

## SNACKS

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### POPCORN. 3.

PICK A FLAVOR

- Honey, beet powder & mustard
- Smoked Spanish paprika & sea salt
- Wasabi ginger • Pecorino, parsley & garlic

### SOFT PRETZELS. 6.

PICK A DIP • Jalapeño mustard

- Beer cheese • French onion

### WARM CHEDDAR CRISPS. 7.

Fresh apple slices, cherry chutney,  
IPA mustard

### PICKLED GARDEN. 3.

PICK • Grapes • Beets • Cornichons

- Mushrooms • Baby Carrots • Okra

### CHEF'S PICKLE PLATE. 7.

- Dill • Bread & Butter • Spicy

### DIPS.

ONE 6. TWO 9. THREE 11.

- Hummus with pita bread
- Kalamata olive tapenade with focaccia
- French onion with potato chips

## BOARDS

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### BEEF & GOAT CHEESE GRATIN. 8.

Caramelized shallots, focaccia, black pepper flatbread

### HOUSE SMOKED DANISH BLUE. 10.

Sliced pears, clover honey and focaccia

### BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

### BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam and herbed focaccia

### SMOKED STRIPLOIN. 13.

Shaved thin and served atop toasted focaccia with  
tomato jam, Danish blue cheese and arugula

### 'FAUX' GRAS. 9.

Duck liver mousse, toasted ciabatta,  
onion-pepper jam, grain mustard, cornichons

### BRUSCHETTA. 8.

Crimini, Comté and walnut with garlic,  
onion and marinated diced tomato

## TODAY'S SPECIALS

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### SHRIMP N' GRITS. 16.

Sweet Gulf shrimp, andouille, trinity peppers,  
organic hominy grits  
*{pair with '14 Dauvergne Ranvier Viognier blend}*

### PISTACHIO TORTE. 7.

Strawberry gelee, strawberry bavarian cream,  
passionfruit ganache, pistachio sponge cake

### "VINOS DE CHILE" WINE FLIGHT. 15.

*As a new world wine region, Chile produces wines  
that are both fruit-forward and herbaceous, similar  
to French wine.*

1. Galan Vineyards Syrah, 2011
2. Galan Vineyards Merlot, 2012
3. Dona Aurestella Reserve Cabernet, 2012

### WARM MULLED WINE. 8.

Cabernet Sauvignon with winter spices,  
cognac soaked apricots

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

## CHEESE AND CHARCUTERIE – A LA CARTE

Mix and match at will, or ask for recommendations. Please feel free to order from multiple columns. All are served with fresh, house-made focaccia, dried fruits, and nuts.

	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">A</div>	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">B</div>	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">C</div>	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">D</div>
	\$4 each for three or more, \$6.5 a la carte.	\$5.5 each for three or more, \$8 a la carte.	\$6.5 each for three or more, \$9 a la carte	\$7.5 each for three or more, \$10 a la carte.
<p><b>TYPE OF MILK</b></p> <hr style="width: 100%;"/> <p>🐄 COW            🐐 GOAT            🐑 SHEEP            Ⓡ RAW/            UNPASTEURIZED</p> <p><b>ADDITIONS.</b></p> <p><b>\$1 EACH</b>            Clover honey,            Poached apricots,            Fresh sliced apple,            Jalapeño mustard</p> <p><b>\$2 EACH</b>            Tomato Jam, Orange-            chili marmalade,            Cherry chutney,            Extra focaccia,            Roasted garlic</p> <p><b>\$3 EACH</b>            Mixed olives, Black            pepper flatbread</p> <p><b>PICKLES. \$3 EACH</b>            Grapes, Beets,            Okra, Cornichons,            Baby Carrots,            Mushrooms</p>	<p>CHEESE</p> <p><b>GJETOST</b>  <i>Norway, Richly nutty            and sweet</i> 🐄 🐑</p> <p><b>CAMEMBERT</b>  <i>US, Raw wild mush-            rooms and butter</i> 🐄</p> <p><b>BRIE, BELLETOILE 70%</b>  <i>France, Intense            creaminess and            sweet nuttiness</i> 🐄</p> <p><b>PORT SALUT</b>  <i>France, Fresh cream            flavor and smooth            buttery texture</i> 🐄</p> <p><b>BLACK DIAMOND</b>  <i>Canada, Sharp, salty,            and complex</i> 🐄</p> <p>CHARCUTERIE</p> <p><b>SUMMER SAUSAGE            WITH JALAPEÑO</b></p> <p><b>SUMMER SAUSAGE</b></p> <p><b>ANDOUILLE SAUSAGE</b></p>	<p>CHEESE</p> <p><b>HOUSE SMOKED            CHÈVRE</b>  <i>Tart and aromatic</i> 🐐</p> <p><b>MAHON</b>  <i>Spain, Sea salt and            lemony tang with a            creamy finish</i> 🐄 Ⓡ</p> <p><b>PECORINO ROMANO</b>  <i>Italy, Dry and sharp            with a salty bite and            great hard texture</i> 🐑</p> <p><b>TETE DE MOINE</b>  <i>Switzerland, Carefully            scraped to bring out its            intensity</i> 🐄 Ⓡ</p> <p><b>HERBED CHÈVRE</b>  <i>Tangy, creamy and            clean</i> 🐐</p> <p><b>DUBLINER</b>  <i>Ireland, Nutty, sharp,            and sweet</i> 🐄</p> <p>CHARCUTERIE</p> <p><b>DUCK LIVER            MOUSSE WITH            PEPPER RELISH</b></p>	<p>CHEESE</p> <p><b>PYRENEES            OSSAU IRATY</b>  <i>France, Creamy, nutty,            fruity, everything</i> 🐑 Ⓡ</p> <p><b>IDIAZABAL</b>  <i>Spain, Slightly smoky,            nutty and buttery</i> 🐑 Ⓡ</p> <p><b>CARR VALLEY            MOBAY</b>  <i>Wisconsin, Separate            layers of goat's and            sheep's milk</i> 🐑 🐐</p> <p><b>EWEPHORIA            12 MONTH</b>  <i>Holland, Like firm            sheep's milk butter</i> 🐑</p> <p><b>SAINT-ANDRÉ</b>  <i>France, Triple cream,            ripe and velvety</i> 🐄</p> <p>CHARCUTERIE</p> <p><b>DRY RUBBED            SMOKED NY STRIP</b></p> <p><b>SMOKED DUCK            BREAST WITH            CHERRY CHUTNEY</b></p>	<p>CHEESE</p> <p><b>COMTÉ,            MARCEL PETITE</b>  <i>France, Too many            flavors to describe,            just delicious</i> 🐄 Ⓡ</p> <p><b>FARMSTEAD            MANCHEGO 9 MONTH</b>  <i>Spain, Age intensified            creaminess and tang</i> 🐑</p> <p><b>SMOKY DANISH BLUE</b>  <i>Denmark, A hint of            smoke gives way to            sweet and salty</i> 🐄 Ⓡ</p> <p><b>CHIMAY TRAPPIST</b>  <i>Belgium, Cheese that            has bathed in beer...            yep</i> 🐄 Ⓡ</p> <p><b>FLORY'S TRUCKLE</b>  <i>Missouri, Buttery and            firm with a clean,            tangy finish</i> 🐄 Ⓡ</p> <p>CHARCUTERIE</p> <p><b>STL'S OWN: VOLPI            PROSCIUTTO</b></p>

