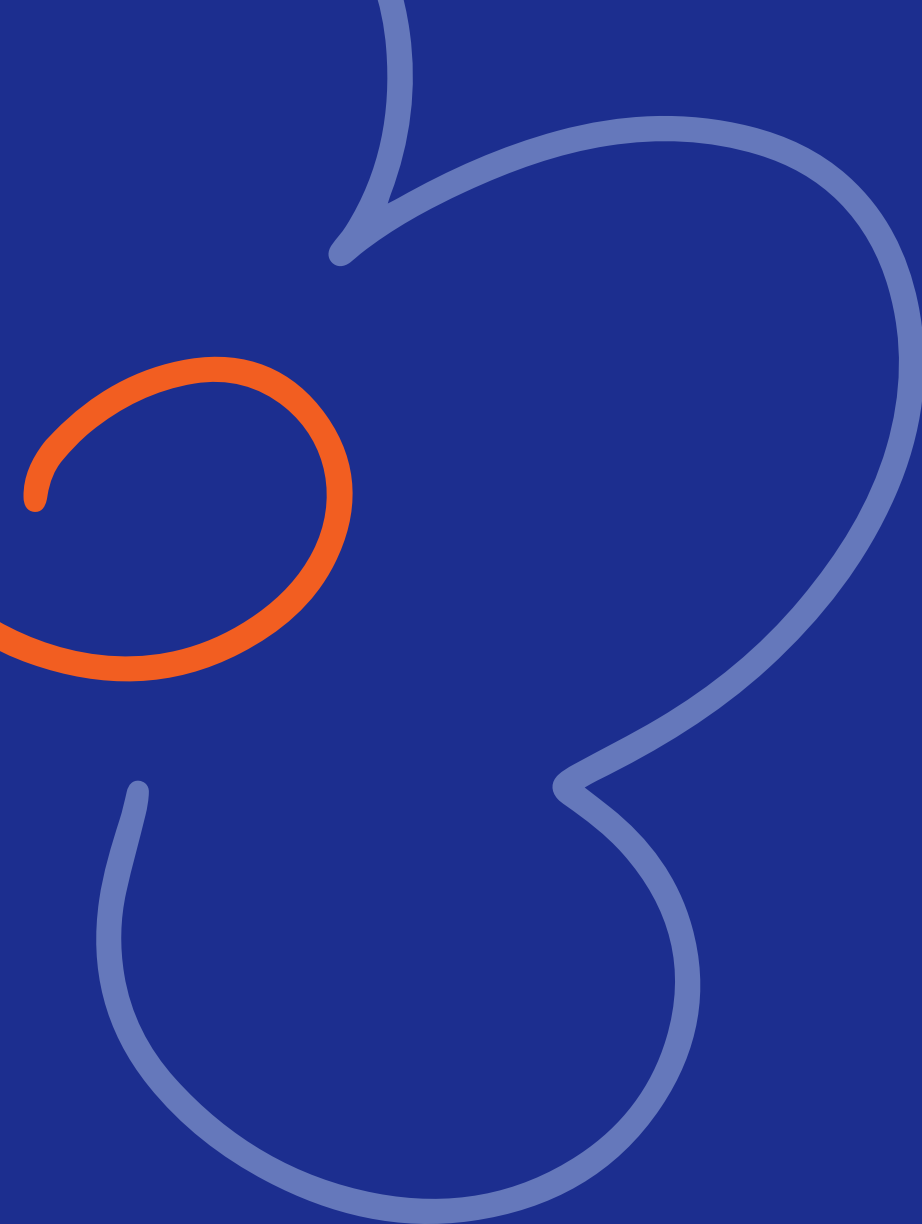


P  **RTFOLIO**

KRISTINE



Hi there,

I'm Kristine Le,

I consider myself proficient in sketching, color theory, and creating layouts which are essential for design daily performance. Searching information carefully before beginning any project is one of my interests. Besides, I could say I'm a curious person who loves to discover new things of creating artwork.



INFINITE



CONFERENCE DESIGN

Infinite is a conference that encourages people to say out loud their own thoughts with a confident attitude. The conference uses 100% typography to create creativity of boundless, endless, and without end or limits.

Gathering in-person, our hope is to inspire and reconnect you with a community of creative professionals that share and celebrate all things experience design.

This is an outstanding opportunity to be inspired, network and reconnect. We have three days of visionary speakers and keynotes, as well as curated experiences aimed to reunite our community.

In Philadelphia, we hope to re-examine experiential design practices and to chart the future for the built environment. Our conference chairs, Amy Rees (EXIT Design), Nick Vincente (Truth & Consequences), and Jack Goldkorn (Bluecadet) have crafted thought-provoking sessions that ask us to "rethink" how we can bring optimism, empathy and creativity to manifested new ways of thinking and doing.

Thanks for joining us in the conversations.

Cynthia Lewis
CEO, INFINITE

For more information on the 2022 INFINITE Conference and Speaker Bios, go to conf.INFINITE.org

CONFERENCE ARTWORK
Nick Vicente, Truth & Consequences

PROGRAM DESIGN
Amy Rees, EXIT

GRAPHIC DESIGN/EDITOR
Sarah Morell, INFINITE

PRINTER
Vizi, vizi.rocks.com

WELCOME
TO
PHILADELPHIA

8:30 AM - 9:30 AM

CONNECT & CELEBRATE MIMOSA
COMMONWEALTH FOYER, FLOOR 2
Pick up your bubbly and get ready to reconnect with peers, meet new EDD's and get ready to toast our 2022 Fellow and Achievement Award winner!

9:00 AM - 9:30 PM

WELCOME + INTRODUCTIONS
COMMONWEALTH HALL, FLOOR 2
Day 1: Individuals at the Center of Design
Anna Crider, Partner, INFINITE President
Josh Goldkorn, Founder + CEO, Bluecadet, Des Moines Co-Chair
Cybelle Jones, CEO, INFINITE
Welcome to Des Moines and reconnecting at our annual gathering of the experiential graphic design community! Explore Des Moines as a longstanding hub for art and design, innovation, culture, design education and human-centered experiences.

9:30 AM - 10:30 AM

INFINITE FELLOW + ACHIEVEMENT AWARDS
COMMONWEALTH HALL, FLOOR 2
Sponsored by DCL
Anna Crider, Partner, INFINITE President
Mika McCarthy, Vice President, DCL
Dayton Schaefer, Principal, SmithGroup

10:30 AM - 10:45 AM

NETWORKING BREAK
COMMONWEALTH FOYER, FLOOR 2
Sponsored by Archetype

10:45 AM - 11:15 AM

KEYNOTE: POWER OF THE INDIVIDUAL
COMMONWEALTH HALL, FLOOR 2
TRANSFORMING SPACE & COMMUNITY
Jesse Golden, Founder + Executive Director, Mural Arts
Amy Rees, Principal, EXIT Design, Des Moines Co-Chair, Moderator
Though innovative collaborations Mural Arts has reimaged the intersection of art and public space and addressed social challenges. Under Golden's direction, they have developed groundbreaking

7:00 PM - 10:00 PM

INFINITE AUCTION FOR EXCELLENCE
MILLENNIUM + COMMONWEALTH HALL, FLOOR 2
Sponsored by Color-Ad, Inc.

The President's Reception is INFINITE's traditional conference kick-off! With covid keeping our community connecting digitally, this is a way to reconnect in-person with old friends, meet new and inspiring peers and lean into our new future together.

The INFINITE Auction for Excellence, a conference favorite, is a fun and festive event that benefits INFINITE's outreach initiatives including the new INFINITE website development and our DEAI training. Don't miss your chance to bid on one-of-a-kind collectibles donated by INFINITE Fellows! Thanks to our 2022 INFINITE Auctionees, Alan Jacobson, J2/EXIT, Make sure to create a conference keepsake at the photo booth provided by ENTR0!

FRIDAY
11.05
RECONNECT + REFINISH

8:00 AM - 5:30 PM

REGISTRATION
MILLENNIUM FOYER, FLOOR 2
Gateway Des Moines Botanical Garden
909 Robert D. Ray Dr,
Des Moines, IA 50309

8:00 AM - 9:00 AM

Breakfast at NEXPO
MILLENNIUM HALL, FLOOR 2

8:00 AM - 5:30 PM

NEXPO
MILLENNIUM HALL, FLOOR 2

9:00 AM - 9:15 AM

WELCOME BACK
MILLENNIUM FOYER, FLOOR 2
Day 2: Rethinking our Communal and Cultural Experiences
Anna Crider, Partner, Entro,
S&GD President
Nick Vicente, Designer + Partner,
Truth & Consequences, DM Co-Chair

INFINITE
FORM

"Successful people know that true education is what you get for yourself and by yourself, it's not what someone gives or tells you, they know that true success in life does not come by luck, a lucky man is not a successful man, true winners know that they must develop skills and acquire knowledge before becoming a success story."



FROM LEFT TO RIGHT
Alan Jacobson, All Robertzoki,
Brian Collins, Joy Bailey, Sean
Laoni, and Katie Savage

SPEAKERS

THANK YOU TO OUR

APCO Sign Systems #308
apcosigns.com
Christopher McArthur
388 Grant St. SE, Atlanta, GA 30312
404.525.0702

DeNYSE #401

954-347-6812
eric@directen-bedcoating.com
deryseo.com
Amy Isallo
4521 Industrial Access Rd,
Pompano Beach, FL 33064

SAT
11.06
RECONNECT + REFINISH

6:30 AM

PRESIDENT AND VICE PRESIDENT RUN
Traditional morning shoes and meet us

9:00 AM - 9:15 AM

WELCOME + INTRODUCTIONS
COMMONWEALTH HALL, FLOOR 2
Day 3: Universal Models for Social Impact, Equity & Inclusive Design
Cybelle Jones, CEO, S&GD
Amy Rees, Principal, EXIT Design, Philadelphia Co-Chair

9:15 AM - 10:00 AM

KEYNOTE: DESIGN, OPTIMISM AND PERSISTENCE
COMMONWEALTH HALL, FLOOR 2

THANKS
& AP

"For the small, committed and talented staff of INFINITE, Jonette Foreman, Nadia Adona and Sarah Morell, who have given above and beyond to keep INFINITE alive and well, despite the many obstacles of the past two years. And to our consultants, Kristin Bernwald, Franek Mercurio and all INFINITE interns."

BOUNDLESS. ENDLESS.
WITHOUT END OR LIMITS.



AGE

DA

THURS
11.04
RECONNECT + RETHINK

2022 INFINITE | 6

8:00 AM

8:00 AM

7











INNER CITY

Zombie Burger + Drink Lab

Hip American eatery & cocktail bar with a humorous horror theme & both counter & table service.

Up-Down DSM

Below-ground bar for retro 80s & 90s arcade games & weekly specials, with craft beer & cocktails.

