BEER

MICHELOB ULTRA | 07
American Light Lager (4.2%)

BUD LIGHT | 06
American Light Lager (4.2%)

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

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

SPATEN | 08
Helles Lager (5.2%)

BRECKENRIDGE | 08
CHRISTMAS ALE
Winter Warmer (7.1%)

06 | BUSCH LIGHT
American Light Lager (4.1%)

07 | YUENGLING
Traditional Lager (4.5%)

08 | KONA BIG WAVE
Golden Ale (4.4%)

08 | ELYSIAN SPACE DUST
West Coast IPA (8.2%)

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

08 | STELLA ARTOIS
European Pale Lager (5.0%)

09 | NUTRL SELTZER
Cranberry, Peach, Orange (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 | 13/52
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

14/56 | ZINFANDEL
Valravn–Sonoma County, CA
black raspberry, pepper, blueberry compote

CLASSIC COCKTAILS

13.99

OLD FASHIONED
Bourbon, Demerara,
Angostura Bitters, Citrus Oil

MARTINI
Vodka or Gin, Dry Vermouth
Orange Bitters

PARADISE
Gin, Apricot Liqueur, Orange,
Sugar, Lemon

MARGARITA
Blanco Tequila, Curacao, Lime, Agave

COSMOPOLITAN
Citron Vodka, Curacao,
Cranberry, Sugar, Lime

MANHATTAN
Rye, Sweet Vermouth,
Angostura Bitters

APEROL SPRITZ
Aperol, Prosecco, Soda, Orange

TOM COLLINS
Gin, Sugar, Lemon, Soda

MAI TAI
Dark Rum, White Rum,
Curacao, Orgeat, Lime

MOSCOW MULE
Vodka, Ginger Beer, Lime

RESERVE COCKTAILS

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

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

STARTERS & BAR SNACKS

PRETZELS | 15
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 | 12
Bacon, Chive, Paprika

FRIED MAC N' CHEESE | 12
White Cheddar, 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, Roasted Tomato, Pepperoncini, Parmesan, Red Wine Oregano Vinaigrette

BEET | 11
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 | 10
Seasoned Waffle Fries

KID BURGER | 10
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 | 18
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 | 24
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 | 24
Cavatappi, White Cheddar Cream Sauce, Grilled Chicken, Ritz Cracker Crumb

PORK CHOP | 25
Sherry Dijon Glazed Brussels Sprout & Sweet Potato, Bacon Jus

NEW YORK STRIP | 47
House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

HOLIDAY DINNER | 26
Maple Glazed Ham, Mashed Potato, Green Bean, Dinner Roll

DESSERTS

GOOEY BUTTER CAKE | 11
Raspberry Sauce

BEIGNETS | 14
Powdered Sugar, Caramel Sauce

TUXEDO CHEESECAKE | 11
Traditional Cheesecake layered with
Chocolate Cake & Double Chocolate Cheesecake

GLUTEN FREE MENU

STARTERS

DEVILED EGGS | 12
Bacon, Chive, Paprika

PEEL & EAT SHRIMP | 17
Hot & Spicy Butter, Charred Lemon

HUMMUS | 13
Whipped with Olive Oil, Kalamata,
Crudités, Feta (*No Pita Bread)

SALADS

STL SALAD | 14
Iceberg, Pepperoni, Artichoke, Red Onion, Provolone, Tomato, Pepperoncini,
Parmesan, Red Wine Vinaigrette

BEET | 11
Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan,
Lemon Truffle Vinaigrette

CAESAR | 13
Romaine, Asiago, Parmesan Crisp
(*No Foccacia Crumb)
(+Grilled Chicken $5)

COBB | 23
Romaine, Roasted Tomato, Candied Bacon,
Bleu Cheese, Avocado, Red Onion, Chopped Egg,
Creamy Roasted Garlic Dressing, (*Sub Grilled Chicken)

SANDWICHES

Enjoy any of our sandwiches on a gluten-free bun for +$3,
served with a side of gluten-free Roasted Garlic Mash.

ENTREÉS

NEW YORK STRIP | 47
House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

SALMON | 29
Lemon Pepper Seared, Sauteed Spinach, Lemon Dill Yogurt
(*No Ancient Grain Pilaf)

PASTA PRIMAVERA | 22
Gluten-Free Penne, Pomodoro, Mushroom, Spinach, Bell Pepper,
Asparagus, Red Onion, Dairy Free Mozzarella

ROASTED CHICKEN | 25
Airline Breast, Lemon Thyme Demi Glace, Duchess Potato, Broccolini