

SNACKS

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

BEET & 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 basil marinated diced tomato

TODAY'S SPECIALS

CAJUN CATFISH FILET. 18.

*Étouffée sauce with andouille red beans and rice,
& spicy collard greens.*

SOMM'S CHOICE

1997 YORK CREEK MERITAGE. 18.

*This Napa Valley Cabernet Sauvignon blend is
seamlessly bound with flavors of black cherry,
dark plum, and black currant. Dry finish with a
fine-grained tannic structure.*

OLD-WORLD STYLE:

BARBERA WINES FROM NORTHWEST ITALY.

3 SELECTIONS. 3 OZ EACH. 16.

1. Bric Cenciuro Barbera d'Alba, 2013

2. Manzone Barbera d'Alba, 2013

3. Poderi dei Bricchi Astigiani Barbera d'Asti, 2013

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

ENTREES

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

PEI MUSSELS. 16.
Smoked haddock, lemon-thyme butter,
marinated diced tomato, 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, King Trumpet mushroom,
red potato, carrot, fennel, fresh herbs

LAMB BOLOGNESE. 18.
Whole braised lamb Provençal, buttery noodle,
pecorino, basil crouton

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

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

SANDWICHES

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, citrus cilantro slaw,
avocado, chipotle crema

SALADS

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

HOUSEMADE CHIPS

GRAIN MUSTARD POTATO SALAD

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

DAILY SOUP. 3.⁵⁰/ 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. 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

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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

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, nor the wine novice's bar--we are the wine *drinker's* bar.

	VARIETAL	WINERY/NAME	VTG	REGION	DESCRIPTORS	COST	
RED	Tempranillo	MATSU 'EL PICARO'	2015	Toro, Spain	Red spicy fruit, a touch of licorice and a polished, soft palate.	9	
	Merlot	CHATEAU HAUT JONGAY	2012	Bordeaux, France	From one of the oldest vineyards in Cotes de Bourg, this wine marries plum, blackberry, & thick tannins.	10	
	Shiraz	MWC	2014	Victoria, Australia	Rich dark berry, leather, & hints of white pepper. Delicate integration of French oak and savory tannins.	10	
	Primitivo	ANTICO SIGILLO	2014	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 & a bright finish	13	
	Pinot Noir	MOMO	2013	Marlborough, New Zealand	Intense, expressive, fruit-driven. Old World structure and elegance meets New World power and intensity.	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've 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. VAIJRA	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, 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	
	Bordeaux Blanc	BARON DE LUZE	2013	Bordeaux, France	Soft impression of brioche & lemon gives the wine freshness and charm.	8	
	Gewürztraminer	PRAXIS	2012	Sonoma, California	Floral and fragrant with a tinge of lychee, easier to drink than to say.	8	
	Riesling	SCHLINK HAUS	2015	Nahe, Germany	Spätlese style. Crisp fruit mingles with a sensation of honeysuckle.	8	
	Sauvignon Blanc	SCHUG	2015	Sonoma, California	A zesty, stainless-steel wine expressing grapefruit peel and mango, along with a flash of melon.	11	
	Rosé	ESPRITGASSIER	2016	Provence, France	Will you accept this rosé? Pale, mineral, and crisp--we think so.	10	
	BUBBLES	Cava Brut Reserva	AVINYÓ	NV	Catalonia, Spain	Delicately fragrant. Bright white fruits combine with toasty notes.	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
<i>Rhone Blend</i>	DOMAINE LAFOND	<i>Lirac, France</i>	2014	40
	DOMAINE DU BAGNOL	<i>Cassis, France</i>	2013	48
	CLOS DE L'ORATOIRE	<i>Châteauneuf-du-Pape, France</i>	2014	85
<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	32
<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

ROSÉ

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>of Vinhao</i>	PONTE	<i>Vinho Verde, Portugal</i>	<i>2015</i>	34
<i>of Grenache Blend</i>	BLEU DE MER	<i>Languedoc, France</i>	<i>2015</i>	42

