

WEEKEND BRUNCH

Served Saturdays and Sundays from 11:00 a.m. until 2:00 p.m., February through August. 10:00 a.m. until 2:00 p.m., September through January. Most regular menu items are available as well. Come join us!

Egg Scrambles

Our egg scrambles are served with fried potatoes and toast.

- **Rocky Mountain:** hickory smoked ham, onion, green pepper and Cheddar cheese. | \$6.50
- **Marzocchi:** Italian sausage, Mozzarella, marinara, mushroom and green pepper. | \$6.50
- **Veggie:** Roma tomato, portabella mushroom, and red onion. | \$6.50
- **Mexico:** Sausage, onion, fresh cilantro, roasted red pepper and Cheddar cheese. | \$7
- **Ham & Cheese:** hickory smoked ham and American cheese. | \$6.50

Average Joe

2 eggs any style, 2 slices bacon, fried potatoes and two slices of toast. \$6.50

Breakfast Sandwich

2 scrambled eggs topped with hickory smoked ham and melted Cheddar. Served on toasted sourdough with a side of fried potatoes. | \$7

French Toast

Four thick cinnamon-sugar slices served with sliced bacon, butter and maple syrup. | \$6

Breakfast Burrito

Mexican scrambled eggs with sausage, onion, cilantro, roasted red pepper, melted Jack and Cheddar, rolled up in a warm flour tortilla. Served with salsa and a side of fried potatoes. | \$7

DESSERTS

Brownie Sundae

A dark, rich chocolate brownie topped with two scoops of vanilla ice cream and chocolate syrup. | \$4.50

A Pint of the Good Stuff

A cool frosty filled with mocha ice cream with fudge revel and crunchy almonds. Topped with whipped cream and chocolate wafer crumbles. \$4.50

After Dinner Mint

A 1 1/2 oz shot of mint chocolate chip ice cream, whipped cream and freshly crumbled chocolate wafers. | \$1

An Irish Kiss

Bailey's Irish Cream, Kahlua and fresh coffee topped with whipped cream. \$4.50

Turtle Cheesecake

New York style cheesecake resting on a thick layer of fudge, covered with a caramel sauce, garnished with chopped pecans and placed on a graham cracker butter crust. | \$4.50

Cafe Joy

Frangelico, Malibu Coconut Rum, Bailey's Irish Cream and coffee topped with whipped cream. | \$4.50

WINE

White Zinfandel

Fetzer | \$4

Chardonnay

Redwood Creek | \$4

Rosemount | \$5

Merlot

Redwood Creek | \$4

Ecco Domani | \$5

Cabernet

Redwood Creek | \$4

Fetzer Valley Oaks | \$5

Riesling

Fetzer | \$4

Pinot Grigio

Ecco Domani | \$4

BEER ON TAP

Beer of the Month (ask server)
Seasonal Beer (ask server)
Another Seasonal Beer (ask server)

Anchor Steam (San Francisco, CA)
Blue Moon (Golden, CO)
Boulevard Wheat (Kansas City, MO)
Bud Light (St. Louis, MO)
Budweiser (St. Louis, MO)
Bud Select (St. Louis, MO)
Goose Island 312 Urban Wheat Ale (Chicago, IL)
Guinness Stout (Dublin, Ireland)
Michelob Golden Light (St. Louis MO)
Miller Lite (Milwaukee, WI)
Millstream Amber (Amana, IA)
Newcastle
(Newcastle-Upon-Tyne, England)
Sierra Nevada Pale Ale (Chico, CA)

DRINKS

Fountain Drinks | \$2
(Free Refills)

Pepsi
Diet Pepsi
Mountain Dew
Diet Mountain Dew
Ice T
Lemonade
Sierra Mist
Cranberry Juice
Mug Rootbeer

Bottled Drinks | \$2.00

Raspberry Tea
Lemon Lime Gatorade
Fruit Punch Gatorade
Aquafina
Pepsi
Diet Pepsi

Discover tasty foods at Mulligan's [Back side]

It's Your Spring Training Too! [Below]

The Road Splits Here [Below]



The Pub.

