

CLASSIC COCKTAILS

13⁹⁹

CHAMPAGNE COCKTAIL Angostura Bitters, Sugar, Champagne		MANHATTAN Rye, Sweet Vermouth, Angostura Bitters	
JACK ROSE Apple Brandy, Lemon, Lime, Curacao, Raspberry		BEE'S KNEES Gin, Honey, Lemon	
OLD FASHIONED Bourbon, Demerara, Angostura Bitters, Citrus Oil		APEROL SPRITZ Aperol, Prosecco, Soda, Orange	
SAZERAC Rye, Demerara, Peychaud's Bitters, Absinthe, Lemon Oil		MINT JULEP Bourbon, Demerara, Mint	
PIMM'S CUP Pimm's #1, Sugar, Lemon, Ginger, Mint, Orange		WHISKEY SOUR Bourbon, Demerara, Lemon, Egg White	
MARTINI Gin or Vodka, Dry Vermouth, Orange Bitters		DAIQUIRI Rum, Sugar, Lime	
DARK & STORMY Dark Rum, Ginger Beer, Lime		AVIATION Gin, Creme de Violette, Maraschino, Lemon	
CLOVER CLUB Gin, Raspberry, Lemon, Egg White		LAST WORD Gin, Green Chartreuse, Maraschino, Lime	
PISCO SOUR Pisco, Sugar, Lime, Egg White		FRENCH 75 Cognac, Demerara, Lemon, Champagne	
CUBA LIBRE Rum, Lime, Coca-Cola		TOM COLLINS Gin, Sugar, Lemon, Soda	
BLOOD & SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Heering		MAI TAI Dark Rum, White Rum, Curacao, Orgeat, Lime	
MARGARITA Blanco Tequila, Curacao, Lime, Agave		PARADISE Gin, Apricot Liqueur, Orange, Lemon	
CORPSE REVIVER NO. 2 Gin, Orange Liqueur, Lillet Blanc, Absinthe, Lemon		MOSCOW MULE Vodka, Ginger Beer, Lime	
		PAPER PLANE Bourbon, Aperol, Amaro Nonino, Lemon	
		SIDECAR Cognac, Curacao, Lemon	

RESERVE COCKTAILS

NEW WORLD SAZERAC 28 ⁹⁹ 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, Orange Oil, Orange Liqueur, Pineapple Syrup, Peach Bitters	
MILE HIGH SOCIETY 16 ⁹⁹ Bourbon, Amaro Nonino, Limoncello, Cappelletti Aperitivo, Pear Liqueur		14⁹⁹ FROZEN HUGO SPRITZ Elderflower Liqueur, Prosecco, Lime, Sugar, Mint	

BEER

MICHELOB ULTRA 07 American Light Lager (4.2%)			08 KONA BIG WAVE Golden Ale (4.4%)
UCBC ZWICKEL 07 Bavarian Lager (5.1%)			08 GOLDEN ROAD MANGO CART Wheat Ale (4.0%)
4HANDS 08 INCARNATION JUICED IPA Hazy IPA (6.5%)			07 YUENGLING Traditional Lager (4.5%)
BLAKE'S TRIPLE JAM 07 Hard Cider (6.5%)			08 CIVIL LIFE BROWN ALE American Brown Ale (4.8%)
			09 NUTRL SELTZER Cranberry, Blueberry, Strawberry (4.5%)

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 'Terra Alpina' -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>			

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 Peppers, 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

SPINACH ARTICHOKE DIP | 11

Tortilla Chips, Parmesan

*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

BBQ PORK STEAK | 22

Root Beer BBQ Marinade, Steakhouse Potato Salad, Broccoli Slaw

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

TUXEDO CHEESECAKE | 11

Traditional Cheesecake layered with Chocolate Cake & Double Chocolate Cheesecake

BEIGNETS | 13

Powdered Sugar, Caramel Sauce