimosa** \$8
Prosecco with choice of Fresh Orange, Fresh Grapefruit, Cranberry, Pineapple or Triple Berry
- Aperol Spritz** \$8
Prosecco, Aperol, Soda Water, Orange Slice
- French 75** \$9
Prosecco, Gin, Lemon, Sugar
- Sassy Pants** \$9
Prosecco, Campari, Fresh Squeezed Grapefruit
- Glinda the Good Witch** \$9
Prosecco, Elderflower Liqueur, Strawberry, Lemon

SPECIALTY COCKTAILS

- Strawberry Basil Kapow!** \$9
Vodka, Strawberry, Basil, Pop Rocks Rim
- Spicy Papi** \$8
Pineapple Vodka, Jalapeno, Pineapple Juice, Ginger, Tajín
- Summer Daybreak** \$9
Tequila, Pineapple Juice, Fresh Squeezed Orange Juice, Cherry, Toasted Almond Bitters
- Buzzed Lightyear** \$9
Spiced Rum, Cold Brew, Coconut, Cinnamon
- Tipsy Smurf** \$8
White Rum, Blueberry, Pineapple Juice, Psuedo Sue Pale Ale
- Moscow Mensch** \$8
Vodka, House-Made Celery Seed Syrup, Lemon, Ginger Beer
- Rosemary Grapefruit Shandy** \$7
Fresh Squeezed Grapefruit Juice, Rosemary, Lemon, Over the Ivy Pilsner
- Little Brother's Breakfast Shot** \$5
Bourbon, Butterscotch Schnapps, Fresh Squeezed Orange Juice, Mini Pancake, and Candied Bacon

MOCKTAILS

- Easy Like Sunday Morning** \$6
Blueberry, Iced Tea, Lemon, Mint
- The Golden Ticket** \$6
Coconut Cream, Pineapple, Fresh Squeezed Orange Juice, Cherry
- Hakuna Matata** \$6
Cucumber, Jalapeno, Pineapple Juice, Soda Water, Tajín
- Llama Llama** \$6
Strawberry, Rosemary, Lemon, Fresh Squeezed Grapefruit, Ginger Beer, Angostura Bitters



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DRAFT BEER

Get a Little Hazy Hazy IPA, Peace Tree Brewing Co., Des Moines, IA	\$6
Brick Red Ale Irish Red Ale, Keg Creek Brewing Co., Glenwood, IA	\$6
Blonde Fatale Belgium Style Blonde Ale, Peace Tree Brewing Co., Des Moines, IA	\$6
Pseudo Sue Pale Ale, Toppling Goliath Brewing Co., Decorah, IA	\$6
Over The Ivy Czech-Style Pilsner, Confluence Brewing Co., Des Moines, IA	\$5

BOTTLES & CANS

Busch Light	\$3
Michelob ULTRA	\$3
Bud Light Next	\$3
Stella Artois	\$4
St Pauli Girl N/A	\$4
Ruthie Exile Brewing, Des Moines, IA	\$5
Des Moines IPA (16 oz) Confluence Brewery, Des Moines	\$6

WINE

Carletto Prosecco Italy	\$7
JCB Crémant de Bourgogne Burgundy, FR	\$48
False Bay Sauvignon Blanc South Africa	\$8/30
Acacia Chardonnay California	\$10/38
Ercole Rosé Piedmont, IT	\$10/38
Don Rodolfo Pinot Noir Mendoza, AR	\$9/34
Chop Shop Cabernet California	\$10/38

N/A BEVERAGES

Bottomless Coffee	\$4
Cold Brew	\$3
Celery Seed Soda	\$4
Fresh Orange Juice	\$4
Fresh Grapefruit Juice	\$4
Fresh Squeezed Lemonade Add Blueberry, Strawberry, or Triple Berry	\$4 \$1
Pineapple Juice	\$2
Cranberry Juice	\$2
Milk	\$3
Chocolate Milk	\$3
Maine Root Ginger Brew	\$4
Coca-Cola, Diet Coke, Sprite, Root Beer, Mellow Yellow (Free refills)	\$2
Saturday Morning 'Toons Apricot Brandy, Fruity Cereal Milk, Crunchy Cereal Rim	\$9