Mulligan's Official Publication

Winter/Spring 2008

Cedar Falls, Iowa 50613

On Tap This Spring!

Feb 6

The Beginning of Lent

Fish Tacos!! Baked Ravioli!
Fried Lake Perch! All 3 available throughout Lent.

Feb 26

MLB Spring Training begins!

Feb 6-9

Arch Madness
Missouri Valley Conference
Men's Basketball Tournament
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)

March 13-16

Big 10 Men's Basketball Tournament
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)

March 17

St Patrick's Day!
Mulligan Stew - Corned Beef & Cabbage | \$3 Guinness - \$3 Black & Tan - \$3 Irish Flag

March 20 & 21

March Madness Opening Weekend-Round of 64
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)
64 Wings (in a bucket) \$30

March 22 & 23

March Madness Opening Weekend - Round of 32
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)
32 oz of Boneless, 2 orders of FF and a pitcher of beer or soda.
\$32

March 25

Red Sox & A's open the MLB season in Japan!
\$2 Sam Adams and Anchor Steam Draws!

March 27 & 28

Sweet 16
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)
Sweet 16" Pizza - 1-topping & a pitcher of pop or beer. \$16

March 29 & 30

Elite 8
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)

March 30

MLB Opening Night - Braves vs Nationals

April 1

MLB Opening Day!
\$1 Hot Dogs, \$2 Beer Brats, \$1 Draws Open 'til 5
\$2 Draws 5 PM 'til close

April 5

Final Four
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)

April 7

NCAA Men's National Championship Game
\$12 Buckets of Beer (5 bottles)
\$10 Buckets of Wings (20 Wings)

April 10-12

The Masters
The Master's Classic Pimento Cheese Sandwich!
A Master's Tradition.

May 3

The Kentucky Derby
\$4 Mint Julips open 'til the races end

The Road Splits Here

- Artichoke preps for Menu #2, Goat Cheese demoted to AAA

In a move coming as a surprise to no-one, Mulligan's much heralded menu item prospect Goat Cheese has been demoted to AAA.

Manager Ryan Bennett, "This one shocks me about as much as a Kerry Wood injury shocks a Cub fan. I'm not one bit surprised. Everything we saw during Goat Cheeses' ascent to the menu was positive, but I had no doubt that he was not a good fit for our menu line up. Well, I guess we'll

have to chalk up another error for the GM. Back to the drawing board he'll have to go." And back to AAA Goat Cheese will have to go. Multiple attempts were made to contact General Manager Dave Morgan for comment, but as of press time we met with no success.

On a lighter note, Goat Cheeses' long time training partner and teammate Artichoke continues to display great worth to the menu.

Menu consultant Jeremiah Foster claims Artichokes role in this upcoming menu season to be an important one. "Artichoke has found his niche in this menu line-up. He may not be every customers favorite item, but he is quickly building himself a bit of a cult following. He's like our own little version of Derrick Turnbow. A Mini Turnbow maybe." Foster continues, "We're confident we will be seeing continued growth out of Artichoke in his second menu."

It's Your Spring Training Too!

A Fan's Guide to Spring Training 2008

The following is a four step process intended for use by only the most avid MLB fans.

When used properly results have shown this guide promoting dramatic increases in fan's season long enjoyment levels.

Step One - Find a location equipped and willing to help you prepare for the upcoming season. For instance, find yourself a sports bar that knows what's up with what's up in the world of sports viewing and is devoted to bringing you as much MLB action as they can. Now check off step one as accomplished. You're here. You found us. Congrats.

Step Two - Find your position for the 2008 season and get comfortable in it. The completion of this step will come much easier for some fans than it will for others. Follow a quick analogy for me. There are two kinds of players entering into Spring Training. There is the veteran ball player returning for another year in the majors. He's been playing Right Field since he could walk. It took years of hard work for him to develop the level of comfortability and confidence that he currently enjoys in his position. For this particular player spring ball is nothing more than a stretch and

a jog, a piece of cake. This may be the situation you are in as a fan. You may know where you like to sit to watch a big game, a rivalry game, a game down the stretch with the pennant on the line. If you're that fan then step two is a walk in the park.