## ENTREES

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**MAC AND CHEESE. 9.**  
Roasted poblano pepper, tomato,  
IPA cheddar, pretzel crust, arugula salad

**PEI MUSSELS. 16.**  
Smoked haddock, lemon-thyme butter,  
toasted baguette

**SEARED STEELHEAD TROUT. 15.**  
Potato-artichoke gratin, carrot, fennel,  
roasted garlic-caper compound butter

**PAN-ROASTED DUCK BREAST. 20.**  
Raspberry compote, parsnip purée,  
pea shoot salad, blue cheese mousse

**BUTTONWOOD CHICKEN BREAST. 16.**  
Viognier velouté, red potato, carrot, fennel,  
fresh herbs

**SAIGON CURRY NOODLE. 13.**  
King Trumpet mushroom, rice noodle,  
green curry braised vegetables, pickled radish

**LAMB BOLOGNESE. 18.**  
Whole braised lamb Provencal, buttery noodle,  
basil crouton

**LOBSTER PASTA. 22.**  
Lobster claw meat, shell pasta, torn basil,  
cognac-pink peppercorn cream

## SANDWICHES

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**CUBA, MISSOURI. 10.**  
Mojo roasted pork, ham, Emmentaler,  
pickles, mustard aioli, choice of side

**SMOKY STRIP CLUB. 11.**  
House smoked, thin sliced NY strip,  
bacon, marinated chicken, fontina,  
greens, tomato, basil aioli, choice of side

**GRILLED CHEESE. 11.**  
Smoked gouda, fontina, avocado, pesto aioli,  
on whole wheat, served with tomato bisque

**LAMB BARBACOA TACOS. 12.**  
Pressed tortillas, cilantro slaw, avocado,  
chipotle crema

## SALADS

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**RUBY GRAPEFRUIT. 5/10.**  
Mixed greens, apple-poached apricots, goat  
cheese, candied almonds, blood orange vinaigrette

**ROASTED CHICKEN AND  
IDIAZABAL CHEESE. 5/10.**  
Wild baby arugula, marinated tomatoes,  
red onion, jalapeño vinaigrette

**BRIE AND BERRY. 5/10.**  
Mixed greens, smoked brie, pickled strawberries,  
candied almonds, spicy honey mustard

**SPINACH AND BACON. 6/12.**  
Spinach, bacon, walnuts, feta, cranberries,  
white balsamic vinaigrette

## SIDES

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**HOUSEMADE CHIPS**

**GRAIN MUSTARD POTATO SALAD**

**BACON, GORGONZOLA & ROSEMARY  
BREAD PUDDING. 3.**

**DAILY SOUP. 3.<sup>50</sup>/ 5.**

*All our meats are from local and regional producers;  
none are factory farmed or administered hormones  
or antibiotics; all are vegetarian fed. Our breads  
and pastries are baked fresh daily at our sister  
restaurant, Rooster, located at 3150 South Grand.*

# B E E R S

We try for a well-balanced showing of beers from all over the world, while also showcasing local and regional talent. If there is a particular beer you really want to see on tap, please email [bridge@baileysrestaurants.com](mailto:bridge@baileysrestaurants.com). Follow us at [Twitter.com/BridgeSTL](https://twitter.com/BridgeSTL) for real time updates on our tap list.

## ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV OZ	COST			
					4 OZ	12 OZ	20 OZ	64
4 Hands	CASH MONY	St. Louis, MO	Costly Hopped Imperial IPA	8.5	3	8	12	36
4 Hands	TROPICAL CITY WIDE	St. Louis, MO	APA with Passionfruit	6.5	2	5	8	24
4 Hands (Baileys' Exclusive)	APRICOT SESSIONS	St. Louis, MO	Berlinerweiss with Apricot	4.1	2	5	8	24
Avery	EL GOSE	Boulder, CO	Gose with Lime	4.5	2	5	8	24
Avery	OLD JUBILATION	Boulder, CO	Winter Warmer	8.3	1.75	4	6	18
Ballast Point	SEXTANT {NITRO}	San Diego, CA	Nitro Oatmeal Stout	5.5	1.75	4	6	18
Bell's	HOPSLAM	Kalamazoo, MI	Imperial IPA	10	3	8	12	
Boulevard	UNFILTERED WHEAT	Kansas City, MO	American Wheat Ale	4.4	1.5	3.5	5	15
Brasserie de Blaugies	LA MONEUSE	Hainaut, Belgium	Saison	8	3	8	12	36
Brasserie Dubuisson Freres	SCALIDS NOEL {2014}	Leuze-Pipaix, Belgium	Belgian Strong Ale	12	3	8	13	39
Brewski	PASSION FEBER	Helsingborg, Sweden	American IPA with Passionfruit	7	3	8	11	33
Brouwerij Huyghe	DELIRIUM RED	Melle, Belgium	Belgian Strong Ale with Cherries	8.5	2	5	8	24
Civil Life	THE ANGEL & THE SWORD	St. Louis, MO	Hybrid English Ale	4.6	1.75	4	6	18
Crane	CRANE DE NOEL	Raytown, MO	Dark Sour with Dried Plums	6.9	3	7	11	33
Destihl	WILD SOUR: FLANDERS RED	Bloomington, IL	Flanders Red Ale	6.1	2.5	6.5	9.5	33
Excel	RYEDAY THE 13TH	Breese, IL	Barleywine aged in Rye Barrels	12	3	8	11	
Firestone Walker	AGRESTIC	Paso Robles, CA	Sour Brown	6.6	4	10	14	
Firestone Walker	BRETTA WEISS	Paso Robles, CA	Berlinerweiss	4.9	4	10	14	
Firestone Walker	PIVO PILS	Paso Robles, CA	Dry-Hopped Pilsner	5.3	1.75	4	6	18
Founders	LIZARD OF KOZ	Grand Rapids, MI	Imperial Stout with Blueberry	10.5	4	10	14	42
Founders	PC PILS	Grand Rapids, MI	American Pilsner	5.5	1.75	4	6	18
Founders	PORTER	Grand Rapids, MI	Porter	6.5	2	5	8	24
Founders	RUBAEUS {NITRO}	Grand Rapids, MI	Raspberry Ale	5.7	2	5	8	24
Grimm	CUBE CUVEÉ #1	Brooklyn, NY	Blended Wild Ale	6.5	3	8	12	36
Hirter Morchl	DARK LAGER	Hirt, Austria	Dark Lager	5		4	6.5	19
Jolly Pumpkin	BAM DI CASTAGNA	Dexter, MI	Sour Farmhouse Ale with Chestnut	4.5	3	8	12	36
Jolly Pumpkin	GRATZER	Dexter, MI	Sour Smoked Wheat Ale	5.2	3	8	12	

