

lowa craft beer battered pollock served on a hoagie with lettuce, tomato, remoulade & a side of hand cut fries

PARTIES OF 10 OR MORE WILL BE BILLED ON ONE CHECK AND 20% GRATUITY

Short's - Marion

780 11th St. Marion, IA 319-200-1020

## marion.shortsburger.com

Please alert your server to any food allergies you may have

\*Item may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## **Our Story**

In 1920, Mr. H.D. Short opened his doors in downtown lowa City and welcomed his first customer.

For almost 50 years, Short's Shoe Shine sent many shoes out onto South Clinton Street buffed to a high mirror shine. Today, by the graces of the Short and Belle family, we aim to introduce a new sort of shine, while borrowing an old Short's motto:

Expert Workmen · Best Materials Used · Prompt Service.

We feature fresh, never frozen beef from local farmer Ed Smith of Columbus Junction. Our fries are hand-cut daily, seasoned to perfection and make the perfect accompaniment to any of our gourmet burgers, chicken sandwiches, homemade black bean burgers or craft beer battered tenderloin. At the bar, 14 of our draft lines are dedicated to the finest lowa Craft beers and cider. We also feature signature cocktails with our Short's Whiskey, distilled from Bourbon Mash, Aged with lowa Burr Oak staves. Created for Short's Burger & Shine, this whiskey is true to the restaurant's practice of using locally sourced ingredients.

Thank you for stopping by to taste these great lowa Creations.



We serve Coca-Cola products along with 17 beers on tap!

See separate menu for drinks and beers.

Gift Certificates available for purchase, and can be used at any of our sister restaurants in Iowa City, too.

Stella, Short's Burger & Shine—Downtown, Short's Eastside, and Hudson's

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