Please

DRINK RESPONSIBLY

The consumption of beverages along the Driftless Area Scenic Byway being promoted within this passport is intended for responsible adults of legal drinking age (21 years old or older). Please do NOT drink and drive, use a designated driver.

We do not, under any circumstances, accept responsibility for any damages that result to you or anyone else due to the consumption of alcoholic beverages or the use of this Culinary Passport and any information within it.

As such, we do not accept liability for any loss, damage or inconvenience that occurs as a result of the use of this Culinary Passport or your reliance upon its content. This information may be changed or updated without notice. Links to websites within the Culinary Passport are provided as a convenience and we do not accept any responsibility for the information provided by those links or their use.

While we make every attempt to ensure that the information in the Culinary Passport is correct and up-to-date, restaurants, wineries and bars do change their hours and menu options, so please consult them for the latest and most up-to-date information.

Lastly, have fun and enjoy!
The Driftless Area Scenic Byway is a 100-mile route known for its natural and scenic attractions. The byway curves, twists and meanders through the most Northeast corner of Iowa in the heart of a region known as the Driftless Area. The term Driftless was developed to describe this distinct area that was by-passed by the last continental glacier, centuries ago. The byway stretches out across bluffs, hills, rivers, and valleys. The streams and river valleys have carved down into the land encompassing the byway, giving travelers an opportunity to view some of the most aesthetically appealing high relief landscape found anywhere within the state. These geographic features reward byway travelers with countless panoramic vistas and expansive views of hillside pastures, hardwood forests, limestone outcroppings and scenic river valleys.

The byway embraces five quaint, historic communities that provide opportunities to experience shopping, entertainment, local foods, town events, festivals and re-enactments. Such events provide an insight to the region’s heritage, as do the dozens of unique mom-and-pop shops and diners, resulting in a distinctive experience of Northeast Iowa.

The Driftless Area Scenic Byway Culinary Passport was developed and promoted by the DASB Board of Directors and made possible in part by grants and support from Northeast Iowa RC&D, Iowa DOT and Iowa Tourism.
Welcome to the Driftless Area Scenic Byway Culinary Passport Tour! This is your personal guide to experiencing unique dishes and beverages that the locals consider “must haves” along the byway. Included in this booklet is information about 16 food & drink establishments ranging from restaurants, cafes and diners to wineries, creameries, bakeries and meat markets. The DASB Culinary Passport will inform you about what food or drink item each byway culinary business is “best known for” and provide some other options.

Start your byway culinary tour by picking up a passport at any of the 16 participating businesses, by visiting the Allamakee County Economic Development & Tourism office in Waukon, or call the RC&D and ask for Jared Nielsen at 563-864-7112. You can also download the passport at www.northeastiowarcd.org. Collect stamps with any purchase from the participating byway culinary businesses listed in this booklet (please refer to each establishment’s hours of operation listed inside). Collect stamps from at least eight of the culinary businesses to receive a DASB window cling along with a chance to win prizes from participating businesses. Note: If requested, completed Culinary Passports will be returned via mail along with your gift. Passports must be completed by September 5, 2016 to be eligible for prizes.

Mail your completed dasb culinary passport to:
Northeast Iowa RC&D, 101 E. Greene Street, PO Box 916, Postville, IA 52162
**Club 51**

**BEST BURGERS**

This small town bar and grill uses fresh ground chuck that is ground locally each day. No wonder people travel from miles around for juicy burgers and hot, crispy fries. Club 51 also serves a great breakfast! (Their hash browns are to die for!)

**Address:**
107 N Lawler Street
Postville, IA 52162

**Hours:**
Mon-Sat 7:30am - Close

**Phone:**
(563) 864-7864

**Also Try:**
Mushroom Swiss Burger, Ribeye Steak Sandwich, Sweet Potato Fries, Chili (fall/winter) or their Hash Browns with Grilled Onions, Mushrooms & Cheese.
Amish Hill ‘n’ Country Candies is perched on top of a hill in a remote section of Allamakee County. Over a dozen different chocolates are hand made daily including coconut or mint bon bons and chocolate covered butter toffee.