The Iowa Taproom

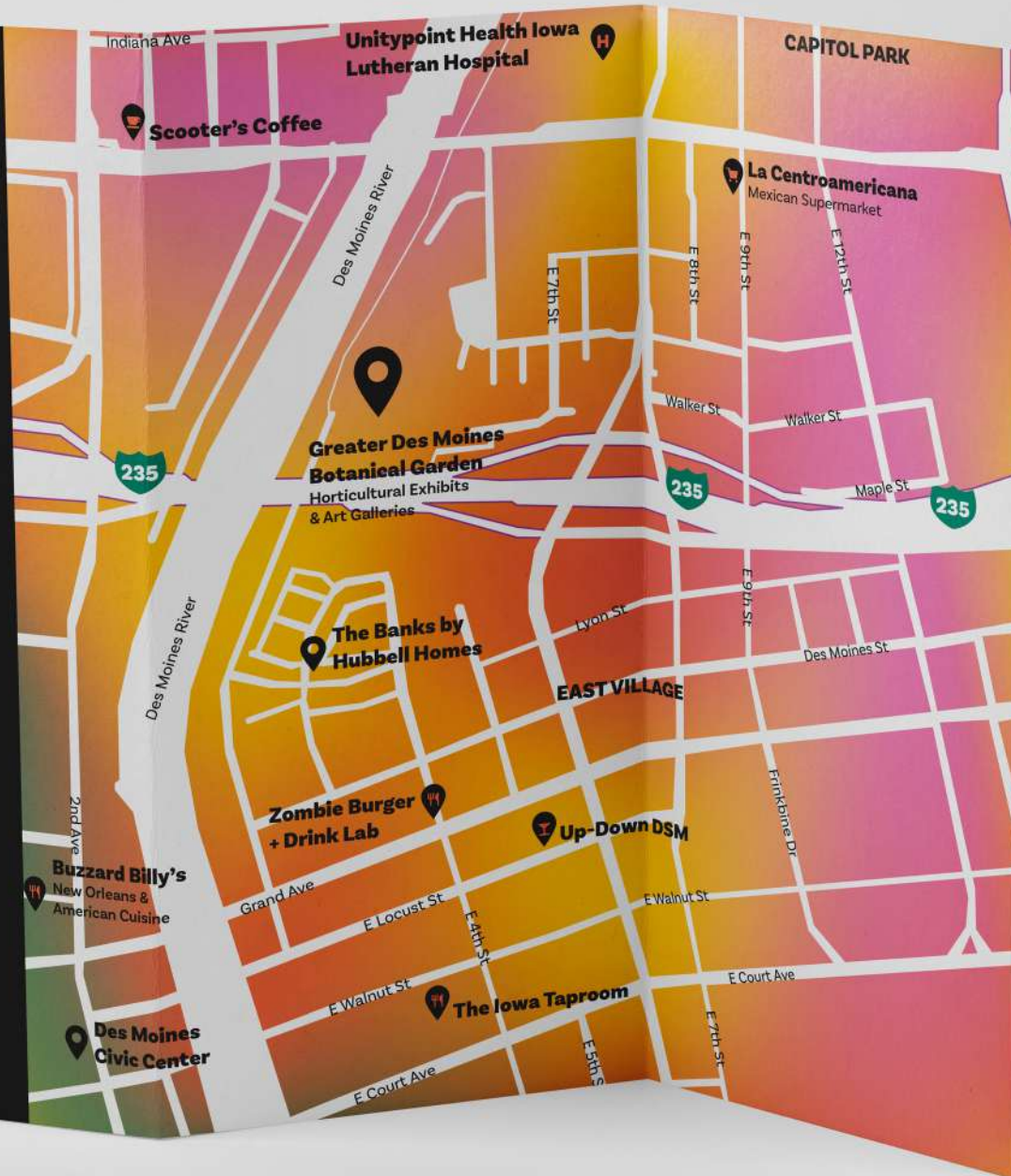
Historic, industrial haunt with over 100 regional craft beers & locally sourced New American fare.

Scooter's Coffee

Drive-thru chain serving espresso & other coffee drinks, plus a variety of smoothies & pastries.

Buzzard Billy's

Roomy, laid-back eatery featuring food with Louisiana roots, TVs to catch the game & a deck.



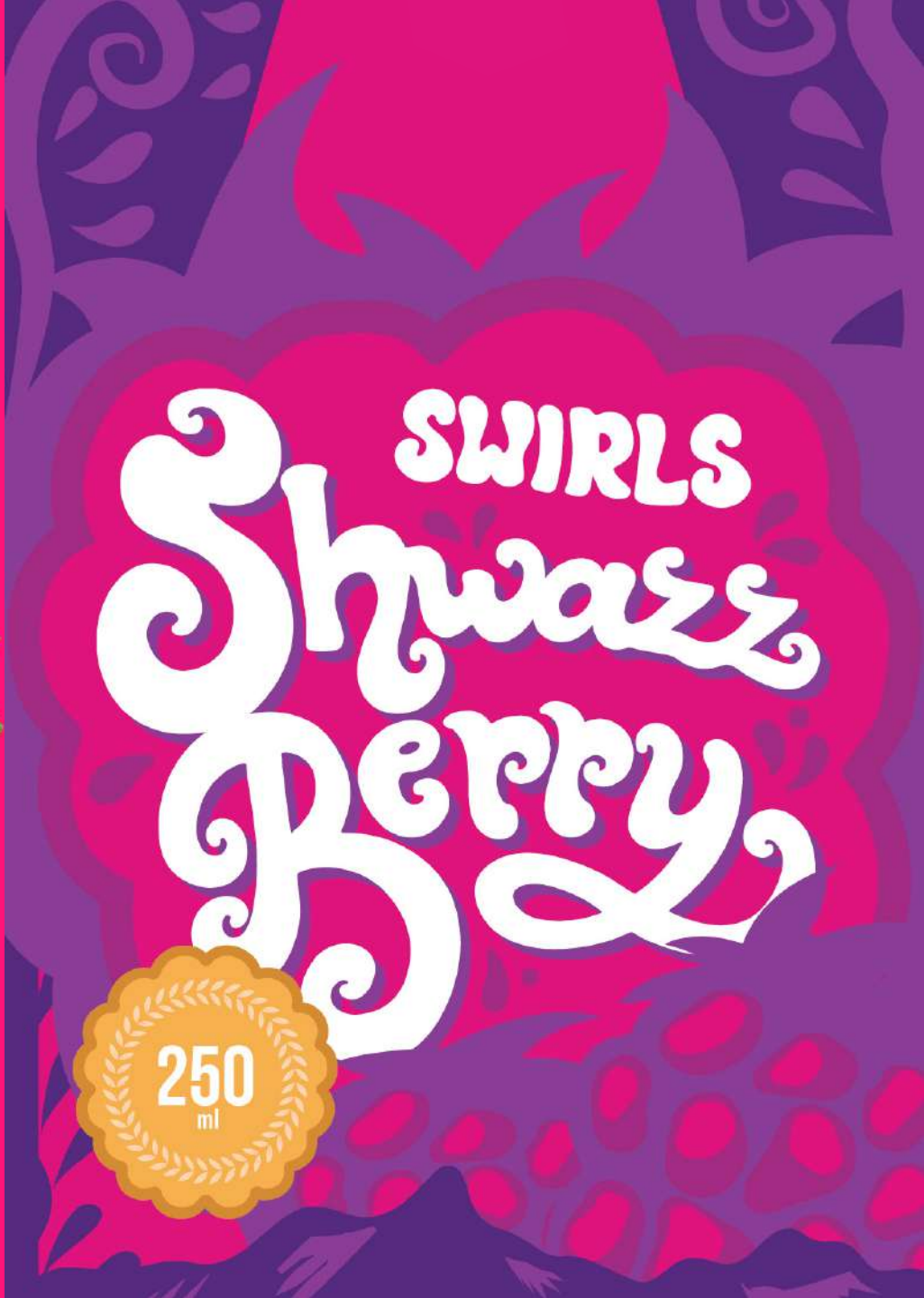
SWIRLS

PACKAGING DESIGN

Swirls is 100% pure juice made from the flesh of fresh fruit such as lemon, peach, raspberry, strawberry, and limited fruit edition. The brand doesn't contain any sugars, sweeteners, preservatives, flavorings, or colorings of juice.

A top-down view of various fresh fruits arranged on a light blue background. The fruits include two whole pineapples, one in the top right and one in the bottom left. There are several slices of mango, some showing the red skin and yellow-orange flesh. There are also several slices of orange, showing the bright orange segments. A single, whole, reddish-brown apple is positioned in the upper left quadrant. The word "SWIRLS" is written in a large, white, rounded, sans-serif font across the center of the image.

SWIRLS









SWIRLS

SWIRLS

SWIRLS

SWIRLS





SWIRLS



FRUITY TASTY!

Fruity

SWIRLS



FRUITY TASTY!

Fruity



EXPRESSIONS



ILLUSTRATION

This book is about learning to identify the connection between your feelings and specific events in your life even or stressors. In some cases, it may take time to experience more than others, but it's important in learning how to address emotions in a healthy manner.



EXPRESSION

feeling

happy
angry
depressed
wonder

curly
city
insure
smile

weake
line
put form

+ flower
(daisy)
signature

women + man
↓
long hair
short
curved

90's style
colorful
Vibrant
+ vintage
+ futuristic









Expressions

BOOK FAIR



Expressions

FRIDAY - SUNDAY

from 9:00 a.m. to 4:30 p.m.



EATINGWELL



ADVERTISING DESIGN

This is a project I designed for the EatingWell Walmart meeting when I worked at Dotdash Meredith Corporation. From a marketing and messaging perspective, we need to emphasize “one pot / one skillet” and we have seen tremendous content growth for one-pot meals.



ENTER TODAY

Cookware Sweepstakes

WALMART.COM/EATINGWELL



EatingWell

Only at Walmart 

ENTER TODAY

Cookware Sweepstakes

WALMART.COM/EATINGWELL



EatingWell

Only at Walmart 

ENTER TODAY

Cookware Sweepstakes

WALMART.COM/EATINGWELL



EatingWell

Only at Walmart 

ENTER TODAY

Cookware Sweepstakes

WALMART.COM/EATINGWELL



EatingWell

Only at
Walmart 

COOKING MINDFULLY JUST GOT A LOT *easier*



LEMON COBBLER ON THE GRILL - Available only at Walmart

If you want an easy lemon cobbler recipe that also keeps your kitchen cool, you're in luck! This simple cobbler is made with frozen pitted lemon—so there's no sitting in a stuffy kitchen pitting cherries—and it's baked in a cast-iron skillet right on your grill so you don't have to heat up your oven. Try making this summery dessert for your next camping cookout. The sweet smells of tangy lemon filling and a buttery oat topping will have everyone in the campground asking for a bite.

EatingWell

Only at
Walmart 



YOUR NEW FAVORITE APPLIANCES IN A VARIETY OF *colors*

We love finding new ways to use our kitchen tools and appliances.
Non-stick interior and exterior for low-fat cooking and easy cleaning.



EatingWell

Only at
Walmart 

COOKING MINDFULLY

COOKING MINDFULLY IN A VARIETY OF *colors*

Cheesy Jalapeño Corn Dip

Creamy melted cheese brings sweet corn and spicy jalapeño together with a nice pop of brightness from lime juice and cilantro in this tasty dip inspired by Mexican elote and esquites. This creamy and satisfying dish can be served with tortilla chips and veggies for dipping.

