From all of us at Treehouse thank you for stopping in!

We hope you had great food and a great experience!
Please come again!

GIVE US A CALL:
563-355-1255 or 563-271-8567
Like us on Facebook
Follow us on Instagram
Download the Treehouse App
Website: www.treehousepubandeatery.com
Ask us about our catering services!

CARRYOUTS AND DELIVERIES AVAILABLE
WE ALSO DO CATERING!

2239 Kimberly Road, Bettendorf, IA
563-355-1255 or 563-271-8567

Open 7 days a week
Monday-Thursday 11am-11pm
Friday and Saturday 11am-2am
Sunday 11am-1am

Our Mission: To welcome and inspire our lovers of fresh foods beautiful mother nature and a healthy lifestyle. While providing an environment full of positive vibes!
Gettin’ Started

Treehouse Signature Sliders
Hand breaded chicken breasts sliders, served with pickles and house-made aioli on a mini roll. Or BBQ Berkshire pulled pork sliders, served with pickles on a mini roll. 10.99

Bavarian Pretzels
Two large Bavarian style pretzels, served warm with fat tire beer cheese. 8.99

Loaded Bacon Cheddar Fries
Crinkle cut fries topped with bacon jam, Gouda cheese Cheddar, jalapenos and homemade aioli sauce. 9.99

Authentic Hummus Platter
Served with carrots, watermelon radishes, celery, radishes, Kalamata olives, sun dried tomato pesto with garlic and toasted pita. 11.99

Treehouse Treats

Chocolate Cake 6.99
Vanilla Cheesecake (drizzled with raspberry glaze) 6.99
Italian Lemon Cake (drizzled with blueberry bomber glaze) 6.99

Pepsi
Diet Pepsi
Lemonade
Dr. Pepper
Sierra Mist
Root Beer
Mountain Dew
Diet Mountain Dew
Iced Tea

Beverages

2.50 (free refills)

Pepsi
Diet Pepsi
Lemonade
Dr. Pepper

Acqua Panna
smooth and velvety spring water. 3.99

San Pelligrino
sparkling spring water 3.99

Parmesan Garlic Bread
Fresh homemade garlic bread with Parmesan and mozzarella cheese. 8.99

Bacon Mac N’ Cheese
Light cream with Gouda, American, cheddar and beer cheese, bacon bits, pasta, bread crumbs with grated Parmesan and parsley flakes. 13.99

Bavarian Pretzels
Two large Bavarian style pretzels, served warm with fat tire beer cheese. 8.99

Pulled Pork Nachos
Slow roasted pork, fresh tomato, red onion, corn, black bean, sliced jalapenos over a bed of tortilla chips. Covered in sharp cheddar and Parmesan cheese with a homemade aioli sauce. 12.99 (substitute barbecue pork or chicken) Add a side of salsa, sour cream or BBQ sauce .50 each

Fire Roasted Mushrooms
Quatro formaggio stuffed Crimini mushrooms, fire roasted in our wood fired oven and smothered in mozzarella and olive oil. 9.99

Shrimp Cocktail
Served cold with our house cocktail sauce. Gluten free & Carb free. 15.99

Wings
Your choice of breaded / un-breaded / boneless wings tossed in your favorite sauce or get your dipping sauce on the side: served with carrots and celery sticks half order (6) 7.99 | full order (10) 12.99

Picks Fries
Crispy pickle fries with your choice of sauce. 7.99

Pizza Bread
Wood-fired French roll topped with red sauce, mozzarella and up to three toppings. 10.99 (1 each per additional topping)

Fire Roasted Jalapenos
Fresh jumbo jalapenos charred on an open flame and stuffed with vegetarian sausage and three cheeses. Then baked in our wood fire oven. Served with raspberry jalapeno sauce. Best beer appetizer in the Quad Cities! 10.99

Upgrade to wild beast nachos!
An explosion of flavors & spicy zest these are topped with sour cream, salsa, guacamole, and hot sauce drizzled over the top. 16.99

Wisconsin Beer Battered Cheese Curds
Served with homemade raspberry jalapeno sauce. 8.99

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Established on New Years Eve 2016, the Treehouse was created from 110 year old distressed barnwood, beams and trusses. Likewise, our rustic bar top and table are made out of 15 types of wood, with a live edge look and feel.

