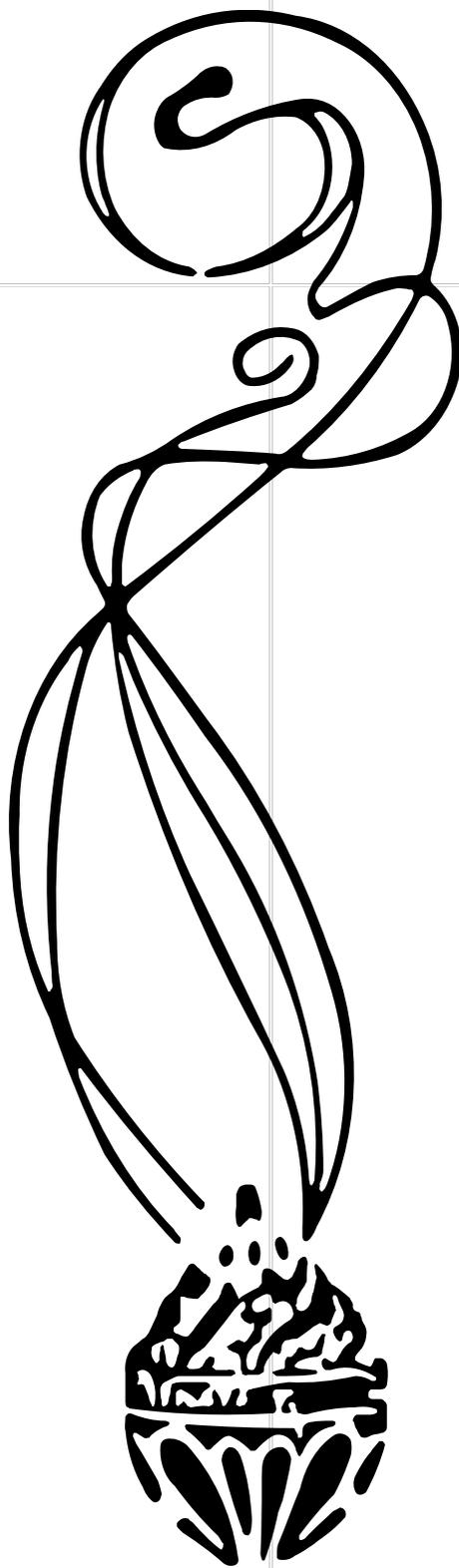


Scheras



Winter 2017

Starters

Algerian Combo Platter

A great way to try some of our signature items! Includes bourek, chicken b'stilla, spinach samosa and za'atar. 13.50

Spinach Samosa

Spinach and feta cheese wrapped in phyllo dough then baked. 7.50

Za'atar

Za'atar, a blend of thyme, sumac and sesame, on pita bread, with feta cheese. 6

Bourek

Seasoned ground beef rolled in phyllo dough and fried. 7.50

Chicken B'stilla

Seasoned chicken wrapped in phyllo dough then fried. 7.50

Cade

Chickpea flour mixed with spices, eggs and water, then baked. Served with bread and harissa, a Algerian hot sauce. Allow 15 minutes for this dish to bake. 7.50

Pickled Vegetable Tray

A selection of seasonal pickled vegetables from The Brinery with baguette slices and mustard-infused sour cream. 8

Fried Pickle Spears

Dill pickle spears dipped in our beer batter then fried. 6.50

Onion Rings

Yellow onion rings dipped in our special beer batter then fried. 6.50

Fried Mushrooms

Fresh button mushrooms dipped in our own beer batter then fried. 6.50

Children's Menu

For children 11 and under only.

Mini Fried Chicken Filet Sandwich 4.99

Mini Fish Filet Sandwich 4.99

2 pc Chicken Strips 4.99

Grilled Cheese Sandwich 3.99

Toasted Peanut Butter & Jelly 2.99

All kid's meals are served with your choice of French fries, raw carrot sticks or a side salad.

Ask your server about coloring books and crayons.