**Address:** 1190 Sherman Ridge Road
Waukon, IA 52172

**Hours:** Mon-Sat 8am-6pm

**Phone:** (563) 535-7572

**Also Try:** Chocolate Covered Cherries, Butter Toffee, Mints, Strawberry Jam, delicious homemade Pickles or their various handmade items including baskets.
The smells are free and the pies are delicious! This bakery, located in the beautiful Paint Creek Valley, is worth the trip. Although they bake several different types of pie, their apple, shown above, is a hands down favorite.

**Paint Creek Bulk Foods ‘n’ Bakery**

**BEST HOMEMADE PIES**

The smells are free and the pies are delicious! This bakery, located in the beautiful Paint Creek Valley, is worth the trip. Although they bake several different types of pie, their apple, shown above, is a hands down favorite.

**Address:**
1068 Paint Creek Drive
Waukon, IA 52172

**Hours:**
Mon-Sat 8am-5pm

**Baking:**
Thursday, Friday & Saturday

**Phone:**
(563) 535-7701

**Also Try:**
Fresh Caramel Sticky Buns, Multi-Grain Bread or their Dinner Rolls.
Also features a Bulk Food area of the store that is loaded with options.
Empty Nest Winery specializes in local berry wines. They start by hand picking wild berries including elderberries, blackberries, and other berries from their farm and the surrounding local area and then make their wine in small batches.

**Address:** 1352 Apple Road
Waukon, IA 52172

**Hours:** Sat 10am-5pm & Sun 1pm-5pm

**Website:** www.emptynestwinery.com

**Phone:** (563) 568-2758

**Also Try:**
Twig & Berries, Party Starter
Strawberry, Back in Black, Blueberry Blast Off, Hump Day Happiness or their Racy Red Raspberry.
Fajitas with beef, chicken or shrimp, or all three, are delivered sizzling on a platter with onions and peppers. This is an authentic family-owned, Mexican restaurant. Fiesta Vallarta has great food, fun drinks, an extensive menu and fast service.

**Fiesta Vallarta**

**BEST FAJITAS**

Fajitas with beef, chicken or shrimp, or all three, are delivered sizzling on a platter with onions and peppers. This is an authentic family-owned, Mexican restaurant. Fiesta Vallarta has great food, fun drinks, an extensive menu and fast service.

**Address:** 9 East Main Street  
Waukon, IA 52172

**Hours:** Mon-Sun 11am-9pm/10pm Fri-Sat

**Facebook:** Fiesta Vallarta

**Phone:** (563) 568-0020

**Also Try:** Chimichanga Blanca, the $2 Lime Margarita lunch special, Enchiladas or their Burrito Mexicano.
A visit to WW Homestead Dairy is a visit to the “Cheese Curd Capital of Iowa”. Their squeaky delights are made from all local milk and processed right at the Waukon facility. If you want to see how, join a guided tour Mon-Fri by appointment.

**WW Homestead Dairy**

**BEST LOCAL CHEESE CURDS**

A visit to WW Homestead Dairy is a visit to the “Cheese Curd Capital of Iowa”. Their squeaky delights are made from all local milk and processed right at the Waukon facility. If you want to see how, join a guided tour Mon-Fri by appointment.

**Address:** 850 Rossville Road  
Waukon, IA 52172

**Hours:** Mon-Thurs 8am-7pm, Fri 8am-8pm,  
Sat 9am-8pm & Sun noon-7pm

**Website:** www.wwhomesteaddairy.com

**Phone:** (563) 568-4950

**Also Try:** 16 flavors of Ice Cream, 8 flavors of Cheese Curds, Non-Homogenized Chocolate or their Milk & Butter.
A soft hoagie bun heaped with steak, caramelized onions, green peppers and mushrooms covered with melted swiss cheese make the Philly a must have. Ask them to serve it up with some hot, battered cheese curds and a Wild Berry Smoothy.

**Address:** 39 West Main Street  
Waukon, IA 52172

**Hours:** Mon-Sat 7am-close

**Phone:** (563) 568-2656

**Also Try:** Taco Tuesday, a Blazin Burger with bacon and jalapenos, Friday’s Hot Beef Whip, the Haystack Burger, a Patty Melt or a Spring Grove Float.
West Side Cafe is a friendly hometown restaurant open daily for breakfast and lunch. Locals frequent their doors for the best breakfast in town and their variety of homemade pies.