New EatingWell electric die cast pot is here. ONLY at Walmart.
WALMART.COM/EATINGWELL/electric-die-cast-pot



EatingWell

Walmart 



INGREDIENTS

- 1 teaspoon canola oil
- 2 cups fresh or frozen (thawed) corn kernels
- 1 jalapeño pepper, seeded and finely chopped
- 1/4 cup mayonnaise
- 1/4 cup Mexican crema or sour cream
- 2 tablespoons lime juice
- 1 teaspoon chili powder
- 3/4 cup crumbled queso fresco, divided
- 1/8 teaspoon cayenne pepper
- Chopped cilantro for garnish
- Tortilla chips for serving

CHEESY JALAPEÑO CORN DIP

DIRECTIONS

Step 1

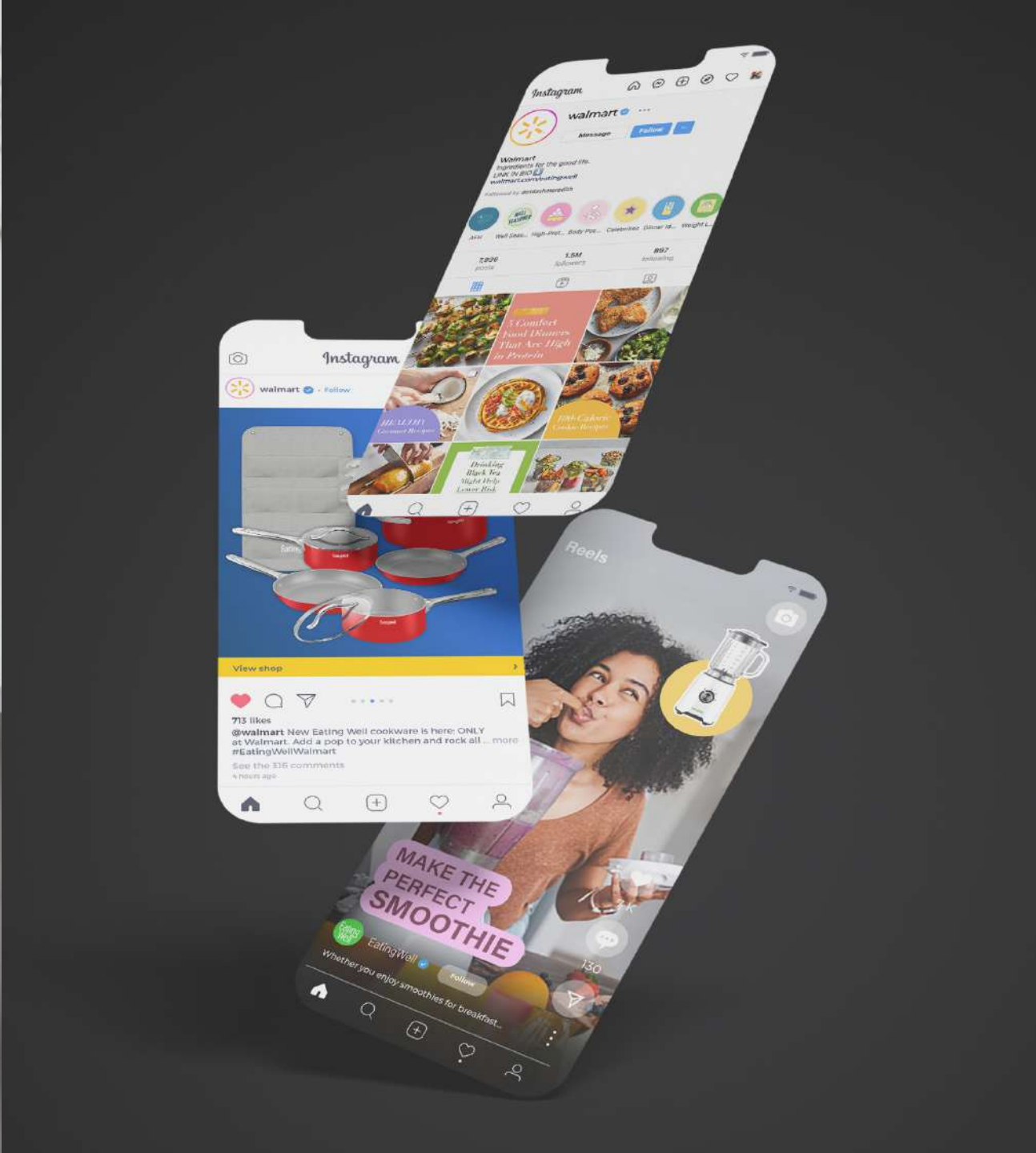
Preheat oven to 350 degrees F. Heat oil in a large skillet over high heat until hot but not smoking. Add corn and jalapeño and cook, without stirring, until lightly charred, about 3 minutes. Stir and cook for another 3 minutes. Transfer the mixture to a medium bowl. Stir in mayonnaise, crema (or sour cream), lime juice, chili powder and 1/2 cup queso fresco.

Step 2

Spread the mixture in an 8-inch glass pie pan or 1-quart baking dish. Top with the remaining 1/4 cup queso fresco and sprinkle with cayenne. Bake until the cheese is melted and the outer edges begin to bubble, about 12 minutes. Garnish with chopped cilantro and serve with tortilla chips, if desired.

Nutrition Facts - Serving Size: 1/3 cup
Per Serving: 180 calories; protein 4.8g; carbohydrates 14.1g; dietary fiber 1.8g; sugars 2.9g; fat 13.4g; saturated fat 4g; cholesterol 19.1mg; vitamin a 468.9IU; vitamin c 5.6mg; folate 25.7mcg; calcium 99.6mg; iron 0.4mg; magnesium 24mg; potassium 202mg; sodium 189.1mg.

EatingWell



9 Pieces Cookware Set

Developed through a unique collaboration between Walmart and EatingWell, the cookware collection sets a new standard for nonstick performance.

[ORDER NOW](#)



Big-Flavor Broccoli

You'll savor these recipes that rely on pantry ingredients for a healthy and budget-friendly meal. We use staples like pasta, canned beans and eggs for a mix of dishes, from fresh grain bowls to comforting chili.

[MORE DETAIL](#)



Whole-Grain Buttermilk Pancakes

This healthy whole-grain buttermilk pancake recipe uses 100% whole-wheat flour, heart-healthy canola oil and just a tablespoon of sugar.

[MORE DETAIL](#)



[VIEW MORE](#)

EXPLORE EatingWell

Join Now Login

ENTER TODAY Cook (and Eat) Happy

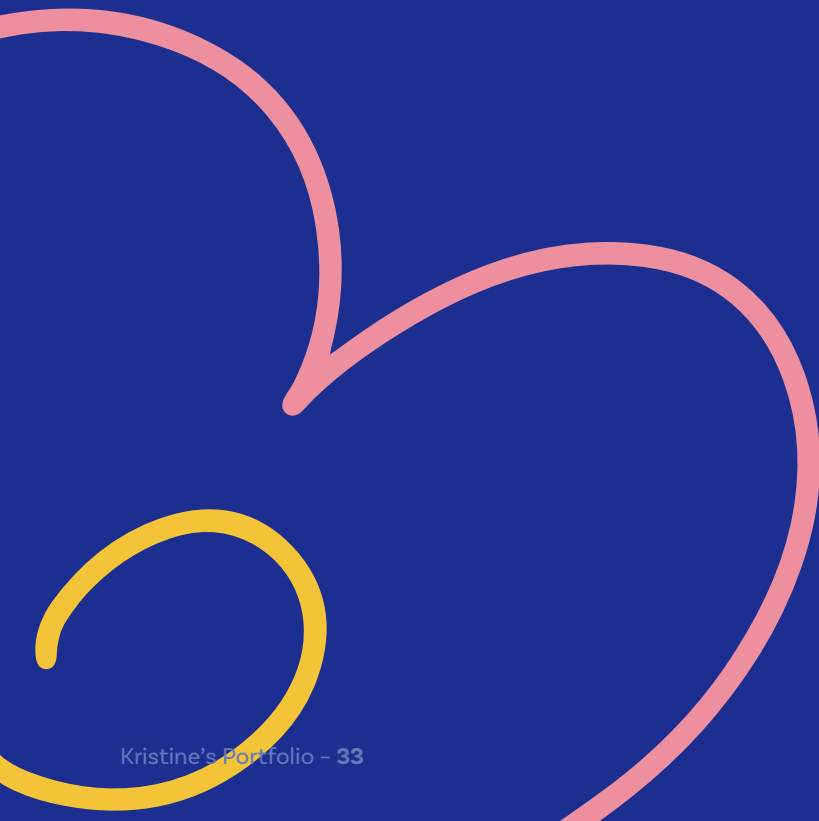
New Eatingwell waffle maker is here. ONLY at Walmart.

[WALMART.COM/EATINGWELL](#)

[ORDER NOW](#)

