



MENU

Dine In • Take Out • Events • Catering

VISIT OUR WEBSITE, FACEBOOK PAGE OR
GOOGLE BUSINESS SITE FOR CURRENT HOURS
AND SPECIAL EVENTS

Prices subject to change based on market prices.

WWW.MUDDYDOGMARKETGRILL.COM

CONSUMER ADVISORY

Our facility serves hamburgers and beef to order. Please be advised that consuming these items undercooked may increase your risk of foodborne illness.

GLUTEN FRIENDLY ITEMS

We offer gluten-free crust, bread, and buns. Please note you **MUST NOTIFY US** if you have medical reasons for gluten-free requests so we can prepare accordingly.



KAYLEE



APPETIZERS

Meatballs \$8.50

Tasty meatballs loaded with cheese and marinara or your choice of sauce.

Chicken Wings (6 or 12)

<i>Bone-In</i>	\$13.08	\$25.81
<i>Boneless</i>	\$ 9.50	\$18.50

Sauces available: Home-Made Buffalo, Home-Made Whiskey Bourbon, Marinara, Teriyaki, BBQ, or Garlic Parmesan.



Whiskey Bourbon & Buffalo made in house.

Artichoke Spinach Bread Bowl \$ 9.50

Garlic Cheese Twists \$6.50 | \$9.27 (3 or 6)

Chicken Tenders Basket \$12.50

Cod Fish Basket \$14.42

Mozzarella Sticks \$ 9.50

Fried Mushrooms \$ 9.27

Fried Zucchini \$ 6.50

Corn Nuggets \$ 8.50

Beer Cheese Pretzels \$ 7.00

Firecrackers \$ 9.50

Jalapeno, cream cheese, bacon, served with your choice of dipping sauces.

Fried Pickle Spears \$ 6.50

Served with your choice dipping sauces.

White Cheddar Bites \$ 9.50

Onion Rings, Waffle Fries, or

Sweet Potato Fries \$ 8.50

French Fries \$ 5.50

Add bacon \$ 3.09

Add chili, or cheese \$2.06 ea.



*Sunday
Brunch*

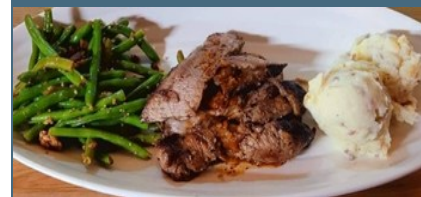
**All You Can Eat
Brunch Buffet**
Sunday Mornings
11:00 - 2:00



\$16.99 Per Person

\$6.99 kids 4-12

Kids under 4 eat free w/paid meal



House-Made Dipping Sauces

Firecracker, chipotle, avocado lime, buffalo, whiskey bourbon, bird dog.



Denotes Muddy Dog Specialty

Catering Available

We would be honored to cater your event or meeting.

641-831-3029

Burgers

Our burgers feature two thin smash burger patties unless otherwise noted. One patty pricing reflected for lighter meals.

Dog Days \$12.50 | \$10.29

Smash Burger with American Cheese.

Bacon Jam Burger  \$14.50 | \$12.57
Caramelized bacon jam and pepper jack cheese.

Mushroom Burger \$15.48 | \$12.57
Sauteed mushrooms and onions with Swiss cheese.

BBQ Burger \$15.00 | \$12.57
Bacon, onion ring, BBQ sauce, cheddar cheese.

Big Dog Burger  \$15.50 | \$12.98
Beef patties & brat, grilled onions/peppers, and pepper jack cheese.

Doghouse Burger \$15.00 | \$12.57
Teriyaki sauce, mayo, grilled pineapple, and cheddar cheese.

Pitbull Burger  \$13.00 | \$11.57
One beef patty topped with pulled pork with our whiskey bourbon sauce, sauteed onion and pickles.

Jalapeno Popper Burger   \$15.00 | \$12.57
Beef patties topped with pepper jack cheese, bacon, grilled jalapenos, and chipotle sauce.

Sides: Fries, Salad, Cottage Cheese, Pasta Salad

Upgrades (\$1.50): Onion Rings, Waffle or Sweet Potato Fries

Dessert Corner

Moulton Lava \$6.75
Chocolate cream filling.

Fried Ice Cream \$6.42

Pumpkin Lava \$6.42
Cream cheese filling.

Moulton Lava \$6.75

Muddy Dog Pudding \$4.50
Chocolate pudding & Oreos

Salads

Side Salad (w/meal)* \$2

House Salad \$8.24 | \$11.33

Greek Salad \$13.39
Kalamata olives, feta cheese crumbles, tomato, cucumber, red onion, and croutons with a Greek Vinaigrette dressing.

Cobb Salad \$14.42
Tomato, hardboiled egg, avocado, bacon, blue cheese crumbles, red onion.

