Bump’s BBQ, Burgers, & Beer
Playbook

Bump’s Restaurant is named for Chalmers “Bump” Elliott, who was director of men’s athletics at the University of Iowa from 1970-1991, an era when the Hawkeyes won 34 Big Ten and 11 NCAA championships. He has been described as the architect of Iowa Athletics, and his foundation of hard work, loyalty, and dedication continues to cement the success of Iowa Athletics. He lives on in Hawkeye Nation as a true legend.
Appetizers

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**Andouille-Cheddar Hushpuppies**
fried cornbread bites filled with smoked sausage and cheese | honey-chipotle glaze 7

**Truffle Fries**
fresh-cut fries | black truffle salt | parmesan | peppercorn-ranch 8

**Fried Green Tomatoes**
cornmeal breaded | corn relish | Alabama white sauce | feta cheese 10

**Bang Bang Shrimp**
fried crispy shrimp | tossed with spicy bang bang sauce | sesame seeds | side of sweet chili sauce 13

**Ranch Onion Rings**
ranch dust | chipotle ranch sauce 8

**Blackened Shrimp Skewers**
ten shrimp | served on garlic bread | basted with garlic-parmesan butter | drizzled with comeback sauce 12

**Texas Brisket Cheesesteak Flatbread**
smoked brisket | Texas cream cheese spread | cheddar | bell peppers | onions | ancho drizzle 12

**Slider Trio***
wagyu burger—American cheese | red onion-bacon marmalade | chipotle ranch pulled pork—BBQ sauce | house pickles beef brisket—mozzarella | Alabama white sauce 12

**Walking Taco Quesadilla**
seasoned ground beef | cheddar | mozzarella | tomatoes | shredded lettuce | taco sauce | crushed Doritos | sour cream and salsa on the side 14

**BBQ Pork Quesadilla**
smoked pulled pork | cheddar | mozzarella | corn salsa | BBQ sauce | side of chipotle ranch 13

**Smoked Chicken Lollipop Appetizer**
four hickory-smoked dry-rubbed drumsticks | choice of Herky Hot Sauce, Garlic Parmesan, Original BBQ, or Bourbon Carolina Gold BBQ | spicy pickles 11

**Appetizer Sampler**
fried cheese curds | two chicken lollipops | one grilled shrimp skewer | onion rings | comeback sauce 15

**Fried Cheese Curds**
ranch dipping sauce 11

*Denotes product may be served undercooked upon request. Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.
Soups and Salads


Chili
cup | traditional red chili | beans | smoked brisket | ground beef | shredded cheddar | scallions | crackers

Soup of the Day
cup | please ask your server for today’s selection 6

Bump’s Garden Salad
mixed greens | red onion | cherry tomatoes | cucumber | cheddar. Side 6/Large 12

Fiesta Salad
Romaine lettuce | grilled fajita vegetables | corn | black beans | cheddar | tortilla strips | avocado | chipotle-ranch dressing 14
Add taco-seasoned ground beef 5

Ranch Chicken BLT Salad
Romaine lettuce | breaded and fried chicken | bacon | cherry tomatoes | mozzarella | ranch dressing 16

Duane Banks Berry-Avocado Salad
mixed greens | fresh strawberries | sliced avocado | goat’s cheese | pecans | fresh blackberry vinaigrette 16

Coach J’s Watermelon-Feta Salad
mixed greens | fresh watermelon | feta | balsamic glaze | citrus-honey-basil vinaigrette | fresh mint | red onion 14

Burgers
All burgers are char-grilled fresh 8oz Certified Angus Beef patties. Served with fresh-cut fries. You may substitute a regular side for no additional cost. There will be a $1 upcharge to substitute a premium side. Substitute a vegan Beyond Burger Patty for $2. Substitute a gluten free bun for $2. Add bacon, fried egg, or avocado for $2 each.

Nagle Burger*
American cheese | lettuce | tomato | red onion | pickles 14

Barta Burger*
brie cheese | apple | bacon-red onion marmalade 16

Hawkeye Black and Gold Burger*
blackened burger | cheddar | Carolina gold bourbon BBQ sauce | bacon | two fried onion rings on the sandwich 16

Gable Burger*
pulled pork | bacon | BBQ sauce | cheddar | coleslaw 16

Portobello Steakhouse Burger*
Swiss | grilled portobello mushrooms and onions 14 (contains a beef patty—not vegetarian)

Doughnut Burger*
cheddar | mozzarella | grilled peppers & onions | taco sauce | wrapped in a grilled tortilla | side of chipotle ranch | 16

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**Midwest BBQ Platters**

What makes it Midwest BBQ? Well, as resourceful Midwesterners, we took the best parts of BBQ from around the country and combined them to produce what we believe is a superior style of preparing, seasoning, smoking, and saucing. Wet-curing pork from Northern Georgia, dry rub from Memphis, hickory smoke from Kansas City, the vinegar tang from the Carolinas, smoked sausage from Louisiana, and the sweeter sauces from St. Louis combine in true American fashion with superior Iowa-raised pork to produce some really tasty barbecue. Try it! We hope you will agree.