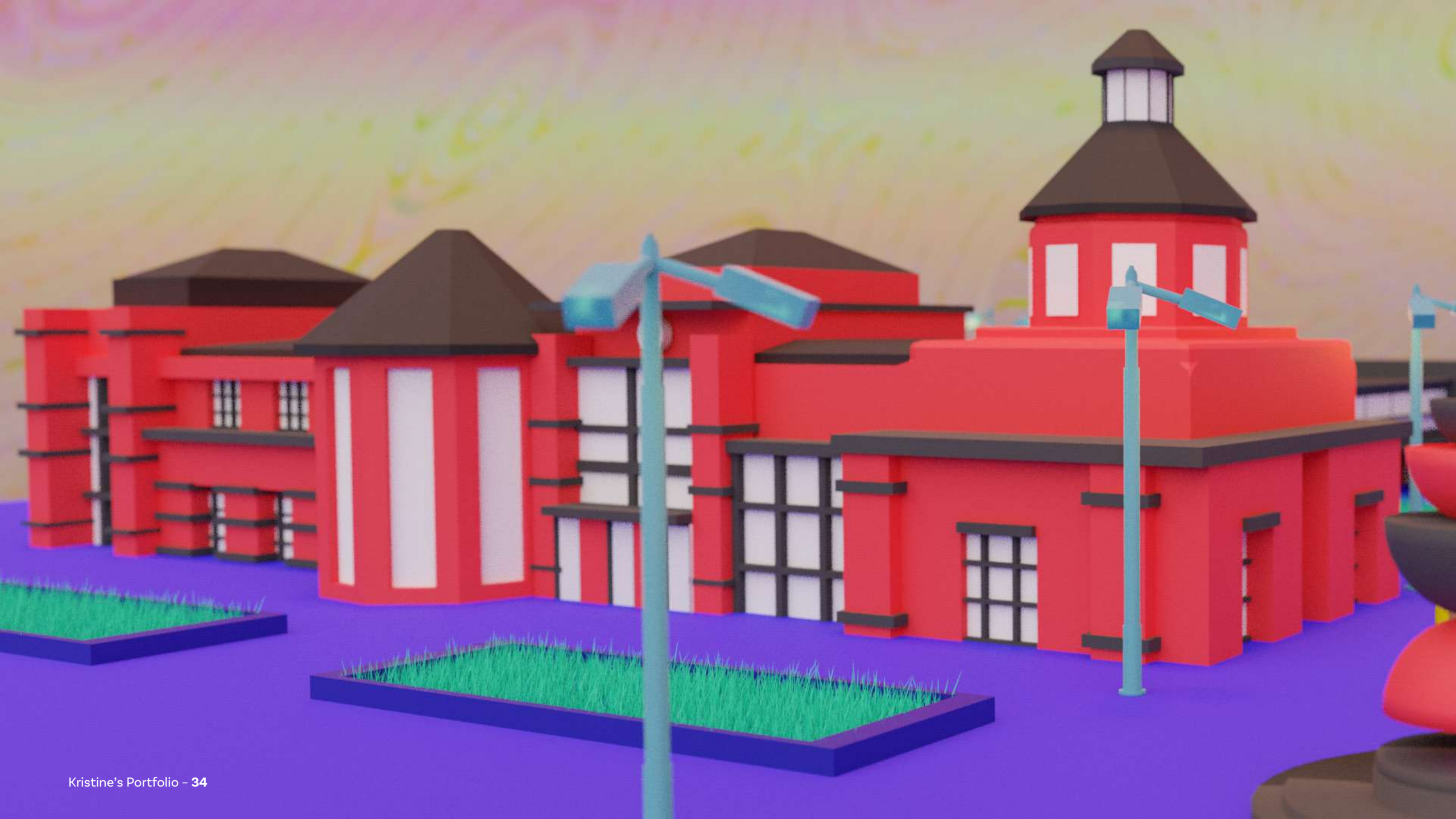


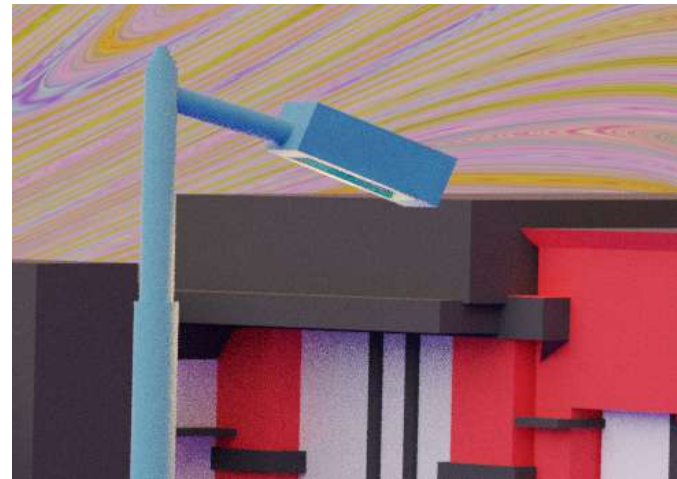
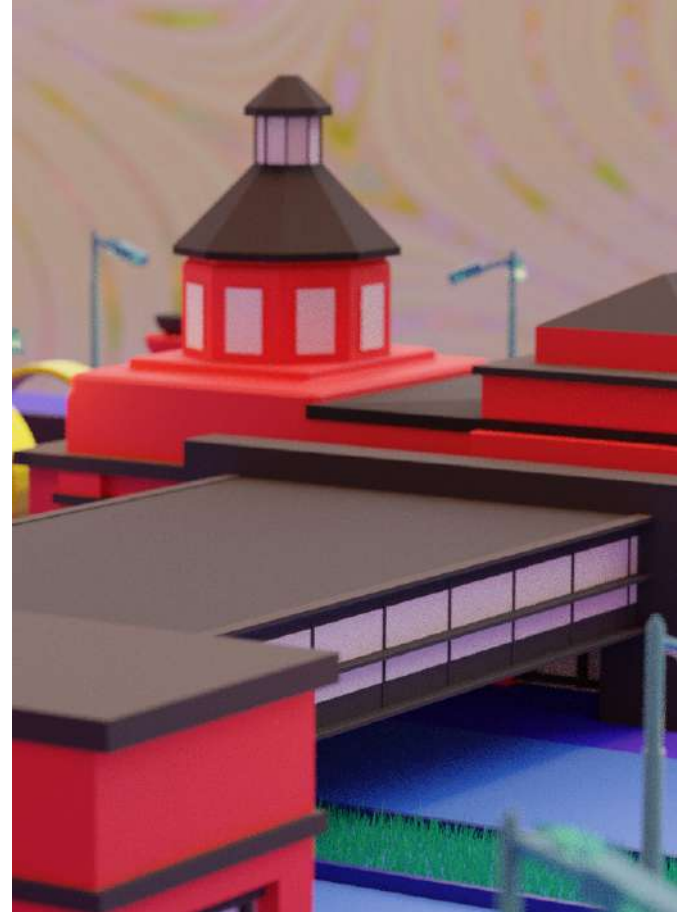
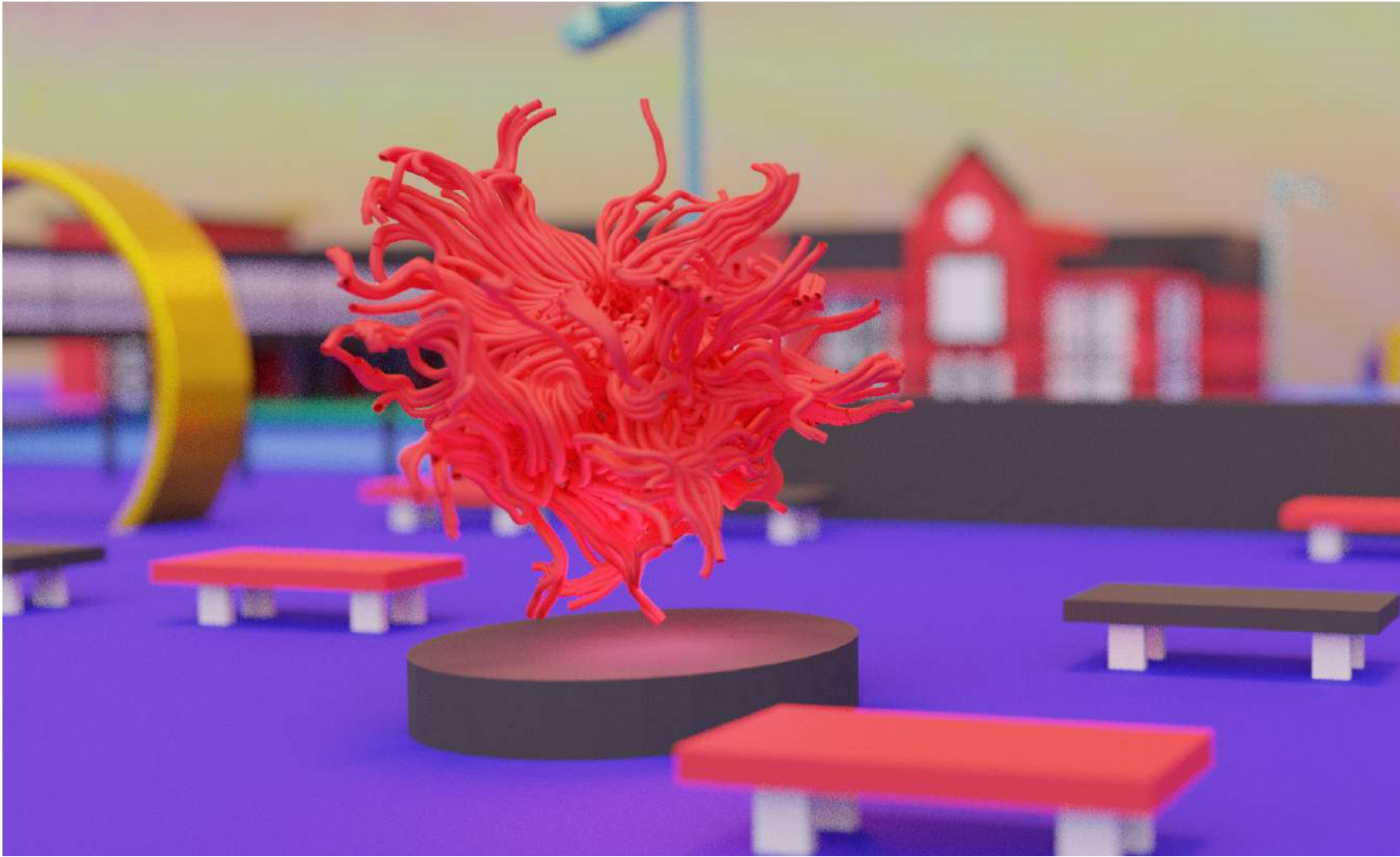
PUBLIC WORKS



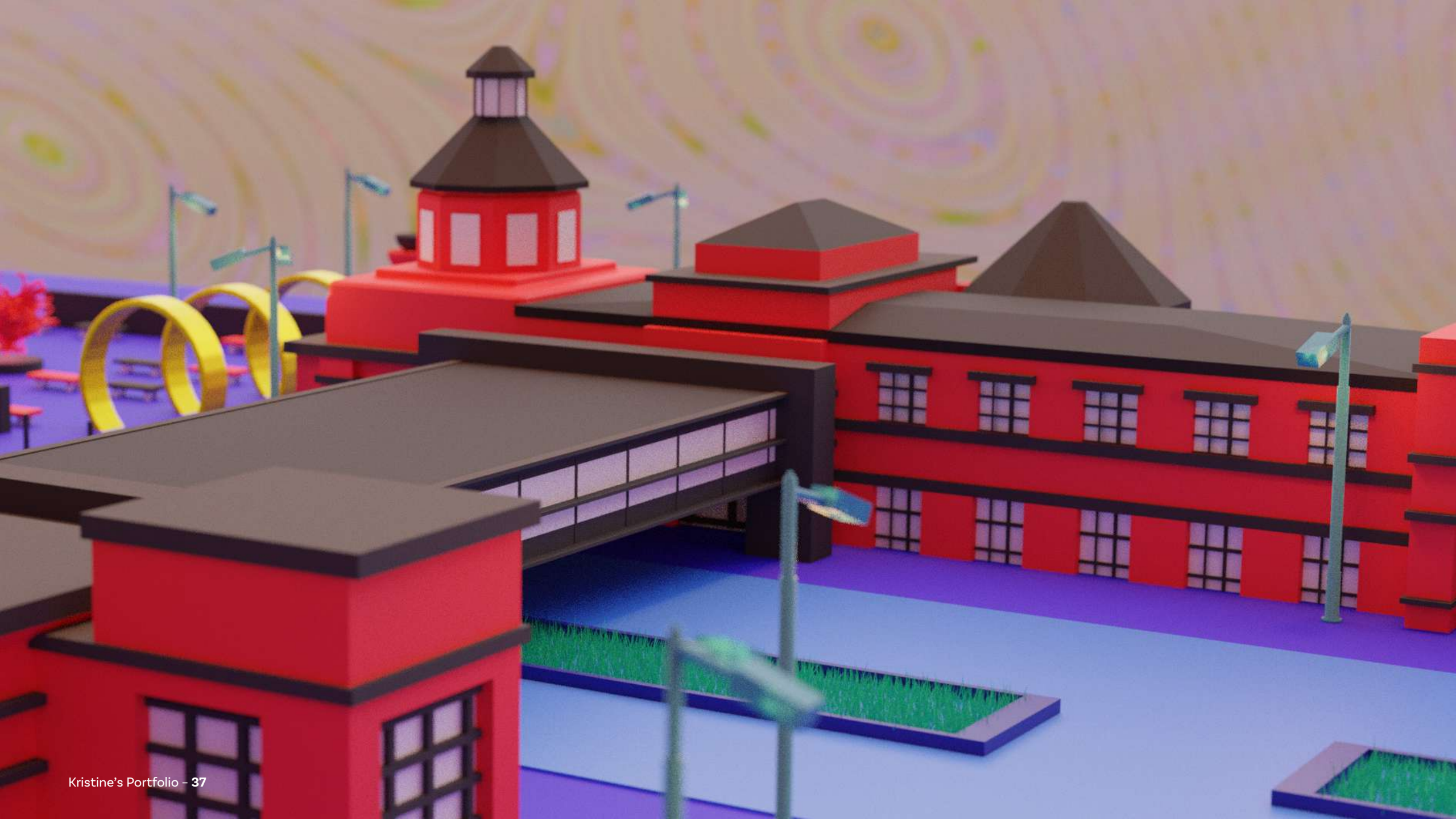
3D DESIGN

The purpose of this 3D Project is to create new art and sculptures around GrandView campuses by using the program Blender with the creativity of imagination.