REDS

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Amarone</i>	ALDEGHERI SANTAMBROGIO	<i>Valpolicella, Italy</i>	<i>2014</i>	60
<i>Barbera</i>	VIETTI	<i>Barbera d'Asti, Italy</i>	<i>2014</i>	38
	BROVIA 'SORI DEL DRAGO'	<i>Barbera d'Alba, Italy</i>	<i>2014</i>	56
<i>Barolo</i>	MAURO MOLINO 'BRICCO LUCIANI'	<i>La Morra, Italy</i>	<i>2012</i>	85
<i>Beaujolais</i>	JEAN-MARC BURGAUD	<i>Beaujolais, France</i>	<i>2014</i>	38
	DOMAINE CHEVEAU 'LES CHAMPS GRILLES'	<i>Beaujolais, France</i>	<i>2012</i>	44
<i>Bordeaux</i>	BARON DE LUZE	<i>Bordeaux, France</i>	<i>2014</i>	36
	CHATEAU LALANDE ST. JULIEN	<i>Bordeaux, France</i>	<i>2012</i>	65
	CHATEAU PONTET-FUMET GRAND CRU	<i>Bordeaux, France</i>	<i>2006</i>	72
<i>Cabernet Franc</i>	TITUS	<i>Napa, California</i>	<i>2013</i>	50
	PULENTA GRAN XI	<i>Mendoza, Argentina</i>	<i>2012</i>	66
	SHERIDAN VINEYARD 'BOSS BLOCK'	<i>Yakima Valley, WA</i>	<i>2013</i>	85
<i>Cabernet Sauvignon</i>	SHERIDAN VINEYARD	<i>Yakima Valley, WA</i>	<i>2014</i>	50
	MASTRO JANNI 'SAN PIO'	<i>Tuscany, Italy</i>	<i>2012</i>	68
	PAOLETTI 'NON PLUS ULTRA'	<i>Calistoga, CA</i>	<i>2009</i>	78
	MICA	<i>Napa Valley, CA</i>	<i>2014</i>	110
<i>Cinsault</i>	FREDERIC BROUCA 'SAMSÓ SEULLE'	<i>Languedoc, France</i>	<i>2015</i>	38
<i>Grenache/Garnacha</i>	ATTECA	<i>Calatayud, Spain</i>	<i>2013</i>	36
	GROUNDWORK	<i>Central Coast, CA</i>	<i>2013</i>	46
<i>Malbec</i>	FINCA DECERO	<i>Mendoza, Argentina</i>	<i>2014</i>	45
	MARCHIORI & BARRAUD	<i>Mendoza, Argentina</i>	<i>2014</i>	50
<i>Merlot</i>	YORK CREEK	<i>Napa Valley, CA</i>	<i>2007</i>	50
	GUARDIAN 'CONFIDENTIAL SOURCE'	<i>Columbia Valley, WA</i>	<i>2012</i>	55
<i>Mourvedre</i>	JUAN GIL	<i>Jumilla, Spain</i>	<i>2013</i>	36
	FREDERIC BROUCA 'CLOS SAUVEPLANE'	<i>Languedoc, France</i>	<i>2013</i>	55
<i>Nebbiolo</i>	MANZONE 'IL CRUTIN'	<i>Monforte d'Alba, Italy</i>	<i>2012</i>	48
<i>Petit Rouge</i>	ENFER D'ARVIER	<i>Aosta Valley, Italy</i>	<i>2014</i>	52

CONTINUED...

WINE BY THE BOTTLE

REDS

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

CONTINUED...

WINE BY THE BOTTLE

BUBBLES

STYLE/REGION	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Cava</i>	PERELADA	<i>Catalonia, Spain</i>	NV	34
<i>Prosecco</i>	COLLVENTO 921	<i>Friuli, Italy</i>	NV	36
<i>Spumante Rosé</i>	FABULA	<i>Emilia, Italy</i>	NV	38
<i>Cremant d'Alsace</i>	MURE	<i>Alsace, France</i>	NV	38
<i>Brut Rosé Cava</i>	AVINYÓ RESERVA	<i>Penedés, Spain</i>	NV	48
<i>Vouvray</i>	CHARLES BOVE	<i>Loire, France</i>	NV	40
<i>Chardonnay/Pinot Noir</i>	SIGNAL RIDGE BRUT	<i>Philo, CA</i>	NV	42
<i>Cremant de Bourgogne</i>	MARIE-PIERRE MANCIAT	<i>Burgundy, France</i>	NV	45
<i>Gewürztraminer</i>	TREVERI CELLARS	<i>Columbia Valley, WA</i>	NV	45
<i>Champagne</i>	WARIS-HUBERT	<i>Champagne, France</i>	NV	75
<i>Champagne</i>	BILLECART-SALMON	<i>Champagne, France</i>	NV	85

