

STARTERS & BAR SNACKS

PRETZELS | 14

Butter, Salt, Beer Cheese

HUMMUS | 13

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

STUFFED TOTS | 12

Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18

Honey Buffalo Dressed, Pickled Carrot, Alabama White Dipping Sauce

NACHOS | 16

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

PEEL & EAT SHRIMP | 17

Hot & Spicy Butter, Charred Lemon

TOASTED RAVIOLI | 13

Beef, Parmesan, Marinara

DEVEILED EGGS | 11

Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 11

Smoked Gouda, Bacon, Campfire Sauce

CRISPY BRUSSELS SPROUTS | 10

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 | 10

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 | 08

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 | 08

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 | 17

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

CHICKEN SANDWICH | 18

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

TURKEY CLUB | 17

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

BRAT BURGER | 17

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 | 29

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

COUNTRY FRIED STEAK | 23

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

ROASTED CHICKEN | 25

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

PASTA PRIMAVERA | 22

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

MAC N' CHEESE | 22

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

NEW YORK STRIP | 46

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

HOLIDAY DINNER | 25

Maple Glazed Ham, Mashed Potato, Green Bean, Dinner Roll

DESSERTS

GOOEY BUTTER CAKE | 10

Raspberry Sauce

TUXEDO CHEESECAKE | 11

Traditional Cheesecake layered with
Chocolate Cake & Double Chocolate Cheesecake

BEIGNETS | 13

Powdered Sugar, Caramel Sauce

BEER

MICHELOB ULTRA 07 American Light Lager (4.2%)			09 BRECKENRIDGE CHRISTMAS ALE Winter Warmer (7.1%)
BUSCH LIGHT 05 American Light Lager (4.1%)			07 YUENGLING Traditional Lager (4.5%)
UCBC STLIPA 07 Imperial IPA (8.0%)			07 AMBERBOCK Dark Lager (5.1%)
4HANDS PUMPKIN 09 Pumpkin Ale (6.0%)			08 OLD BAKERY PEPPERMINT PORTER Winter Porter (5.6%)
NUTRL SELTZER 09 Cranberry, Black Cherry (4.5%)			09 BLAKE'S SALTED CARAMEL APPLE Hard Cider (6.5%)

WINE

CHARDONNAY 14/56 Knuttel Family 'Kate's Pas de Deux'– Russian River Valley, CA <i>spicy oak, lemon custard, orange blossom</i>			14/56 PINOT NOIR Owen Roe 'Grower's Guild' - Willamette Valley, OR <i>silky, cherry cola, ripe raspberry</i>
CHARDONNAY 13/52 DeWetshof 'Limestone Hill'–Robertson, ZA <i>pure & crisp, minerality, pink lady apple</i>			12/48 CABERNET SAUVIGNON Poppy– Paso Robles, CA <i>bold, ripe boysenberry, vanilla</i>
SAUVIGNON BLANC 12/48 Marisco 'The Ned'– Marlborough, NZ <i>refreshing, key lime, guava</i>			16/64 CABERNET SAUVIGNON Loren Crossing– Napa Valley, CA <i>black fruit, blueberry compote, savory bramble</i>
PINOT GRIGIO 12/48 Alois Lageder–Trentino/Alto Adige, IT <i>bright melon, juicy & spritzzy, organic grape</i>			12/48 RED BLEND Monteti Caburino–Toscana, IT <i>red fruit, cassis, raspberry</i>
MOSCATO D'ASTI 12/48 Vietti-Castiglione Tinella, IT <i>apricot, rose petal, ginger</i>			11/44 MALBEC Catena Zapata-Vista Flores, AR <i>vanilla, black fruit, earthy</i>
ROSE 14/56 Maison Noir 'Love Drunk'–Willamette Valley, OR <i>silky, white peach, rainier cherry</i>			13/52 ZINFANDEL Valravn–Sonoma County, CA <i>black raspberry, pepper, blueberry compote</i>

CLASSIC COCKTAILS

12⁹⁹

OLD FASHIONED Bourbon, Demerara, Angostura Bitters, Citrus Oil		MANHATTAN Rye, Sweet Vermouth, Angostura Bitters	
MARTINI Gin or Vodka, Dry Vermouth, Orange Bitters		AVIATION Gin, Maraschino, Lemon, Creme de Violette	
DARK & STORMY Dark Rum, Ginger Beer, Lime		TOM COLLINS Gin, Sugar, Lemon, Soda	
MARGARITA Blanco Tequila, Curacao, Lime, Agave		MAI TAI Dark Rum, White Rum, Curacao, Orgeat, Lime	
COSMOPOLITAN Citron Vodka, Curacao, Cranberry, Sugar, Lime		MOSCOW MULE Vodka, Ginger Beer, Lime	

RESERVE COCKTAILS

NEW WORLD SAZERAC | **28⁹⁹**
Whistle Pig 10yr 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