GRANDVIEW PROMOTION



POSTER DESIGN

The GrandView PROMO is an augmented reality (AR) project with the purpose of promoting GrandView's departments and courses through the magazine, Viewfinder. In the last issue, it was printed over 700 copies and shared all over campus and beyond!



ART & DESIGN

DEPARTMENT

GRAPHIC DESIGN

PROGRAM

There are 6 Core
Graphic Design courses

from the introductory Graphic
Design 1 to the most advanced
Graphic Design Capstone

with the inclusion of a few additional supplemental courses

The primary goal of our graphic design program is to provide a comprehensive professional education in the study and practice of graphic design. The graphic design curriculum focuses on **visual problem-solving** studies to help students become well-rounded designers who can manage the challenges of evolving design industry.



GRAND VIEW
UNIVERSITY

Have any question? Contact professor Hyena Nam: hnam@grandview.edu

Want to learn to play an instrument or learn to sing? Or learn to do it better?

Sign up for lessons!

MUSIC



PROGRAM

- MUSC 153, 353 Voice
- MUSC 155, 355 Percussion
- MUSC 161, 361 Piano
- MUSC 162, 362 Organ
- MUSC 171, 371 Trumpet
- MUSC 173, 373 French Horn
- MUSC 175, 375 Baritone Horn/Tuba
- MUSC 177, 377 Trombone
- MUSC 181, 381 Flute
- MUSC 182, 382 Oboe
- MUSC 183, 383 Clarinet
- MUSC 184, 384 Bassoon
- MUSC 186, 386 Saxophone
- MUSC 193, 393 Guitar
- MUSC 195, 395 String Bass
- MUSC 196, 396 Violin
- MUSC 197, 397 Viola
- MUSC 198, 398 Cello



If you have any questions? Contact: Dr. Kathryn Duffy – kduffy@grandview.edu

COMMUNICATION

&

Offering a range of communication courses along with **hands-on** skills courses to prepare you for any profession

MAJOR

MEDIA PRACTICE



COURSES OFFERED

- Multimedia Storytelling
- Audio Production
- Video Production
- Social Media Strategy
- Journalism Lab
- Feature Writing
- and more!



Contact: Dr. Erin Kim-Cho – ekimcho@grandview.edu or Professor KC McGinnis – kmcginnis@grandview.edu

HAZE



PACKAGING DESIGN

ciLive! has partnered with Court Avenue Brewing Co. to create an annual contest to help promote and bluster the message and mission of beer. All artists are encouraged to use their creative imaginations to create wonderful artwork in the form of a photograph, a painting, a drawing, or even a sketch.







Bee Cream
#fffde7

**Peachy
Peachy**
#f15a28

Brick Wall
#7c1a18

River Blue
#1c5383





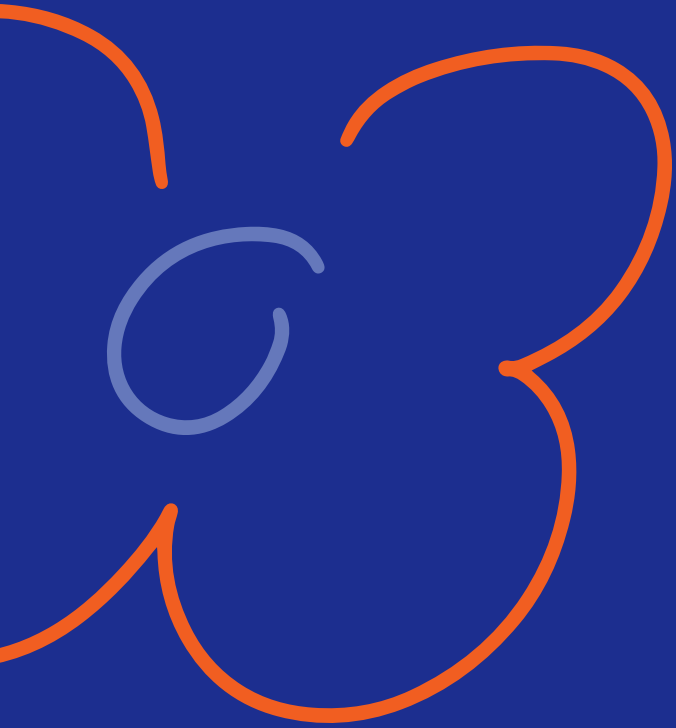








ANGRY GOLDFISH



BRANDING DESIGN

Angry GoldFish is an '90s dive bar restaurant located in Des Moines, Iowa. The restaurant has innovative American grub & craft beer in a quirky style. Refreshing the original logo but keeping the retro/vintage vibe is the main manner.

ANGRY



PUB & EATERY



2301 Southwest 9th Street, Des Moines, Iowa 50315
contact@angrygoldfishdism.com

Dear Ethan,

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit esse cillum dolore eu fugiat nulla pariatur. Excepteur sint occaecat cupidatat non proident, sunt in culpa qui officia deserunt mollit anim id est laborum.

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Thank you.

Kristine Do
At vero non et accusamus

TELEPHONE: (515)-288-2358
FAX: 13235561234





TELEPHONE: (515)-288-2358 | FAX: 13235561234
contact@angrygoldfishdism.com

2301 Southwest 9th Street, Des Moines, Iowa 50315

2301 Southwest 9th Street, Des Moines, Iowa 50315
contact@angrygoldfishdism.com

TEL: (515)-288-2358 | FAX: 13235561234

Dear Ethan,

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit esse cillum dolore eu fugiat nulla pariatur. Excepteur sint occaecat cupidatat non proident, sunt in culpa qui officia deserunt mollit anim id est laborum.

Sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium doloremque laudantium, totam rem aperiam, eaque ipsa quae ab illo inventore veritatis et quasi architecto beatae vitae dicta sunt explicabo. Nemo enim ipsam voluptatem quia voluptas sit aspernatur aut odit aut fugit, sed quia consequuntur magni dolores eos qui ratione voluptatem sequi nesciunt. Neque porro quisquam est, qui dolorem ipsum quia dolor sit amet, consectetur, adipisci velit, sed quia non numquam eius modi tempora incidunt ut labore et dolore magnam aliquam quaerat voluptatem.

Sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium doloremque laudantium, totam rem aperiam, eaque ipsa quae ab illo inventore veritatis et quasi architecto beatae vitae dicta sunt explicabo. Nemo enim ipsam voluptatem quia voluptas sit aspernatur aut odit aut fugit, sed quia consequuntur magni dolores eos qui ratione voluptatem sequi nesciunt. Neque porro quisquam est, qui dolorem ipsum quia dolor sit amet, consectetur, adipisci velit, sed quia non numquam eius modi tempora incidunt ut labore et dolore magnam aliquam quaerat voluptatem. Ut enim ad minima veniam, quis nostrum exercitationem ullam corporis suscipit laboriosam, nisi ut aliquid ex ea commodi consequatur?

At vero eos et accusamus,

Thank you.

Kristine Do
At vero non et accusamus

www.angrygoldfishdism.com





Angry Goldfish
2301 Southwest 9th Street, Des Moines, Iowa 50315

TO: Leon Jones
1053 Lobby Street, Santa Monica, California 90405

APPETIZER

Angry Goldfish \$1.00
Sriracha seasoned Goldfish crackers.

Poutine \$5.50/8
Skin-on fries, brisket, white cheddar curds, & creamy brown gravy.

Fried Pickles \$6.50
Hand Battered pickles with a side of spicy ranch.

Beer Cheese Dip \$8.00
Served with Bavarian Pretzel Sticks.

Chili \$3.00/5

Spinach & Artichoke Dip \$8.50
Fresh spinach and artichoke hearts in an herbed cream cheese dip. Served with tortilla chips.

Buffalo Chicken Dip \$8.50
Buffalo cream cheese served with tortilla chips & celery.

SALADS

Southwest Salad \$9.00
Lettuce, Colby Jack cheese, tomato, onion, roasted corn, avocado & crispy tortilla strips with a spicy ranch dressing.

Warm Bacon Salad \$9.00
Bed of spinach with red onion, mushrooms, hard boiled egg, fetta and bacon. Served with a warm bacon dressing.

Greek Salad \$9.00
Lettuce, feta cheese, onion, tomato, cucumbers, black olives and pita points with a Tzatziki dressing.

SANDWICHES

All sandwiches come with your choice of truffle parmesan fries, tots, coleslaw, pasta salad, cottage cheese or kettle chips. Sub any side for \$3 side salad, small poutine, or mac & cheese

Brisket \$11.00
Smoked Certified Angus beef brisket, slaw, and BBQ.

Bruschetta Chicken \$11.00
Seasoned grilled chicken breast, Swiss cheese, lettuce, tomato, Basil garlic aioli and finished with Parmesan & Balsamic reduction.

Goldfish Tenderloin \$11.00
Our Sriracha Goldfish breaded pork tenderloin served with lettuce, tomato, onion, and pickles.

Pulled Pork Sandwich \$11.00
Beer braised pork roast, cajun slaw and house-made whiskey honey BBQ.

Crispy Chicken Sandwich \$11.00
House breaded chicken breast in seasoned flour. Choice of original or buffalo. Served with lettuce, tomato, onion, and pickles.

Focaccia Club Sandwich \$8.50
Turkey, ham, swiss, tomato, red onion, and pesto on garlic focaccia bread.

DAILY SPECIALS

BURGERS

**All burgers come with your choice of truffle parmesan fries, tots, coleslaw, pasta salad, cottage cheese or kettle chips. Sub any side for \$3 side salad, small poutine, or mac & cheese.

Old Fashioned \$10.00

Two seasoned beef patties with your choice of cheese.

Slaw & Pepper Burger \$11.00
Two seasoned patties, cheddar cheese, creamy slaw, and a dash of pepper.

Merlot Mushroom Burger \$11.00
Two seasoned patties, Swiss cheese, sauteed mushrooms, and Merlot aioli.

Pineapple Burger \$11.00
Two seasoned patties with a grilled pineapple salsa and pepper jack cheese.

Boursin Burger \$11.00
Two seasoned patties with sauteed onions, lettuce, and tomato. Topped with homemade garlic and herb infused cheese then finished with pesto.

AG Burger \$11.00
Two seasoned patties, lettuce, onion, pickle, and cheddar cheese with a spicy special sauce.

MONDAY - Half off Bottles of Wine, Lasagna or Vegetarian Manicotti, garlic bread and side salad 11.
TUESDAY - \$10 Burger and Pint.
WEDNESDAY - \$1 off Whiskey, Hot Roast Beef Sandwich 10.5
THURSDAY - \$1 off Tequila.
FRIDAY/SATURDAY - \$4 Deep Eddy Vodka Mixed Drinks.
SUNDAY - 1/2 Price Sangria.