Not a normal pub and eatery, use all the best quality ingredients and fresh foods available. Located on Duck Creek and the bike path with beautiful view of Duck Creek Golf Course. Our outside patio deck area is a two-level deck, great views for great outdoor dining experience.

Over 16 different signature pizzas or build you own. Made Fresh in our wood-fired oven, place by kiln dried hard oak woods with taste and flavors like no other.

Back Kitchen, prime rib burgers, appetizers, char-grill items - sets us apart.

Custom salad area with over 15 different signature salads or build your own with over 65 fresh super-food selections.

Over 75 different types of beers & local crafted beers. Come watch the games, we have over 16 high definition 4K TVs and always do our best to treat you to a great experience.

Stop In for a great experience, & good vibes! We celebrate great food & great times!
QC’s Best Salads

Side Salad 4.99

Cobb Salad
Chopped greens, bacon, chicken, egg, sweet pickles, bleu cheese, avocado, tomato, croutons, Bleu cheese dressing. 10.99

Harvest Fruit and Nut
Tossed greens, feta, cranis, blueberry, shaved almonds, dried tart cherries, walnut, balsamic vinaigrette. 11.99

Caesar
A classic... romaine hearts, Parmesan, croutons and Caesar dressing. 9.99

Chef Salad
Lettuce, cherry tomatoes, carrots, cucumber, pepperoncini, hard boiled egg, sweet pickles, cheddar, Swiss, turkey, ham, green pepper. 12.99

Mediterranean
Tossed greens, feta, kalamata olives, cucumber, garbanzo beans, pepperoncini and pita chips served with Mediterranean feta dressing. 11.99

Plantation Salad
Iceberg lettuce, garlic bagel chips, Parmesan cheese, sprinkled with sunflower seeds and quad cities classic plantation dressing. Full size (salad for 4) 14.99 • Half Size (salad for 2) 8.99

Garden Salad
Tossed greens, purple cabbage, cucumber, cherry tomato, red onion, shaved carrots, pickled beets. Choice of dressing and croutons. 9.99

Seared Ahi Tuna Salad
Seared ahi tuna, cucumber, purple cabbage, mixed greens, shredded carrots, pepperoncini, avocado with ginger sesame dressing. 14.99

Wedge Salad
Iceberg lettuce, bacon bits, diced red onions, & Bleu cheese crumbles. 11.99

The Accelerator
Protein loaded salad. mixed greens, grilled chicken, sweet pickles, edamame, avocado, egg and quinoa with choice of dressing. 12.99

House-made Dressings:
Treehouse Dressing - 1000 Island - Balsamic Vinaigrette - Caesar - Creamy Garlic - House-Made Remoulade
Bleu Cheese - Western - Honey Mustard - Italian - Ranch - Mediterranean Feta - Parmesan Peppercorn
Raspberry Vinaigrette - Roasted Red Pepper - Plantation - Roasted Garlic and Parmesan

EXPERIENCE THE WOOD FIRE FLAVORS

Sit at a table, at the bar or...

Come check us out!

DOUGH MADE FRESH DAILY

GREAT DRINKS

outside on the patio!

JOIN US AT THE TREEHOUSE FOR A GREAT EXPERIENCE & GOOD VIBES!!
BUILD YOUR OWN SALAD
Choose your own greens and 4 of the fresh ingredients listed below. 11.99

GREENS
- romaine
- spinach
- iceberg
tossed greens
arugula
pickled artichokes

CHEESES
- cheddar
- Swiss
- pepper jack
- mozzarella
American
Parmesan
feta
Gouda
havarti
bleu cheese

PROTEINS
- turkey
- ham
corned beef
pepperoni
bacon
egg
grilled chicken
crispy chicken
capicola
prosciutto
salami
cottage cheese
quinoa
anchovies
corn beef
gyro lamb

GRAINS & TOPPINGS
- walnut
- crouton
- pita
sunflower seed
tortilla chips
sun-dried cranberries
golden raisins
sun-dried cherries
shaved almonds
edamame
garbanzo

cucumber
green pepper
tomato
red onion
green olives
kalamata olives
gardiniera
avocado
zucchini
sweet corn
jalapeño
broccoli

VEGGIES
- artichokes
sport peppers
banana pepper
sweet pickles
mushrooms
pepperoncini
carrots
pickled beets
radishes
purple cabbage
parsley
**Authentic Wood Fired Pizza**

Our 12” crust wood-fired pizzas are made with all fresh hand-cut ingredients, and the finest selection of cheeses! Choose from a signature Treehouse pizza 16.99 or build your own. Gluten-free crust available for 2.99. 1/2 and 1/2 specialty pizzas 4.99 additional charge.