Caesar Salad \$14.42
Romaine, home-made croutons, parmesan cheese, and Caesar dressing.

Taco Salad  \$13.39
Greens with taco meat or chicken, red onion, tomatoes, cheddar cheese, taco chips, sour cream.

Spinach Salad \$13.39
Spinach, bacon, blue cheese crumbles, hardboiled egg in balsamic dressing.

Add Chicken \$3.39

Dressings: Ranch, Blue Cheese, Caesar, Italian, Balsamic Vinaigrette, Thousand Island, Greek Vinaigrette, French.

Proudly serving Pepsi products with free refills.

(Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Dr. Pepper, Starry, Root Beer, Orange, Lemonade, Unsweet Tea, Bellini Tea (Peach-Raspberry)

Milk (white or chocolate)
Apple or Orange Juice
No refills

Ask your server to see the kids or alcoholic drink menu.

Explore our unique drink menu, where every cocktail is inspired by and named after our family dogs. Each sip carries a story, personality, and a touch of tail-wagging charm. Cheers to good times and great company.

Sandwiches

Served hot unless requested cold.

The Italian  \$14.00

Mortadella, capicola, pepperoni, salami, ham with provolone cheese, Italian dressing, pepperoncini, lettuce, tomato, onion.

Bird Dog \$14.00

Chicken breast, bacon, bird dog sauce.

Bark (breaded and fried) or no bark (grilled)

BLT \$12.00

Tenderloin \$12.50

Cod Fish \$13.00

Patty Melt \$12.50

Single smash burger patty with peppers, onions & two slices of Swiss cheese on rye bread.

Reuben  \$14.45

Corned beef with sauerkraut, Swiss cheese, and 1000 island on rye bread.

Meatball \$12.50

Smothered in three melted cheeses and a rich red sauce on a hoagie.

Philly Cheese Steak \$15.50

Philly cheese steak topped with melted pepper jack cheese, grilled peppers and onion on a hoagie.

Make your sandwich a wrap!

Options: Traditional, spinach, or sundried tomato wraps.



EARN POINTS AT EVERY PURCHASE!

No card to carry, just provide your phone number and begin earning for discounts and special offers.



SPECIALTY PIZZAS (Served in personal, small, medium, large sizes)

Gluten free is served on a 12" crust.

PREMIUM SPECIALTY PIZZAS

7" \$10.50 | 10" \$16.50 | 12" GF & 14" \$24

Classic Combo Graziano sausage, ground beef, pepperoni, salami, mushrooms, green bell peppers, diced onion, and black olives.

Mega Meat Salami, pepperoni, Graziano sausage, linguica, and ground beef.

Garlic Chicken Garlic chicken, red and green onions, mushrooms, tomatoes, and Italian seasonings on a white sauce.

BBQ Chicken BBQ sauce with chicken, mushrooms, tomatoes, red and green onions, bacon bits, and cheddar cheese.

Chicken Alfredo Chicken, garlic, spinach, bacon, artichokes on an alfredo sauce.

SPECIALTY PIZZAS

7" \$10.00 | 10" \$14 | 12" GF & 14" \$20

Taco Pizza Seasoned ground beef, lettuce, tomatoes, onions, black olives, and cheddar cheese on a bean sauce.

Cheeseburger Beef, bacon on a rich red sauce topped with cheddar cheese, lettuce, tomato, and pickle.

Veggie Supreme Artichoke hearts, zucchini, fresh spinach, mushrooms, tomatoes, green onions, garlic, and sprinkled with Italian seasonings on a white garlic sauce.

Hawaiian Plus Ham and pineapple topped with crumbled bacon.

Marguerite \$ 10.00 | \$12.00 | 20.00

Mozzarella with roasted tomatoes, garlic, sea salt, olive oil. Basil, and sprinkled with parmesan on a rich red sauce.

Hot Honey \$ 8.00 | \$10.00 | 16.00

Alfredo sauce with garlic and homemade hot honey. Add meat for extra flavor.

Calzone

\$16.48

Mozzarella, ricotta, provolone, parmesan, and Graziano sausage.

Entrees

Served after 4 PM

All entrees served with potato, vegetable, and salad.

Grilled Chicken \$16.51

Seasoned or your choice of Buffalo, Whiskey Bourbon, Marinara, Teriyaki, Sesame, Parmesan, BBQ sauce, or artichoke dip.

Chicken Fried Chicken \$15.54

Served with mashed potatoes and country gravy.

Hog Wings \$20.68

Two 4-oz pork shanks naked or served with your choice of Buffalo, Whiskey Bourbon, Marinara, Teriyaki, Sesame, Parmesan, or BBQ sauce.

Seafood

Seafood Platter \$18.54

Fish patty, cod fish and 6 fried shrimp.