ENTREES

Sweet Pig Mac & Cheese \$10.00/8
Cheesy Spaetzle topped with candied bacon crumble and a Bavarian pretzel stick.

Pork Medallions \$16.00

Seasoned grilled chicken breast, Swiss cheese, lettuce, tomato, Basil garlic aioli and finished with Parmesan & Balsamic reduction.

Smoked Brisket \$16.00
Served with skin-on mashed potatoes, buttered sweet corn, cornbread, and house-made honey butter.

Fish & Chips \$12.00
Beer battered cod filets, truffle parmesan fries, coleslaw and house-made tartar sauce.

Graziano Meatloaf \$14.00
Certified Angus beef, Graziano sausage, bell peppers, onions, and Angry ketchup. Served with skin-on mashed potatoes, buttered sweet corn, cornbread, and house-made honey butter.

Pot Roast Dinner \$8.50
1/2 pound slow cooked roast beef and mashed potatoes smothered in gravy and buttered corn, cornbread, and our whipped honey butter.

APPETIZER

Angry Goldfish \$1.00
Sriracha seasoned Goldfish crackers.

Poutine \$5.50/8
Skin-on fries, brisket, white cheddar curds, & creamy brown gravy.

Fried Pickles \$6.50
Hand Battered pickles with a side of spicy ranch.

Beer Cheese Dip \$8.00
Served with Bavarian Pretzel Sticks.

Chili \$3.00/5

Spinach & Artichoke Dip \$8.50
Fresh spinach and artichoke hearts in an herbed cream cheese dip. Served with tortilla chips.

Buffalo Chicken Dip \$8.50
Buffalo cream cheese served with tortilla chips & celery.

SALADS

Southwest Salad \$9.00
Lettuce, Colby Jack cheese, tomato, onion, roasted corn, avocado & crispy tortilla strips with a spicy ranch dressing.

Warm Bacon Salad \$9.00
Bed of spinach with red onion, mushrooms, hard boiled egg, fetta and bacon. Served with a warm bacon dressing.

SANDWICHES

All sandwiches come with your choice of truffle parmesan fries, tots, coleslaw, pasta salad, cottage cheese or kettle chips. Sub any side for \$3 side salad, small poutine, or mac & cheese

Brisket \$11.00
Smoked Certified Angus beef brisket, slaw, and BBQ.

Bruschetta Chicken \$11.00
Seasoned grilled chicken breast, Swiss cheese, lettuce, tomato, Basil garlic aioli and finished with Parmesan & Balsamic reduction.

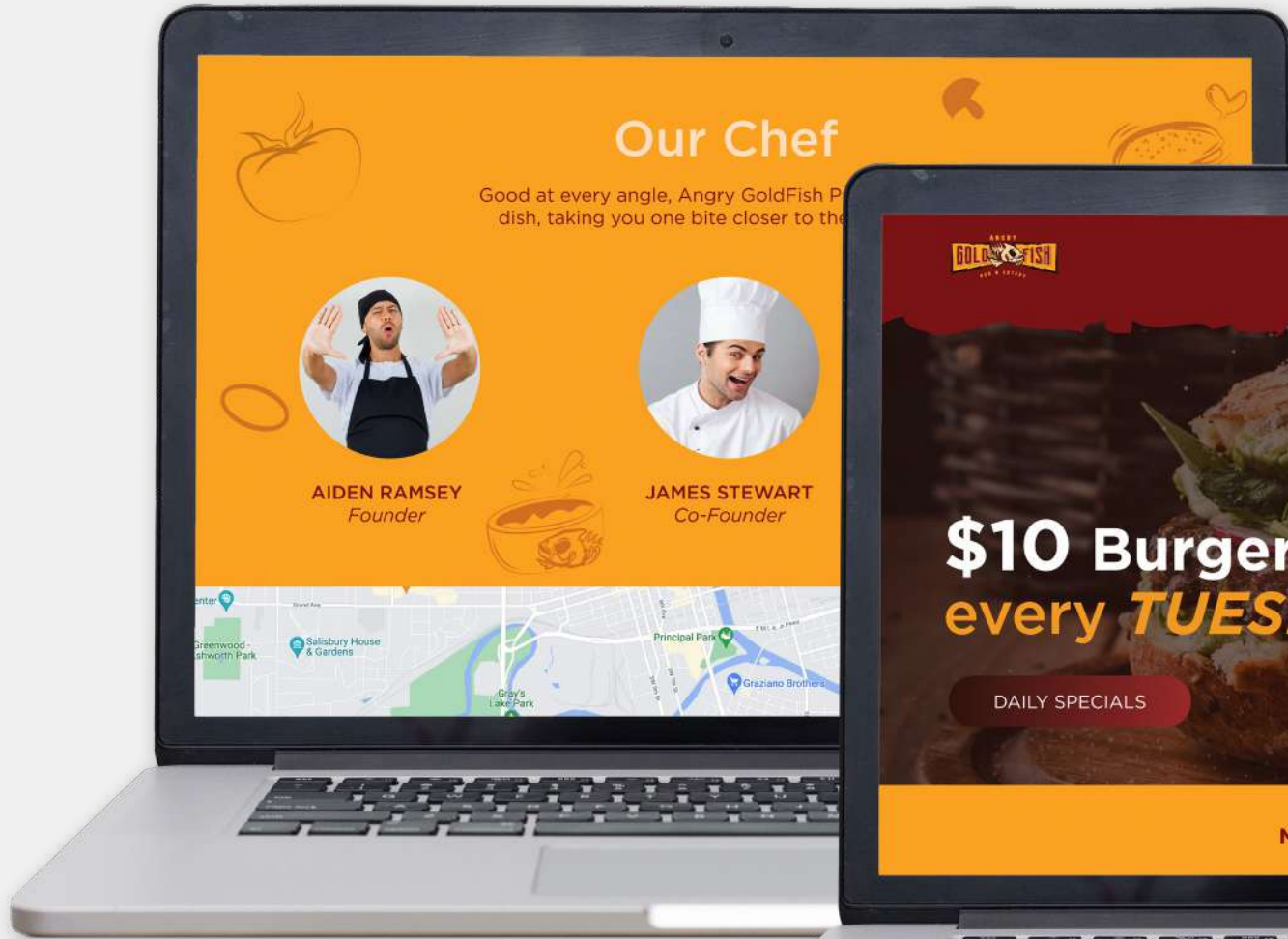
Goldfish Tenderloin \$11.00
Our Sriracha Goldfish breaded pork tenderloin served with lettuce, tomato, onion, and pickles.

Pulled Pork Sandwich \$11.00
Beer braised pork roast, cajun slaw and house-made whiskey honey BBQ.

Crispy Chicken Sandwich \$11.00
House breaded chicken breast in seasoned flour. Choice of original or buffalo. Served with lettuce, tomato, onion, and pickles.

Focaccia Club Sandwich \$8.50
Turkey, ham, swiss, tomato, red onion, and pesto on garlic focaccia bread.





Our Chef

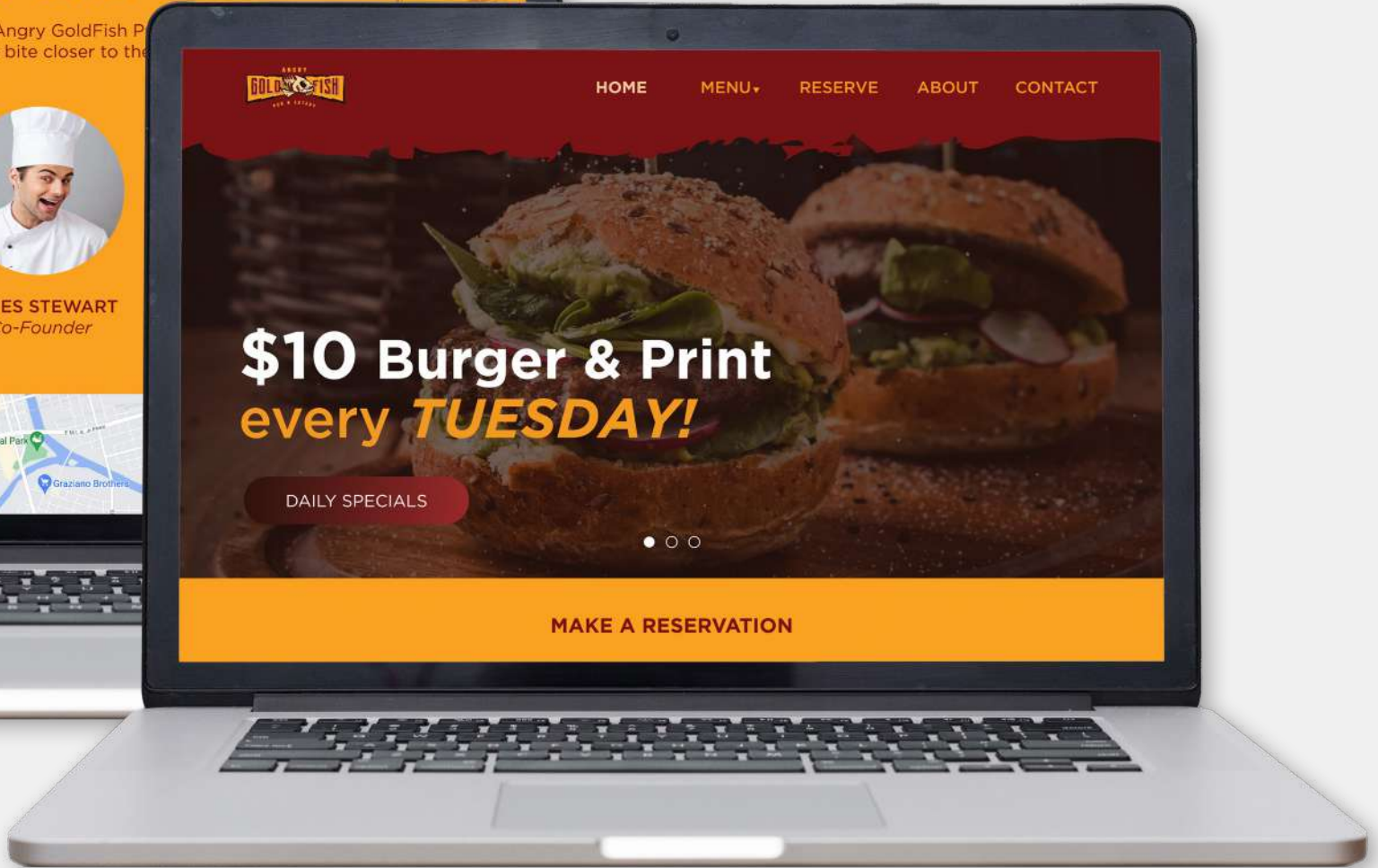
Good at every angle, Angry GoldFish P...
dish, taking you one bite closer to the



