

STARTERS & BAR SNACKS

PRETZELS | 13

Butter, Salt, Beer Cheese

HUMMUS | 12

Whipped with Olive Oil, Kalamata, Crudite, Feta, Pita Bread

SPINACH ARTICHOKE DIP | 13

Tortilla Chips, Parmesan

STUFFED TOTS | 11

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Honey Buffalo Dressed, Pickled Carrot, Alabama White Dipping Sauce

NACHOS | 15

Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa,
Pickled Fresno, Green Onion, Tortilla Chips

PEEL & EAT SHRIMP | 16

Hot & Spicy Butter, Charred Lemon

TOASTED RAVIOLI | 12

Beef, Parmesan, Marinara

DEVILED EGGS | 10

Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 10

Smoked Gouda, Bacon, Campfire Sauce

CRISPY BRUSSELS SPROUTS | 08

Memphis Sauce, Pretzel Crumble

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS OR CONCERNS.
20% GRATUITY WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE.

SALADS

Add Grilled Chicken \$5

STL SALAD | 14

Iceberg, Pepperoni, Artichoke, Red Onion, Provolone, Tomato, Pepperoncini,
Parmesan, Red Wine Oregano Vinaigrette

BEET | 09

Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan, Lemon Truffle Vinaigrette

CAESAR | 12

Romaine, Focaccia Crumble, Asiago, Parmesan Crisp

COBB | 19

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese,
Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing (*Grilled Chicken +\$3*)

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

CHICKEN TENDERS | 09

Seasoned Waffle Fries

KID BURGER | 09

White American Cheese, Seasoned Waffle Fries

CHEESE PIZZA | 07

FLATBREADS

MARGHERITA | 16

Fresh Mozzarella, Basil Emulsion, Parmesan, Roasted Tomato

BBQ BACON | 17

White Cheddar, Smoky Bacon, Sweet Potato, Caramelized Onion, Green Onion, BBQ Drizzle

TRIO | 18

Pepperoni, Sausage, Bacon, Marinara, Mozzarella

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 16

White American, Griddled Onion, Campfire Sauce, Dill Pickle, Potato Bun

CHICKEN SANDWICH | 17

Grilled Chicken, Pesto Aioli, Fresh Mozzarella, Roasted Tomato, Arugula, Balsamic Drizzle, Potato Bun

TURKEY CLUB | 16

Smoked Turkey, Bacon, Lemon Basil Aioli, Tomato, Smashed Avocado, Arugula, Pickled Red Onion, Wheat Bread

BRAT BURGER | 16

Bratwurst Patty, Swiss, Sauerkraut, Grilled Onion, Brown Mustard, Dill Pickle, Pretzel Bun

PULLED PORK | 16

Crispy Onion, Dill Pickle, Sweet & Spicy BBQ Sauce, Potato Bun

ENTRÉES

SALMON | 28

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

COUNTRY FRIED STEAK | 22

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

ROASTED CHICKEN | 24

Airline Breast, Lemon Thyme Demi Glace, Duchess Potato, Broccolini

BBQ PORK STEAK | 22

Root Beer BBQ Marinade, Homestyle Creamed Corn, Baked Beans

PASTA PRIMAVERA | 21

Gluten Free Penne, Pomodoro, Mushroom, Spinach, Bell Pepper,
Asparagus, Red Onion, Dairy Free Mozzarella

