



Kalmes Breaktime Grill & Spirits

1097 Jackson Street, Dubuque, IA / 563-582-8566

HOURS: Lunch: Mon – Sat 11 am – 2 pm

Dinner: Mon-Thurs 4 pm-9 pm, Fri-Sat 4 pm-10 pm

Bar: 11:00 am to Close, Closed Sun

ATMOSPHERE: Sports Bar Casual, NOISE LEVEL: Conversational

RECOMMENDATIONS: Olive or Western Burger; Ribeye

Special; Broasted or Lemon Pepper Chicken; Grilled

Caribbean Jerk Shrimp; Catfish; Prime Rib; Beef Shoulder

Tender; BBQ Ribs; Famous Kalmes Noodles.

LIQUOR SERVICE: Full Bar

PRICES: Appetizers: \$5.95 to \$11.95, Entrees: \$2.95-\$18.95

RESERVATIONS: 2 to 25

PAYMENT OPTIONS: Cash, Check, Debit, Major Credit, no AMEX

ACCESSIBILITY: Side Door and Restroom

CATERING: Private Parties Sun only, up to 75; Off-site to 100

TAKE OUT: Yes, DELIVERY: No

PARKING: On Street and Off Street behind building



KALMES BREAKTIME GRILL & SPIRITS by rich belmont

Did you know there is a place in Dubuque with great food, and it's in the middle of a lumberyard?

Kalmes Breaktime Grill & Spirits is located at the corner of Jackson and 11th Street. The Spahn and Rose Lumber Company has its offices north of Kalmes and one of its warehouses next to it on the south side. This bar and restaurant has been operated by the Kalmes family since 1996. However, the building itself is at least 100 years old and has long been part of what is now called Dubuque's Historic Millwork District. The brick building originally had a slanted floor pitched towards the Mississippi River. This was done to insure water would drain out when the river overflowed

its banks. Prior to the Kalmes family taking it over, this site was known as the Blue Moon Inn. When the movie F.I.S.T. was filmed in Dubuque in 1978, many of the actors congregated at the bar. There is still a concrete slab outside the front door with Sylvester Stallone's fist print in it!

Five years ago Mike and Theresa Kalmes sold this restaurant to their sons Dallas and T.J. As co-owners, the boys are the Fifth Generation of Kalmes' to be in the restaurant business. They are continuing a proud lineage started with Great Grandpa Peter Kalmes who started a bar business in the early 1890's in the Luxemburg Village of Saint Donatus, Iowa. Dallas and T.J. know very well they have a family reputation to live up to. Their goal is to provide freshly cooked meals in a casual and comfortable atmosphere. Their mission is to consistently produce great food at a great price. Certainly they are qualified; they have both been working in the family restaurants first as dishwashers and busboys at age 8 and graduating to cooks when they were



just 13 years old!

These young men know how to do lunch very well. The burgers are fresh Choice Grade, hand ground, with Ribeye Steak trimmings added in. Dallas says the meat is very high quality so no further seasoning is necessary. The Olive and Western burgers are the most popular. The lunch daily specials are really good. For example on most Mondays the special is the Ribeye Plate. On Tuesdays you can order the 2 piece Broasted Chicken Plate and on Wednesdays the Prime Rib Dip.

Dinners are a pleasant surprise at Kalmes. The appetizers are the same for lunch and dinner. Particularly good are the Broccoli Bites stuffed with cheese, the Buffalo Wings perfectly seasoned, and the Onion Petals served with Dallas and T.J.'s specially prepared Ranch Dressing.

Steaks at Kalmes' are quite unusual. First of all they are Choice Grade and coated with

a special house blend seasoning. Secondly, the big sellers are not the steaks you would expect. The Shoulder Tender is a shoulder cut with very fine marbling making it lean but oh so flavorful. Then there is the Flat Iron that used to be called a Cap Steak. This steak has a much more robust meaty flavor. The Filet Mignon is Bacon Wrapped making for a great mix of tastes.

You must come here on a Friday or Saturday night and try the Prime Rib. This is an exquisite ribeye slowly roasted 4 to 5 hours and covered with a special seasoning crust. The meat is slightly steamed to infuse the seasoning throughout.

The BBQ Ribs are something to write home about. These tender back pork loin ribs are covered with a special blend of seasonings and then slow cooked 24 to 36 hours. They are then basted with a sauce consisting of garlic, onion, cayenne pepper, celery salt and a few other spices.





The Broasted Chicken is very popular and is the special for lunch and dinner on most Tuesdays. If you are a little more adventurous try the Lemon Pepper Chicken. This dish is two chicken breasts grilled with lemon juice, fresh lemon slices and pepper. It is served with a Lemon Vinaigrette Dressing made from basil, olive oil, fresh lemon juice, and Dijon mustard.

Buttered Noodles. These are made from a flour and egg blend put through a noodle cutter. They are then boiled and fried with crackers and butter. The noodles are now quite famous since they were highly acclaimed by Alton Brown of the Good Eats TV show when he visited Kalmes Restaurant in Saint Donatus.

For those who like seafood the fried or broiled cod is very tasty. The latter can be ordered plain or with Caribbean Jerk or Seafood Citrus seasonings. My favorite is the Grilled Shrimp with Caribbean Jerk seasoning. The plate is delivered with 9 jumbo shrimp cooked and seasoned just right.



All the dinners include a potato side dish and salad. There are the usual French Fries or Baked Potato but the Garlic Sour Cream and Chive Mashed Potatoes are made from scratch and are really good.



Of course, the best side is Kalmes' Homemade

Kalmes Breaktime is usually closed on Sundays but is available for private parties. However, you can enjoy the full menu on Sundays during football season.

If you have been looking for a come as you are place with good food at reasonable prices, check out Kalmes Breaktime. It's a great spot to meet your friends and have a good time!



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