AIDEN RAMSEY
Founder



JAMES STEWART
Co-Founder

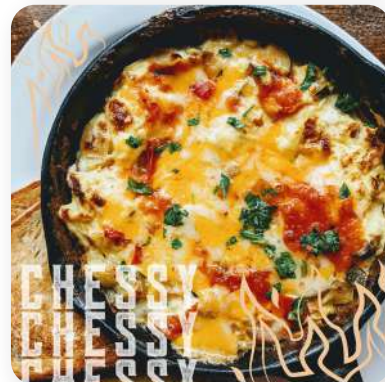
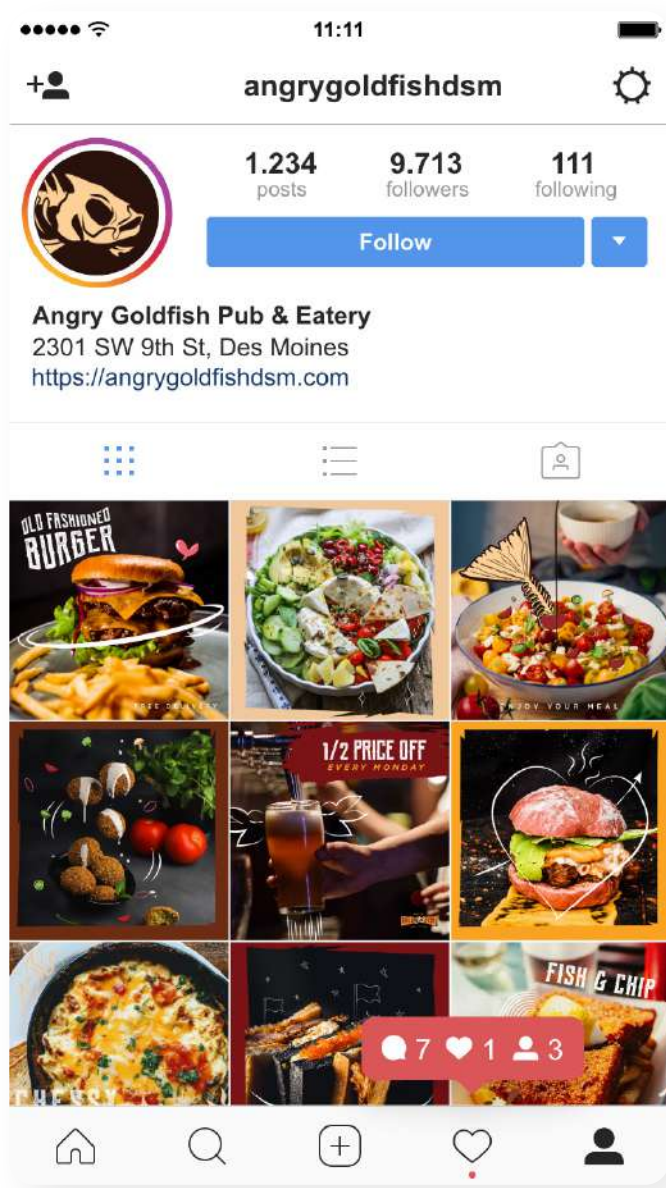


\$10 Burger & Print
every **TUESDAY!**

DAILY SPECIALS

MAKE A RESERVATION





YOUTH LAW CENTER

IDENTITY SYSTEM

The Youth Law Center is dedicated to protect children from being abused or neglected, educating youth, and promoting statewide policies that impact children.





YOUTH
LAW CENTER



YOUTH
LAW CENTER



YOUTH
LAW CENTER





Emancipation in Iowa

Emancipation refers to the process of releasing a child from the control of a parent. In Iowa, emancipation occurs when a minor gets married, enlists in the military or when a court determines a minor is adjudicated as such.

In Iowa, a minor 16 or older who is a resident may petition for emancipation. A judge will ultimately decide whether a minor qualifies for emancipation by looking at the following factors:

- Financial self-sufficiency, including proof of employment or other means of support, not including government assistance
- Demonstrated ability to manage personal affairs
- Demonstrated ability and commitment to obtain and maintain education, vocational training, or employment
- Documentation that the minor has been living on their own for at least three consecutive months
- A statement explaining why the minor believes the parent/guardian's home is not a healthy or safe environment

Minor's Emancipation Checklist

- Standard of Proof—clear and convincing evidence
- Minor is at least 16 yrs old
- Minor is a resident of the State of Iowa
- Minor is not in the custody of the State of Iowa
- Parent/guardian consents or recommends
- Minor's financial self-sufficiency
- Minor's ability to manage personal affairs
- Minor's commitment to education, vocational training or employment

Hearing	Limitations
<p>The Court will hold a hearing on a petition for emancipation within ninety days of the filing. Notices of the petition must be served on the parent/guardian of a minor at least thirty days before the hearing, however, a parent may choose to consent to the emancipation.</p>	<p>If you are already under the jurisdiction of the juvenile or probate court the options described here may not be available to you. If you are under the jurisdiction of either the juvenile or probate you should see the advice of the attorney appointed to represent you in these matters.</p>
Effect	Contact
<p>An emancipation will have the same effect as a child reaching the age of majority. However, an emancipated minor will remain subject to voting, gambling, alcohol and tobacco restrictions as well as compulsory attendance provisions of Iowa law.</p>	<p>If you would like to have more information on how to petition for emancipation in Iowa, please contact our office at: 816-244-0722 or 1-800-728-1122</p>

"We give advice to minors (children 17 or under) and professionals who work with youth. Our advice is specific to Iowa laws."