All BBQ Platters served with choice of two regular sides, a Hawaiian roll, and homemade spicy pickles. $12 to substitute half slab of ribs on any combination.

### St. Louis-Style Ribs
wet-cured, dry-rubbed, hickory smoked, and glazed with our original sauce. Half slab 24, Full slab 36

### Beef Brisket
special dry rub | 12 hour smoke | half-pound sliced 19

### Pulled Pork
Iowa pork shoulder | wet cure | half pound 18

### Dry Rubbed Pork Tenderloin
8oz unbreaded | dry rubbed | grilled 18

### Andouille Sausage
half-pound | Louisiana spicy smoked sausage 17

### Pick Two
choice of a quarter-pound of two of the following: brisket, pork, andouille sausage, dry rubbed tenderloin, or three chicken lollipops 19

### Pick Three
choice of a quarter-pound of three of the following: brisket, pork, andouille sausage, dry rubbed tenderloin, or three chicken lollipops 22

### Youth Husky Sampler— feeds 2-3 or one determined individual
half slab ribs | quarter-pound brisket | quarter-pound pulled pork | three chicken lollipops | quarter-pound andouille sausage | choice of three regular sides | three Hawaiian rolls 50

### Legendary Sampler— feeds 4+ or one legendary individual
full slab ribs | half-pound brisket | half-pound pulled pork | six chicken lollipops | half-pound andouille sausage | choice of four regular sides | four Hawaiian rolls 75

### Regular Sides— 4
- Fresh Cut Fries
- Coleslaw
- Cottage Cheese
- Bacon Baked Beans
- Creamy Chipotle-Bacon Corn
- Potato Salad
- Roasted Vegetable

### Premium Sides— 5
- Cinnamon Sugar Sweet Potato Fries with Caramel Sauce
- Three-Cheese Mac & Cheese ($1 upcharge for substitution)

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Sandwiches and Other Stuff

Sandwiches served with fresh-cut fries. You may substitute a regular side for no additional cost. There will be a $1 upcharge to substitute a premium side.

**Smoked Prime Rib Sandwich**
- shaved smoked prime rib
- hoagie roll
- mozzarella
- sauteed portobello mushrooms and onions

**BBQ Pulled Pork Sandwich**
- pulled pork shoulder
- homemade spicy pickles
- coleslaw
- brioche bun

**Smoked Brisket Melt**
- sliced brisket
- grilled sourdough
- pepper jack cheese
- Alabama white sauce

**Kinnick Combo**
- spicy andouille smoked sausage
- BBQ pulled pork
- coleslaw
- hoagie roll

**Big Cluckin’ Chicken**
- two fried chicken tenders
- fried cheese curds
- Creole honey mustard
- lettuce
- brioche bun

**Three-Cheese Mac & Cheese Entree**
- cavatappi pasta
- three-cheese sauce
- Add pulled pork $5, Add smoked brisket $6, Add fried chicken tenders $6

**Signature Pork Tenderloin Sandwich**
- fried 8oz pork loin featuring Iowa-raised Beeler’s pork
- brioche bun
- lettuce
- tomato
- red onion
- pickles
- Boetje’s mustard sauce on the side

**Blackened Salmon Entree**
- andouille-cheddar corncake
- roasted vegetables
- corn salsa
- citrus-basil vinaigrette

**Bump’s Legendary Challenge**

Your chance to be legendary! Finish the challenge by yourself in one sitting and get your picture on Bump’s Legendary Wall of Fame!

- three tenderloins (1.5lbs total) featuring Iowa-raised pork
- 8oz pulled pork
- six pieces of bacon
- three pieces of pepper jack
- BBQ sauce
- coleslaw on the sandwich
- one pound of fresh cut fries

**Turkey Club**
- turkey breast
- bacon
- cranberry-whole grain toast
- cheddar
- lettuce
- tomato
- garlic aioli

**Cranberry Turkey Press**
- turkey
- Swiss
- garlic aioli
- fresh cranberry sauce
- sourdough hoagie

**Blackened Chicken Sandwich**
- fresh marinated chicken tenderloins
- pepper jack cheese
- bacon
- lettuce
- tomato
- avocado
- chipotle ranch

**Salmon BLT**
- grilled salmon
- bacon
- sourdough toast
- garlic aioli
- lettuce
- tomato

**Clarissa Chun’s Portobello Pasta**
- grilled portobello mushrooms
- assorted vegetables
- pasta
- fresh basil
- white wine-butter sauce
- balsamic syrup drizzle