CIDERS AND PERRIES

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

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
<i>2nd Shift</i>	I AM BECOME DEATH	<i>New Haven, MO</i>	<i>Wheatwine</i>	10.5	750	25*
<i>2nd Shift</i>	GREEN BIRD	<i>New Haven, MO</i>	<i>Gose</i>	4.5	750	12
<i>4 Hands</i>	CITY WIDE	<i>St. Louis, MO</i>	<i>American Pale Ale</i>	5.5	473	5
<i>4 Hands</i>	PRELUDE	<i>St. Louis, MO</i>	<i>Barrel aged Sour Ale</i>	6	500	25*
<i>Artisan Beverage Cooperative</i>	GINGER LIBATION	<i>Greenfield, MA</i>	<i>Bottle Conditioned Ginger Beer with Pineapple</i>	8.7	355	10
<i>Bell's</i>	KALAMAZOO STOUT	<i>Kalamazoo, MI</i>	<i>Stout</i>	6	355	5
<i>Bell's</i>	DOUBLE CREAM STOUT	<i>Kalamazoo, MI</i>	<i>American Stout</i>	6.1	355	6
<i>Bell's</i>	EXPEDITION STOUT	<i>Kalamazoo, MI</i>	<i>Imperial Stout</i>	10.5	355	8
<i>Big Sky</i>	MOOSE DROOL	<i>Missoula, MT</i>	<i>Brown Ale</i>	5.1	355	4
<i>Brasserie d'Achouffe</i>	LA CHOUFFE	<i>Achouffe, Belgium</i>	<i>Belgian Strong Pale</i>	8	355	9
<i>Brasserie d'Orval</i>	ORVAL TRAPPIST ALE	<i>Abbaye Notre-Dame d'Orval, Belgium</i>	<i>Belgian Pale Ale</i>	6.9	330	9
<i>Brauerei Heinrich</i>	REISSDORF KOLSCH	<i>Koln, Germany</i>	<i>Kolsch</i>	4.8	355	5
<i>Brauerei Weihenstephan</i>	HEFEWEISSBIER	<i>Freising, Germany</i>	<i>Hefeweizen</i>	5.4	500	9
<i>Brauerei Weihenstephan</i>	HEFEWEISSBIER DUNKEL	<i>Freising, Germany</i>	<i>Dunkelweizen</i>	5.3	500	9
<i>Brouwerij Drie Fonteinen</i>	OUDE KRIEK	<i>Beersel, Belgium</i>	<i>Kriek</i>	6.5	375	35*
<i>Brouwerij Huyghe</i>	DELIRIUM TREMENS	<i>Melle, Belgium</i>	<i>Belgian Strong Pale</i>	8.5	330	10
<i>Brouwerij Lindemans</i>	LINDEMANS CUVÉE RENÉ	<i>Vlezenbeek, Belgium</i>	<i>Gueuze</i>	5.5	355	12
<i>Brouwerij Lindemans</i>	LINDEMANS FARO	<i>Vlezenbeek, Belgium</i>	<i>Lambic</i>	4.2	355	10
<i>Brouwerij Oud Beersel</i>	OUDE KRIEK VIEILLE	<i>Beersel, Belgium</i>	<i>Kriek</i>	6.5	375	15
<i>Brouwerij St. Bernardus</i>	PATER 6	<i>Watau, Belgium</i>	<i>Abbey Dubbel</i>	6	330	7
<i>Brouwerij St. Bernardus</i>	TRIPEL	<i>Watau, Belgium</i>	<i>Tripel</i>	8	330	8
<i>Brouwerij Strubb</i>	ICHTEGEM'S GRAND CRU	<i>Ichtegem, Belgium</i>	<i>Flanders Oud Bruin</i>	6.5	330	9
<i>Brouwerij Van Honsebrouck</i>	ST. LOUIS FRAMBOISE	<i>Ingelmunster, Germany</i>	<i>Raspberry Lambic</i>	4.5	375	11
<i>Brouwerij Westmalle</i>	DUBBEL	<i>Antwerp, Belgium</i>	<i>Dubbel</i>	7	330	8
<i>Duvel Moortgat</i>	DUVEL	<i>Breendonk-Puurs, Belgium</i>	<i>Belgian Strong Pale</i>	8.5	355	8
<i>Einbecker Brauhaus</i>	LOW ALCOHOL BEER	<i>Einbeck, Germany</i>	<i>Low Alcohol Beer</i>	0.5	355	4
<i>Great Divide</i>	BARREL AGED HIBERNATION	<i>Denver, CO</i>	<i>Old Ale</i>	12.4	750	45
<i>Great Divide</i>	ESPRESSO YETI	<i>Denver, CO</i>	<i>Imperial Stout with Espresso</i>	9.5	650	20
<i>Gueuzerie Tilquin</i>	OUDE GUEUZE TILQUIN À L'ANCIENNE	<i>Rebecq-Rognon, Belgium</i>	<i>Gueze</i>	6.4	375	18

