

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. 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
<i>2nd Shift</i>	EL GATO GRANDE	<i>St. Louis, MO</i>	<i>American IPA</i>	7.6	3	7	11	33
<i>2nd Shift (Baileys' Exclusive)</i>	GREEN BIRD	<i>St. Louis, MO</i>	<i>Gose</i>	4.5	2	5	8	24
<i>4 Hands</i>	COURAGE	<i>St. Louis, MO</i>	<i>Imperial IPA</i>	11.5	3	7	11	33
<i>4 Hands (Baileys' Exclusive)</i>	APRICOT SESSIONS	<i>St. Louis, MO</i>	<i>Berlinerweiss with Apricot</i>	4.1	2	5	8	24
<i>Avery</i>	OLD JUBILATION	<i>Boulder, CO</i>	<i>Winter Warmer</i>	8.3	1.75	4	6	18
<i>Ballast Point</i>	CINNAMON RAISIN COMMODORE	<i>San Diego, CA</i>	<i>Cinnamon Raisin Stout</i>	6.5	2.5	6.5	9.5	28
<i>Ballast Point</i>	SCULPIN	<i>San Diego, CA</i>	<i>American IPA</i>	7	2	5	8	24
<i>Ballast Point</i>	SEXTANT {NITRO}	<i>San Diego, CA</i>	<i>Nitro Oatmeal Stout</i>	5.5	1.75	4	6	18
<i>Boulevard</i>	RYE ON RYE ON RYE	<i>Kansas City, MO</i>	<i>Barrel Aged Strong Ale</i>	14	4	10		
<i>Brasserie d'Achouffe</i>	N'ICE CHOUFFE	<i>Achouffe, Belgium</i>	<i>Belgian Strong Dark</i>	10	3	7	11	33
<i>Brasserie Fantôme</i>	FANTÔME HIVER	<i>Soy-Erezée, Belgium</i>	<i>Saison</i>	8	3.5	9		
<i>Brewski</i>	PASSION FEBER	<i>Helsingborg, Sweden</i>	<i>Passionfruit IPA</i>	7	3	8	11	33
<i>Civil Life</i>	BRITISH BITTER	<i>St. Louis, MO</i>	<i>British Bitter Ale</i>	4.2	1.75	4	6	18
<i>Excel</i>	EL PISTOLERO	<i>Breese, IL</i>	<i>Vienna Lager</i>	5	1.75	4	6	18
<i>Excel</i>	RYEDAY THE 13TH	<i>Breese, IL</i>	<i>Barleywine aged in Rye Barrels</i>	12	3	8	11	
<i>Firestone Walker</i>	FORTEM	<i>Paso Robles, CA</i>	<i>Imperial IPA</i>	8.3	3	7	11	33
<i>Founders</i>	IMPERIAL STOUT {2015}	<i>Grand Rapids, MI</i>	<i>Imperial Stout</i>	10.5	3	8	12	36
<i>Highwater</i>	CAMPFIRE STOUT {NITRO}	<i>San Leandro, CA</i>	<i>Stout with Molasses & Graham Cracker</i>	6.5	2.5	6.5	9.5	30
<i>Hirter Morchl</i>	DARK LAGER	<i>Hirt, Austria</i>	<i>Dark Lager</i>	5	1.75	4	6.5	19
<i>Jolly Pumpkin</i>	GRATZER	<i>Dexter, MI</i>	<i>Sour Smoked Wheat Ale</i>	5.2	3	8	12	
<i>Jolly Pumpkin</i>	SOBREHUMANO PALENA' OLE	<i>Dexter, MI</i>	<i>Sour Red with Passionfruit</i>	6	3	8	12	36
<i>Kulmbacher Brauerei</i>	KAPUZINER WEISSBIER	<i>Kulmbach, Germany</i>	<i>Hefeweizen</i>	5.4	1.75	4	6	18
<i>Lagunitas</i>	BROWN SHUGGA	<i>Petaluma, CA</i>	<i>American Strong Ale</i>	9.7	2.5	6.5	9.5	30
<i>Lagunitas</i>	HIGH WEST-IFIED	<i>Petaluma, CA</i>	<i>Barrel Aged Imperial Coffee Stout</i>	11.5	3	8	12	
<i>Lagunitas</i>	NIGHTTIME	<i>Petaluma, CA</i>	<i>American Black Ale</i>	8.2	1.5	3.5	5	15
<i>Left Hand</i>	MILK STOUT {NITRO}	<i>Longmont, CO</i>	<i>Lacto/Sweet Stout</i>	5.2	1.5	3.5	5	15
<i>Left Hand</i>	ST. VRAIN	<i>Longmont, CO</i>	<i>Tripel</i>	9	3	7	11	33

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. 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
