



**Lot One**

by Rich Belmont

In 1835, thirteen years before Iowa became a State of the Union, a surveyor named George W. Harrison (no, not the Beatle) surveyed the lot at the corner of Main and 1st Streets in Dubuque. The plot was recorded as Lot Number One. Then in 1838 Timothy Fanning purchased the lot and started a tavern called Tim Fanning's Log Tavern. Sometime thereafter the name was changed to Jefferson House Hotel & Tavern. First and Main was the 1st lot to be platted in Dubuque. So in 2002 when Joe Zwack acquired the building with the intention of opening a sports bar it was only fitting he should call it Lot One.



The place was in total disrepair so Joe had a lot of work to do. Over the next two years he completely gutted the concrete frame building and replaced all of the electrical wiring, plumbing, heating and cooling systems. He had new windows, ceilings, wood paneling and an all new kitchen installed. He relocated the staircase from the middle of the building to closer to the front door and added a beautiful new bar.

Joe had gained experience as a bartender while he was a student at the University of Iowa. Later he tended bar at the Silver Dollar Cantina in Dubuque. When Joe opened Lot One it quickly became a gathering place for sports fans of all ages. There are twelve TV's so games can be seen from any seat in the house. Thirsty patrons can choose from 13 beers on tap and over 30 different imported bottled beers. There is also a large selection of microbrews and craft beers and new ones are added every couple of weeks.



Lot One is also known for tremendous martinis, Bloody Marys and mixed drinks especially those made with vodka. In fact the bar has the largest selection of vodkas in the Tri-State region. Interestingly, a lot of wine is consumed there too. There is a fine collection of Merlot, Cabernet, Pinot Noir, Shiraz and Riesling wines available by the glass or bottle.

On some nights there are drink specials from 5 pm to close. For example, right now Monday is Crappy Can Night when you can buy Keystone Light, Old Style, PBR, Hamm's or Old Milwaukee for \$1.00. Wednesday night is Pint/Pitcher Night when 64 oz. pitchers are only \$4.00 and any beer on draft is only \$1.75. Super Size Night is Thursday when you can enjoy \$5.00 Long Island Iced Teas or \$3.00 domestic drafts. No wonder Lot One was voted the Best Fests Best Bar in 2007.

Joe understood right from the beginning he had the talent and experience to run a first class bar. However, his goal was to have a good bar serving great food as well. To accomplish this he appointed his sister, Sharon Coleman, Kitchen Manager. Together the siblings have put together a tremendous menu.



For starters there are currently eleven appetizers to choose from. They are all quite tasty but four are truly standouts. The Nachos Lot One is a huge pile of nacho chips covered with tasty salsa and jalapeños and is delivered to your table without meat or your choice of beef or chicken. The Hot Wings are eight fresh wings served with Ranch dressing. In order to truly wake up your taste buds you should request these slathered with BBQ, Teriyaki, Jerk, Thai Chili or Hot

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Sauce. You can order plain wings if you wish but those are for sissies. The Onion Rings are very popular too. Thinly sliced rings are battered and fried in accordance with Joe's and Sharon's grandmother's recipe. Even the homemade French fries makes a tremendous appetizer. That's because a large russet potato is hand cut, fried and seasoned with an in-house special seasoning.

The menu is extensive so on a recent visit my friends and I let Joe decide what we should try. Soon our friendly and experienced server, Tina Felderman, was bringing one dish after another to our table. What a feast we had!



The Steak Sandwich is a thick sirloin grilled with delicious house made marinade (above). The Club Sandwich is stacked with ham, turkey and bacon on toasted marble rye with lettuce, tomato, red onion, Swiss and American cheese and mayo (below).



**Lot One**  
 100 Main Street, Dubuque, IA  
 563-587-0200 • www.LotOneDBQ.com  
**HOURS:** Bar: Mon – Sat, 11 am – 2 am, Sun, 9am – 3 pm  
 Kitchen: Mon – Sat, 11 am – 9 pm, Sun, 10am – 2 pm  
**DINING STYLE:** Come as you are **NOISE LEVEL:** Conversational  
**RECOMMENDATIONS:** Hot Wings, Nachos Lot One, Build a Burger, Roamin Hot Buffalo Burger, Thai Chili Chicken Wrap, Grilled Steak Wrap, Grilled Chicken Salad, Steak Sandwich, Pizza Supreme  
**LIQUOR SERVICE:** Full Bar; Vodka Specialties, 13 Beers on tap, over 30 Domestic & Import Beers  
**PRICES:** \$1.50 - \$12.95 **PAYMENT OPTIONS:** Cash, Debit, Visa, MasterCard, AMEX, No checks, ATM on premises  
**ACCESSIBILITY:** Ramp at front, main floor restroom, accessible booth  
**KIDS POLICY:** Adult Bar, No kids menu, No highchair, No booster  
**RESERVATIONS:** Groups of 8 or more only  
**CATERING:** Yes **TAKE OUT:** Yes **DELIVERY:** No **PARKING:** On Street