BEERS

By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Hanssens Artisanaal</i>	oud Gueuze	<i>Dworp, Belgium</i>	<i>Gueuze</i>	6	375	18
<i>Henninger Bräu</i>	Premium Bier {CAN}	<i>Frankfurt, Germany</i>	<i>Helles Lager</i>	4.8	650	5
<i>Hermitage</i>	MALTOPIA	<i>San Jose, CA</i>	<i>Scotch Ale</i>	9	355	7
<i>Highwater</i>	APHOTIC	<i>San Leandro, CA</i>	<i>Baltic Porter</i>	9.3	650	15
<i>Kiuchi</i>	HITACHINO RED RICE ALE	<i>Ibaraki-ken, Japan</i>	<i>Belgian Strong Pale</i>	7	330	8
<i>Kiuchi</i>	HITACHINO WHITE ALE	<i>Ibaraki-ken, Japan</i>	<i>Witbier</i>	5	330	8
<i>La Caracole</i>	NOSTRADAMUS	<i>Falmignoul, Belgium</i>	<i>Belgian Strong Brown Ale</i>	9	325	7
<i>Lagunitas</i>	AUNT SALLY	<i>Petaluma, CA</i>	<i>Dry-Hopped Sour Mash Ale</i>	5.7	325	6
<i>Lakefront</i>	NEW GRIST	<i>Milwaukee, WI</i>	<i>Gluten-Free Pilsner</i>	5.1	355	5
<i>New Belgium</i>	LA FOLIE {2015}	<i>Ft. Collins, CO</i>	<i>Sour Brown Ale</i>	7	650	18
<i>New Belgium</i>	LA FOLIE {2016}	<i>Ft. Collins, CO</i>	<i>Sour Brown Ale</i>	7	650	18
<i>New Belgium</i>	TART LYCHEE	<i>Ft. Collins, CO</i>	<i>Wild Ale with lychee</i>	7.5	650	10
<i>New Belgium/Oud Beersel</i>	TRANSATLANTIQUE KRIEK	<i>Ft. Collins, CO</i>	<i>Lambic with Cherries</i>	8	650	18
<i>New Holland</i>	DRAGON'S MILK	<i>Holland, MI</i>	<i>Bourban Barrel Stout</i>	11	355	8
<i>North Coast</i>	OLD STOCK (2014)	<i>Fort Bragg, CA</i>	<i>Old Ale</i>	11.8	355	8
<i>Odell</i>	JOLLY RUSSIAN	<i>Ft. Collins, CO</i>	<i>Imperial Stout aged in Rum Casks</i>	13.3	355	22
<i>Ommegang</i>	ROSETTA	<i>Cooperstown, NY</i>	<i>Kriek</i>	5.6	355	9
<i>Perennial</i>	FOEDER SAISON	<i>St. Louis, MO</i>	<i>Saison</i>	5	750	20
<i>Perennial</i>	FUNKY WIT	<i>St. Louis, MO</i>	<i>Belgian Ale Fermented in Oak</i>	5	750	20
<i>Perennial</i>	SUMP	<i>St. Louis, MO</i>	<i>Imperial Stout with Coffee</i>	10.5	750	30*
<i>Prairie</i>	AMERICANA	<i>Krebs, OK</i>	<i>Dry Hopped Farmhouse Ale</i>	7	750	18
<i>Prairie</i>	FUNKY GOLD SIMCOE	<i>Krebs, OK</i>	<i>Hopped Sour Ale</i>	7.5	500	15
<i>Prairie</i>	GOLD	<i>Krebs, OK</i>	<i>Sour Golden Ale</i>	6.5	500	15
<i>Prairie</i>	BOMB!	<i>Krebs, OK</i>	<i>Imperial Stout with Coffee & Ancho Chile</i>	13	355	15
<i>Prairie</i>	PIRATE NOIR	<i>Krebs, OK</i>	<i>Rum Barrel Aged Imperial Stout</i>	11	355	22*
<i>Prairie</i>	VANILLA NOIR	<i>Krebs, OK</i>	<i>Barrel Aged Imperial Stout with Vanilla</i>	11.5	355	22*
<i>Prairie</i>	NOIR	<i>Krebs, OK</i>	<i>Barrel Aged Imperial Oatmeal Stout</i>	11	355	22*
<i>Prairie</i>	BARREL AGED BOMB!	<i>Krebs, OK</i>	<i>Barrel Aged Imperial Stout with Ancho Chiles</i>	11.5	355	22*

BEERS

By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Prairie Artisan Ales</i>	COFFEE NOIR	<i>Krebs, OK</i>	<i>Barrel Aged Imperial Stout with Espresso Beans</i>	11.5	355	22*
<i>Professor Fritz Briem</i>	1809 BERLINER WEISSE	<i>Friesing, Germany</i>	<i>Berliner Weisse</i>	5	500	9
<i>Schlafly</i>	BARREL AGED STOUT	<i>St. Louis, MO</i>	<i>Imperial Stout</i>	10.5	750	18
<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 JEWBELATION 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>The Bruery (Terreux)</i>	OUDE TART	<i>Orange County, CA</i>	<i>Flanders Red</i>	7.5	750	24
<i>The Bruery (Terreux)</i>	RUEUZE	<i>Orange County, CA</i>	<i>Gueuze</i>	5.6	750	24
<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

SPIRITS

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

CONTINUED...

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	11
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