

Lounge Eats

The lounge at Rubaiyat has been designed to provide a more casual dining experience. If you would like to dine from our full dining room menu, please see the host. Thank you!



Wednesday – Saturday 5-6pm

\$2 off:

Shrimp Wraps
Artisan Meat & Cheese Board
Drunken Mussels
Hummus
Bavarian Pretzel
Duck Bruschetta

\$1 off all tap beers

\$2 off all house wines by the glass

Our History



The buildings that house Rubaiyat were built in the early 1890's. The original stores housed everything from a mail order dry goods store to a ladies' ready-to-wear boutique.

In the early to mid- 1900's, the buildings housed a jewelry store, a hardware store, and the original Donlon Drug. The upstairs was also a speak-easy during prohibition. In the 1950's, Bill Brickley opened a five and dime store which he sold in the 1960's to Ben Franklin Stores. The buildings were combined into what you see now as one storefront. After the Ben Franklin closed in the early 1990's, the building housed an office supply store, an antique store, and a dollar store.

After Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. The front doors are the original doors that were found upstairs during the renovation. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here in Decorah.

We are proud to partner with local farmers and artisans throughout the year whose efforts help inspire our vision:

Cedar Ridge Farm, Country View Dairy, Impact Coffee Roasters, Iowa Food Hub, Milton Creamery, Nordic Creamery, PIVO Brewing Co., Polashek Locker, Pulpit Rock Brewing Co., River Root Farm, Rock Cedar Ranch, Swiss Valley Farms, Toppling Goliath Brewing Co., WW Homestead Dairy, Westby Dairy, Swiss Valley Farms

 Signifies gluten free or can be made gluten free
 Signifies an item that can be made vegetarian
Add 2.00 for gluten free bun

For the continued efficiency of the restaurant and lounge,
all bar food will be served together. *No courses please.*

Shrimp Wraps

Roasted garlic aioli 11.95

Hummus of the Day

Your server will provide details / fresh veggies / blue corn tortilla chips 9.95

Artisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds

Genoa salami / prosciutto ham / sweet gherkin pickle 19.95

Drunken Mussels

Onion / tomato / kale / white wine, garlic, saffron broth / crostini 12.95

Milwaukee Pretzel Company Bavarian Pretzel

Dijon hollandaise sauce 10.95

Duck Bruschetta

Roasted tomatoes / green & red onion / blueberry goat cheese / rosemary /
balsamic drizzle 12.95

Soup & Salad

A bowl of our soup of the moment and your choice of our
organic mixed green salad, kale Caesar or lettuce wedge 10.95

Large House Salad or Large Kale Caesar Salad

**With: Blackened Red Shrimp, Honey Garlic Norwegian Salmon,
Blackened Ahi Tuna, or Crispy Fried Chicken 16.95**

Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 19.95

Flatbread Pizza of the Day

Gluten-free roasted cauliflower crust 14.95

***Grilled Filet Mignon**

Nordic Creamery maple, brown sugar, lingonberry butter / smashed potatoes /
bacon seared brussels sprouts 27.95

Honey Garlic Norwegian Salmon

Bell peppers & onions / sun-dried tomatoes / Iowa made gnocchi /
basil pesto / toasted almonds 21.95

***Blackened Ahi Tuna & Waffle**

Sunny side egg / organic greens / jalapeno ranch / choice of fries, soup or salad 18.95

Jumbo Garlic Shrimp & Scallops

Asparagus / oven roasted tomatoes / red onion / artichoke hearts /
riced cauliflower / champagne garlic butter 22.95

***Local Rock Cedar Ranch 1/2 lb. Grass Fed Burger**

Local Polashek peppered bacon / caramelized onion / muenster cheese /
bistro sauce / herbed focaccia / choice of fries, soup or salad 16.95