

KITCHEN HOURS

Mon - Thursday 4 pm to 8 pm
Fri 12 pm to 9 pm
Sat 12 pm to 9 pm
Sun 11 am to 8 pm



930 4th St, Sioux City, IA
712-226-BEER
martobrewing.com

[APPETIZERS]

PRETZEL BITES 9

Pilsner cheese sauce, spicy IPA mustard

BAVARIAN PRETZEL 13

Pilsner cheese sauce, spicy IPA mustard

WOOD-FIRED WINGS 10

wood fired wings with your choice of: house dry rub, "Street Heat" pepper sauce, or porter glaze with blue cheese dressing

ANGUS SLIDERS* 11

Angus Beef patties, caramelized onions, sharp cheddar cheese, garlic aioli, brioche roll

CHARCUTERIE BOARD 14

hot soppressata, prosciutto, stone fruits, strawberry jam, sharp cheddar cheese, peppercorn gouda, Mallet Bees creamed honey, marinated olives, toasted Naan bread

SAUSAGE BOARD 12

2 house made Italian sausages, bacon jam, IPA mustard, stone ground mustard

TACOS VERDE 12

corn tortillas, seasoned woodfire steak, pico de gallo, salsa verde

HUMMUS PLATTER 10

roasted garlic red pepper hummus, toasted Naan bread, heirloom carrots, cucumbers, radishes

TUNA TATAKI* 14

seared yellowfin tuna, wakame, calabrese peppers, carrots, shaved radishes, ponzu glaze, finished with yuzu

[SALADS]

PEACH CEDAR SALMON* 14

baby greens, arugula, red onion, goat cheese, cucumbers, heirloom tomatoes, candied walnuts, peach vinaigrette

BLACK + BLEU* 14

arugula, baby greens, blackened steak, bleu cheese, marinated red onions, heirloom tomatoes, blue cheese dressing

CAESAR SALAD 10

romaine heart, shaved radishes, heirloom tomatoes, pecorino romano, anchovies, caesar dressing

YELLOWFIN TUNA* 10

arugula, baby greens, wakame, shaved carrots, marinated red onions, toasted almonds, sesame ginger vinaigrette, toasted naan bread

HOUSE SALAD 6

spring mix, arugula, cucumbers, heirloom tomatoes, served with your choice of ranch, blue cheese, strawberry shandy vinaigrette or ceasar dressing

[TAPROOM TREATS]

"KERI" CAKE 8

ask your server about this week's creation

MARTO SUNDAE 7

outrageous brownie, vanilla bean ice cream, Plush porter hot fudge, peanut butter sauce, peanut brittle, vanilla whip

VANILLA BEAN CHEESECAKE 7

choice of strawberry compote or Chanter Scottish ale caramel

SLICE O' PIE 6

ask your server about this month's flavor

WHAT'S IN YOUR BOWL?

2 scoops vanilla bean ice cream 5

2 scoops house chocolate stout ice cream 5

ADD porter chocolate sauce, Scottish ale caramel, peanut butter sauce, vanilla whip 1

[NEAPOLITAN PIZZAS]

ANDOUILLE SAUSAGE + PEPPER 15

fresh mozzarella, red sauce, andouille sausage, calabrese peppers, marinated olives

"STREET HEAT CHICKEN" 16

fresh mozzarella, roasted chicken, street heat sauce, red onions, blue cheese, arugula

O.G. MARGHERITA 13

fresh mozzarella cheese, red sauce, cold press olive oil, basil, pecorino romano, fleur de sel

SICILIAN PEPPERONI 14

fresh mozzarella cheese, red sauce, thin sliced pepperoni, calabrese peppers, basil, pecorino romano

PEAR + PROSCIUTTO 14

olive oil, pears, mozzarella, thin sliced prosciutto, figs, arugula

HOT SOPPRESSATA + HONEY 14

mozzarella, red sauce, Mallet Bees honey, soppressata

MARTO'S MEATS 15

mozzarella, red sauce, capicola, soppressata, house Italian sausage

FUNGUS PIE 14

blend of woodland mushrooms, balsamic reduction, olive oil, mozzarella, arugula

CAULIFLOWER PIE 14

cauliflower crust, olive oil, roasted caulilini and brussels sprouts, mozzarella, calabrese peppers, finished with peppercorn gouda

BUILD + BAKE 16

choice of sauces: street heat • red sauce • olive oil
and up to 5 toppings: arugula • pears • soppressata • basil
mozzarella • woodland mushrooms • peppercorn gouda • capicola
italian sausage • prosciutto • marinated olives • caulilini
brussels sprouts • calabrese peppers • roasted chicken
andouille sausage • figs • red onions • pepperoni • blue cheese
add cauliflower crust to any pie for \$1 more

[WOOD-FIRED PASTA]