Drinks

Fountain Pop

Pepsi, Diet Pepsi, Mountain Dew, Orange Crush, Sierra Mist.
Free refills. 1.50

Iced Tea

Tazo Black Tea: Regular or Raspberry. 1.50

Lemonade 1.50

2% White Milk

Large 3 Small 2

Coffee

Regular or Decaf, with free refills. 1.50

Proper Soda

From Michigan, these sodas offer unique flavors with real sugar. 8.5oz can.
Hop, Hibiscus or Strong Coffee 3

Hot Black Tea

Regular, Decaf, Earl Gray, Mango. 1.50

Hot Green Tea

Regular, Pomegranate White, Ginger Pear. 1.50

Herbal Tea

Chamomile, Peppermint, Ginger. 1.50

: Quick item : A customer favorite : An Algerian/Mediterranean specialty

: Vegetarian or vegetarian by request : Gluten-free or gluten-free by request

Sandwiches

Includes your choice of a side.

Sandwich Split Plate Charge

Includes choice of side. 2.50

Shawarma (Gyro) ☉ €

Seasoned slices of lamb and beef on pita bread with lettuce, onion, tomato and tzatziki cucumber sauce. 8

BBQ Pulled Pork ☽ G

We rub whole pork shoulder with our spice blend then braise it for 14 hours to create melt-in-your-mouth tenderness. Served on a Kaiser bun with pickles. 8

Pork Tenderloin ☽ G

Grilled or fried on a kaiser bun with lettuce, tomato, pickles and onion. 8

Add American or Cheddar 25¢ Swiss 50¢

Hamburger * G

Two flame-grilled 1/4 lb Angus patties on a kaiser bun with lettuce, tomato, pickles and onion. 8

Add American or Cheddar 25¢ Swiss 50¢

Reuben Panini ☽ G

We cure prime beef to make our own delicious corned beef, then add sauerkraut, Swiss cheese and 1000 Island dressing, on slices of marble rye. 8

Chicken Sliders ☉

Two breaded chicken breast sliders on mini buns with pickles. 7.50

Falafel V G €

Fried seasoned chickpea patties with tahini sauce, lettuce, tomato, onion and pickled turnips in a warm pita pocket. 8

Zucchini Quinoa Burger V G

A light but satisfying patty made from zucchini, quinoa, and chickpeas. With lettuce, tomato and red onion on a Kaiser bun. 8

Black Bean Burger V G ☉ €

Our homemade black bean burger with lettuce, tomato, onion and pickles with a side. 8

Add American or Cheddar 25¢ Swiss 50¢

Ham & Cheese Panini

A classic. Slices of ham with American and Swiss Cheese, on baguette, toasted on the Panini press. 7.50

Algerian Grilled Chicken Sandwich G

Grilled chicken breast with spicy harissa mayo, lettuce, tomato and onion on a kaiser bun. 8

Tilapia Filet Sandwich

Beer-battered tilapia filet with lettuce and a slice of lemon on a fresh kaiser bun. 8

Fish Sliders ☉

Two breaded cod sliders on mini buns with lettuce. 7.50

Sides

French Fries, Sweet Potato Fries,
Side Salad, Raw Carrot Sticks,

Cup of Soup 2.25

*Spicy? We can add Cajun seasoning
to any fries by request!*

Soups ☉

Check out our specials board for
today's selection.

Cup 2.25 Small Bowl 4.25

Large Bowl 6.25

Salads

Add an order of wheat dinner rolls for 1.50.

Warm Mediterranean Quinoa Salad G V

Sautéed seasonal vegetables, feta cheese and quinoa in a warm red wine vinaigrette, served on a bed of red leaf lettuce. 11 €

Grilled Chicken Salad G

Red leaf lettuce topped with a grilled chicken breast, tomatoes, red onions, cheddar cheese and your choice of dressing. Regular or Blackened. 7.50

Greek Chicken Salad ☽ G €

Lettuce topped with seasoned chicken breast, feta cheese, tomatoes, red onions, kalamata olives and Greek dressing. 8.50

Dressings: *Parmesan Peppercorn, Ranch, French, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Fat Free Ranch, Fat Free Raspberry Vinaigrette.*

Entrees

[^] Quinoa can be substituted in place of couscous for a gluten-free option.

