

## 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 | 17

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

### DEVILED 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 | 13

Romaine, Focaccia Crumble, Asiago, Parmesan Crisp

### COBB | 20

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 | 06

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 | 23

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

### PORK CHOP | 25

Sherry Dijon Glazed Brussels Sprouts, Sweet Potato, Bacon Jus

### FILET MIGNON & SHRIMP | 49

Filet, Truffle Butter, Shrimp Scampi, Parmesan Fingerling Potato, Green Bean

### NEW YORK STRIP | 46

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

## DESSERTS

### GOOEY BUTTER CAKE | 10

Raspberry Sauce

### CHOCOLATE BUNDT CAKE | 11

Chocolate Ganache, Whipped Cream

### TRADITIONAL CHEESECAKE | 11

Strawberry Sauce

### BEIGNETS | 13

Powdered Sugar, Caramel Sauce

## CLASSIC COCKTAILS










13<sup>99</sup>

<b>OLD FASHIONED</b> Bourbon, Demerara, Angostura Bitters, Citrus Oil		<b>MANHATTAN</b> Rye, Sweet Vermouth, Angostura Bitters	
<b>MARTINI</b> Gin or Vodka, Dry Vermouth, Orange Bitters		<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda, Orange	
<b>MARGARITA</b> Blanco Tequila, Curacao, Lime, Agave		<b>WHISKEY SOUR</b> Bourbon, Demerara, Lemon, Egg White	
<b>COSMOPOLITAN</b> Citron Vodka, Curacao, Cranberry, Lime, Sugar		<b>FRENCH 75</b> Cognac, Demerara, Lemon, Champagne	
<b>MOSCOW MULE</b> Vodka, Ginger Beer, Lime		<b>MAI TAI</b> Dark Rum, White Rum, Curacao, Orgeat, Lime	
		<b>PARADISE</b> Gin, Apricot Liqueur, Orange, Lemon	












## RESERVE COCKTAILS

<b>NEW WORLD SAZERAC</b>   28 <sup>99</sup> Whistle Pig 10yr Rye, Demerara, Peychaud's Bitters, Kubler Absinthe, Lemon Oil		<b>47<sup>99</sup>   MARGARITA PARADISO</b> El Tesoro Paradiso Extra Anejo, 400 Conejos Mezcal Reposado, Lime, Suau Orange Liqueur, Pineapple Syrup, Orange Oil, Peach Bitters	
--	---	--	---

## BEER

- |   |   |   |   |
|---|---|---|---|
| <b>MICHELOB ULTRA</b>   07<br>American Light Lager (4.2%)     |    | <b>07</b>   <b>YUENGLING</b><br>Traditional Lager (4.5%)                    |    |
| <b>CIVIL LIFE BROWN ALE</b>   08<br>American Brown Ale (4.8%) |    | <b>08</b>   <b>PERENNIAL SOUTHSIDE BLONDE</b><br>Blonde Ale (5.5%)          |    |
| <b>UCBC STLIPA</b>   07<br>Imperial IPA (8.0%)                |   | <b>08</b>   <b>BLAKE'S CIDER MILL DONUT</b><br>Hard Cider (6.5%)            |   |
| <b>4HANDS ROCKMELON</b>   08<br>Hazy Cantaloupe IPA (6.5%)    |  | <b>09</b>   <b>NUTRL SELTZER</b><br>Cranberry, Blueberry, Strawberry (4.5%) |  |
| <b>AMBERBOCK</b>   07<br>Dark Lager (5.1%)                    |  |   |   |

## WINE

- |  |   |   |   |
|--|---|---|---|
| <b>CHARDONNAY</b>   14/56<br>Knuttel Family 'Kate's Pas de Deux' - Russian River Valley, CA<br><i>spicy oak, lemon custard, orange blossom</i> |  | <b>14/56</b>   <b>PINOT NOIR</b><br>Owen Roe 'Grower's Guild' - Willamette Valley, OR<br><i>silky, cherry cola, ripe raspberry</i>    |  |
| <b>CHARDONNAY</b>   13/52<br>DeWetshof 'Limestone Hill' - Robertson, ZA<br><i>pure &amp; crisp, minerality, pink lady apple</i>                |  | <b>12/48</b>   <b>CABERNET SAUVIGNON</b><br>Poppy - Paso Robles, CA<br><i>bold, ripe boysenberry, vanilla</i>                         |  |
| <b>SAUVIGNON BLANC</b>   12/48<br>Marisco 'The Ned' - Marlborough, NZ<br><i>refreshing, key lime, guava</i>                                    |  | <b>16/64</b>   <b>CABERNET SAUVIGNON</b><br>Loren Crossing - Napa Valley, CA<br><i>black fruit, blueberry compote, savory bramble</i> |  |
| <b>PINOT GRIGIO</b>   12/48<br>Alois Lageder - Trentino/Alto Adige, IT<br><i>bright melon, juicy &amp; spritzy, organic grape</i>              |  | <b>12/48</b>   <b>CHIANTI</b><br>Badia a Coltibuono 'RS Classico' - Chianti, IT<br><i>red berries, white pepper, grapefruit peel</i>  |  |
| <b>MOSCATO D'ASTI</b>   12/48<br>Vietti-Castiglione Tinella, IT<br><i>apricot, rose petal, ginger</i>  |  | <b>13/52</b>   <b>ZINFANDEL</b><br>Valravn - Sonoma County, CA<br><i>black raspberry, pepper, blueberry compote</i>                   |  |
| <b>ROSE</b>   15/60<br>Maison Noir 'Love Drunk' - Willamette Valley, OR<br><i>silky, white peach, rainier cherry</i>                           |  |   |   |