However, there are those fans and players that aren't quite so lucky. Let's continue on to part 2 of the analogy. Imagine that during the off season, those in power elect to make a change in an effort to get the most out of their team in 2008. Maybe they turn a center fielder into third baseman and/or a third baseman into left fielder. I know it sounds nuts, but believe me it happens, for better or worse to be determined. For those players Spring Training takes on a whole new meaning. It has quickly become a crash course in fielding and will entail much more dedication and effort. If you don't think you got the most out of last season as a fan, you may need to make a move and switch up your viewing position. Try out a couple during Spring Training. Catch a game while seated at the bar. Give a high top table a shot. Maybe you're a booth kind of fan. You won't ever know if you don't try them all out, and there isn't a better time to experiment than the spring.

Step Three - Once you've found your spot, show your devotion. It's best to start cheering for you team early. It's even better if you continue to cheer for them often. Nobody likes the fan that makes their debut in August, sporting a freshly purchased (insert team you hate here) shirt and cap shouting "C'mon (insert player you hate from team you hate here), show me a double!" That fan sucks. Don't be that fan. You'll be much more prepared for, and respected in, the post-season if you dedicate yourself for the long haul.

Step Four - Relax and Enjoy Games 1 through 162+ If you've handled Steps 1 through 3 you're ready to go, and if you're willing to let them, Mulligan's Brick Oven Grill & Pub is ready to help. They've once again invested in MLB Extra Innings and Fox Sports Net Nationwide in an effort to bring to your teams' games to the HDTV nearest your seat. They'll be more than happy to set you up with dinner and a beverage or two as well. Enjoy the season!



DUAL
HAPPY HOUR
Monday - Thursday
3 PM 'til 6 PM and AGAIN 10 PM 'til close!!

- \$1.75 Domestic Draws
- Buy 1 appetizer & get your second at half price!
- Buy 1 Brick Oven Pizza & get your second at half price!



Where Life Tastes Good


Mulligan's Brick Oven Grill & Pub | 205 East 18th Street | Cedar Falls, Iowa 50613 | (319) 277-3671 | www.mulligansbrickoven.com

 = House Favorite

 = Vegetarian Dish

A 15% gratuity will be added to all parties of 8 or more.

BEGINNINGS

Tomato & Basil Quesadilla 
Fresh basil pesto, sliced roma tomato and melted smoked Provolone sandwiched between two wheat tortillas. Served with sour cream and fresh tomato salsa. | \$7

Chicken Fajita Quesadilla
Two flour tortillas stuffed with diced tomatoes, roasted red peppers, scallions, grilled cilantro-lime chicken breast and a mix of melted Cheddar and Monterey Jack. Served with sour cream and fresh tomato salsa. | \$8

Spinach & Artichoke Dip
Chopped spinach, garlic, spices and artichoke hearts tossed with a cheese blend. Served warm under melted Mozzarella with toasted ciabatta. \$7.50

Oven-Baked Nachos
White corn tortilla chips buried beneath layers of seasoned ground beef, Cheddar and Monterey Jack cheese, lettuce, tomatoes, and jalapenos. Served with sour cream and salsa. | \$8

Mozzarella Sticks
Sliced Mozzarella sticks hand breaded in the morning for you to eat in the afternoon or evening. Perfect for dipping in our red sauce. | \$6.50

Onion Bites
Bite sized chunks of onion hand breaded to order and fried until golden brown. | \$6

Ribs & Fries
A chunk of our hickory smoked ribs sided with a few fries. | \$8

FRESH GREENS

Choice of Dressings: Ranch, Low Fat Ranch, Blue Cheese, French, Honey Mustard, Italian, Oil and Vinegar, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette

Blackened Chicken Salad
A blackened chicken breast, chopped ripe tomato, green pepper, roasted red pepper and Cheddar cheese served atop fresh mixed greens. | \$8.00


Classic Caesar
Crisp romaine, mushrooms, Asiago cheese, crunchy croutons and creamy Caesar dressing. | \$7.50
• Add grilled chicken breast | \$10

