

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 | 16

Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

PEEL & EAT SHRIMP | 16

Hot & Spicy Butter, Charred Lemon

NACHOS | 14

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

TOASTED RAVIOLI | 10

Beef, Parmesan, Marinara

DEVILED EGGS | 08

Bacon, Chive, Paprika

CHARCUTERIE | 19

Selection of Artisanal Meats & Cheeses with Accompaniments

FRIED MAC N' CHEESE | 9

Smoked Gouda, Bacon, Campfire Sauce

BRUSCHETTA | 10

Grilled Focaccia, Olive Tapenade, Tomato Basil, Goat Cheese

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

Baby Kale, Focaccia Crumble, Asiago, Parmesan Crisp (Add Chicken \$5)

COBB | 16

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

SPRING | 09

Spinach, Strawberry, Blueberry, Red Onion, Candied Pecan, Feta, Basil Balsamic Vinaigrette

SOUP OF THE DAY | 07

KIDDOS

ANTS ON AN APPLE | 04

Apple, Peanut Butter, Baby Raisin

SNACK-ABLE | 06

Canadian Bacon, White American, Cracker, Apple Sauce

CHICKEN TENDERS | 09

Waffle Fries

KID BURGER | 09

White American Cheese, Waffle Fries

CHEESE PIZZA | 06

PIZZA

MARGHERITA | 16

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 | 16

Roasted Garlic Cream Sauce, Spinach, Artichoke, Fontina

BBQ CHICKEN | 17

White Cheddar, Grilled Chicken, Pineapple, Pickled Fresno, Crispy Onion

SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

SMASH BURGER | 15

White American, Griddled Onion, Campfire Sauce, Pickle, Brioche Bun

CHICKEN SANDWICH | 16

Butter Lettuce, Oven Roasted Tomato, Cucumber, Yogurt Green Goddess, Oat Wheat Bun

FRENCH ONION STEAK SLIDERS | 15

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

SMOKED PULLED PORK | 13

Barbeque Sauce, Brioche Bun, Crispy Onion, Hot & Spicy Pickle

TURKEY SANDWICH | 14

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

CHICKEN SALAD | 14

Wheat Bread, Toasted Almond, Citrus, Tarragon, Celery, Butter Lettuce, Mustard & Mayo

ENTRÉES

NEW YORK STRIP | 39

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

PORK CHOP | 24

Maple Brown Sugar Brine, Grilled Apple Chutney, Smoked Brussel, White Cheddar Grits

SALMON | 27

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

COUNTRY FRIED STEAK | 21

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

ROASTED CHICKEN | 22

Oyster Mushroom, Roasted Fingerling Potato, Asparagus, Demi Glace

MAC N' CHEESE | 17

Cavatappi, Gouda & White Cheddar Cream Sauce, Grilled Chicken, Old Bay Goldfish Cracker

BBQ PORK STEAK | 20

Root Beer BBQ, Potato Salad, Broccoli Salad

BASIL GEMELLI | 18

Arugula Basil Emulsion, Smoked Jackfruit, Blistered Tomato, Tear Drop Pepper, Asparagus, Walnut

25 ESSENTIAL
CLASSIC COCKTAILS

12⁰⁰

CHAMPAGNE COCKTAIL Angostura Bitters, Sugar, Champagne		MANHATTAN Rye, Sweet Vermouth, Angostura Bitters	
NEGRONI Gin, Campari, Sweet Vermouth		BEE'S KNEES Gin, Honey, Lemon	
OLD FASHIONED Bourbon, Sugar, Angostura Bitters, Citrus Oil		JACK ROSE Apple Brandy, Grenadine, Lemon	
SAZERAC Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil		MINT JULEP Bourbon, Sugar, Mint	
PIMM'S CUP Pimm's #1, Sugar, Lemon, Ginger, Mint, Orange		WHISKEY SOUR Bourbon, Sugar, Lemon, Egg White	
MARTINI (GIN OR VODKA) Gin or Vodka, Dry Vermouth, Orange Bitters		BLOOD & SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Herring, Peychaud's Bitters	
DARK & STORMY Dark Rum, Ginger Beer, Lime		AVIATION Gin, Maraschino, Lemon, Creme de Violette	
CLOVER CLUB Gin, Raspberry, Lemon, Egg White		FRENCH 75 Cognac, Sugar, Lemon, Champagne	
PISCO SOUR Pisco, Sugar, Lime, Egg White		TOM COLLINS Gin, Sugar, Lemon, Soda	
CUBA LIBRE Aged Rum, Lime, Coca-Cola		BOULEVARDIER Rye, Campari, Sweet Vermouth	
DAIQUIRI White Rum, Sugar, Lime		BROWN DERBY Bourbon, Honey, Grapefruit	
MARGARITA Blanco Tequila, Curacao, Lime, Agave			
MOSCOW MULE Vodka, Ginger Beer, Lime			





RESERVE COCKTAILS

OLD DAIQUIRI | 18⁹⁹
El Dorado 21 Yr, Lime, Sugar










24⁹⁹ | NEW WORLD SAZERAC
Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters,
Kubler Absinthe, Lemon Oil

DRAFT BEERS

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| <p>GOOSE ISLAND SOFIE 07 </p> <p>Belgian Saison (6.5%)</p> | <p>06 ELYSIAN SPACE DUST</p> <p>Imperial Double IPA (8.2%)</p> |
| <p>VIRTUE CIDER 07 </p> <p>Michigan Apple (5.0%)</p> | <p>06 GOLDEN ROAD MANGO CART</p> <p>Wheat Ale (4.0%)</p> |
| <p>BUD LIGHT 05 </p> <p>American Light Lager (4.2%)</p> | <p>06 KONA BIG WAVE</p> <p>Tropical Golden Ale (4.4%)</p> |
| <p>O'FALLON DAD'S ORIGINAL OATMEAL STOUT 07 </p> <p>Oatmeal Cream Stout (5.9%)</p> | <p>07 MOTHER'S LAKE BREAK</p> <p>Classic Golden Ale (4.6%)</p> |

WINES

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