

PHOTO FINISH LOUNGE

SPECIALTY DRINKS

- Moscow Mule**.....\$9
Tito's Vodka, Fresh Squeezed Lime Juice, Ginger Beer
- Revelton Mulberry Mule**\$10
Revelton Mulberry Gin, Fresh Squeezed Lime Juice,
Ginger Beer
- Margarita**.....\$12
Patron Silver, Cointreau, Housemade Sour Mix
- Strawberry Margarita**\$10
1800 Tequila, Cointreau, Housemade Sour Mix, Strawberry
- Mojito**.....\$8
Bacardi, Mint Simple Syrup, Lime, Soda Water
- Blueberry Mojito**.....\$9
Bacardi, Mint Simple Syrup, Lime, Fresh Blueberries,
Soda Water

MARTINIS

- Casino**\$11
Hendrick's Gin, Maraschino Liqueur, Lemon Juice
- Cosmopolitan**\$10
Absolut Citron Vodka, Grand Marnier, Cranberry Juice
- Cucumber & Mint Martini**.....\$12
Ketel One Botanical Cucumber & Mint Vodka, Elderflower
Liqueur, Simple Syrup, Fresh Cucumber
- Raspberry Lemon Drop**\$12
Stoli Raspberry Vodka, Absolut Citron, Chambord,
Housemade Sour Mix

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CLASSIC COCKTAILS

Long Island Iced Tea\$12

Old Fashioned\$10
Woodford Reserve, Whiskey Flavored Cherry, Orange, Bitters,
Simple Syrup

Negroni\$12
Tanqueray, Campari, Bitters, Sweet Vermouth

Paloma.....\$12
Don Julio, Lime Juice, Grapefruit Juice, Grapefruit Soda

NIGHT CAPS

Cedar Ridge, Bourbon.....\$11

Woodford Reserve, Bourbon\$12

Glenlivet 12-year, Single Malt.....\$14

Macallan 12-year, Single Malt\$24

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WINE SELECTIONS

Luccio Moscato D'asti, <i>Italy</i>	\$8
Kendall Jackson, Chardonnay, <i>California</i>	\$10
Kim Crawford, Sauvignon Blanc, <i>New Zealand</i>	\$10
Twenty Acres, Cabernet Sauvignon, <i>California</i>	\$8
Bread & Butter, Pinot Noir, <i>California</i>	\$8
Zonin, Prosecco, <i>Italy</i>	\$8
Mumm Napa, Cuvee Brut, <i>California</i>	\$50/Bottle

HOPS & BARLEY

Domestic	\$5
Budweiser, Bud Light, Busch Light, Coors Light, Michelob Ultra	
Premium	\$6
Corona Extra, Blue Moon, Stella Artois	
Local Craft Beer	
Big Grove, Easy Eddy IPA	\$8
Confluence, Des Moines IPA	\$8
Exile, Ruthie Gold Lager	\$7

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CAFÉ FAVORITES

Available Fridays and Saturdays until 9pm

Buffalo Wings\$12

Ranch or blue cheese

Nachos Grande\$12

Tortilla chips, choice of seasoned ground beef or grilled chicken, shredded cheddar jack cheese, lettuce, onions, diced tomatoes, sour cream, pico de gallo

Fried Cheese Curds\$12

Ranch

Personal Flatbread Pizza\$11

1. Choose your sauce: alfredo, marinara, or basil pesto

2. Choose up to 3 toppings: pepperoni, Graziano sausage, diced ham, bacon, diced chicken, jalapenos, green peppers, mushrooms, onion, spinach, tomatoes, or black olives

Additional Toppings: \$0.75 each

Cheeseburger* & Fries\$11

American, cheddar, pepper jack, provolone, or Swiss

Add bacon \$1

Cowboy Burger* & Fries\$13

Cheeseburger topped with smoked brisket, bacon, bbq sauce, cheddar cheese and onion straws

***Consumer Advisory** Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies.

AJ'S STEAKHOUSE

Make Memories

Your next get-together will be memorable when you host your event at AJ's Steakhouse Party Room. Our private dining room seats up to 60 guests, with your choice of a delicious meal from one of our chef-curated menus. Party room available Wednesday – Sunday



For more information, call 515.957.3535 or use your phone camera to scan the QR code.