

# B E E R S

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## ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV OZ	COST			
					4 OZ	12 OZ	20 OZ	64
<i>2nd Shift</i>	<b>KATY</b>	<i>St. Louis, MO</i>	<i>Oak Aged Brett Ale</i>	5.3	3	8	12	36
<i>2nd Shift (Baileys' Exclusive)</i>	<b>GREEN BIRD</b>	<i>St. Louis, MO</i>	<i>Gose</i>	4.5	2	5	8	24
<i>4 Hands</i>	<b>BARREL AGED BONA FIDE</b>	<i>St. Louis, MO</i>	<i>Barrel Aged Imperial Stout</i>	10	3.5	9		
<i>4 Hands</i>	<b>BONA FIDE</b>	<i>St. Louis, MO</i>	<i>Imperial Stout</i>	9	3	8	12	36
<i>4 Hands</i>	<b>BONA FIDE SECRET STASH</b>	<i>St. Louis, MO</i>	<i>Imperial Stout with Barrel Aged Coffee Beans</i>	9	3.5	9		
<i>4 Hands</i>	<b>CUVEÉ ANGE</b>	<i>St. Louis, MO</i>	<i>American Wild Ale</i>	5.5	3.5	9		
<i>4 Hands</i>	<b>GUAVA KING</b>	<i>St. Louis, MO</i>	<i>Tart Wheat Ale with Guava</i>	4.5	2	5	8	24
<i>4 Hands</i>	<b>MADAGASCAR</b>	<i>St. Louis, MO</i>	<i>Imperial Stout with Vanilla</i>	9.3	3.5	9		
<i>4 Hands</i>	<b>WHITE FLANNEL</b>	<i>St. Louis, MO</i>	<i>Imperial IPA</i>	9	3	7	11	33
<i>4 Hands (Baileys' Exclusive)</i>	<b>APRICOT SESSIONS</b>	<i>St. Louis, MO</i>	<i>Apricot Berliner</i>	4.1	2	5	8	24
<i>Against The Grain</i>	<b>KENTUCKY RYED CHIQUEN</b>	<i>Louisville, KY</i>	<i>Strong Ale with Rye</i>	8.6	3	7	11	33
<i>Avery</i>	<b>OLD JUBILATION</b>	<i>Boulder, CO</i>	<i>Strong Ale</i>	8.3	1.75	4	6	18
<i>Ballast Point</i>	<b>TART PEACH KOLSCH</b>	<i>San Diego, CA</i>	<i>Sour Ale with Peach</i>	5.2	2	5	8	24
<i>Ballast Point</i>	<b>VICTORY AT SEA</b>	<i>San Diego, CA</i>	<i>Robust Porter with Vanilla and Coffee</i>	10	3	7	11	33
<i>Boulevard</i>	<b>SCOTCH ON SCOTCH</b>	<i>Kansas City, MO</i>	<i>Barrel Aged Strong Ale</i>	9.6	3	7	11	33
<i>Boulevard</i>	<b>TROPICAL PALE ALE</b>	<i>Kansas City, MO</i>	<i>American Pale Ale</i>	5.9	2	5	8	24
<i>Brasserie de La Senne</i>	<b>SAISON DU MEYBOOM</b>	<i>Brussels, Belgium</i>	<i>Saison</i>	5.5	3	8	12	36
<i>Brasserie Fantôme</i>	<b>FANTÔME HIVER</b>	<i>Soy-Erezée, Belgium</i>	<i>Saison</i>	8	3.5	9		
<i>Brouwerij Van Honsebrouck</i>	<b>ST. LOUIS GUEZE</b>	<i>Ingelmunster, Belgium</i>	<i>Gueze</i>	5	3.5	9	14	
<i>Bruery Tearraux</i>	<b>HUMULUS TERAUX</b>	<i>Placentia, CA</i>	<i>Barrel Aged Sour with Mosaic</i>	6.3	3	8	12	36
<i>Charleville</i>	<b>LONG WHITE CLOUD</b>	<i>Ste. Genevieve, MO</i>	<i>Pilsner</i>	5.5	2	5	8	24
<i>Crooked Stave</i>	<b>VIELLE</b>	<i>Denver, CO</i>	<i>Brett Saison</i>	4.2	3	7	11	33
<i>Destihl</i>	<b>ST. DEKKARA OUD BRUIN</b>	<i>Bloomington, IL</i>	<i>Barrel Aged Sour Brown</i>	7.2	3.5	9	14	
<i>Evil Twin/Westbrook</i>	<b>IMPERIAL BISCOTTI MEXICAN CAKE BREAK</b>	<i>Brooklyn, NY</i>	<i>Imperial Stout with Coffee &amp; Spices</i>	10.5	3.5	9		
<i>Firestone Walker</i>	<b>LUPONIC DISTORTION</b>	<i>Paso Robles, CA</i>	<i>American IPA</i>	5.9	2	5	8	24

