

## 25 ESSENTIAL CLASSIC COCKTAILS

11<sup>00</sup>

<b>NEGRONI</b> Gin, Campari, Sweet Vermouth		<b>MANHATTAN</b> Rye, Sweet Vermouth, Angostura Bitters	
<b>OLD FASHIONED</b> Bourbon, Sugar, Angostura Bitters, Citrus Oil		<b>BEE'S KNEES</b> Gin, Honey, Lemon	
<b>SAZERAC</b> Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil		<b>BOBBY BURNS</b> Blended Scotch, Sweet Vermouth, Benedictine, Angostura Bitters	
<b>PIMM'S CUP</b> Pimm's #1, Sugar, Lemon, Ginger, Mint, Orange		<b>JACK ROSE</b> Apple Brandy, Grenadine, Lemon	
<b>MARTINI (GIN OR VODKA)</b> Gin or Vodka, Dry Vermouth, Orange Bitters		<b>MINT JULEP</b> Bourbon, Sugar, Mint	
<b>DARK &amp; STORMY</b> Dark Rum, Ginger Beer, Lime		<b>WHISKEY SOUR</b> Bourbon, Sugar, Lemon, Egg White	
<b>CLOVER CLUB</b> Gin, Raspberry, Lemon, Egg White		<b>BLOOD &amp; SAND</b> Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Herring, Peychaud's Bitters	
<b>PISCO SOUR</b> Pisco, Sugar, Lime, Egg White		<b>AVIATION</b> Gin, Maraschino, Lemon, Creme de Violette	
<b>CUBA LIBRE</b> Aged Rum, Lime, Coca-Cola		<b>TOM COLLINS</b> Gin, Sugar, Lemon, Soda	
<b>DAIQUIRI</b> White Rum, Sugar, Lime		<b>BOULEVARDIER</b> Rye, Campari, Sweet Vermouth	
<b>MARGARITA</b> Blanco Tequila, Curacao, Lime, Agave		<b>BROWN DERBY</b> Bourbon, Honey, Grapefruit	
<b>MOSCOW MULE</b> Vodka, Ginger Beer, Lime		<b>LAST WORD</b> Gin, Green Chartreuse, Maraschino, Lime	

## RESERVE COCKTAILS

<b>OLD DAIQUIRI</b>   18 <sup>99</sup> El Dorado 21 Yr, Lime, Sugar		<b>21<sup>99</sup>   MONK'S TREAT LAST WORD</b> Haymen's Navy Strength Gin, V.E.P. Green Chartreuse, Lime	
<b>NEW WORLD SAZERAC</b>   24 <sup>99</sup> Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil		<b>22<sup>99</sup>   MARGARITA VIEJO</b> El Tesoro Paradiso Extra Anejo Tequila, Cointreau, Agave, Lime	

## ENTRÉES

(A LA CARTE)

### NEW YORK STRIP | 31

House Spice Blend, Herb Butter

### PORK CHOP | 17

Chimichurri Sauce

### SALMON | 21

Tumeric-Tomato Butter, Charred Lemon

### COUNTRY FRIED STEAK | 15

Sausage & Black Pepper Gravy (Add Roasted Garlic Mash \$3)

## SIDES

### GRILLED ASPARAGUS | 07

Charred Lemon, Parmesan

### ROASTED GARLIC MASH | 05

### FRIED BRUSSELS | 09

Sherry Vinegar, Lemon Zest, Marcona Almond

### WAFFLE FRIES | 05

House Seasoning, Parmesan

### BROCCOLI | 05

Brown Butter, Lemon, Togarashi

## STARTERS & BAR SNACKS

### PRETZELS | 11

Beer Cheese

### HUMMUS | 11

Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

### STUFFED TOTS | 09

Bacon, Cheddar, Green Onion, Alabama White Sauce

### WINGS | 15

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce,

### NACHOS | 14

Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa, Pickled Fresno, Green Onion, Tortilla Chips