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## ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV OZ	COST			
					4 OZ	12 OZ	20 OZ	64
Lagunitas	BROWN SHUGGA	Petaluma, CA	American Strong Ale	9.7	2.5	6.5	9.5	30
Lagunitas	CITRUSINENSIS	Petaluma, CA	Pale Ale with Blood Orange	8	2	5	8	24
Lagunitas	NIGHTTIME	Petaluma, CA	American Black Ale	8.2	1.5	3.5	5	15
Left Hand	MILK STOUT {NITRO}	Longmont, CO	Lacto/Sweet Stout	5.2	1.5	3.5	5	15
Mark Twain	A WEE BIT FOGGY	Hannibal, MO	Wee Heavy Scotch Ale	9.8	2.5	6.5	9.5	30
Mark Twain	PASSPORT TO RUSSIA	Hannibal, MO	Barrel-Aged Russian Imperial Stout	13	3	8	11	
New Belgium	BRETTA IPA	Fort Collins, CO	IPA with Brett	7	1.75	4	6	18
New Belgium	LIPS OF FAITH: ANNE-FRANCOISE	Ft. Collins, CO	Spiced Imperial Dark Ale	9.5	2.5	6.5	9.5	30
North Coast	OLD RASPUTIN	Fort Bragg, CA	Imperial Stout	9	2	5	8	24
Odell	WOLF PICKER	Ft. Collins, CO	American Pale Ale	5.5	1.75	4	6	18
Perennial	SUMP	St. Louis, MO	Imperial Coffee Stout	10.5	3.5	9		
Perennial (Baileys' Exclusive)	BAILEYS' CHOCOLATE STOUT	St. Louis, MO	Oatmeal Stout with Cacao	4	2	5	8	24
Piney River	HOBBY FARM	Bucyrus, MO	Farmhouse Ale with Basil	5	2	5	8	24
Prairie Artisan Ales	BOMB!	Krebs, OK	Imperial Coffee Stout with Vanilla & Ancho Chile	13	3	8	12	36
Prairie Artisan Ales	FUNKY GOLD MOSAIC	Krebs, OK	Dry Hopped Sour Ale	7.5	3	8	12	36
Schlafly	DRY-HOPPED APA	St. Louis, MO	American Pale Ale	5.9	1.5	3.5	5	15
Schlafly	HARD CIDER	St. Louis, MO	Apple Cider	8.5	2.5	6.5	9.5	33
Schlafly	STICKY TOFFEE PORTER	St. Louis, MO	Porter with Vanilla Beans	8	3	8	12	
Shmaltz	HE'BREW CHANUKAH	Clifton Park, NY	Winter Warmer	8	2.5	6.5	9.5	30
Shmaltz	HE'BREW HOP MANNA	Saratoga Springs, NY	American IPA	6.8	1.75	4	6	18
Sierra Nevada	KELLERWEIS	Chico, CA	Hefeweizen	4.8	2	5	8	24
Six Mile Bridge	ANCHO CHILE PORTER	St. Louis, MO	Porter with Ancho Chile	8	2.5	6.5	9.5	30
Six Mile Bridge (Baileys' Exclusive)	TEN MILE LOOP	St. Louis, MO	Turbid IPA with Falconer's Flight Hops	5.6	2	5	8	24
Stone	XOCOVEZA	Escondido, CA	Winter Spiced Mocha Stout	8.1	3	7	11	33
Uinta	PIT STOP	Salt Lake City, UT	Sour Apricot IPA	6.3	3	8	12	
Unibroue	EPHEMERE	Chambly, QC, Canada	Witbier with Apple	5.5	1.75	4	6	18
Urban Chestnut	2011 COLLABORATION	St. Louis, MO	India Brown Ale	5.5	1.75	4	6	18
Urban Chestnut	KINSALE	St. Louis, MO	Export Stout	7	2	5	8	24
Urban Chestnut	KU DAMM	St. Louis, MO	Berlinerweiss	4.2	2	5	8	24
Urban Family	CITRON NOIR	Seattle, WA	Dark Farmhouse Ale with Black Lemon	6.8	3	7	11	33

# WINE BY THE GLASS

Sorted by varietal for a quick read, this list will change. If we are missing something you would like to see, please let us know. We are the wine drinker's bar, we are here for you. We are not the wine aficionado's bar, not the wine novice's bar, we are the wine *drinker's* bar.

