

STARTERS & BAR SNACKS

PRETZELS | 14

Butter, Salt, Beer Cheese

HUMMUS | 13

Whipped with Olive Oil, Kalamata, Crudité, 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

NEW YORK STRIP | 46

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

DESSERTS

GOOEY BUTTER CAKE | 10

Raspberry Sauce










TRADITIONAL CHEESECAKE | 11

Strawberry Sauce










BEIGNETS | 13

Powdered Sugar, Caramel Sauce

BEER

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

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 & spritzy, organic grape</i> |  | 12/48 CHIANTI
Badia a Coltibuono 'RS Classico'-Chianti, IT
<i>red berries, white pepper, grapefruit peel</i> |  |
| MOSCATO D'ASTI 12/48
Vietti-Castiglione Tinella, IT
<i>apricot, rose petal, ginger</i> |  | 13/52 ZINFANDEL
Valravn-Sonoma County, CA
<i>black raspberry, pepper, blueberry compote</i> |  |
| ROSE 15/60
Maison Noir 'Love Drunk'-Willamette Valley, OR
<i>silky, white peach, rainier cherry</i> |  | | |

CLASSIC COCKTAILS

13⁹⁹

CHAMPAGNE COCKTAIL
Angostura Bitters, Sugar, Champagne

JACK ROSE
Apple Brandy, Lemon,
Lime, Curacao, Raspberry

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

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

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

DAIQUIRI
Rum, Sugar, Lime

AVIATION
Gin, Creme de 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

SIDECAR
Cognac, Curacao, Lemon

RESERVE COCKTAILS

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

MILE HIGH SOCIETY | 16⁹⁹
Bourbon, Amaro Nonino, Limoncello
Cappelletti Aperitivo, Pear Liqueur

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