Rotisserie Chicken Salad
Fresh greens mixed with rotisserie chicken, caramelized onion, crumbled bacon, tomato and cucumber. Served with a side of raspberry vinaigrette. | \$8

The Big Salad
Fresh mixed greens, tomatoes, cucumbers, roast turkey breast, hickory smoked ham, bacon crumbles, Cheddar and Swiss. | \$8

Wings
Jumbo wings, fried until crisp and tossed in your choice of sauce.
*Buffalo *Maple BBQ Hot *Spicy Garlic *Teriyaki * Served with celery and dressing | \$7

Boneless Wings of Buffalo
Tender chunks of chicken breast hand breaded to order. Served plain or you pick the sauce.
*Buffalo *Maple BBQ Hot *Spicy Garlic *Teriyaki * Served with celery and dressing | \$7


Asiago Dip 
A creamy blend of Asiago cheese, sundried tomatoes, scallions and mushrooms served hot with sliced bread. | \$7.50


Sante Fe Spring Rolls 
Crispy wraps stuffed with grilled cilantro-lime chicken, black beans, corn, shredded lettuce, roasted red pepper, Pepper Jack cheese and a hint of jalapeño. Served with our southwestern ranch dipping sauce. | \$6.50

Stuffed Portabellas
Two portabella mushrooms marinated in a balsamic vinaigrette, and filled with our tomato sauce and Italian sausage. Topped with Mozzarella and Parmesan and brick oven baked. \$7.50

Potato Skins
Crisp fried potato skins stuffed with Cheddar, bacon and green onion. Served with sour cream and fresh tomato salsa. | \$6.50

Buttermilk Fried Chicken Salad
Tender chunks of chicken breast hand breaded and tossed with mixed greens, red onions, tomatoes, diced cucumbers and shredded cheeses. | \$8

Grilled Portabella 
Marinated and grilled portabella mushroom served on mixed greens with tomato, balsamic vinaigrette and seasoned croutons. \$8 | \$10 w/ roasted chicken

Chicken Fajita Salad 
Grilled cilantro-lime chicken breast on a bed of greens with crispy tortilla strips, shredded cheese, sautéed peppers and onions, and tomatoes. Served with guacamole and Southwestern Ranch. | \$8

Steak Fajita Salad
Marinated and grilled sirloin sliced and mixed with sautéed red onion, green pepper, and roasted red pepper. Served atop a bowl of fresh mixed greens, crispy tortilla strips and Monterey Jack and sided with guacamole and southwestern ranch dressing. | \$9

Broccoli Romano \$2
Cole Slaw \$2
Cottage Cheese \$2
Chips \$2
Jalapeño Chips \$2
Soup of the Day - Cup \$2, Bowl \$3

BRICK OVEN PIZZA

Any way you want it, that's the way you'll get it! Pick a sauce and start putting on toppings.

	small	regular
cheese	\$7	\$10
1-topping	\$8	\$11.50
2-topping	\$9	\$13
each additional	\$1	\$1.50

Toppings

Dough:
Honey Wheat, Original White

Sauce:

Olive Oil, Traditional Tomato, Basil Pesto, Cilantro Pesto

Veggies/Misc.:

Fresh Tomato, Red Onion, Sliced Roma Tomato, Roasted Red Peppers, Green Pepper, Onions, Green Onion, Oregano, Caramelized Onions, Mushrooms, Portabella Mushrooms, Black Olives, Green Olives, Jalapeño Peppers, Minced Garlic, Pineapple

Fresh Herbs:

Cilantro, Basil, Oregano

Meats:

Beef, Pepperoni, Italian Sausage, Hickory Smoked Ham, Grilled Lime Chicken, Garlic Oregano Chicken, Prosciutto, BBQ Chicken
Cheese:
Asiago, Extra Mozzarella, Romano, Ricotta/Romano/Herb Blend, Smoked Provolone, Parmesan, Cheddar

The Original

Olive oil, basil pesto, Italian sausage, pepperoni and Mozzarella. | \$9, | \$14

BBQ Chicken

BBQ sauce, Mozzarella, BBQ chicken, red onion & fresh cilantro. | \$9 | \$14

The Mulligan

Tomato sauce, pepperoni, sausage, mushrooms, onion, green pepper and Mozzarella. | \$10 | \$15