	VARIETAL	WINERY/NAME	VTG	REGION	DESCRIPTORS	COST
RED	Tempranillo	LOPEZ DE HARO	2010	Rioja, Spain	Clean red spicy fruit, a touch of leather and a polished, soft palate.	9
	Tannat	MARICHAL	2014	Canelones, Uruguay	The Al Pacino of grapes- intensely smoky, boozy, and robust. Gold chains not included.	10
	Carménère	DONA CATALINA	2012	Colchagua Valley, Chile	Gentle tannic structure rounds dark chocolate and an earthy base note.	8
	Primitivo	ANTICO SIGILLO	2013	Manduria, Italy	This Zin shows pureed black raspberry, boysenberry, and is accented by notes of cocoa.	9
	Pinot Noir	THEVENET & FILS 'LES CLOS'	2014	Burgundy, France	Cranberry and sour cherry notes balanced by acidity and a bright finish.	13
	Pinot Noir	COOPER HILL	2015	Willamette Valley, Oregon	Bright cherry notes, toasty oak, and a hint of spice with mineral nuances.	11
	Malbec	TERRACAË	2012	Cahors, France	Jaunty and rustic, a jumble of dark berry and spice with leathery tannin.	10
	Pinot Meunier	DARTING	2014	Pfalz, Germany	Rush of ripe, red fruit expanding into white-pepper spiciness. Toto, I have a feeling we're not in Champagne anymore.	9
	Cabernet Sauvignon	CLARE WINE CO.	2012	Clare Valley, Australia	Chocolate mint, dark berries, soft tannins and a length that won't quit.	12
	Dolcetto	G.D. VAJRA	2015	Piedmonte, Italy	Aromas and flavors of violets, cherries, and red berries with undertones of almonds.	9
WHITE	Pecorino	POGGIO ANIMA 'GABRIEL'	2014	Abruzzo, Italy	Flavors of star fruit, quince, dried herb, and melon with structured acidity.	9
	Chardonnay	CAMP	2015	Sonoma County, California	Alluring harmony of toasty richness and tropical fruit flavors.	10
	Pinot Grigio	MATTEO BRAIDOT	2015	Friuli, Italy	Full-bodied and structured with distinct hints of savory.	9
	Viognier Blend	DAUVERGNE RANVIER 'VIN GOURMAND'	2014	Côtes du Rhône, France	Rich in character showing ripe apricots and exotic fruits.	9
	Gewürztraminer	PRAXIS	2012	Sonoma County, California	Easier to drink than to say!	8
	Riesling	SCHLINK HAUS	2015	Nahe, Germany	Spätlese style. Hints of crisp fruit mingle with a sensation of honeysuckle.	8
	Sauvignon Blanc	SCHUG	2015	Sonoma County, California	A zesty, stainless-steel wine expressing grapefruit peel and mango, along with a flash of melon.	11
BUBBLES	Prosecco	COLLEVENTO 921	NV	Friuli, Italy	Delicately fragrant. Fruity notes of green apples, fine bubbles.	10
	Sparkling Syrah	TREVERI	NV	Columbia Valley, Washington	Enticing bubbles enhanced by dark fruit and bready tones.	10
	Moscato	BLENGIO 'LA MOROSA'	2015	Piedmont, Italy	Apricot, fig and orange blossoms with playfully sweet bubbles.	9

# WINE BY THE BOTTLE

## WHITES

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Bordeaux Blanc</i>	BARON DE LUZE	<i>Bordeaux, France</i>	2013	38
<i>Chardonnay</i>	PAUL HOBBS 'FELINO'	<i>Mendoza, Argentina</i>	2015	38
	DOMAINE DES CHAZELLES	<i>Burgundy, France</i>	2014	45
	DIERBERG FAMILY VINEYARD	<i>Santa Maria, CA</i>	2013	50
	PISONI VINEYARDS 'LUCIA'	<i>Santa Lucia Highlands, CA</i>	2013	75
	SIXTO 'FRENCHMAN HILLS'	<i>Walla Walla, WA</i>	2012	90
<i>Chenin Blanc</i>	DOMAINE HUET 'LE HAUT-LIEU'	<i>Vouvray, France</i>	2015	48
	CHAPPELLET 'MOLLY'	<i>Napa Valley, California</i>	2013	56
<i>Favorita</i>	GIANNI GAGLIARDO 'FALLEGRO'	<i>La Morra, Italy</i>	2014	36
<i>Gewürztraminer</i>	FORIS VINEYARDS	<i>Rogue Vally, Oregon</i>	2014	34
	ANTONUTTI {TRAMINER AROMATICO}	<i>Friuli, Italy</i>	2015	42
<i>Grüner Veltliner</i>	BRUNN	<i>Neiderosterreich, Austria</i>	2015	40
	NIGL	<i>Kremstal, Austria</i>	2015	42
<i>Kerner</i>	ABBZIA DI NOVACELLA	<i>Trentino/Alto Adige, Italy</i>	2015	40
<i>Melon de Bourgogne</i>	CHATEAU L'OISELINIERE	<i>Loire, France</i>	2015	34
	DOMAINE LES TROIS TOITS	<i>Loire, France</i>	2015	40
<i>Moscato</i>	FORIS VINEYARDS	<i>Cave Junction, Oregon</i>	2015	34
	VIETTI	<i>Friuli, Italy</i>	2015	36
<i>Pigneletto</i>	MANICARDI	<i>Emilia, Italy</i>	NV	38
<i>Pinot Grigio/Pinot Gris</i>	LE MONDE	<i>Friuli, Italy</i>	2014	34
	OPP	<i>Willamette Valley, OR</i>	2015	44
	JERMANN	<i>Venezia Giulia, Italy</i>	2013	50
<i>Rhone Blend</i>	DOMAINE LAFOND	<i>Lirac, France</i>	2014	40
	DOMAINE DU BAGNOL	<i>Cassis, France</i>	2013	48
<i>Riesling</i>	MARCEL HUGG	<i>Alsace, France</i>	2014	34
	STRUB	<i>Rheinhessen, Germany</i>	2015	38
	DANDELION VINEYARDS {DRY}	<i>Eden Valley, Australia</i>	2013	42
<i>Roussanne</i>	STOLPMAN VINEYARDS	<i>Ballard Canyon, CA</i>	2013	44
<i>Sauvignon Blanc</i>	WALNUT BLOCK	<i>Marlborough, New Zealand</i>	2015	32
	CHATEAU LAMOTHE	<i>Bordeaux, France</i>	2015	38
	LE GRANDE MAISON	<i>Sancerre, Loire, France</i>	2014	44
<i>Soave</i>	FATTORI 'DANIELI'	<i>Soave, Italy</i>	2014	32
	PIEROPAN	<i>Soave, Italy</i>	2014	36
<i>Torrontés</i>	FILUS	<i>Salta, Argentina</i>	2015	34
<i>Verdejo</i>	VINCENTE GANDIA 'NEBLA'	<i>Rueda, Spain</i>	2014	28
<i>Viognier</i>	TRIENNES 'SAINTE FLEUR'	<i>Provence, France</i>	2015	40
	K VINTNERS	<i>Columbia Valley, WA</i>	2014	48
<i>White Pinot Noir</i>	BRANDBORG 'FLEUR DE LIS'	<i>Elkton, Oregon</i>	2014	48

CONTINUED...