The Grilled Chicken Salad (below) is extraordinary! Romaine lettuce, tomatoes, onion and hard boiled eggs are a nesting place for dynamite grilled chicken with your choice of dressing. (They tell me fat-free Raspberry Vinaigrette is very popular but I always go with blue cheese.)



Our exploratory dinner had some surprising results. For one thing I learned that Wraps can be very, very good! The Thai Chili Chicken Wrap is the most popular of the eight wraps on the menu. A grilled chicken breast is marinated in a sweet/spicy Thai Chili sauce with choice of cheese wrapped in a tomato basil tortilla. The Buffalo chicken Wrap with crispy chicken in a hot sauce with choice of cheese is delicious especially if you like food on the spicy side.



Without a doubt my favorite wrap was the Grilled Steak. Several slices of grilled sirloin dripping with that tantalizing homemade marinade were wrapped in the tortilla with lettuce and provolone cheese. The menu indicates it comes in a flour tortilla but mine was wrapped in a tomato basil tortilla and it was fantastic!



Does anything go better with beer than pizza? Here you have a choice of little 9 inch ones or big 14 inch ones. You can create your own with a choice of 17 toppings or you can be lazy like us and just order the Supreme. With this one the cook decides what to put on it. Ours had fresh pepperoni, green peppers, black olives, onions, mushrooms, tomatoes and homemade sauce.



Now some people might say beer needs to be accompanied by hamburgers. So Lot One has you covered here as well. You can build your own by choosing your own toppings or pick one of the 12 specialty burgers. The Roaming Hot Buffalo Bison Burger is very popular. The Bison beef comes from Iowa Bison and is topped with jalapeños and pepper jack cheese. The Western Bacon (above) with cheddar cheese, BBQ sauce and onion strings is also in great demand. Of course, my favorite, as always, is the Green Olive and Swiss.

Besides the Bison burger you can have a healthy turkey or soy burger. All the other burgers are made from fresh, never frozen, hand formed 100% Angus beef. Joe is an expert on Angus beef. Did I mention he is a full time farmer in his spare time? Joe and his dad, who is also Joe, raise Angus cattle on their farm just south of Dubuque. Joe says he is able to be away from his bar farming because he has complete trust in his two expert managers, Mitch Hager and Brian Zeimet.

Lot One is always busy between 11 am and 2 pm. That's because people in the know come in for the Lunch Specials. On Monday the Personal Pizza with soda is only \$6.00. The marinated Grilled Pork Tenderloin on Tuesday is superb. Wednesday is marinated Grilled Sirloin on hoagie day. Yes, Carmichael seasoned beef burgers are still available and are the special on Thursdays. And Friday is Philly Basket with sirloin or chicken day (below). Friday is also Pulled Pork Sammy Day with homemade BBQ sauce and coleslaw topping.



There are also special deals on Monday and Tuesday nights from 5 pm to 9 pm. The Monday night special is a 14" Pizza and Domestic Beer Pitcher for only \$12.00. Tuesday is Burger Basket Night (right) with Angus patty, hand-cut fries and your preferred cheese.

Before I forget I must mention the excellent breakfasts on Sundays. They call it Brunch & Booze available between 10 am and 2 pm. There are eggs and bacon or sausage, 3 egg omelets, scrambled egg wraps, French toast, steak and eggs, cinnamon twirls and homemade biscuits & gravy made from Grandma Zwack's personal recipe. Oh and one last thing: there is a really cool private party room on the second floor. It has a bar and sofas and is a great place for conversation. Tables are set up as needed to accommodate large groups.

Lot One is a great bar where you don't have to go someplace else for good food. You could say it's number one because it's the first in the row of excellent restaurants on Dubuque's lower Main Street!