





1210 1st Avenue | Coralville, Iowa P: 319-338-1201 www.twelve01kitchenandtap.com For hotel room service, dial 6566.











STARTERS

Guacamole (GF) | 13

Fresh avocados, garlic, onion, lime, jalapeño, cilantro and tomato. Served with fresh tortilla chips and side salsa.

Choriqueso Dip | 12

Warm Queso (melted cheese blend) with a hint of jalapeño topped with chorizo and pico de gallo. Served with fresh corn tortilla chips.

Onion Rings Tower | 12

Battered onion rings perfectly seasoned, served with ranch and spicy ketchup.

Tin Can Nachos | 16

Fresh tortilla chips layered with seasoned chicken, black beans, cheese sauce, topped with pico de gallo, sour cream and salsa on the side. Reserved for the Hungry!

Premium Buffalo Wings | 15

Eight crispy fried wings, Buffalo sauce, chunky Bleu cheese dressing and crisp celery sticks.

Boneless Buffalo Wings | 12.50

Our signature, hand-breaded bites served traditional or tossed in Buffalo sauce, with your choice of ranch or Bleu cheese dressing.

IA Cheese Curds | 10.50

Craft beer battered with house made spicy ketchup.

(b) Hogan's Egg Rolls | 10.50

Tender wraps filled with chicken, sweet corn, black beans and fresh herbs. Served with house made pineapple sweet pepper cream sauce.

SOUPS & SALADS

Chicken, Shrimp, Bacon, and Corn Chowder | 8

Served with garlic bread, sweet cream corn chowder, chicken, and shrimp.

W Ultimate Baked Potato Soup | 6

This baked potato soup is the ultimate in comfort food.

Traditional Caesar With Chicken | 15

Fresh Romaine lettuce, Caesar dressing, shredded aged Parmesan cheese, and croutons. Substitute Grilled Scottish Salmon | 8

Substitute Grilled Shrimp | 6

(b) Kilkenny's Country Chicken Salad | 15

Crispy or grilled chicken with garden greens, bacon, Colby cheese, eggs and tomatoes served with smoky honey Dijon dressing.

ENTRÉES

Scottish Salmon Your Way | 26

Served with chipotle mashed potatoes and fresh vegetables.

Cedar Plank Salmon

Lightly-seasoned and infused with a smoky cedar flavor, garnish with a charred lemon slice.

Tuscan Salmon

Pan-seared with prosciutto, fresh herbs and spinach, finished with a chardonnay cream sauce.

Walleye Fish & Chips | 20

lowa craft beer battered walleye and fries. Served with a side coleslaw.

Chipotle Pepper Penne | 19

Roasted peppers, chopped tomato, cilantro, and penne pasta topped with creamy chipotle sauce and grilled chicken breast.

Chicken Fettuccine Alfredo | 19

Creamy Alfredo sauce with grilled chicken breast over fettuccine noodles. Substitute Grilled Scottish Salmon | 8 Substitute Grilled Shrimp | 6

Chicken Marsala | 19

Pan seared chicken breast with Marsala wine, mushrooms, red onions served over fettuccine noodles.

B Signature Chicken Tenders | 16

Hand-breaded and served with our Home style French Fries, kicked-up coleslaw and smoky honey Dijon dressing.

Oh Baby Back Ribs Full Rack \$31 Half Rack \$23

Voted "Best in Class," Bennigan's savory baby back ribs are slow smoked to "fall-off-the-bone" tender. Brushed with zesty BBQ sauce and finished on the grill. Served with Home style French Fries and kicked-up coleslaw

STEAKS

Choice beef, hand cut in house, brushed with our seasoning blend and broiled to your preferred temperature, with compound butter. Served with your choice of two sides.

Twelve01 Filet* | 32

The best cut, 8oz beef tenderloin. Medium well and well done steaks will be butter flied.

Steak Deburgo* | 33

Traditional Iowa recipe, tenderloin medallions seared in olive oil and garlic herb compound butter.