**Fried Chicken Tender Basket**
- three fresh marinated chicken tenders
- fries
- choice of dipping sauce

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Drinks

Cocktails

Mulberry Mule—local Iowa Revelton Mulberry gin | lime juice | ginger beer 12
Berry-Vanilla Spritzer—muddled berries | double vanilla vodka | lime | soda | Sprite 10
John Daly—double Tito’s vodka | lemonade | iced tea 10
Lavender-Pineapple Margarita—Jose Cuervo tequila | lavender syrup | lime juice | pineapple juice | grenadine | coriander-salt rim 9
Spiked Strawberry Lemonade—double Tito’s vodka | muddled fresh strawberries | lemonade 9
Pickel Martini—served “up” with double Tito’s vodka | jalapeno hot sauce | pickle juice | pickle garnish 10
Sangria—served over ice with Madria Sangria Tradicional Spanish wine | brandy | lemon | orange | cherry 8

Soft Drinks

Coca Cola
Diet Coke
Coke Zero
Sprite
Lemonade
Iced Tea
Barq’s Rootbeer
Fanta Orange
Raspberry Tea

Happy Hour
Monday-Friday 2-6pm
$1 off Single Well Cocktails
$4 Domestic Bottles (red box)
$5 House Wines (red box)

Domestic Bottles
Bud Light, Budweiser, Busch Light, Coors Light, Miller Lite, Michelob Ultra, Bud Zero N/A 5

Bottle list available

House Wines—
Sycamore Lane
6.50/glass, 24/bottle
Chardonnay
Pinot Grigio
White Zinfandel
Merlot
Cabernet Sauvignon

Draft Beer
Finkbine Lager by Backpocket 5
Big Grove Summer Jam 6.50
Leinenkugel Summer Shandy 6
Big Grove Easy Eddie IPA 6.50
Sam Adams Seasonal 6
Coors Light 5
Craft Beer Guide

**IPAs and Pale Ales**

- **Reunion Juice Factory Pale Ale**– 6% ABV, 35 IBU, New England, citrusy- $6
- **Backpocket Raygun New England IPA**– 6.7% ABV, 58 IBU, balanced- $6
- **Peace Tree Get A Little Hazy IPA**– 6% ABV, 0 IBU, not bitter, smooth- $6
- **Backpocket Bubba Hazy IPA**– 6.1% ABV, 30 IBU, citrus, tropical- $6
- **Big Grove Arms Race Pale Ale**– 6% ABV, 55 IBU, malty, balanced- $6
- **Bell’s Two Hearted IPA**– 7% ABV, 60 IBU, piny, fruity, balanced- $6
- **Voodoo Ranger Juice Force IPA**– 9.5% ABV, 30 IBU, fruity, strong- $6

**Lagers**

- **Reunion Floral Pilsner**– 4.5% ABV, 35 IBU, German-style, crisp, refreshing- $6
- **Pabst Blue Ribbon Tall Boy 16oz**– 4.8% ABV, 10 IBU, light, not too sweet- $5
- **Pilsner Urquell Czech Pilsner**– 4.4% ABV, 40 IBU, original 1842 pilsner- $5.50
- **Stella Artois**– 5% ABV, 24 IBU, floral, dry finish- $6

**Dark Ales**

- **Guinness Stout Draught Can 14.9oz**– 4.2% ABV, 45 IBU, creamy, coffee- $6.50
- **Hoppin’ Frog Boris Oatmeal Stout**– 9.4% ABV, 60 IBU, rich, roasted flavor- $12
- **Bell’s Porter**– 5.6% ABV, 33 IBU, coffee, chocolate, lighter body- $6

**Seltzers and Canned Cocktails**

- **White Claw**– 5% ABV- $6
- **Truly Vodka Base**– 5% ABV- $7
- **High Noon**– 4.5% ABV- $8
- **Backpocket Horse Shoe Canned Mule**– 7.5% ABV, $9

**Other Styles**

- **Reunion Amber Ale**– 4.5% ABV, 20 IBU, malty, smooth- $6
- **Backpocket Tiki Sour**– 6.8% ABV, 15 IBU, guava, vanilla, coconut- $7
- **Reunion Hefeweizen**– 4.6% ABV, 12 IBU, wheat, banana, clove- $6
- **Peace Tree Belgian Blonde Fatale**– 8.5% ABV, 10 IBU, unfiltered, smooth- $6
- **Blue Moon Belgian White**– 5.4% ABV, 9 IBU, wheat, Valencia orange- $5.50

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**ABV**= Alcohol by Volume– measures the alcohol strength of the beer.

**IBU**= International Bittering Units– higher IBU means more bitter beer.