### TOASTED RAVIOLI | 09

Beef, Parmesan, Marinara

### DEVILED EGGS | 08

Bacon, Chive, Paprika

### CHARCUTERIE | 19

Selection of Artisanal Meats & Cheeses with Accompaniments

## SALADS

### HOUSE | 07

Mixed Greens, Radish, Cucumber, Cotija, Grape Tomato, Red Wine Vinaigrette

### BEET | 09

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

### CAESAR | 11

Artisan Romaine, Focaccia Chips, Shaved Parmesan, Classic Caesar Dressing  
(Add Smoked Chicken \$5)

### COBB | 15

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese, Avocado, Red Onion,  
Chopped Egg, Creamy Roasted Garlic Dressing

## KIDDOS

### CHICKEN TENDERS | 09

Waffle Fries

### KID BURGER | 09

American Cheese, Waffle Fries

### CHEESE PIZZA | 07

## PIZZA

### MARGHERITA | 14

Basil, Tomato, Roasted Garlic, Mozzarella, Basil Parmigiana

### TRIO | 17

Italian Sausage, Pepperoni, Canadian Bacon, Mozzarella

### PROSCIUTTO | 18

Roasted Garlic Cream, Arugula, Goat Cheese, Mozzarella, Balsamic Reduction

### SPINACH & ARTICHOKE | 15

Roasted Garlic Cream Sauce, Spinach, Artichoke, Fontina

## SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

### SMASH BURGER | 15

American Cheese, Onion, Pickle, Brioche Bun

### FRENCH ONION STEAK SLIDERS | 14

Tri-Tip, Stout Braised Onions, Fontina, Arugula, Worcestershire Demi, Horseradish Aioli










### SMOKED PULLED PORK | 12

Barbeque Sauce, Brioche Bun, Hot & Spicy Pickle





### TURKEY SANDWICH | 14

Smoked Turkey, Citrus Chili Aioli, Arugula, Red Onion, Avocado, Fontina, Ciabatta

## DRAFT BEERS

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|---|--|---|---|
| <b>GOOSE ISLAND SOFIE</b>   07<br>Belgian Saison (6.5%)                         |   | <b>06</b>   <b>ELYSIAN SPACE DUST</b><br>Imperial Double IPA (8.2%) |    |
| <b>VIRTUE CIDER</b>   07<br>Michigan Apple (5.0%)                               |   | <b>06</b>   <b>GOLDEN ROAD MANGO CART</b><br>Wheat Ale (4.0%)       |    |
| <b>BUD LIGHT</b>   05<br>American Light Lager (4.2%)                            |   | <b>06</b>   <b>KONA BIG WAVE</b><br>Tropical Golden Ale (4.4%)      |    |
| <b>O'FALLON DAD'S ORIGINAL OATMEAL STOUT</b>   07<br>Oatmeal Cream Stout (5.9%) |  | <b>07</b>   <b>SWEETWATER H.A.Z.Y. IPA</b><br>Tropical IPA (6.2%)   |   |
|   |  | <b>06</b>   <b>ELYSIAN SKALROCK</b><br>Nordic-Style Pale Ale (4.9%) |  |

## WINES

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|---|---|---|---|
| <b>ROSE</b>   11/44<br>Mouton Noir "Love Drunk" – Willamette Valley 2018<br>silky, white peach, ranier cherry           |  | <b>14/48</b>   <b>PINOT NOIR</b><br>Owen Roe 'Grower's Guild' – Oregon 2019<br>silky, cherry cola, ripe raspberry           |  |
| <b>CHARDONNAY</b>   12/48<br>DeWestof 'Limestone Hill' – South Africa 2020<br>pure & crisp, minerality, pink lady apple |  | <b>11/44</b>   <b>CABERNET SAUVIGNON</b><br>Poppy – Paso Robles 2018<br>bold, ripe boysenberry, vanilla                     |  |
| <b>SAUVIGNON BLANC</b>   11/44<br>Marisco 'The Ned' – Marlborough, NZ 2019<br>refreshing, key lime, guava               |  | <b>09/36</b>   <b>SANGIOVESE</b><br>Santodeno 'Appasimento' – Emilia Romagna 2016<br>lush, full-bodied, blueberry preserves |  |
| <b>RIESLING</b>   10/40<br>Jones of Washington – Ancient Lakes, WA 2017<br>sweet, white flower, golden delicious apple  |  |   |   |