# WINE BY THE BOTTLE

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## ***ROSÉ***

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>of Vinhao</i>	PONTE	Vinho Verde, Portugal	2015	34
<i>of Grenache Blend</i>	USSEGLIO & FILS	Côtes du Rhône, France	2015	42

## ***REDS***

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Amarone</i>	ALDEGHERI SANTAMBROGIO	Valpolicella, Italy	2014	60
<i>Barbera</i>	VIETTI	Barbera d'Asti, Italy	2014	40
	SCARPETTA	Barbera del Monferrato, Italy	2014	42
<i>Barolo</i>	MAURO MOLINO 'BRICCO LUCIANI'	La Morra, Italy	2012	85
<i>Beaujolais</i>	JEAN-MARC BURGAUD	Beaujolais, France	2014	38
	DOMAINE CHEVEAU 'LES CHAMPS GRILLES'	Beaujolais, France	2012	44
<i>Bordeaux</i>	BARON DE LUZE	Bordeaux, France	2014	36
	CHATEAU LALANDE ST. JULIEN	Bordeaux, France	2012	65
	CHATEAU PONTET-FUMET GRAND CRU	Bordeaux, France	2006	72
	ORIN SWIFT 'PAPILLON'	Napa Valley, CA	2013	95
<i>Cabernet Franc</i>	M. PLOUZEAU 'RIVE GAUCHE'	Loire, France	2013	38
	PULENTA GRAN XI	Mendoza, Argentina	2012	66
	SHERIDAN VINEYARD 'BOSS BLOCK'	Yakima Valley, WA	2013	85
<i>Cabernet Sauvignon</i>	SHERIDAN VINEYARD	Yakima Valley, WA	2014	50
	MASTRO JANNI 'SAN PIO'	Tuscany, Italy	2012	68
	PAOLETTI 'NON PLUS ULTRA'	Calistoga, CA	2009	78
	MICA	Napa Valley, CA	2014	110
<i>Cinsault</i>	FREDERIC BROUCA 'SAMSÓ SEULLE'	Languedoc, France	2015	38
<i>Grenache/Garnacha</i>	ATTECA	Calatayud, Spain	2013	36
	GROUNDWORK	Central Coast, CA	2013	46
<i>Malbec</i>	FINCA DECERO	Mendoza, Argentina	2014	45
	MARCHIORI & BARRAUD	Mendoza, Argentina	2014	50
<i>Merlot</i>	YORK CREEK	Napa Valley, CA	2007	50
	GUARDIAN 'CONFIDENTIAL SOURCE'	Columbia Valley, WA	2012	55
<i>Mourvedre</i>	JUAN GIL	Jumilla, Spain	2013	36
<i>Nebbiolo</i>	MANZONE 'IL CRUTIN'	Monforte d'Alba, Italy	2012	48
<i>Petit Rouge</i>	ENFER D'ARVIER	Aosta Valley, Italy	2014	52

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# WINE BY THE BOTTLE

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## **REDS**

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Petite Sirah</i>	<b>LA STORIA</b>	<i>Alexander Valley, CA</i>	<i>2014</i>	<b>46</b>
	<b>THE CRANE ASSEMBLY 'EL COCO'</b>	<i>Napa, CA</i>	<i>2013</i>	<b>95</b>
<i>Petit Verdot</i>	<b>OPAQUE</b>	<i>Paso Robles, CA</i>	<i>2010</i>	<b>60</b>
<i>Pinot Noir</i>	<b>AU BON CLIMAT</b>	<i>Santa Barbara, CA</i>	<i>2015</i>	<b>46</b>
	<b>TORII MOR</b>	<i>Willamette Valley, OR</i>	<i>2014</i>	<b>50</b>
	<b>MACPHAIL</b>	<i>Sonoma Coast, CA</i>	<i>2013</i>	<b>55</b>
	<b>MAELSTROM</b>	<i>Willamette Valley, OR</i>	<i>2012</i>	<b>74</b>
	<b>BENJAMIN LEROUX</b>	<i>Savigny-les-Beaune, France</i>	<i>2012</i>	<b>90</b>
<i>Rhone Blends</i>	<b>LUNAR APOGÉ</b>	<i>Côtes du Rhône, France</i>	<i>2014</i>	<b>36</b>
	<b>CHATEAU BEAUCHENE</b>	<i>Côtes du Rhône, France</i>	<i>2014</i>	<b>40</b>
	<b>DOMAINE LAFOND</b>	<i>Lirac, France</i>	<i>2013</i>	<b>40</b>
	<b>JL CHAVE MON COEUR</b>	<i>Côtes du Rhône, France</i>	<i>2014</i>	<b>45</b>
	<b>DOMAINE LE CLOS DE CAVEAU</b>	<i>Vacqueyras, France</i>	<i>2010</i>	<b>50</b>
	<b>E. GUIGAL</b>	<i>Chateauneuf du Pape, France</i>	<i>2010</i>	<b>70</b>
<i>Sangiovese</i>	<b>BADIA DI MORRONA 'ROSSO DEI POGGI'</b>	<i>Tuscany, Italy</i>	<i>2014</i>	<b>34</b>
	<b>RONTANA</b>	<i>Colli di Faenza, Italy</i>	<i>2013</i>	<b>38</b>
	<b>FATTORIA DEL CERRO</b>	<i>Vino Nobile di Montepulciano, Italy</i>	<i>2011</i>	<b>45</b>
<i>Syrah/Shiraz</i>	<b>QUPE</b>	<i>Central Coast, CA</i>	<i>2013</i>	<b>40</b>
	<b>SCHILD ESTATE</b>	<i>Barossa Valley, Australia</i>	<i>2013</i>	<b>40</b>
	<b>CHATEAU MASSIAC</b>	<i>Minervois, France</i>	<i>2013</i>	<b>44</b>
	<b>T.A.T.T.</b>	<i>Columbia Valley, WA</i>	<i>NV</i>	<b>45</b>
<i>Tempranillo</i>	<b>VOLVER</b>	<i>La Mancha, Spain</i>	<i>2013</i>	<b>36</b>
	<b>MATCHBOOK</b>	<i>Dunnigan Hills, CA</i>	<i>2012</i>	<b>46</b>
<i>Zinfandel/Primitivo</i>	<b>MICHAEL POZZAN 'BACK BARN'</b>	<i>Napa, CA</i>	<i>2013</i>	<b>42</b>
	<b>ANTICO SIGILLO</b>	<i>Puglia, Italy</i>	<i>2013</i>	<b>44</b>
	<b>ROBERT BIALE 'R.W. MOORE'</b>	<i>Napa, CA</i>	<i>2012</i>	<b>65</b>
	<b>STORYBOOK MOUNTAIN MAYACAMAS</b>	<i>Napa, CA</i>	<i>2012</i>	<b>65</b>
	<b>THE CRANE ASSEMBLY 'DISCIPLES'</b>	<i>Napa, CA</i>	<i>2014</i>	<b>70</b>

