CLASSIC COCKTAILS

13.99

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 | 28.99
Whistle Pig 10yr Rye, Demerara, Peychaud's Bitters, Kubler Absinthe, Lemon Oil

FROZEN HUGO SPRITZ | 14.99
Elderflower Liqueur, Prosecco, Lime, Sugar, Mint

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

BEER

MICHELOB ULTRA | 07
American Light Lager (4.2%)

UCBC ZWICKEL | 07
Bavarian Lager (5.1%)

4HANDS | 08
VANILLA PUMPKIN ALE
Pumpkin Ale (6.0%)

BLAKE'S TRIPLE JAM | 07
Hard Cider (6.5%)

SPATEN OKTOBERFEST | 08
Märzen Lager (5.9%)

GOOSE ISLAND SOFIE | 09
Farmhouse Saison (6.5%)

HOEGAARDEN | 09
Belgian Wheat (4.9%)

08 | KONA BIG WAVE
Golden Ale (4.4%)

08 | GOLDEN ROAD
MANGO CART
Wheat Ale (4.0%)

07 | YUENGLING
Traditional Lager (4.5%)

08 | 4HANDS
INCARNATION JUICED IPA
Hazy IPA (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
spicy oak, lemon custard, orange blossom

CHARDONNAY | 13/52
DeWetshof 'Limestone Hill'–Robertson, ZA
pure & crisp, minerality, pink lady apple

SAUVIGNON BLANC | 12/48
Marisco 'The Ned'– Marlborough, NZ
refreshing, key lime, guava

PINOT GRIGIO | 12/48
Alois Lageder 'Terra Alpina'–Trentino/Alto Aldige, IT
bright melon, juicy & spritzy, organic grape

MOSCATO D'ASTI | 12/48
Vietti-Castiglione Tinella, IT
apricot, rose petal, ginger

ROSE | 15/60
Maison Noir 'Love Drunk'-Willamette Valley, OR
silky, white peach, rainier cherry

14/56 | PINOT NOIR
Owen Roe 'Grower's Guild' -
Willamette Valley, OR
silky, cherry cola, ripe raspberry

12/48 | CABERNET SAUVIGNON
Poppy– Paso Robles, CA
bold, ripe boysenberry, vanilla

16/64 | CABERNET SAUVIGNON
Loren Crossing– Napa Valley, CA
black fruit, blueberry compote, savory bramble

12/48 | CHIANTI
Badia a Coltibuono 'RS Classico'-Chianti, IT
red berries, white pepper, grapefruit peel

13/52 | ZINFANDEL
Valravn–Sonoma County, CA
black raspberry, pepper, blueberry compote

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, 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

DEVILED 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