**Address:** 927 West Main Street  
Waukon, IA 52172  

**Hours:** Mon-Fri 6-2pm, Sat-Sun 6-1pm  

**Phone:** (563) 568-2017  

**Also Try:** Zinger Omelet, Homemade Cake, Doughnuts, West Side’s Supreme Hash Browns, 5-6 flavors of Pie daily or any of their 6 flavors of Pancakes (including Pecan & Chocolate).
Calhoun Creamery has over 75 different types and flavors of cheese including chocolate and swiss almond or more traditional varieties such as a five-year aged cheddar and longhorn colby.

Address: 1456 Highway 9, Lansing, IA 52151 (located in Churchtown)
Hours: 8am - 4pm 7-days/week
Website: www.calhouncreamery.com
Phone: (888) 420-1554
Also Try: Halo Swiss Cheese, Maple Syrup Butter, Cheese Curds, Longhorn Colby, Horseradish Spread, Cottage Cheese or Bacon Juusto.
Milty’s has a delicious, crispy beer batter that lightly coats their fish. The Fish Dinner comes with your choice of potato and an extensive soup and salad bar. (Some nights their special is all-you-can-eat cod.)

**Address:** 200 Main Street, Lansing 52151, On the corner of Main St & Hwy 26

**Hours:** M-F 10:30am-2am  Sat-Sun 6am-2am

**Facebook:** Milty’s Lansing

**Phone:** 563-538-4585

**Also Try:** The Milty Burger, Prime Rib Sandwich with a Loaded Baked Potato, Fried Chicken, Specialty Pizza or their Take-Out Specials.
Loaded with sausage, eggs, and cheese, lightly fried in a crisp flaky flour tortilla, and served with salsa and sour cream, the breakfast burrito is a local favorite. Nutmeg’s bakery and Cafe serves breakfast and lunch every day except Tuesday.

Address: 367 Main Street
Lansing, IA 52151

Hours: Mon-Fri 6am-2pm (closed Tues)
Sat-Sun 7am-1pm (breakfast only)

Phone: (563) 538-9214

Also Try:
Plate-Sized Buttermilk Pancake,
Grilled Chicken BLT, Southwest Chicken Salad or their Fresh Baked Danishes.
Behind a bank vault door, the Safe House Saloon serves local, thin crust, specialty pizzas including, The Cats Meow, Seafood Alfredo and Calypso. They are also known for their extensive craft and artisanal beer selection that features over 50 beers.

**Address:** 359 Main Street
Lansing, IA 52151

**Hours:** M-Th 4-10pm, F 4-11pm, Sat 11-11pm, Sun 11-10pm

**Phone:** (563) 538-4228

**Also Try:** Capone Dippers, the Bootlegger Pizza, Safe House Supreme Pizza, the Cowboy Pizza or their Wings with Homemade Sauces.
Located on the Mississippi, Shep’s provides a great views of birds, wildlife and boaters. The Sandbar Omelet is popular with the locals, but Shep’s also serves great burgers at lunch and popular evening specials including Saturday Prime Rib Dinner.

**Shep’s Riverside Bar & Grill**

**BEST OMELET**

Located on the Mississippi, Shep’s provides a great views of birds, wildlife and boaters. The Sandbar Omelet is popular with the locals, but Shep’s also serves great burgers at lunch and popular evening specials including Saturday Prime Rib Dinner.

**ADDRESS:** 10 South Front Street
Lansing, IA 52151

**HOURS:** Mon-Fri 8am-2am, Sat-Sun 7am-2am

**WEBSITE:** www.shepsontheriver.com

**PHONE:** (563) 538-2009

**Also Try:** Island Burger, Shep’s Ahoy Burger, Bullfrog Wrap, Saturday Night Prime Rib Dinner and the Friday Fish Dinner.
This one-of-a-kind, family meat market and grocery store has been using their smokehouse to create fresh, quality smoked meats since 1882. The Market may be small, but it delivers big flavor in its smoked salmon, pork, chicken or beef jerky.
If you’re looking for good food, tasty beverages, or just some plain ol’ fun… head on down to the High Chap and mingle with the locals! Known as the “best damn watering hole in NE Iowa,” stop in for happy hour, breakfast, lunch or dinner.