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# WINE BY THE BOTTLE

## BUBBLES

STYLE/REGION	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Cava</i>	<b>PERELADA</b>	<i>Catalonia, Spain</i>	NV	<b>34</b>
<i>Prosecco</i>	<b>JEIO</b>	<i>Veneto, Italy</i>	NV	<b>34</b>
<i>Spumante Rosé</i>	<b>FABULA</b>	<i>Emilia, Italy</i>	NV	<b>38</b>
<i>Cremant d'Alsace</i>	<b>MURE</b>	<i>Alsace, France</i>	NV	<b>38</b>
<i>Brut Rosé Cava</i>	<b>AVINYÓ RESERVA</b>	<i>Penedés, Spain</i>	NV	<b>48</b>
<i>Vouvray</i>	<b>CHARLES BOVE</b>	<i>Loire, France</i>	NV	<b>40</b>
<i>Chardonnay/Pinot Noir</i>	<b>SIGNAL RIDGE BRUT</b>	<i>Philo, CA</i>	NV	<b>42</b>
<i>Cremant de Bourgogne</i>	<b>MARIE-PIERRE MANCIAT</b>	<i>Burgundy, France</i>	NV	<b>45</b>
<i>Gewürztraminer</i>	<b>TREVERI CELLARS</b>	<i>Columbia Valley, WA</i>	NV	<b>45</b>
<i>Champagne</i>	<b>WARIS-HUBERT</b>	<i>Champagne, France</i>	NV	<b>75</b>
<i>Champagne</i>	<b>BILLECART-SALMON</b>	<i>Champagne, France</i>	NV	<b>85</b>

## CIDERS AND PERRIES

CIDER	NAME	REGION/COUNTRY	YEAR	ML.	COST	
<i>Cidrerie Txopinondo</i>	<b>SAGARNOA</b>	<i>Ascaïn, France</i>		NV	750	<b>10</b>
<i>Clos De La Fontaine Hugo</i>	<b>CIDRE DE THIRACHE</b>	<i>Rozoy-sur-Serre, France</i>		NV	750	<b>15</b>
<i>Crispin</i>	<b>ORIGINAL</b>	<i>Minneapolis, MN</i>		NV	355	<b>5</b>
<i>Crispin</i>	<b>BRUT</b>	<i>Minneapolis, MN</i>		NV	355	<b>5</b>
<i>Crispin</i>	<b>PEAR</b>	<i>Minneapolis, MN</i>		NV	355	<b>5</b>
<i>Samuel Smith</i>	<b>ORGANIC CIDER</b>	<i>Tadcaster, UK</i>		NV	500	<b>9</b>
<i>Oliver's/Virtue</i>	<b>GOLD RUSH</b>	<i>Herefordshire, UK</i>		NV	500	<b>15</b>
<i>Hogan's</i>	<b>VINTAGE PERRY</b>	<i>Alcester, UK</i>		2010	500	<b>15</b>
<i>Fonciello</i>	<b>SIDRA NATURAL {still}</b>	<i>Asturias, Spain</i>		NV	700	<b>15</b>
<i>Domaine Christian Drouin</i>	<b>'Poiré' PEAR CIDER</b>	<i>Normandy, France</i>		NV	375	<b>18</b>
<i>Oliver's Cider &amp; Perry</i>	<b>BITTERSWEET FUNK {still}</b>	<i>Herefordshire, UK</i>		2011	750	<b>22</b>
<i>Trabanco</i>	<b>POMA ÁUREA</b>	<i>Asturias, Spain</i>		NV	750	<b>40</b>

# BEERS

We may not have the most beers on one list in the country, maybe even the city, 'cause we're fine just having the best. If you see something we missed though, let us know. If you try something and you think it's terrible, let us know. We are the beer drinker's bar, we are here for you. We are not the beer aficionado's bar, not the beer novice's bar, not even the beer geek's bar, we are the beer *drinker's* bar.

## By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
2nd Shift	COFFEE LIQUID SPIRITUAL DELIGHT	New Haven, MO	Imperial Stout with Coffee	11.5	750	30*
2nd Shift	I AM BECOME DEATH	New Haven, MO	Wheatwine	10.5	750	25*
2nd Shift	GREEN BIRD	New Haven, MO	Gosa	4.5	750	12
4 Hands	CITY WIDE	St. Louis, MO	American Pale Ale	5.5	473	5
4 Hands	PRELUDE	St. Louis, MO	Barrel aged Sour Ale	6	500	25*
Artisan Beverage Cooperative	GINGER LIBATION	Greenfield, MA	Bottle Conditioned Ginger Beer with Pineapple	8.7	355	10
Bayerischer Bahnhof	FREIGEIST GEISTERZUG GOSE	Leipzig, Germany	Spruced Gose	5.2	500	11
Bayerischer Bahnhof	LEIPZIGER GOSE	Leipzig, Germany	Gose	5	355	7
Bell's	KALAMAZOO STOUT	Kalamazoo, MI	Stout	6	355	5
Bell's	DOUBLE CREAM STOUT	Kalamazoo, MI	American Stout	6.1	355	6
Bell's	EXPEDITION STOUT	Kalamazoo, MI	Imperial Stout	10.5	355	8
Big Sky	MOOSE DROOL	Missoula, MT	Brown Ale	5.1	355	4
Brasserie Cantillon	ROSE DE GAMBRINUS	Anderlecht, Belgium	Raspberry Lambic	5	375	28*
Brasserie d'Achouffe	LA CHOUFFE	Achouffe, Belgium	Belgian Strong Pale	8	355	9
Brasserie d'Orval	ORVAL TRAPPIST ALE	Abbaye Notre-Dame d'Orval, Belgium	Belgian Pale Ale	6.9	330	9
Brauerei Heinrich	REISSDORF KOLSCH	Kohn, Germany	Kolsch	4.8	355	5
Brauerei Weihenstephan	HEFEWEISSBIER	Freising, Germany	Hefeweizen	5.4	500	9
Brauerei Weihenstephan	HEFEWEISSBIER DUNKEL	Freising, Germany	Dunkelweizen	5.3	500	9
Brouwerij Drie Fonteynen	OUDE KRIEK	Beersel, Belgium	Kriek	6.5	375	35*
Brouwerij Huyghe	DELIRIUM TREMENS	Melle, Belgium	Belgian Strong Pale	8.5	330	10
Brouwerij Lindemans	LINDEMANS CUVÉE RENÉ	Vlezenbeek, Belgium	Gueuze	5.5	355	12
Brouwerij Lindemans	LINDEMANS FARO	Vlezenbeek, Belgium	Lambic	4.2	355	10
Brouwerij Oud Beersel	OUDE KRIEK VIEILLE	Beersel, Belgium	Kriek	6.5	375	15
Brouwerij St. Bernardus	PATER 6	Watau, Belgium	Abbey Dubbel	6	330	7
Brouwerij St. Bernardus	TRIPEL	Watau, Belgium	Tripel	8	330	8
Brouwerij Strubb	ICHTEGEM'S GRAND CRU	Ichtegem, Belgium	Flanders Oud Bruin	6.5	330	9
Brouwerij Van Honsebrouck	ST. LOUIS FRAMBOISE	Ingelmunster, Germany	Raspberry Lambic	4.5	375	11
Brouwerij Westmalle	DUBBEL	Antwerp, Belgium	Dubbel	7	330	8
Crooked Stave	ST. BRETTE MEYER LEMON	Denver, CO	Witbier	5.8	330	12
Duvel Moortgat	DUVEL	Breendonk-Puurs, Belgium	Belgian Strong Pale	8.5	355	8