SAUSAGE RIGATONI 14

burrata cheese, red sauce, andouille sausage, calabrese peppers, pecorino romano

MARTO'S LOADED MEATS 15

burrata cheese, red sauce, house made Italian sausage, capicola, soppressata, pecorino

ROASTED CHICKEN MAC + CHEESE 15

burrata cheese, peppercorn gouda sauce, roasted chicken, woodland mushrooms, peppercorn gouda, pecorino romano

[TAP YOUR KEG]

ERIK'S BREW BURGER* 15

brisket & bacon ground patty, bacon jam, marinated onions, heirloom tomatoes, arugula, kettle chips

WOODFIRED SIRLOIN* 25

Angus Beef center cut 10oz sirloin, three-cheese potatoes

CUBAN 14

citrus braised pork shoulder, house pickles, gruyere cheese, mustard, French roll, kettle chips

Ask your server about our Burger of the Week!

*CONSUMER ADVISOR: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

[WHITE WINES + PROSECCO]

glass / bottle

Cavit, Italy, Prosecco	7 / 35
Marco Negri, Italy, Moscato D'asti	8 / 40
King Estate, Oregon, Pinot Gris	7 / 35
Liquid Light, Washington, Sauvignon Blanc	7 / 35
Relax, Germany, Riesling	7 / 35
Butter, California, Chardonnay	8 / 40

[RED WINES]

glass / bottle

La Crema, Sonoma Coast, Pinot Noir	9 / 45
14 Hands, California, Merlot	7 / 35
Earthquake, California, Zinfandel	8 / 40
J Lohr, California, Cabernet Sauvignon	9 / 45

[MOSCOW MULE]

O.G. MULE 8

house Moscow Mule mix, fresh lime, mint leaves and ginger beer

CRANBERRY + SAGE 9

house Moscow Mule mix, lime juice, cranberry juice, sage syrup, ginger beer

HONEY + PEAR 9

house Moscow Mule mix, local honey infused syrup, pear nectar, ginger beer

[N/A BEVERAGES]

SUN BREWED ICED TEA 3

sun brewed organic black tea with lemon

MAIN SQUEEZE 3.5

house-made refreshing lemonade.

Add any of our seasonal flavors for \$0.50

SODA 2

coke, diet coke, sprite, mellow yellow, orange fanta

[THE OTHER BREW]

COLD BREW 4

house-made cold brew coffee from Coffee King

Make it a caramel latté for \$1.00

FRENCH PRESS COFFEE 4

medium roast coffee from Hardline

[SEASONAL SANGRIAS]

SEASONAL BERRY + SAGE 10

Merlot, sage and seasonal berry infused syrup, orange juice sprite, topped with fresh berries and smoldering sage sprig

CITRUS PEAR 10

Sauvignon Blanc, lemon juice, syrup, pear nectar, ginger beer and a slice of pear

PEACH COBBLER 10

Pinot Gris, peach nectar, house-made cinnamon syrup, garnished with a cinnamon stick and peach wedge

[SUNDAY BRUNCH]

Sun 11 am to 2 pm

SKILLETS

ANDOUILLE SAUSAGE + EGGS 12

country potatoes, onions, calabrese peppers, heirloom tomatoes, andouille sausage, pecorino romano cheese and wood-fired over easy eggs on top

FUNGUS + EGGS 11

country potatoes, blend of woodland mushrooms, peppercorn gouda cream sauce, heirloom tomatoes, pecorino romano cheese and wood-fired over easy eggs on top

"HANGOVER" 13

country potatoes, onions, calabrese peppers, house made bangers, capicola, heirloom tomatoes, burrata cheese and wood-fired over easy eggs on top

PINT OF BACON 12

country potatoes, onions, applewood bacon, bacon jam, peppercorn cream sauce, and wood-fired over easy eggs on top

VEG OVERLOAD 12

country potatoes, onions, calabrese peppers, roasted caulilini, heirloom tomatoes, burrata cheese, woodland mushrooms and wood-fired over easy eggs on top

...AND MORE

PILSNER PARFAIT 8

honey granola, vanilla yogurt, raspberries, blueberries, strawberries and vanilla bean whipped cream

BISCUITS + GRAVY 10

flaky biscuits topped with Marto's signature Italian sausage gravy

BELGIAN WAFFLE 10

fluffy Belgian style waffle topped with fresh berries and vanilla bean whipped cream

FRENCH TOAST 10

wood-fired brioche french toast with fresh berries and vanilla bean whipped cream

STEAK + EGGS 15

6oz Angus Beef wood-fired sirloin, your choice of three eggs: over easy, over medium, over hard, or scrambled, served with whole grain toast

LOESS HILLS 10

your choice of three eggs: over easy, over medium, over hard, or scrambled, four strips of bacon or one garlic cheddar sausage, served with whole grain toast

DRINKS

MIMOSA 8

BLOODY MARY 10

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