MAC N' CHEESE | 21

Cavatappi, White Cheddar Cream Sauce, Grilled Chicken, Ritz Cracker Crumb

NEW YORK STRIP | 44

House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

DESSERTS

GOOEY BUTTER CAKE | 10

Raspberry Sauce

HANK'S TUXEDO CHEESECAKE | 09

Traditional Cheesecake, Chocolate Cake,
& Double Chocolate Cheesecake

BEIGNETS | 12

Powdered Sugar, Caramel Sauce

CLASSIC COCKTAILS

12⁹⁹

CHAMPAGNE COCKTAIL
Angostura Bitters, Sugar, Champagne

NEGRONI
Gin, Campari, Sweet Vermouth

OLD FASHIONED
Bourbon, Demerara,
Angostura Bitters, Citrus Oil

SAZERAC
Rye, Demerara, Peychaud's Bitters,
Absinthe, Lemon Oil

PIMM'S CUP
Pimm's #1, Sugar, Lemon, Ginger,
Mint, Orange

MARTINI
Gin or Vodka, Dry Vermouth,
Orange Bitters

DARK & STORMY
Dark Rum, Ginger Beer, Lime

CLOVER CLUB
Gin, Raspberry, Lemon, Egg White

PISCO SOUR
Pisco, Sugar, Lime, Egg White

CUBA LIBRE
Rum, Lime, Coca-Cola

DAIQUIRI
Rum, Sugar, Lime

MARGARITA
Blanco Tequila, Curacao, Lime, Agave

CORPSE REVIVER NO. 2
Gin, Orange Liqueur, Lillet Blanc,
Absinthe, Lemon

MANHATTAN
Rye, Sweet Vermouth, Angostura Bitters

BEE'S KNEES
Gin, Honey, Lemon

APEROL SPRITZ
Aperol, Prosecco, Soda, Orange

MINT JULEP
Bourbon, Demerara, Mint

WHISKEY SOUR
Bourbon, Demerara, Lemon, Egg White

BLOOD & SAND
Blended Scotch, Orange Juice,
Sweet Vermouth, Cherry Heering

AVIATION
Gin, Violette, Maraschino, Lemon

LAST WORD
Gin, Green Chartreuse, Maraschino, Lime

FRENCH 75
Cognac, Demerara, Lemon, Champagne

TOM COLLINS
Gin, Sugar, Lemon, Soda

MAI TAI
Dark Rum, White Rum,
Curacao, Orgeat, Lime

PARADISE
Gin, Apricot Liqueur, Orange, Lemon

MOSCOW MULE
Vodka, Ginger Beer, Lime

PAPER PLANE
Bourbon, Aperol, Amaro Nonino,
Lemon

RESERVE COCKTAILS

GOLDEN HOUR (FROZEN) | 13⁹⁹
Planteray Dark Rum, Amaro Nonino,
Pineapple, Lime, Passionfruit, Raspberry

OLD DAIQUIRI | 18⁹⁹
Zafra 21 Yr Master Reserve Rum, Lime, Sugar

28⁹⁹ | NEW WORLD SAZERAC
Whistle Pig 10 Yr Rye, Demerara,
Peychaud's Bitters, Kubler Absinthe, Lemon Oil

47⁹⁹ | MARGARITA PARADISO
El Tesoro Paradiso Extra Anejo,
400 Conejos Mezcal Reposado, Lime,
Suau Orange Liqueur, Pineapple Syrup,
Orange Oil, Peach Bitters

BEER

MICHELOB ULTRA 07 American Light Lager (4.2%)			07 YUENGLING Traditional Lager (4.5%)
BUSCH LIGHT 06 American Light Lager (4.1%)			06 KONA BIG WAVE Golden Ale (4.4%)
GOOSE ISLAND HAZY BEER HUG 08 Hazy IPA (6.8%)			06 GOLDEN ROAD MANGO CART Wheat Ale (4.0%)
BLAKE'S SALTED CARAMEL APPLE 09 Hard Cider (6.5%)			05 STELLA ARTOIS Belgian Lager (5.0%)
4HANDS PUMPKIN 09 Pumpkin Ale (6.0%)			09 2ND SHIFT OKTOBERFEST Märzen Lager (6.7%)
NUTRL SELTZER 09 Strawberry, Black Cherry, Pineapple (4.5%)			08 HOEGAARDEN Belgian White (4.9%)

WINE

CHARDONNAY 14/56 Knuttel Family 'Kate's Pas de Deux' - Russian River Valley, CA spicy oak, lemon custard, orange blossom			14/56 PINOT NOIR Owen Roe 'Grower's Guild' - Willamette Valley, OR silky, cherry cola, ripe raspberry
CHARDONNAY 13/52 DeWetshof 'Limestone Hill' - Robertson, ZA pure & crisp, minerality, pink lady apple			12/48 CABERNET SAUVIGNON Poppy - Paso Robles, CA bold, ripe boysenberry, vanilla
SAUVIGNON BLANC 12/48 Marisco 'The Ned' - Marlborough, NZ refreshing, key lime, guava			12/48 RED BLEND Monteti Caburino - Toscana, IT red fruit, cassis, raspberry
PINOT GRIGIO 12/48 Alois Lageder - Trentino/Alto Adige, IT bright melon, juicy & spritzy, organic grape			11/44 MALBEC Catena Zapata - Vista Flores, AR vanilla, black fruit, earthy
MOSCATO D'ASTI 12/48 Vietti-Castiglione Tinella, IT apricot, rose petal, ginger			13/52 ZINFANDEL Valrav - Sonoma County, CA black raspberry, pepper, blueberry compote
ROSE 14/56 Maison Noir 'Love Drunk' - Willamette Valley, OR silky, white peach, rainier cherry			