EATS

**TUESDAY TO SUNDAY
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BREAKFAST PLATES

ALL SERVED WITH CHOICE OF POTATO

Soon-to-be-Famous Breakfast Sandwich	\$14
Your choice of Griddled Sausage, Bacon, Canadian Bacon, or Fire Roasted Avocado, Fluffy Steamed Egg, Maple Dijon, Tabasco Aioli, Fresh Arugula, American Cheese served on Our House Milk Roll	
The Classic	\$12
Two Eggs your way, with choice of Potato and Protein, and Buttered Toast	
Biscuits + Gravy	\$14
Little Brother Schmaltz Biscuits, Sausage Gravy, Chives	
Corned Beef Hash	\$16
House Made Corned Beef, Crushed Potatoes, Onions, Poached Eggs	
Classic Benny	\$14
Thick Sliced Berkwood Farms Canadian Bacon, Poached Eggs, Lemon Hollandaise	
Candied Bacon Benny	\$16
Candied Sliced Bacon, Sauteed Spinach, Hollandaise, Poached Eggs, Chives	
Salmon Lox Benny	\$15
House Cured Chilled Lox, Herbed Latkes, Crispy Capers, Dill Hollandaise, Poached Eggs	
Chicken Fried Portobello Mushroom	\$13
Sun Dried Tomato Gravy, Fried Egg, Pickled Pepper Slaw	
Manischewitz Braised Short Rib Skillet	\$15
Caramelized Onions, Cheese Curds, Buttered Mushrooms all smothered over your choice of Breakfast Potatoes or Hashbrowns with a Sunny Side Up Egg	
Vegetable Breakfast Skillet	\$12
Roasted Tomatoes, Spinach, and Mushrooms all over your choice of Breakfast Potatoes or Hashbrowns, with Parmesan and Thyme Cream Sauce and a Sunny Side Up Egg	
Little Brother Omelet	\$11
Prairie Breeze Cheddar, Manischewitz Onions, Fresh Chives	
BYO Omelet	\$9
Three Egg Omelet with your choice of mix-ins	
<i>\$.50 Veggies: Onions, Tomatoes, Mushrooms, Roasted Red Peppers, Pickled Jalapenos, Spinach,</i>	
<i>\$.10 Proteins: Sausage, Bacon, House Candied Bacon, Roasted Turkey, Corned Beef, Canadian Bacon</i>	
<i>\$.10 Cheese: American, Ricotta, Cheddar, Swiss, Prairie Breeze Cheddar</i>	

KITCHEN LOVE

BUY YOUR CHEFS A ROUND

A Round of Drinks for the Kitchen	\$7
Send a little love to the hard-working folks in the back of house.	

SWEET THINGS

Yeasted Waffles	\$11
Citrus Chantilly, Warm Maple Syrup, dusted with Powdered Sugar Add Little Brother's Batter Fried Chicken - \$5	
Caramelized French Toast	\$9
Two thick slices of House Made Brioche soaked in Custard and griddled, Pearl Sugar, Citrus Chantilly, Warm Maple	
Pancakes	\$8
Two Large Buttermilk Pancakes served with warm Maple Syrup. Add Bananas, Strawberries, Blueberries, or Chocolate Chips - \$.50 each	
Bananas Foster Pancakes	\$9
Two Pancakes smothered in Banana Rum Caramel and Homemade Vanilla Ice Cream	
Pig in a Pancake	\$11
Homemade Sausage stuffed pancakes, covered with Sage Brown Butter, Local Maple Syrup, and Fresh Blueberries	
Lemon Blueberry Cheese Blintz	\$10
Fresh Lemon Curd, Blueberry Compote, Torched Meringue	
Strawberry and Cream Cheese Blintz	\$10
Strawberry Sauce, Citrus Chantilly	
Layla's Giant Fricken Cinnamon Roll	\$9
Burnt Butter, Vietnamese Cinnamon, Cream Cheese Glaze	
Yogurt Parfait	\$8
Local Vanilla Yogurt served with Fresh Fruit and House Maple Granola	
Steel Cut Oatmeal	\$7
Brown Sugar, Maple Granola, Fresh Fruit	
Donut Pie	\$7
Whey Caramel, Whipped Cream, Powdered Sugar	