<i>Lionstone</i>	BURNIN' LOVE	<i>Geneseo, IL</i>	<i>Ancho Chile Stout</i>	7.8	3	7	11	33
<i>Mark Twain</i>	CAST OFF	<i>Hannibal, MO</i>	<i>Red Ale with Cascara</i>	7	2.5	6.5	9.5	28
<i>Mark Twain</i>	KING ARTHUR'S COURT	<i>Hannibal, MO</i>	<i>Imperial IPA</i>	8.1	2	5	8	24
<i>Mikkeller San Diego</i>	CALIFORNIA DREAM	<i>San Diego, CA</i>	<i>Czech Pilsner</i>	4.6	2.5	6.5	9.5	28
<i>Mikkeller</i>	HALLO ICH BIN BERLINER WEISSE	<i>København, Denmark</i>	<i>Berlinerweiss with Cherry</i>	3.7	3	7	11	33
<i>New Belgium</i>	BRETTA IPA	<i>Fort Collins, CO</i>	<i>IPA with Brett</i>	7	1.75	4	6	18
<i>New Belgium</i>	CLUTCH	<i>Fort Collins, CO</i>	<i>Sour Imperial Stout</i>	9.5	2.5	6.5	9.5	28
<i>New Belgium</i>	LA FOLIE	<i>Fort Collins, CO</i>	<i>Blended Sour Brown</i>	7.5	2	5	8	24
<i>North Coast</i>	OLD RASPUTIN	<i>Fort Bragg, CA</i>	<i>Imperial Stout</i>	9	2	5	8	24
<i>Odell</i>	DRUMROLL	<i>Fort Collins, CO</i>	<i>American Pale Ale</i>	5.3	2	5	8	24
<i>Old Bakery</i>	SINGLE SOURCE	<i>Alton, IL</i>	<i>Black Lager with Coffee</i>	4.5	2	5	8	24
<i>Oskar Blues</i>	PRISCILLA	<i>Longmont, CO</i>	<i>Witbier</i>	5.2	2	5	8	24
<i>Perennial</i>	17	<i>St. Louis, MO</i>	<i>Imperial Mint Chocolate Stout</i>	10	3	8	12	
<i>Perennial</i>	HOMMELBIER	<i>St. Louis, MO</i>	<i>Belgian Pale Ale</i>	5.9	1.75	4	6	18
<i>Perennial (Baileys' Exclusive)</i>	BAILEYS' CHOCOLATE STOUT	<i>St. Louis, MO</i>	<i>Sweet Stout with Cacao</i>	4.3	2	5	8	24
<i>Piney River</i>	HOT DATE	<i>Bucyrus, MO</i>	<i>Ale with Chipotle and Dates</i>	6	2	5	8	24
<i>Rockbridge</i>	OPTION 2	<i>Columbia, MO</i>	<i>Imperial Stout</i>	9.1	2	5	8	24
<i>Schlafly</i>	RASPBERRY CIDER	<i>St. Louis, MO</i>	<i>Raspberry Cider</i>	7.2	2.5	6.5	9.5	33
<i>Shmaltz</i>	FUNKY JEWBELATION '17	<i>Clifton Park, NY</i>	<i>Blended Sour Ale</i>	9.4	3	8	12	36
<i>Shmaltz</i>	HE'BREW CHANUKAH	<i>Clifton Park, NY</i>	<i>Winter Warmer</i>	8	2.5	6.5	9.5	30
<i>Shmaltz</i>	HE'BREW HOP MANNA	<i>Clifton Park, NY</i>	<i>American IPA</i>	6.8	1.75	4	6	18
<i>Sierra Nevada</i>	BEER CAMP: GOLDEN IPA	<i>Chico, CA</i>	<i>American IPA</i>	6.5	2	5	8	24
<i>Six Mile Bridge</i>	ANCHO CHILE PORTER	<i>St. Louis, MO</i>	<i>Robust Porter with Ancho Chile</i>	8	2.5	6.5	9.5	30
<i>Six Mile Bridge (Baileys' Exclusive)</i>	TEN MILE LOOP	<i>St. Louis, MO</i>	<i>Turbid IPA</i>	5.6	2	5	8	24
<i>Stone</i>	DOUBLE BASTARD {2015}	<i>Escondido, CA</i>	<i>American Strong Ale</i>	11.2	2.5	6	9	29
<i>Stone</i>	XOCOVEZA	<i>Escondido, CA</i>	<i>Mocha Stout</i>	8.1	3	7	11	33
<i>The Bruery</i>	MASH & VANILLA	<i>Placencia, CA</i>	<i>Barrel Aged Barleywine</i>	13.3	4	10		
<i>Urban Chestnut</i>	KU DAMM	<i>St. Louis, MO</i>	<i>Berlinerweiss</i>	4.2	2	5	8	24
<i>Urban Chestnut</i>	STAMMTISCH	<i>St. Louis, MO</i>	<i>German Pilsner</i>	5.4	1.75	4	6	18
<i>Urban Chestnut</i>	WOLPERTINGER?!	<i>St. Louis, MO</i>	<i>Barrel Aged Dark Ale with Raspberry</i>	8	3	7	11	33