# BEERS

## By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Einbecker Brauhaus</i>	<b>LOW ALCOHOL BEER</b>	<i>Einbeck, Germany</i>	<i>Low Alcohol Beer</i>	0.5	355	4
<i>Great Divide</i>	<b>BARREL AGED HIBERNATION</b>	<i>Denver, CO</i>	<i>Old Ale</i>	12.4	750	45
<i>Great Divide</i>	<b>ESPRESSO YETI</b>	<i>Denver, CO</i>	<i>Imperial Stout with Espresso</i>	9.5	650	20
<i>Gueuzerie Tilquin</i>	<b>OUDE GUEUZE TILQUIN À L'ANCIENNE</b>	<i>Rebecq-Rognon, Belgium</i>	<i>Gueuze</i>	6.4	375	18
<i>Hanssens Artisanaal</i>	<b>OUD GUEUZE</b>	<i>Dworp, Belgium</i>	<i>Gueuze</i>	6	375	18
<i>Henninger Bräu</i>	<b>PREMIUM BIER {CAN}</b>	<i>Frankfurt, Germany</i>	<i>Helles Lager</i>	4.8	650	5
<i>Hermitage</i>	<b>MALTOPIA</b>	<i>San Jose, CA</i>	<i>Scotch Ale</i>	9	355	7
<i>Highwater</i>	<b>APHOTIC</b>	<i>San Leandro, CA</i>	<i>Baltic Porter</i>	9.3	650	15
<i>Kiuchi</i>	<b>HITACHINO RED RICE ALE</b>	<i>Ibaraki-ken, Japan</i>	<i>Belgian Strong Pale</i>	7	330	8
<i>Kiuchi</i>	<b>HITACHINO WHITE ALE</b>	<i>Ibaraki-ken, Japan</i>	<i>Witbier</i>	5	330	8
<i>La Caracole</i>	<b>NOSTRADAMUS</b>	<i>Falmignoul, Belgium</i>	<i>Belgian Strong Brown Ale</i>	9	325	7
<i>Lagunitas</i>	<b>AUNT SALLY</b>	<i>Petaluma, CA</i>	<i>Dry Hopped Sour Mash Ale</i>	5.7	325	6
<i>Lakefront</i>	<b>NEW GRIST</b>	<i>Milwaukee, WI</i>	<i>Gluten-Free Pilsner</i>	5.1	355	5
<i>New Belgium</i>	<b>LA FOLIE {2015}</b>	<i>Ft. Collins, CO</i>	<i>Sour Brown Ale</i>	7	650	18
<i>New Belgium</i>	<b>LA FOLIE {2016}</b>	<i>Ft. Collins, CO</i>	<i>Sour Brown Ale</i>	7	650	18
<i>New Belgium</i>	<b>TART LYCHEE</b>	<i>Ft. Collins, CO</i>	<i>Wild Ale with Lychee</i>	7.5	650	10
<i>New Belgium/Oud Beersel</i>	<b>TRANSATLANTIQUE KRIEK</b>	<i>Ft. Collins, CO</i>	<i>Lambic with Cherries</i>	8	650	18
<i>New Holland</i>	<b>DRAGON'S MILK</b>	<i>Holland, MI</i>	<i>Bourban Barrel Stout</i>	11	355	8
<i>North Coast</i>	<b>OLD STOCK (2014)</b>	<i>Fort Bragg, CA</i>	<i>Old Ale</i>	11.8	355	8
<i>Odell</i>	<b>JOLLY RUSSIAN</b>	<i>Ft. Collins, CO</i>	<i>Imperial Stout aged in Rum Casks</i>	13.3	355	22
<i>Ommegang</i>	<b>ROSETTA</b>	<i>Cooperstown, NY</i>	<i>Kriek</i>	5.6	355	9
<i>Perennial</i>	<b>ABRAXAS</b>	<i>St. Louis, MO</i>	<i>Imperial Stout with Ancho Chile</i>	10	750	30*
<i>Perennial Artisan Ales</i>	<b>FOEDER SAISON</b>	<i>St. Louis, MO</i>	<i>Saison</i>	5	750	20
<i>Perennial Artisan Ales</i>	<b>FUNKY WIT</b>	<i>St. Louis, MO</i>	<i>Belgian Ale Fermented in Oak</i>	5	750	20
<i>Prairie Artisan Ales</i>	<b>AMERICANA</b>	<i>Krebs, OK</i>	<i>Dry Hopped Farmhouse Ale</i>	7	750	18
<i>Prairie Artisan Ales</i>	<b>FUNKY GOLD SIMCOE</b>	<i>Krebs, OK</i>	<i>Hopped Sour Ale</i>	7.5	500	15
<i>Prairie Artisan Ales</i>	<b>GOLD</b>	<i>Krebs, OK</i>	<i>Sour Golden Ale</i>	6.5	500	15
<i>Prairie Artisan Ales</i>	<b>BOMB!</b>	<i>Krebs, OK</i>	<i>Imperial Stout with Coffee &amp; Ancho Chile</i>	13	355	15
<i>Professor Fritz Briem</i>	<b>1809 BERLINER WEISSE</b>	<i>Friesing, Germany</i>	<i>Berliner Weisse</i>	5	500	9
<i>Schlafly</i>	<b>BOURBON STOUT {2014}</b>	<i>St. Louis, MO</i>	<i>Imperial Stout</i>	10.5	750	18