**Harmon’s High Chaparall**

**BEST PULLED PORK DINNER**

Address: 247 Ross Ave SW
New Albin, Iowa 52160

Hours: Mon-Sat 6am-2pm

Facebook: Harmon’s High Chaparall

Phone: (563) 544-4272

Also Try: Homemade Biscuits n Gravy, Bacon from the City Meat Market, Ellie Fries, Robin’s coffee cake, homemade pies or Friday fish fry.
Located next to one of the most popular coldwater trout streams in Iowa, Wings is the perfect destination for outdoor enthusiasts looking to enjoy a cold beverage and meal. Enjoy nightly specials and a Sunday Brunch from 10:30-1:30pm weekly.

**Address:** 606 Waterloo Creek Drive
Dorchester, IA 52140

**Hours:** Tues-Sat 4-10:30pm, Sun 10-10pm

**Phone:** (563) 497-3353

**Also Try:** Chicken, Ham, Ribeye, Burgers or their Fried Walleye. Nightly specials include Thursday Rib night, Friday Fish dinner, Saturday Prime Rib Au Jus or Sunday Brunch.
Tell us about your “top five” culinary experiences and where you had them:

★ Food or Drink Item (include name of restaurant)
1. __________________________________________________________
2. __________________________________________________________
3. __________________________________________________________
4. __________________________________________________________
5. __________________________________________________________

Vote for your “Best” in each of the following categories:
★ Omelet ___________________________________________________
★ Doughnut or Pastry _________________________________________
★ Sandwich _________________________________________________
★ Burger ___________________________________________________
★ Pizza _____________________________________________________
★ Tenderloin/Fritter _________________________________________
★ Steak ____________________________________________________
★ Ribs ______________________________________________________
★ Taco ______________________________________________________
★ Pie _________________________________________________________
★ Ice Cream _________________________________________________
★ Cake _____________________________________________________
★ Appetizer _________________________________________________
★ Craft Beer ________________________________________________
★ Local Wine ________________________________________________
★ Specialty Drink ___________________________________________
If you are looking for more things to do along the way, be sure to go to iowabyways.org or to northeastiowarcd.org/publications/scenic-byways to download information about the byway route, including maps that identify the locations of rivers, trout streams, towns, water trail access points, scenic overlooks, public land, historic sites, parks & campgrounds, visitor services and tourist friendly businesses related to art & culture, shopping, recreation and entertainment.

Go to northeastiowarcd.org/publications/scenic-byways to download additional culinary passports or contact us at (563) 864-7112 to find out where these are available. Other byway-related publications you might be interested in include: 1) Winneshiek/Allamakee County Trout Fishing Guides for the Driftless Area Scenic Byway, 2) Tear-Sheet Maps for each byway, 3) Children’s Activity Book for the River Bluffs Scenic Byway, 4) Guide Books with itineraries for the Delaware Crossing & Grant Wood Scenic Byway or the 5) Iowa Byways Statewide Travel Guide.
CULINARY EXPERIENCES

1. Club 51
   Burgers

2. Hill n Country Candies
   Chocolates

3. Bulk Foods n Bakery
   Pies & Pastries

4. Empty Nest Winery
   Local Berry Wines

5. Fiesta Vallarta
   Fajitas

6. WW Homestead Dairy
   Cheese Curds

7. Waukon City Club
   Philly Steak Sandwich

8. West Side Cafe
   Cinnamon Swirl Pancake

9. Calhoun Creamery
   Local Cheese

10. Milty’s
    Fish Dinner

11. Nutmegs Bakery & Café
    Breakfast Burrito

12. Safe House Saloon
    Pizza & Brew

13. Shep’s Riverside Grill
    Omelet

14. City Meat Market
    Smoked Jerky

15. Harmon’s High Chaparral
    Pulled Pork Dinner

16. Wings Supper Club
    Fried Chicken