Chicken Artichoke

Tomato
Olive oil, Garlic-Oregano chicken breast, Roma tomato, artichoke heart, Mozzarella and Romano. | \$10 | \$15

Three Cheese, Tomato & Basil

Tomato sauce, Mozzarella, smoked Provolone, Parmesan, sliced Roma tomato, and fresh basil. | \$9 | \$14

Southwestern Chicken

Caramelized onions, grilled lime chicken, Mozzarella, fresh tomato salsa and cilantro. Served with lime, sour cream and guacamole. | \$9 | \$14

Tostada

Seasoned ground beef, taco sauce, Cheddar and Monterey Jack topped with chilled chopped lettuce, fresh tomato salsa, green onions and crushed white corn tortilla chips. | \$9 | \$14
• Also available with grilled cilantro-lime chicken.

Thai Chicken

Thai peanut sauce, marinated chicken, Mozzarella, green onion, chopped roasted peanuts, shredded carrot, and fresh cilantro. \$9 | \$14

Carne Asada

Grilled Cilantro-Lime steak, onion, cilantro pesto, Monterey Jack, and Mozzarella cheese. Taken from the oven and topped with fresh tomato salsa, sour cream, guacamole and a lime wedge. | \$10 | \$15

BRICK OVEN SUBS

All Brick Oven Subs are served with a kosher pickle spear and your choice of French fries, country potato salad, cottage cheese, coleslaw or chips. Add \$1 to substitute a twice baked potato, onion bites or a tossed salad. Available on your choice of bread unless otherwise stated. Breads: White, Multigrain Wheat, or Ciabatta (add .25)

Ham & Cheese

Hickory smoked ham and American cheese toasted on a hoagie bun. Topped with crisp lettuce and tomato. | \$7.50

Italian Sausage

A Spicy Italian sausage and tomato sauce mix covered with Mozzarella and Parmesan and brick oven baked. | \$7.50

BURGERS

All burgers are cooked medium-well and served with lettuce, tomato and pickle unless otherwise requested. Your choice of French fries, coleslaw, country potato salad, or chips. Add \$1 for a twice baked potato, onion bites or a tossed salad.

Burger | \$7
• With cheese, add 50¢.

Maple BBQ Burger

A seasoned 1/2 lb. burger topped with our Maple BBQ Hot sauce, Cheddar and crisp bacon. | \$8

Mushroom & Swiss

Melted Swiss and mushroom top this classic pub favorite. | \$8

Chicken Alfredo

Garlic chicken, alfredo sauce, roasted red pepper, dried oregano, Mozzarella, Parmesan and fresh basil leaf. \$10 | \$15

Buffalo Chicken

Grilled chicken, buffalo sauce, mozzarella, onion and fresh Blue cheese crumbles. | \$9 | \$14

Pizza Margherita

The classic Italian pizza. Our original white crust brushed with olive oil and topped with Roma tomatoes, Mozzarella, fresh basil and Parmesan. | \$9 | \$14

Kona Coast

Tomato sauce, Prosciutto, pineapple, and Mozzarella. | \$9 | \$14

The Heart of an Italian

Tomato sauce, artichoke heart, Italian sausage, roasted red pepper and Mozzarella. | \$9 | \$15

The White Pizza

Our Ricotta-Romano-Herb Blend topped with Roma tomatoes, mushroom and Mozzarella. Garnished with fresh oregano and basil leaf. \$9 | \$14

The 18th Street Pie

This soon to be classic starts with our Ricotta-Romano-Herb cheese blend. It is then layered with Italian Sausage, Pepperoni, Prosciutto, and Mozzarella and finished with our traditional tomato sauce. Garnished with freshly chopped basil and oregano. \$10 | \$15

BBQ Chicken Ciabatta

Pulled rotisserie chicken tossed in BBQ sauce, topped with caramelized onion, mushroom, Cheddar, chopped romaine and tomato. | \$8.50