# BEERS

## By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Schlafly</i>	PALE ALE	<i>St. Louis, MO</i>	<i>Pale Ale</i>	4.4	355	4
<i>Schneider and Sohn</i>	AVENTINUS	<i>Kelheim, Germany</i>	<i>Weizenbock</i>	8.2	500	9
<i>Schneider and Sohn</i>	AVENTINUS WEIZEN EISBOCK	<i>Kelheim, Germany</i>	<i>Eisbock</i>	12	330	9
<i>Shmaltz</i>	HE'BREW JEWELATION 20	<i>Clifton Park, NY</i>	<i>Imperial Brown Ale</i>	16.8	650	18
<i>Stillwater</i>	EXTRA DRY	<i>Baltimore, MD</i>	<i>Saison with Sake Rice</i>	4.2	473	7.5
<i>Stillwater</i>	HOPVINE BLING	<i>Baltimore, MD</i>	<i>Berliner Weisse with Sauvignon Blanc Grapes</i>	5	650	18
<i>Stone</i>	DOUBLE BASTARD	<i>Escondido, CA</i>	<i>American Strong Ale</i>	11	650	15
<i>Stone</i>	DOUBLE BASTARD IN THE RYE	<i>Escondido, CA</i>	<i>American Strong Ale aged in Whiskey Barrels</i>	12.7	500	30
<i>Traquair House</i>	JACOBITE ALE	<i>Peeblesshire, Scotland</i>	<i>Scotch Ale/Wee Heavy</i>	8	500	15
<i>Uerige Hausbrauerei</i>	UERIGE STICKE	<i>Dusseldorf, Germany</i>	<i>Altbier</i>	6.5	330	10
<i>Unibroue</i>	DON DE DIEU	<i>Quebec, Canada</i>	<i>Belgian Strong Pale</i>	9	375	6
<i>Unibroue</i>	LA FIN DU MONDE	<i>Quebec, Canada</i>	<i>Tripel</i>	9	375	6
<i>Unibroue</i>	TROIS PISTOLES	<i>Quebec, Canada</i>	<i>Belgian Strong Dark</i>	9	375	6
<i>Urban Chestnut</i>	WINGED NUT	<i>St. Louis, MO</i>	<i>Amber Ale with Chestnuts</i>	6.5	500	5
<i>Urban Chestnut</i>	WOLPERTINGER {2016}	<i>St. Louis, MO</i>	<i>Weizenbock aged in Red Wine barrels</i>	11.5	500	12
<i>Urban Chestnut</i>	ZWICKEL	<i>St. Louis, MO</i>	<i>Unfiltered Bavarian Lager</i>	4.8	500	5
<i>Vanberg et Famille</i>	LAMBICKX {'11-'13}	<i>Zenne Valley, Belgium</i>	<i>Lambic</i>	5.75	750	32

# SPIRITS

TYPE	NAME	REGION	COST
American	MICHTER'S AMERICAN WHISKEY	Kentucky	10
American	RIEGER'S KANSAS CITY WHISKEY	Missouri	9
American	SLAUGHTERHOUSE	California	9
Bourbon	ANGEL'S ENVY	Kentucky	14
Bourbon	BASIL HAYDEN'S	Kentucky	10
Bourbon	BOOKER'S	Kentucky	12
Bourbon	BUFFALO TRACE	Kentucky	6
Bourbon	FOUR ROSES SMALL BATCH	Kentucky	8
Bourbon	HUDSON FOUR GRAIN	New York	15
Bourbon	JEFFERSON'S GROTH CASK FINISH	Kentucky	14
Bourbon	OLD FORESTER	Kentucky	6
Bourbon	WILD TURKEY RARE BREED	Kentucky	10
Bourbon	WILLETT POT STILL RESERVE	Kentucky	9
Bourbon	WOODFORD RESERVE	Kentucky	9
Rye	HIGH WEST DOUBLE RYE	Utah	8
Rye	HUDSON MANHATTAN RYE	New York	15
Rye	JOURNEYMAN LAST FEATHER RYE	Michigan	12
Rye	RITTENHOUSE RYE	Kentucky	6
Rye	ROUGH RIDER RYE	New York	9
Rye	TEMPLETON RYE	Iowa	9
Tennessee	GEORGE DICKEL BARREL SELECT	Tennessee	9
Tennessee	JACK DANIEL'S	Tennessee	8
Irish	JAMESON	Ireland	6
Irish	JAMESON CASKMATES {STOUT EDITION}	Ireland	10
Irish	RED BREAST 12 YEAR	Ireland	13
Cognac	MAISON SURRENNE	France	9
Cognac	CAMUS BORDERIES VSOP	France	10
Gin	BOMBAY SAPPHIRE	United Kingdom	8
Gin	BOODLES	United Kingdom	7
Gin	BROKER'S	United Kingdom	6
Gin	HENDRICKS	Scotland	9
Gin	RIEGER'S KANSAS CITY GIN	Missouri	8
Gin	JOURNEYMAN BILBERRY BLACK HEARTS	Michigan	10
Rum	EL DORADO DARK	Guyana	6
Rum	EL DORADO WHITE	Guyana	6
Rum	AREHUCAS CARTA ORO	Spain	7
Rum	SMITH AND CROSS	England	8
Rum	PYRAT XO RESERVE	Anguilla	9

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# SPIRITS

TYPE	NAME	REGION	COST
Scotch	DEWARS	Scotland	6
Scotch	ARDBEG 10	Scotland, Islay	10
Scotch	COMPASS BOX "GREAT KING STREET"	Scotland	10
Scotch	LAGAVULIN	Scotland, Highlands	15
Scotch	GLEN GARIOCH 12	Scotland, Highlands	9
Scotch	COMPASS BOX "OAK CROSS"	Scotland, Highlands	9
Scotch	MACALLAN 12	Scotland, Speyside	11
Scotch	LAPHROAIG 10	Scotland, Islay	12
Scotch	GLENFIDDICH 12	Scotland, Highlands	10
Scotch	GLENFIDDICH 14	Scotland, Highlands	9
Scotch	SPRINGBANK 10	Scotland, Campbeltown	10
Scotch	GLENLIVET 12	Scotland, Speyside	9
Scotch	COMPASS BOX "PEAT MONSTER"	Scotland, Islay	14
Scotch	AUCHENTOSHAN THREE WOOD	Scotland, Highlands	14
Scotch	GLENLIVET "NADURRA" FIRST FILL	Scotland, Speyside	12
Scotch	COMPASS BOX "HEDONISM"	Scotland	16
Scotch	GLENLIVET 18	Scotland, Speyside	15
Mezcal	VAGO ESPADIN	Mexico	10
Tequila	CORRALEJO ANEJO	Mexico	10
Tequila	CORRALEJO REPOSADO	Mexico	9
Tequila	HUSSONG'S REPOSADO	Mexico	9
Tequila	MILAGRO SILVER	Mexico	6
Tequila	ARTENOM SELECCIÓN DE 1146 AÑEJO	Mexico	10
Vodka	GREY GOOSE	France	8
Vodka	KETEL ONE	Netherlands	7
Vodka	RIEGER'S	Missouri	6
Vodka	TITO'S	Texas	6