Couscous Royale * ^{♻️} G V [€]

Our signature dish. A stew of vegetables including potatoes, carrots, zucchini, onions and tomatoes over couscous. Chicken, beef or vegetarian. 17

Chicken Tagine G [€]

Slowly simmered chicken breast in a paprika and cumin spiced broth with fennel and olives. Served with couscous. 15

Beef Tagine G [€]

Sirloin stewed with spices, onion, carrots and fennel. Served with couscous. 17

Roasted Vegetable Tagine G V [€]

Potato, carrot, onion and fennel, slow roasted then added with this fragrant Tomato-based tagine. With couscous. 13

Tilapia Special

Your choice of fried, grilled or blackened tilapia with broccoli and choice of potato. One piece 9.95 Two pieces 13 (No split plates.)

All entrees served with a side salad and fresh dinner roll.

Entrée Split Plate Charge

Includes side salad, dinner roll, and additional starch and vegetable. 5

Sunday Specials

Loaded Scrambled Eggs ^{♻️}* G

Our big, fluffy scrambled eggs with cheddar cheese and your choice of add-ins: ham, onion, tomato, bell pepper and button mushrooms. Served with baguette toast and fried potatoes. 7

Sunday Pancake Special

Always homemade, we offer one of an ever-changing selection of French toast, buttermilk pancakes or baked pancakes. Check the specials board for today's offering. Served with fried potatoes and syrup. 7

Spice up your brunch with one of our signature Bloody Marys.

Or try a mimosa—a classic mix of orange juice and sparkling wine that's perfect with breakfast!

Desserts

Chocolate Cake

A moist chocolate sponge cake with warm chocolate center. Served with a scoop of vanilla ice cream. 5

Baklava [€]

Sheets of flaky phyllo dough filled with ground pistachios and drenched in honey. *Four pieces per order.* 5.50

Halva G [€]

A classic dessert found throughout North Africa—this sesame seed fudge is an unusual way to end your meal. 5

Celebrate your birthday with Schera's!
Receive 50% off a dessert.
Ask your server for details.

* Health Advisory

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

[Ⓢ]: Quick item ^{♻️}: A customer favorite [€]: Algerian/Mediterranean inspired dish

V: Vegetarian or vegetarian by request G: Gluten-free or gluten-free by request

Wine

Wines By Glass or Bottle

Red

BLACK OAK, CABERNET SAUVIGNON, CALIFORNIA

Light body, hints of vanilla and oak, overall very smooth. Glass 5 Bottle 18

BLACK OAK, MERLOT, CALIFORNIA

Firm, dark fruit is emphasized by sweet oak. The mouth explodes with lush fruit flavors and complimentary toasty notes. Silky on the palate, it has a long and lightly tannic finish. Glass 5 Bottle 18

Sparkling Wine Bottle

SAN ANTONIO WINERY, SPARKLING WINE, CALIFORNIA

Pear and pineapple nuances leap out of this sparkler with lively flavors of crisp green apples. An excellent accompaniment to salads, seafood and dessert, or any special celebration. Single Serve Bottle 6.75

Port

PORTO NIEPOORT, 10 YEAR OLD TAWNY, PORTUGAL

Crème brulee and caramel nose, creamy mouth-feel with notes of hazelnuts, raisins, warming alcohol. 7

White

BLACK OAK, CHARDONNAY, CALIFORNIA

Yellow-gold, aromas of fresh apples, flavors of grass and subtle wood. Medium-dry finish. Glass 5 Bottle 18

BLACK OAK, WHITE ZINFANDEL, CALIFORNIA

Aromas of violets and strawberries. Bright, crisp, sweet flavors of raspberry and kiwi. Glass 5 Bottle 18

CHATEAU STE MICHELLE, REISLING, COLUMBIA VALLEY, WASHINGTON

Sweet lime and peach characteristics with subtle mineral undertones. Pairs well with a variety of foods. Glass 5.75 Bottle 24

LUCCIO, MOSCATO DI ASTI, ITALY

Sweet but not cloying with delicate and intense musky bouquet reminiscent of wisteria and linden flowers, peach and apricot with hints of sage, lemon and orange blossom. Glass 7 Bottle 29

Our Reserve Beer Bottle List

Like a wine list, our Reserve Beer Bottle List collects some interesting and delicious beers from around the world. Featuring a number of beers, this list is comprised of some of the best quality beers found anywhere. We feature many styles of beer, including some rare styles you may have never heard of.