**Margarita**
Marinara, Italian grown tomatoes, fresh mozzarella, basil & olive oil.

**Colosseum**
Fig glaze, arugula, mozzarella, pepperoncini, prosciutto. (Topped with balsamic drizzle)

**Forget About It**
Marinara, tomatoes, red onion, fresh spinach, fresh cut garlic clove, and fresh mozzarella.

**Mediterranean**
Fresh homemade hummus, shaved Parmesan cheese, feta cheese, pepperoncini, Kalamata olives.

**Great Gouda**
Homemade barbecue sauce, red onion, bacon, cilantro, Gouda.

**Pineapple Jalapeño**
Marinara, Canadian bacon, mozzarella, fresh cut pineapple, jalapeño.

**Par 3**
Bacon jam, beef, special sauce, mozzarella, goat cheese, bacon.

**Wild Bill**
House-made BBQ sauce, chicken, red onion, fresh cut pineapple, mozzarella and cheddar.

**Maple Tree Bacon**
Red sauce, Canadian bacon, bacon jam, goat cheese & mozzarella.

**Command Post**
Marinara, pepperoni, sausage, bacon, Canadian bacon, beef, and black olives.

**BLT**
Red sauce, pecan-wood bacon and mozzarella topped with fresh crisp lettuce, tomato and special sauce.

**A Piece of the Action**
Marinara sauce is the base pepperoni sausage green olives fresh cut garlic and red onion

**Reuben**
Swiss, 1000 island, corned beef, sauerkraut.

**Lumberjack**
Beef, bacon, onion, pickle, cheddar, special sauce, mozzarella.

**Picasso**
Spicy red pepper sauce, capicola, salami, prosciutto, mozzarella.

**Farmer’s Market Vegetarian**
Zucchini, mushroom, green pepper, red onion, spinach, sweet corn, mozzarella.

**Forget About It**
Marinara, tomatoes, red onion, fresh spinach, fresh cut garlic clove, and fresh mozzarella.

**The Hacienda**
House-made fresh carnita pulled pork, cilantro, minced onion, tomatoes, jalapeños, white cheese, lime and salsa.

**Colorado Bulldog**
Alfredo sauce, broccoli, chicken, artichoke hearts, fresh spinach and mozzarella.

**Gyro**
Homemade tzatziki, gyro meat, mozzarella, onion, diced cucumber, mint, tomato.

**Taco Pizza**
Beef or chicken, refried beans, salsa, tomatoes, cheddar, mozzarella, lettuce, and taco chips. Best taco pizza in town!

**Breakfast Pizza**
Organic eggs, sunny side/scrambled, bacon jam, red onion, bacon, sausage, green peppers, mozzarella cheese, and salsa.

**Buffalo Bill Pizza**
Sriracha lime sauce, mozzarella, chicken, red onion, chopped celery, bleu cheese crumbles, and ranch dressing drizzle.

**Pork Tenderloin**
Hand-cut wood-fire roasted pork tenderloin stuffed pizza, topped with marinara sauce, pick 4 items and cheese. 14.99

**Portabella Mushroom**
Wood fired stuffed portabella mushroom, marinated with Italian dressing, marinara sauce, pick 4 items and cheese. 14.99
BUILD YOUR OWN

12” PIZZA - PIZZA BOWL - PASTA BOWL

Build your own pizza or pizza bowl: Fresh marinara, mozzarella cheese, and your choice of 1 topping $14.99. Add toppings 99¢ each.

Pasta bowl: Choose any 4 toppings from below $14.99 add toppings 99¢ each.