SIDES

1 FOR \$4 / 3 FOR \$10

Local Farm Egg	\$1.50
Fruit Salad	\$3/cup \$6/bowl
Schmaltz Biscuit	\$3
Potatoes	\$4
Hashbrowns, Breakfast Potatoes, or French Fries	
Pancake	\$4
Breakfast Meats	\$4
Peppered Bacon, House Sausage Patty, Roasted Turkey or Griddled Canadian Bacon	
Egg Salad	\$4
Spiced Applesauce	\$4
House Pickles	\$4
Celery Seed Cole Slaw	\$4
Toast and Homemade Jelly	\$2

A 20% Gratuity will be added to tables of 6 or more

Here at Little Brother, we choose our ingredients with care and make everything from scratch right here in our kitchen. We use Farm Fresh Eggs, Farmer's Market Herbs and Veggies, and family recipes, crafting it all with intention to provide you the best possible dining experience every day!



EATS

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- Beer Battered Onion Rings** \$9
Thick cut Batter Fried Onions served with our Russian Dressing
- Chili Cheese Fries** \$9
House-made Chili, Sour Cream, Chives, Cheddar
- Pastrami Rubbed Smoked Chicken Wings** \$9
Blue Cheese or Ranch
- Dill Pickle Fried Pickles** \$8
Blue Cheese or Ranch
- Grandma's Latkes (3)** \$7
House Applesauce, Horseradish Sour Cream, Chives

SOUP & SALAD

- Classic Chili** cup \$4 | bowl \$7
- Mom's Matzah Ball Soup** cup \$5 | bowl \$8
Pulled Chicken, Carrot, Celery, Dill
- Classic Wedge Salad** \$8
Creamy Bleu Cheese Dressing, Slow Cooked Tomatoes, Crispy Bacon
- Little Brother's House Salad** \$6
Butter Lettuce, Herbed Croutons, Roasted Garlic Dressing, Prairie Breeze Cheddar
- Cobb Salad** \$10
House Roasted Turkey, Avocado, Bacon, Hard Boiled Eggs, Avocado Goddess Dressing
- Israeli Couscous Grain Bowl** \$8
Romaine Lettuce, Toasted Almonds, Golden Raisins, Orange + Fennel Vinaigrette

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DINER PLATES

- Z's Mac & Cheese** \$16
Five Cheese Blend, Roasted Tomato + Basil Marmalade, House Candied Bacon
- Little Brother's Classic Burger*** \$14
Iowa Beef Smash Patty, House Sauce, LTPO, Cheddar, House Milk Bun
- The NY Chopped*** \$15
Iowa Beef Patty, Griddled Onion, Pickled Sport Pepper, American Cheese, Toasted Hoagie Bun, Tabasco aioli
- The Benny Burger*** \$16
Iowa Beef Patty, Griddled Ham, Triple Berry Jam, Citrus Hollandaise, Pickled Peppers, Arugula, with a runny Egg on our house made Milk Bun
- Patty Melt*** \$15
Swiss, Buttered Mushrooms, Onions, Russian Dressing on Toasted Rye
- The Mitzvah Reuben Sandwich** \$16
House Corned Beef, Russian Dressing, Swiss, Celery Seed Coleslaw
Big City heights (double the beef) + \$5
- The Rachel** \$15
Substitute our Homemade Turkey for our Corned Beef on our Reuben
- Batter-Fried Chicken Sandwich** \$16
Hot Honey, Celery Seed Coleslaw, LTOP, Buttermilk Ranch
- Egg Salad Sandwich** \$13
Smashed Avocado, Honey Mustard, Butter Lettuce served on Toasted House Brioche
- House Roasted Turkey Club** \$14
A double decker of house roasted turkey, crispy bacon, juicy tomatoes on homemade white bread with Duke's Mayo
- Not your Dad's Chicken Salad** \$14
Slow Cooked Chicken, Grapes, Almonds, A touch of curry on toasted Rye
- Cheese Crusted Grilled Cheese** \$12
Cheddar Cheese, Kalona Cheese Curds, Manischewitz Onions, House Brioche
- Southern Fried Portobello Sandwich** \$12
Jalapeno Jam, Tabasco Aioli, Pickled Pepper Slaw, LTPO
- BBQ Meatloaf Sandwich** \$16
Templeton Rye BBQ, Crispy Fried Onions, LTPO, Cheddar, served on house white bread