YOUTH
LAW FIRM

ENTRY

Monday to Friday
8:30 am - 5:00 pm



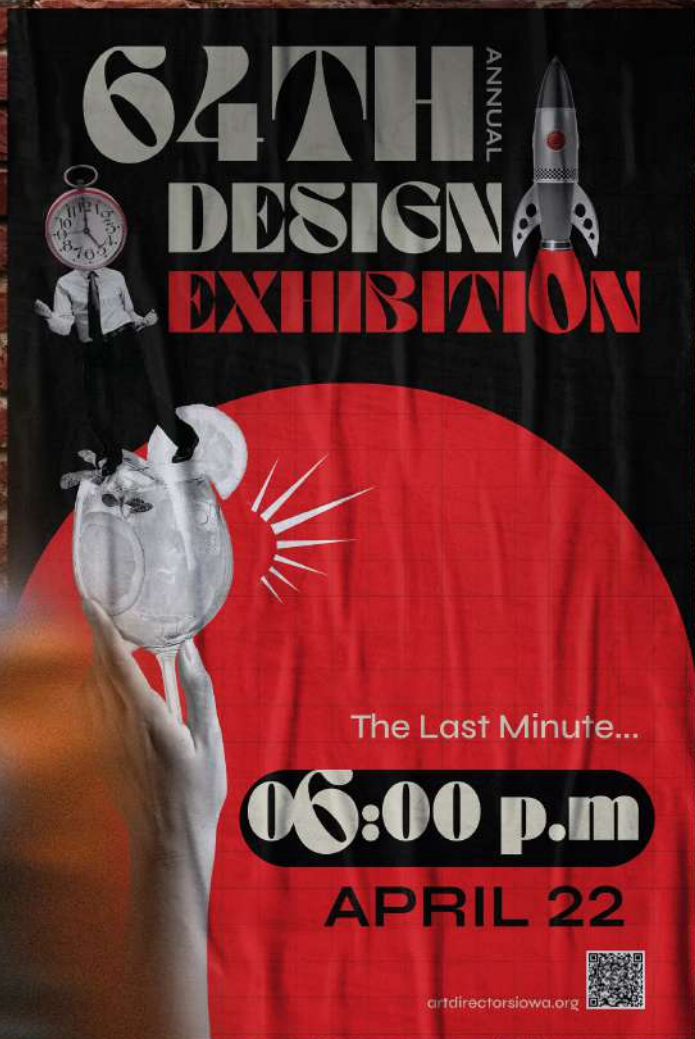
SMILE
TOGETHER



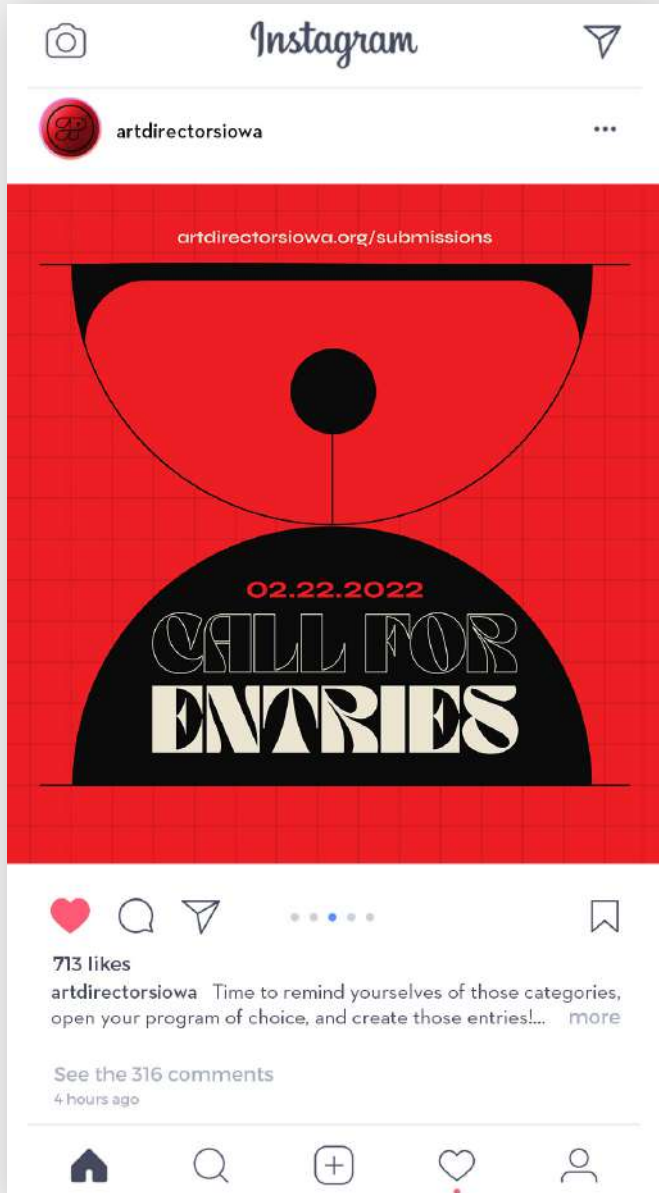
ADAI 2022

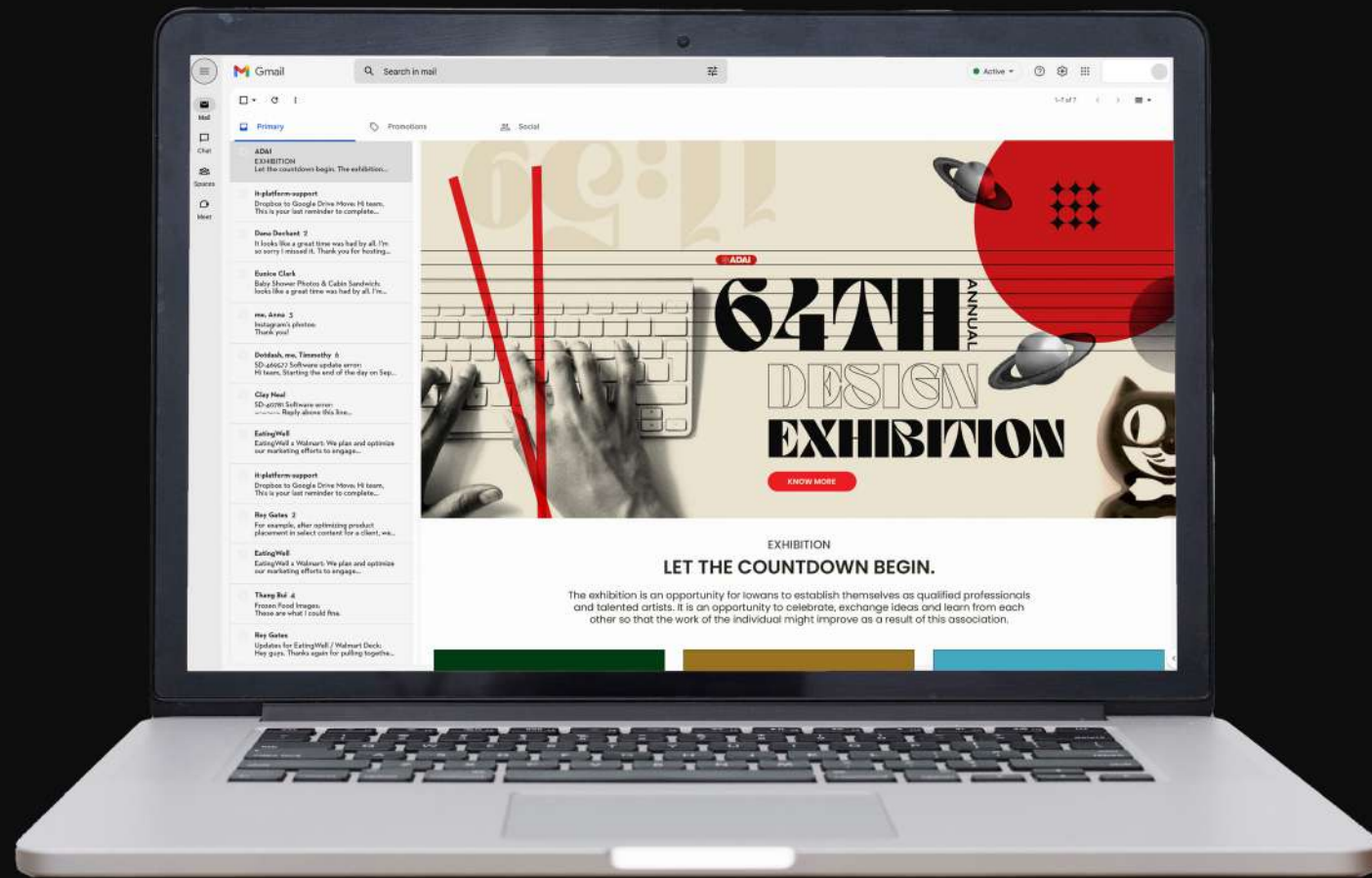
EXHIBITION BRANDING

Art Directors Association of Iowa is the annual event to represent, promote, and recognize art and design with professionals and students throughout Iowa.









THREESIXTY



EXHIBITION BRANDING

This project is about connecting all skateboarders all around Midwest area with a positive impact. With other local brands and artists, the annual event try to improve everything, including evolving along with skateboarding and staying true to core values.

dm THE GREATER DES MOINES PARTNERSHIP CATCH DES MOINES HyVee

Street Style
DES MOINES

JUNE 20, 2023
3:00 pm – 9:00 pm
Lauridsen Skatepark
Des Moines, Iowa

dm THE GREATER DES MOINES PARTNERSHIP CATCH DES MOINES HyVee

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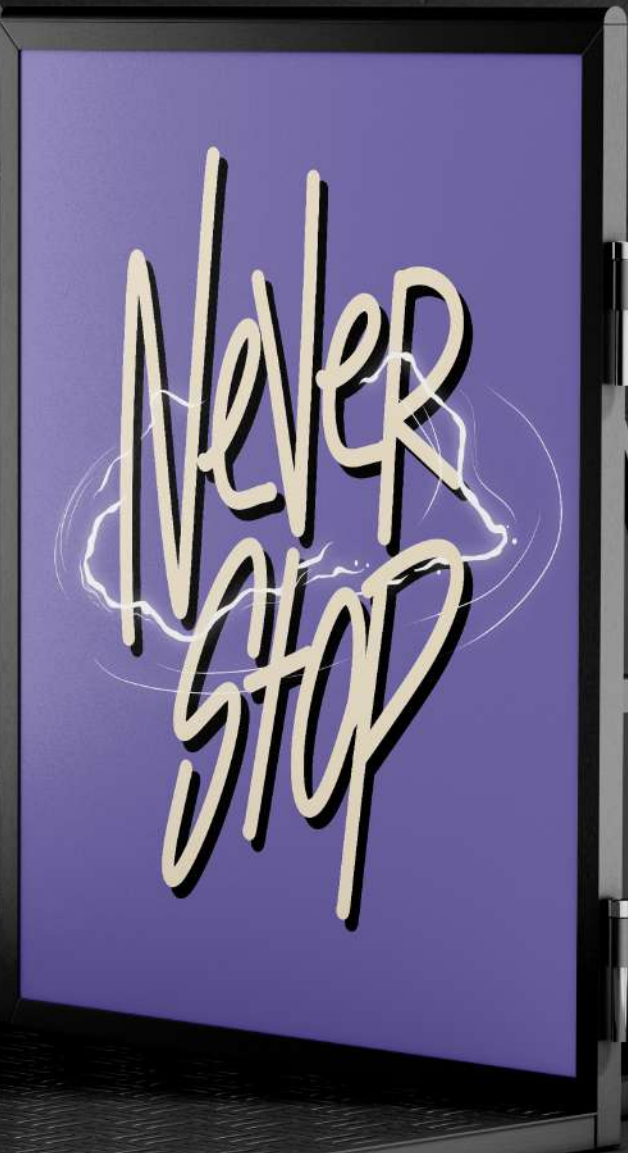
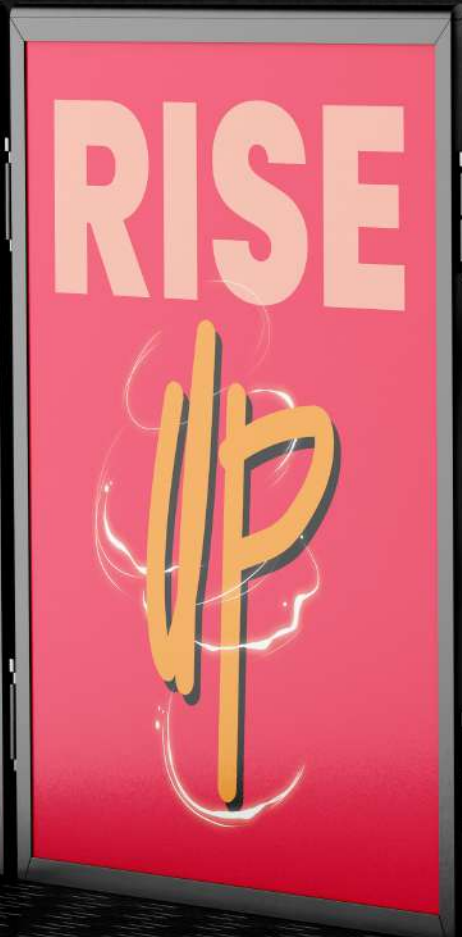




RISE



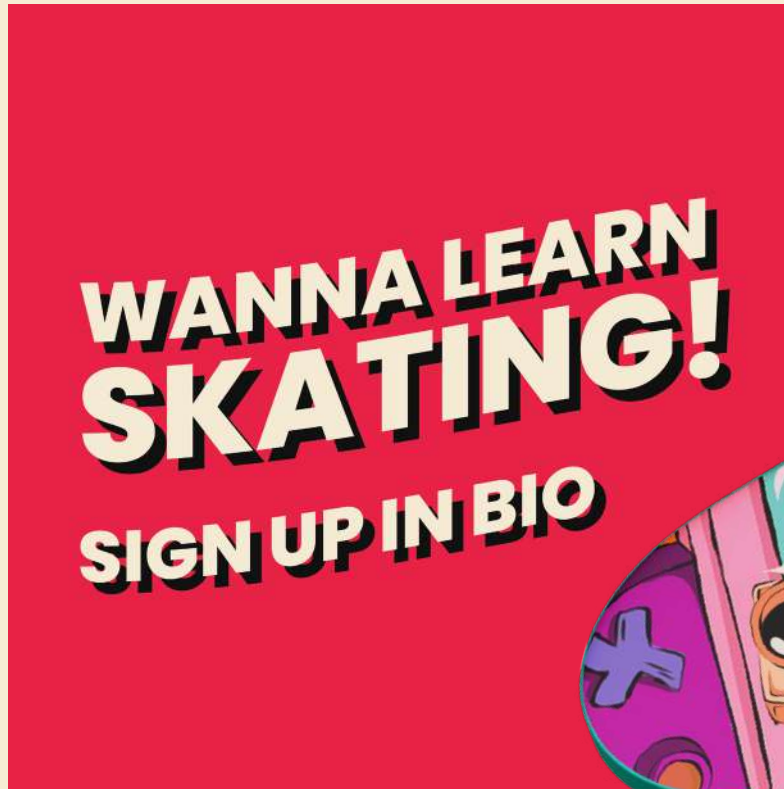
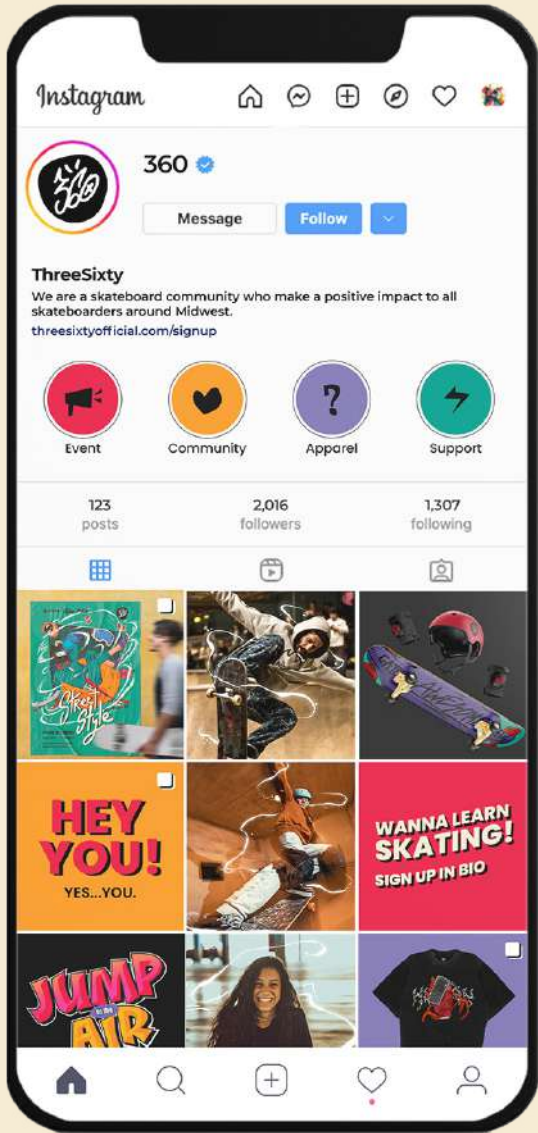






**HEY
YOU!**

YES...YOU!



BIG THANKS FROM ME!

Kristine Le | 515 822 0748 | kristine.mtdo@gmail.com



designbykreative.myportfolio.com

**kre
ative**