Pot Roast

Tender pot roast and smoked Provolone cheese warmed in the brick oven on a hoagie. | \$8

CALZONES

#1 (formerly known as Calzone)
So named because it was our first Calzone offered on the menu, and used to be the only Calzone we served (to the public). Our homemade pizza dough stuffed with Mozzarella, Italian sausage, pepperoni and red sauce. Brick oven baked and served with a side of our house red sauce. | \$9

Garlic Chicken Calzone

Garlic chicken, Mozzarella, green pepper and red sauce. | \$9

Buffalo Chicken Calzone

Hand breaded chicken breast, Mozzarella, yellow onion and our wing sauce. | \$9

Build Your Own Calzone

Start with Mozzarella and red sauce for \$9. Then fill it with all your favorite toppings. (add .50¢)

PASTA

All Pastas are served with a tossed salad and a piece of toasted mozzarella bread.

Broccoli Fettuccini

Fresh broccoli tossed with tender fettuccini noodles and our creamy alfredo sauce. | \$9.50
• Add grilled chicken | \$12

Chicken Garden Penne

Whole wheat penne, garlic oregano chicken breast, broccoli, Roma tomato, tossed in a tomato, cream and cheese sauce. | \$12

Thai Chicken Penne

Tender whole wheat penne noodles and Thai chicken breast tossed with broccoli, green onion and carrot in our spicy thai peanut sauce. Topped with fresh cilantro and chopped roasted peanuts. | \$11

ENTREES

Entrees are served with your choice of two sides unless otherwise noted.

Chicken Tender Platter

Freshly breaded chicken breast tenders fried golden brown. | \$10

Fish & Chips

Flaky fish filets Sierra Pale Ale battered and served with your choice of two sides. | \$10

Jumbo Shrimp Platter

Hand breaded tender gulf shrimp fried until golden brown and served with cocktail sauce, lemon and a whole grain roll. | \$13

ROTISSERIE

Fresh marinated chicken slow roasted in our rotisserie until tender, juicy and crisp. Served with your choice of two sides and a whole grain roll.

1/4 chicken = \$8

1/2 chicken = \$10

BETWEEN THE BREAD

All of our sandwiches are served with your choice of French fries, coleslaw, country potato salad or chips. Add \$1 for a twice baked potato, onion bites or a tossed salad.

Chicken Breast

A juicy chicken breast, char-grilled or freshly breaded, topped with lettuce and tomato on a lightly toasted kaiser roll. | \$7.50

Tenderloin

A tender porkloin, char-grilled or freshly breaded, topped with lettuce and tomato on a lightly toasted kaiser roll. | \$8

Turkey Focaccia

Roast turkey breast, roasted red pepper, sliced Roma tomato, smoked Provolone, and romaine stacked on a focaccia roll. | \$8

Fish Sandwich

A Sierra Nevada Pale Ale battered fish fillet fried to golden brown and placed on a toasted white or multigrain wheat hoagie. | \$8

Honey Chicken

A juicy chicken breast glazed with honey mustard and topped with bacon and Swiss. Served with lettuce, tomato and pickle. | \$8

Three Cheese & Basil

Pesto Tortellini

Wheat, spinach and tomato tortellini stuffed with a blend of Ricotta, Parmesan and imported Romano cheeses. Tossed in our fresh basil pesto with sliced Roma tomatoes. | \$11

Baked Italian Penne

Whole wheat penne, Prosciutto, Italian sausage, and roasted red pepper, tossed with our Ricotta-Romano blend and our house tomato sauce. Topped with Mozzarella and oven baked. | \$11

Baked Lasagna

A rich blend of Ricotta and Provolone, layered on sheets of pasta with Italian sausage and our house red sauce. Topped with Mozzarella and oven baked. | \$10

Ribeye

A 12 oz hand cut ribeye char-grilled to perfection. Served with a whole grain roll. | \$14
• Available with fresh Maytag bleu cheese crumbles | \$15

Hickory Smoked Ribs

Slow cooked tender ribs seasoned in a special blend of spices. Served with our house BBQ sauce and your choice of two sides.
• 1/2 Rack | \$12
• Full Rack | \$16