SAUCES
- sun-dried tomato pesto
- marinara
- hummus
- spicy red pepper
- barbecue
- fig glaze
- bacon jam
- ranch
- Alfredo

CHEESE
- cheddar
- Swiss
- pepper jack
- mozzarella
- American
- Parmesan
- goat cheese
teta
- Gouda
- havarti
- bleu cheese

PROTEINS
- salami
- Canadian bacon
- vegetarian sausage
- prosciutto
- ham
- sausage
- beef
- house pulled pork
- pepperoni
- bacon
- chicken
- capicola
- organic eggs
- quinoa
- anchovies
- corn beef
- gyro
- lamb

VEGGIES
- banana pepper
- arugula
- green pepper
- tomato
- sun-dried cranberries
- sun-dried cherries
- fresh pineapple
- lettuce
- red onion

- green olives
- black olives
- kalamata olives
- spinach
- artichokes
- fresh cut garlic
- asparagus
- pickles
- pepperoncini

- giardiniera
- jalapeno
- mushrooms
- sauerkraut
- zucchini
- sweet corn
- sport pepper
- broccoli
PRIME RIB BURGERS

All burgers are made with the finest quality of 1/2 lb fresh (not frozen) prime rib beef. Served on a brioche bun with your choice of lettuce, tomato, onion and pickle. Served with your choice of fries, sweet potato fries, cottage cheese, pasta salad, steamed broccoli, or coleslaw. Substitute a chicken breast for any burger patty. Gluten free bun available on request $1.99. Add organic egg for $1.00.

Treehouse Classic Burger
1/2 lb prime rib burger, topped with your choice of cheese, lettuce, tomato, onion and pickle. Served on brioche bun. $11.99

Bacon Explosion Burger
Prime rib burger with bacon jam, pecan-wood bacon and Gouda cheese. $12.99 Pairs well with Coors Light beer.

Mediterranean Burger
50/50 beef and lamb mix, Mediterranean style with feta, Curried mayo, caramelized onions and fresh spinach. $13.99

Doc Holiday

Port Wine Burger
1/2 lb prime rib burger with Havarti cheese and mouth watering port wine reduction. $12.99

Remoulade Burger
Fresh prime rib burger, Gouda cheese, grilled onion, sautéed mushroom, pepperoncini with remoulade sauce. $13.99

4 Cheese Bacon Mac n Cheese Burger
8oz prime rib burger topped with bacon, mac n cheese smoked Gouda, white cheddar, cheddar, mozzarella cheese & pepperoncini. $14.99 Pairs well with Stella Artois beer.

Zombie Invasion Burger
1/2 lb prime rib burger, fire roasted stuffed jalapeños, pepper jack & cheddar cheese, pepperoncini, arugula with a raspberry jalapeño drizzle. Could be best burger on the planet. $13.99 Pairs well with Moose Drool beer.

Hawaiian Burger
1/2 lb prime rib burger served with caramelized pineapple, havarti cheese and house-made Hawaiian sauce. $12.99

Treehouse Double Stack
(2) 8oz double stack prime rib burgers, bacon, fresh beer battered onion rings, lettuce, tomato, sautéed mushrooms and bleu cheese crumbles. $16.99

Veggie Burger
Incredible veggie burger, fresh spinach, English cucumber, lettuce, tomato, pickle, and onion. $10.99

Grilled Chicken / Prime Rib Burger Veggie Platter
2 Grilled chicken breast, on a fresh bed of spinach, topped with asparagus, carrots, zucchini, pan seared grape tomato lemon and English cucumbers. $14.99

Impossible Burger Veggie Platter
2 Veggie burgers, on a fresh bed of spinach, topped with grilled asparagus, carrots, zucchini, pan seared grape tomato lemon and English cucumbers. $14.99

8oz prime rib burgers, on a fresh bed of smoked Gouda, white cheddar, cheddar, mozzarella cheese & pepperoncini. $14.99 Pairs well with Stella Artois beer.

JOIN OUR
HAPPY CAMPER
MUG CLUB!

Receive a beautiful mug and 30oz of beer for 16oz price!
75 WOMEN GET TOGETHER UNDER STARS

110 YR OLD BEAMS. STACK STONE. CHECK OUT THE BAR.

HOLIDAYS

AFTER A RIDE

BIRTHDAYS

DINNER OUT

FUN FOR ANY OCCASION

HoliDAYS

Dinner Out

After a Ride

Birthdays

Treehouse

SANDWICHES AND MORE
Served with choice of fries, cottage cheese, pasta salad, steamed broccoli, or coleslaw.
sweet potato fries or Parmesan garlic fries additional 1.00. Bread choices: white, panini, multi-grain, or rye.