See our Reserve Beer Bottle List for our current offerings as well as a glossary of different beer styles.

A truly great selection for the beer connoisseur and novice alike.

We also have after-dinner liquors such as coffee liqueur, Irish cream liqueur, hazelnut liqueur, amaretto and Drambuie. Ask your server for our current selection.

Schera's Signature Drinks

Princess Scherezade

Inspired by our namesake: Kinky liqueur and Crown Royal with splashes of Apple Pucker, cranberry juice and pineapple juice. Fit for royalty!

Blue Casbah

A trip to the Casbah for your taste buds: curaçao orange liqueur, muddled mint, lime juice and a splash of sour mix.

Pamatini

Pama Pomegranate Liqueur, Tito's vodka and Triple Sec orange liqueur.

Passion Lemonade

Kinky liqueur—a blend of vodka, blood orange, mango and passion fruit—and lemonade with a splash of lemon-lime soda.

Mediterranean Sunset

Pomegranate liqueur, Tito's vodka and pineapple juice.

Cuban in Algiers

Bacardi rum, orange liqueur, mango puree, lime juice, muddled mint and lemon-lime soda.

Saffron Rose

Bombay Sapphire gin, rose blossom water, sparkling wine and saffron threads.

Schera's Harissa Bloody Mary

We replace the usual Tabasco with our homemade harissa, a spicy and flavorful Algerian red pepper sauce, with uniquely delicious results.

Caipirinha

The Brazilian favorite: Cachaça, a sugar cane rum, and muddled lime.

Absinthe

Called the "The Green Torment" and long banned in the US, it has a strong herbal, licorice flavor. Served traditionally, mixed with ice water and sugar.

Tormented Gargoyle

Absinthe, simple syrup, sweet & sour and lemon juice served over ice.

Classic Cocktails from the Golden Age!

Classic Daiquiri

The original—premium white Puerto Rican rum, fresh lime juice and simple syrup.

French "75"

Premium gin, simple syrup, and lemon juice topped with sparkling wine.

For a French "76," substitute Courvoisier cognac for gin.

Sidecar

Brandy, orange liqueur and lemon juice.

Classic Grasshopper

Crème de cacao, crème de menthe and heavy cream.

Alexander

Brandy, crème de cacao and heavy cream.

Perfect Manhattan

Dry vermouth, sweet vermouth, Templeton Rye whiskey and a dash of bitters.

Classic Whiskey Sour

Jim Beam, simple syrup and lemon juice.

Special Limited Time Cocktails

Pumpkin Pie Martini

Grandma's was never like this! Absolut vodka, crème de cocoa, vanilla McGuillcuddy's, cream, pumpkin butter, and a dash of pumpkin pie spice.

French Connection

A simple and elegant sipper for a cold winter's evening: cognac and amaretto, served over ice.

Pink Snowball

A liquid version of the snack cake favorite. Malibu Coconut Rum, Crème de Cacao and Tequila Rose.

Good Tidings

Vodka, house-made Allspice Dram, orange liqueur, lemon juice and cranberry juice. A little spicy, very refreshing. *(Available 2/1)*

Templeton Rye Cocktails

Pre-Prohibition Rye Classics

Boulevardier

Templeton Rye, Campari, sweet vermouth

Ward 8

Templeton Rye, orange juice, lemon juice, grenadine

Templeton Rye Twists

Gangster's Martini

Templeton Rye & water

The Capone

Templeton Rye, Grand Marnier, sparkling wine, Angostura bitters

Shirley Templeton

Templeton Rye, lemon lime soda, grenadine

The Presbyterian

Templeton Rye, water, lemon lime soda

Contemporary Concoctions

Templeton Lemonade

Templeton Rye, triple sec, fresh lemonade, lemon lime soda

Pecan Pie Martini

Templeton Rye, dark creme de cocoa, Frangelico, Irish cream liqueur

Classic Cocktails

Old Fashioned

Templeton Rye, Angostura bitters, simple syrup, orange & cherry mash

Manhattan

Templeton Rye, sweet vermouth, Angostura aromatic bitters, maraschino cherry

Perfect Manhattan

Templeton Rye, sweet vermouth, dry vermouth, Angostura aromatic bitters, maraschino cherry