Cod Fish Dinner \$16.48

Pasta Dishes (Served with Salad)

Fettuccini Alfredo \$12.98

Add chicken \$3.21

Pasta Primavera \$12.98

Assorted vegetables in a garlic butter sauce and ziti pasta. Add chicken \$3.21.

BUILD YOUR OWN PIZZA

Starts at:

7" \$7.50

10" 9.50

12" GF & 14" 12.50



DAILY SPECIALS

While supplies last.

DAILY SPECIALS

Items subject to change based on business needs.

WEDNESDAY

All-You-Can-Eat Buffet

\$14.99 for Adults

Kids 9-12 \$6.99 | Under 8 Free
w/Paid Adult

THURSDAY

Hot Beef Sandwich

\$1 Dollar Wings

Draft Beer \$2.50 | \$5.00
Mic Ultra | Busch Light

FRIDAY

Enchiladas

Lunch & Dinner Sizes

SATURDAY

Tri Tip Sandwich

Tri Tip Dinner



THE MUDDY DOG STORY

The Owners: Darrell and Regina Sarmento, we found each other later in life, bringing together two incredible families. Regina grew up in Des Moines, IA, before moving to California, where she raised her children and eventually met Darrell, a Sacramento native. We met at church and our marriage began with a shared mission—launching **Acres of Hope**, a long-term residential program for homeless women with children. Together we continue operating a nonprofit, **Next Wise Choice**, helping individuals in need.

Our path later led us to Iowa to be closer to grandchildren, and in 2023, we embarked on another adventure together—opening the **Muddy Dog**. Our blended family now stretches across Des Moines, Omaha, Texas, and Oregon, always connected by love, food, and of course, all of our beloved family dogs.

The Building: From the moment we saw the building, we fell in love and knew it was meant to be shared. The charming willow trees, inviting front porch, and open-concept design made it feel just like home. With a passion for creating memorable experiences, we originally envisioned it as an event center. But after hearing from the community, we were inspired to turn it into a place to gather and enjoy great food. And the rest, as they say, is history!

The Name: The love for dogs runs deep in this family! Whenever everyone gathers, there are just as many pups as there are people. So, it's only fitting that the business name reflects this deep bond with our canine companions.

After moving to Iowa, Darrell became convinced there's an extra season—landing twice a year—MUD! And so, the name **Muddy Dog** was born. We wanted something that would connect with everyone—families, hunters, and farmers alike.

Pictured below are Hank and Kaylee, two cherished rescue pups. After their passing, Sam (yellow lab), Bella (black lab), and Abby (chocolate lab) joined the family—pictured at the bottom right. Step out back, and you might just get the chance to meet these lovable “kids” yourself! Sam would love for you to throw a ball for him!

The Menu: Before opening, we surveyed our community, and the verdict was clear—pizza and burgers! We carefully taste-tested countless ingredients, selecting only the highest quality for our menu. Our passion for cooking and hospitality drives us to keep experimenting, always looking for new flavors our guests will love. We update our menu several times a year, so if you have suggestions, we'd love to hear them!

The Drinks: While our kids and grandkids are truly incredible, this is the tale of the Muddy Dog! As each generation grew, so did their love for dogs, with the kids building their own canine crew. The granddogs include Piper (Havanese), Brooklyn (German Shepherd), Zoey, Max, and Winston (German Shorthaired Pointers), and Ace (Australian Shepherd) – all calling Des Moines home. Lily, a Cavachon, resides in Texas, while our own wolf pack—Luna, Shae, Star, Ringo, and Nacacee—roams in Oregon. To celebrate these beloved pups, we've even crafted a selection of delicious cocktails named in their honor!

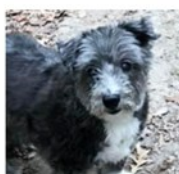
Our Goal: We truly hope that you have a memorable experience here and feel cared for like you were in our home. Bring your pup and enjoy our porch or courtyard, or bring your family/friends as those memories are what builds our lives. We are honored you chose to dine with us. Please come again and tell a friend!



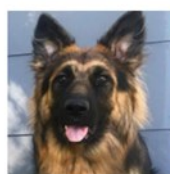
Hank



Kaylee



Piper



Brooklyn



Zoey



Max



Winston



Ace

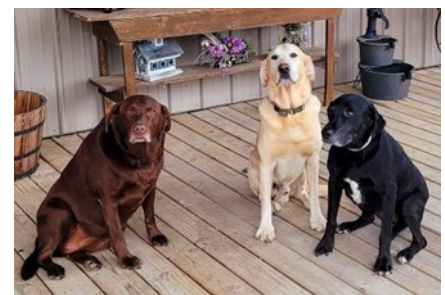


Lily



Luna, Shae,
Star, Ringo,
Nacacee

Darrell & Regina



Abby, Sam & Bella