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BREWERY	BEER	HAILS FROM	STYLE	ABV OZ	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<i>Founders</i>	CURMUDGEON	<i>Grand Rapids, MI</i>	<i>Old Ale</i>	9.8	2.5	6.5	9.5	30
<i>Founders</i>	FROOTWOOD	<i>Grand Rapids, MI</i>	<i>Barrel Aged Cherry Ale</i>	8	3	8	12	36
<i>Founders</i>	IMPERIAL STOUT {2015}	<i>Grand Rapids, MI</i>	<i>Imperial Stout</i>	10.5	3	8	12	36
<i>Goodwood</i>	LOUISVILLE LAGER	<i>Louisville, KY</i>	<i>Wood Aged Pale Lager</i>	4.2	2	5	8	24
<i>Great Divide</i>	VELVET YETI {NITRO}	<i>Denver, CO</i>	<i>American Stout</i>	5	2	5	8	24
<i>Grimm</i>	SUPER SPRUCE	<i>Brooklyn, NY</i>	<i>Spruce Tipped Gose</i>	4.7	3	8	12	36
<i>Highwater</i>	BOOM BOOM OUT GOSE THE LIGHT	<i>San Leandro, CA</i>	<i>Gose with Apple</i>	7.3	3	7	11	33
<i>Hofbräuhaus München</i>	HOFBRÄU MAIBOCK	<i>Munich, Germany</i>	<i>Maibock</i>	7.2	2	5	8	24
<i>Jolly Pumpkin</i>	LUCIERNAGA	<i>Dexter, MI</i>	<i>Belgian Pale Ale</i>	6.5	3	8	12	36
<i>Lagunitas</i>	UNDERCOVER SHUTDOWN	<i>Petaluma, CA</i>	<i>American Strong Ale</i>	9.6	2.5	6.5	9.5	33
<i>Lagunitas</i>	WALDO'S SPECIAL ALE	<i>Petaluma, CA</i>	<i>Imperial IPA</i>	11.9	3	7		
<i>Mark Twain</i>	OL PUDD'NHEAD	<i>Hannibal, MO</i>	<i>Barleywine</i>	10.5	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>	CITRADELIC	<i>Fort Collins, CO</i>	<i>American IPA</i>	6	1.5	3.5	5	15
<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>Oskar Blues</i>	BARREL AGED TEN FIDY	<i>Longmont, CO</i>	<i>Barrel Aged Imperial Stout</i>	12.9	5.5	13		
<i>Oskar Blues</i>	DALE'S PALE ALE	<i>Longmont, CO</i>	<i>American Pale Ale</i>	6.5	1.75	4	6	18
<i>Oskar Blues</i>	TEN FIDY {'15}	<i>Longmont, CO</i>	<i>Imperial Stout</i>	10.5	3	8	12	36
<i>Oskar Blues</i>	TEN FIDY {'16}	<i>Longmont, CO</i>	<i>Imperial Stout</i>	10.5	3	8	12	36
<i>Perennial</i>	5 LITTLE MONKEYS	<i>St. Louis, MO</i>	<i>American Wheat Ale</i>	6.1	2	5	8	24
<i>Perennial</i>	CAVE TORCH	<i>St. Louis, MO</i>	<i>American IPA with Mandarin Orange</i>	6.7	2	5	8	24
<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>	OLD TOM PORTER {NITRO}	<i>Bucyrus, MO</i>	<i>Porter</i>	5.5	2	5	8	24
<i>Prairie</i>	PE-KAN	<i>Krebs, OK</i>	<i>Imperial Stout with Vanilla &amp; Pecan</i>	11.5	3	8	12	36
<i>Schlafly</i>	IRISH EXTRA STOUT	<i>St. Louis, MO</i>	<i>Export Stout</i>	8	2	5	8	24
<i>Schlafly</i>	IRISH STOUT {NITRO}	<i>St. Louis, MO</i>	<i>Export Stout</i>	5.9	3	7	11	33
<i>Schlafly</i>	RYE IPA	<i>St. Louis, MO</i>	<i>American IPA with Rye</i>	7.2	2	5	8	24
<i>Shmaltz</i>	FUNKY JEWBELATION '17	<i>Clifton Park, NY</i>	<i>Sour Barrel Aged Blend</i>	9.4	3	8	12	36
<i>Six Mile Bridge</i>	BLOOD ORANGE BELGIAN WIT	<i>St. Louis, MO</i>	<i>Belgian Witbier with Citrus</i>	4.7	2	5	8	24
<i>Urban Chestnut</i>	BUSHELHEAD	<i>St. Louis, MO</i>	<i>Hard Cider</i>	7.2	2	5	8	24
<i>Urban Chestnut</i>	KU DAMM	<i>St. Louis, MO</i>	<i>Berlinerweiss</i>	4.2	2	5	8	24
<i>Urban Chestnut</i>	TEUFELSPAKT	<i>St. Louis, MO</i>	<i>Schwarzbier</i>	4.7	2	5	8	24