Highball

Templeton Rye, lemon lime soda or cola

Sazerac

Templeton Rye, absinthe, Peychaud bitters, simple syrup

Whiskey Sour

Templeton Rye, fresh lemon juice, simple syrup

Whiskey Smash

Templeton Rye, fresh lemon juice, simple syrup, mint

Schera's Signature Daiquiris

Like blended tropical drinks? Then give our custom-made daiquiris a try! Mix and match two flavors to make something new.

Fruit flavors include: strawberry, raspberry, mango, peach, grenadine (cherry) and lime.

Also available alcohol-free as a refreshing drink for kids and adults alike.

Late Night Menu

Late Night Sides: Side Salad, French Fries, or Sweet Potato Fries.

Shawarma (Gyro) €

Seasoned slices of lamb and beef on pita bread, with lettuce, onion, tomato and tzatziki cucumber sauce with a side. 8

BBQ Pulled Pork G

We rub whole pork shoulder with our spice blend then braise it for 14 hours to create melt-in-your-mouth tenderness. Served on a Kaiser bun with pickles. 8

Black Bean Burger V G

Our homemade black bean burger with lettuce, tomato, onion and pickles with a side. 8

Add American or Cheddar 25¢ Swiss 50¢

Fried Mushrooms V

Fresh button mushrooms dipped in our own beer batter then fried. 6.50

Falafel V €

Fried seasoned chickpea patties with tahini sauce, lettuce, tomato, onion and pickled turnips on warm pita bread with a side. 8

Chicken Sliders

Two breaded chicken breast sliders on mini buns with pickles with a side. 7.50

Fish Sliders

Two breaded cod sliders on mini buns with lettuce with a side. 7.50

Fried Pickle Spears V

Dill pickle spears dipped in our beer batter then fried. 6.50

Onion Rings V

Yellow onion dipped in our special beer batter then fried. 6.50

A Brief History of Schera's

Schera's was established in November 2006 by Frederique Boudouani and Brian Bruening. Previously in Boston, they decided to move to Elkader after learning of its long connection with Algeria. Frederique, whose father is Algerian and mother is French, Discovered—while reading about the first mosque in the US, Cedar Rapids' Mother Mosque—that a town in Iowa was named after Emir Abd-el-Kader. The Emir is an Algerian national hero who fought against the French occupation of his country in the mid-1800s. One of Elkader's founders, Timothy Davis, read about the Emir's deeds in a newspaper and decided to name his small community after this great man.

The connection was renewed in the 1980s when Mayor Ed Olson and a delegation of townspeople went to Mascara, Algeria, the hometown of the Emir, and officially designated our Sister City connection, which continues today.

Frederique and Brian took their love of food and entertaining and created a dining destination in Elkader. Named after the heroine Scherezade from *1001 Arabian Nights*, as well as Frederique's sister, Schera's offers Algerian flavors, along with classic Midwestern dishes, at a wonderful location along the Turkey River in the heart of Clayton County.

Schera's has hosted two Algerian Ambassadors, as well as various political dignitaries including then senator Barack Obama. It has been featured locally, nationally, and internationally in newspapers, magazines, and television. It was named the 2010 Best Mediterranean Restaurant in Eastern Iowa by online voters in KCRG TV9's A-List competition and has been featured on CNN Headline News.

In September 2011, Frederique left the restaurant to start the Abu Nawas Beverage Co., a craft beer distribution company. Today, Schera's continues to provide a unique dining experience to Northeast Iowa. We hope you enjoy your time at Schera's!

*Online @ scheras.com * Follow us on Twitter & Facebook.*