Reuben
Thin sliced corned beef and Swiss with 1000 island, piled high on sauerkraut on toasted marble rye. 11.99

Cuban Panini
Slow roasted pulled pork, ham, Swiss, honey mustard and dill pickle on multi grain bread. Best home-made Cuban in QC! 11.99 Pairs well with Avalanche beer.

Gyro Panini
Sliced lamb, tomato, onion and house-made tzatziki sauce with English cucumber. 11.99

Smokehouse Pork Sandwich
Slow roasted Berkshire pork butt, house-made honey barbecue topped with fresh daily coleslaw. 11.99

Pork Tenderloin Sandwich
Hand cut 8oz breaded or grilled whole muscle pork on a brioche bun cooked to perfection. 12.99

Club Sandwich
Turkey, bacon, ham, lettuce, Swiss, American cheese, tomato, red onion and a mustard Aioli. 12.99

Classic BLT
Pecan-wood bacon, lettuce and tomato served with special sauce on your choice of bread. 9.99

Italian Beef
Thin sliced prime rib braised with green peppers on a rustic hoagie bun served with Au Jus and a side of sport peppers. 12.99. Pairs well with Coors light beer.

Chicken Salad Sandwich
House made chicken salad with dried cherries, walnuts, celery and parsley on whole grain bread. 9.99

Fish Sandwich
Fresh Icelandic beer battered fillet served with lemon and tartar sauce on the side. 12.99 Pairs well with Stella Artois beer

Tuscan Chicken BLT
Grilled chicken breast, havarti, spinach, sun-dried tomato aioli and bacon. 11.99

Portobello Mushroom Sandwich
Lettuce, tomato, onion, grilled pepper, avocado and melted white cheddar on a marinated portobello mushroom. 10.99

Bear-down Dog
Chicago style Vienna hot dog, dipped in homemade BBQ sauce, piled with Italian beef, cheddar and topped with giardiniera. One hell of a dog! 13.99 Pairs well with Moose Drool beer.

Buttermilk Chicken Sandwich
Organic fed, free range chicken breast deep fried with choice of side! Best chicken sandwich ever! 11.99
STARTERS

Beers & Wines
Also have a great selection of wines from all over the world and make sure she puts this on their try a flight of beers at the treehouse 30 ounces of beer.

Treehouse Specialties

Icelandic Haddock Filet Dinner
Fresh Icelandic haddock filet baked or beer battered, grilled asparagus, baked cherry tomatoes, with lemon and shaved almonds and choice of side. Amazing!! 21.99
Try with excellent choice of wine! We suggest white wine such as: Chardonnay, Savio Blanc, or Pinot Grigio.

Filet & Seafood Dinner
Perfectly aged hand-cut filet mignon, with grilled shrimp, asparagus, teriyaki ginger glaze, shot of local whiskey, served with baked potato or choice of side. 8 oz 28.99 / add fresh grilled scallops for 7.99
Try with excellent choice of wine! We suggest red wine such as: Moscato, Merlot, or Pinot Noir.

Baked Salmon Dinner
8 oz fresh baked salmon with baked cherry tomatoes, shaved almonds, grilled asparagus, grilled zucchini and lemon teriyaki ginger zest, with lemon and orange peels. Served with choice of side. 21.99
Try with excellent choice of wine! We suggest white wine such as: Chardonnay, Savio Blanc, or Pinot Grigio.
FRESH SALADS

SANDWICH FROM THE GRILL

- Club sandwich
- Cuban panini
- Grilled tenderloin
- Fish sandwich
- Ruben
- Build your own

- Garden salad
- Seared tuna salad

FRESH SALADS
cobb salad
mediterranean salad
harvest fruit & nut salad
plantation salad
wedge salad

beer battered fish
smokehouse pork
mediterranean burger
gryo panini
hawaiian burger

PRIME RIB BURGERS

port wine burger
zombie burger
mac n cheese burger

PRIME RIB BURGERS

zombie burger
mac n cheese burger

pub & eatery

zombie burger
mac n cheese burger
AUTHENTIC

WOOD FIRE PIZZA

BUILD YOUR OWN

AMAZING THIN CRUST WOOD FIRE PIZZA