Ribeye* | 31

12oz hand cut steak.

New York Strip* | 31

A 14oz strip. The steak lover's selection.

SIDES

Dinner Salad 4	Loaded Baked Potato 5
	Chipotle Mashed Potatoes 4
	Poblano Rice 4
	Chips & Salsa4
Baked Potato 3	•

LATIN

Twelve01 Fajita Steak, Chicken, Shrimp | 25 Steak Only | 22 Chicken Only | 22

Your choice of meat or all three seasoned with authentic spices, sautéed peppers, red onions, finished in a sizzling platter with fresh lime and cilantro. Served with poblano rice, pico de gallo, lettuce, guacamole, sour cream, and choice of flour or corn tortillas.

Upgrade - Share for Two | +9



Acapulco Fajita | 20

Shrimp prepared with a recipe full of flavors, sautéed peppers, red onions and fresh pineapple, finished in a sizzling platter with fresh lime juice and cilantro. Served with poblano rice, pico de gallo, lettuce, guacamole, sour cream, and choice of flour or corn tortilla.

Chicken Fajita Quesadilla | 14

Sizzling chicken with peppers and onions folded in a flour tortilla with Chihuahua cheese. Served with sour cream and salsa.

Shrimp Tacos | 15

Sautéed shrimp with garlic and butter in corn tortilla with chipotle aioli and pico de gallo. Served with salsa roja and poblano rice.

DESSERTS



(B) New York Cheesecake | 8.50

Rich, traditional New York style cheesecake topped with a fresh strawberry sauce.

Bread Pudding | 6.50

Mom's special recipe with dad's special bourbon sauce.

Deep Fried Ice Cream | 7.50

Crusted vanilla bean ice cream fried to golden perfection, and served with sugar cinnamon crispy points, a must try!



Brownie Bottom Pie | 8

A chewy chocolate fudge brownie with vanilla ice cream on top, covered with hot fudge, whipped cream and a cherry.

HANDHELDS

Sandwiches and Burgers served with your choice of fries or side salad with house dressing. Substitute any burger for grilled chicken.

Twelve01 1/2 Pound Burger* | 15

Served with mayo, lettuce, tomato, onions, and side pickle. Add toppings: \$2 Cheddar cheese, \$2 Bacon, \$1 Sautéed onions or mushrooms, \$1 Fried egg

The Kicker Burger * | 16.50

Pepper Jack cheese, avocado, jalapeño, onions, pico de gallo, and freshly made chipotle garlic mayo.



(b) The B.O.M.B. Burger* | 15.50

Slathered with bourbon-infused bacon jam over melted American cheese and topped with crispy fried haystack onions.

Double Smash Burger* | 16 **Triple Smash Burger*** | 18

Two or three 4 oz. beef patties smashed down and seared to perfection. Served with mayo, shredded lettuce, and cheddar cheese.



World Famous Monte Cristo | 15.00

Honey wheat bread layered with tender ham, roasted turkey, Swiss and American cheeses. Batter-dipped, gently fried and coated with powdered sugar. Served with red raspberry preserves for dipping.



Ribeye Steak Sandwich* | 18.50

Hand cut steak smothered with red wine demi glaze with mushrooms and onions on a hoagie roll with garlic aioli. Served with French fries.

Classic Grilled Reuben | 15.50

Corned beef, grilled rye bread, sauerkraut, Swiss cheese, and Russian dressing.

BLT-Avocado-Egg Sandwich | 15.50

Bacon, lettuce, tomato, fresh avocado, fried egg on whole wheat bread with chipotle mayo.



(B) Turkey O'Toole | 13.50

Freshly sliced turkey breast, melted Swiss cheese and smoky honey Dijon dressing. Served on a pretzel bun.

 ${}^*\text{Items marked with asterisk maybe serve raw or under cooked or may include raw or under cooked}$ ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 7.29.2024

For parties of 6 or larger, an 18% gratuity will apply.





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