

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

OSKAR BLUES: FLIGHT OF DA FIDY

VERTICAL FLIGHT WITH OB'S SIGNATURE STOUT

3 selections. 4 oz each. 11.

1. *Barrel Aged Ten Fidy Imperial Stout*
2. *Ten Fidy Imperial Stout, 2015*
3. *Ten Fidy Imperial Stout, 2016*

PLEDGE WEEK WINE FLIGHT

INDIGENOUS VARIETALS FROM ANCIENT GREECE

3 selections. 3 oz each. 15.

1. *Argyros Assyrtiko, 2015.*
2. *Gaia 14-18h, 2015.*
3. *Thymiopoulous Vineyards "Young Vines," 2013.*

SOMM'S CHOICE. 16.

2008 LOPEZ DE HEREDIA VINA CUBILLO
TEMPRANILLO

*This Burgundian-style Rioja layers an incredibly lifted
finish with autumn leaves and dried flowers, an older
vintage that still presents freshness and vigour.*

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="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> <p>🐄 COW 🐐 GOAT 🐑 SHEEP Ⓡ RAW/ UNPASTEURIZED</p> <p>ADDITIONS.</p> <p>\$1 EACH <i>Clover honey, Poached apricots, Fresh sliced apple, Jalapeño mustard</i></p> <p>\$2 EACH <i>Tomato Jam, Orange-chili marmalade, Cherry chutney, Extra focaccia, Roasted garlic</i></p> <p>\$3 EACH <i>Mixed olives, Black pepper flatbread</i></p> <p>PICKLES. \$3 EACH <i>Grapes, Beets, Okra, Cornichons, Baby Carrots, Mushrooms</i></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</p> <p>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</p> <p>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 tomatoes, toasted baguette

SEARED STEELHEAD TROUT. 15.

Missouri-raised trout, sundried tomato and mint polenta cake, wine- braised Brussels

PAN-ROASTED DUCK BREAST. 20.

Raspberry compote, parsnip purée, pea shoot salad, blue cheese mousse

BUTTONWOOD CHICKEN BREAST. 16.

Herbed béchamel, King Trumpet mushrooms, Belletoile Brie mashed potatoes, brown butter & sage green beans

LAMB BOLOGNESE. 18.

Whole braised lamb Provençal, buttery noodles, pecorino, basil croutons

SAIGON CURRY NOODLE. 13.

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

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ON TAP

| BREWERY | BEER | HAILS FROM | STYLE | ABV OZ | COST | | | |
|---------------------------------------|------------------------------|-------------------------|--|--------|------|-------|-------|----|
| | | | | | 4 OZ | 12 OZ | 20 OZ | 64 |
| <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 & 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 |

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 & 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 & savory tannins. | 10 |
| | Zinfandel | 3BALL | 2014 | Paso Robles, Sonoma & Amador County, California | Blackberry & bramble, overripe blueberry & cedar chest. | 9 |
| | Pinot Noir | AVERÆN | 2015 | Willamette Valley, Oregon | Candied violet & bursting red fruit complement traces of spicecake & turned earth. | 12 |
| | Pinot Noir | MOMO | 2013 | Marlborough, New Zealand | Expressive, fruit-driven. Old World structure & elegance meets New World power & intensity. | 11 |
| | Malbec | RICARDO SANTOS | 2014 | Mendoza, Argentina | Blackberry jam and loam give way to a silky, supple finish. | 10 |
| | Garnacha | JOAN D'ANGUERA 'ALTAROSÉS' | 2015 | Montsant, Spain | Flashes of toasted spice, strawberry vine, & hibiscus leaf. | 11 |
| | Cabernet Sauvignon | CLARE WINE CO. | 2012 | Clare Valley, Australia | Chocolate mint, dark berries, soft tannins & a length that won't quit. | 12 |
| WHITE | Rhone Blend | PAUL MAS 'CLAUDE VAL' | 2015 | Languedoc, France | A gusty, floral nose blooms into boysenberry & tempered clove. | 8 |
| | Pecorino | POGGIO ANIMA 'GABRIEL' | 2014 | Abruzzo, Italy | Flavors of star fruit, quince, dried herb, & melon with structured acidity. | 9 |
| | Chardonnay | CAMP | 2015 | Sonoma, California | Alluring harmony of toasty richness & tropical fruit flavors. | 10 |
| | Pinot Gris | PORTLANDIA | 2015 | Willamette Valley, Oregon | Granny Smith apple, Meyer lemon, & pear compete for your affection. | 10 |
| | Bordeaux Blanc | SIRIUS | 2015 | Bordeaux, France | Tart, tang, & limestone with tinges of pineapple & lemon pith. | 8 |
| | Furmint | THE ODDITY | 2015 | Tokaji, Hungary | Flavors of juicy mandarin & apricots with an herbal tinge extend into a fresh, mineral finish. | 9 |
| | 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 & mango, along with a flash of melon. | 11 |
| | Rosé | ESPRIT DU GASSIER | 2016 | Provence, France | Will you accept this rosé? Pale, mineral, & 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 & 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>Pignoletto</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 | Vinho Verde, Portugal | 2015 | 34 |
| <i>of Grenache Blend</i> | BLEU DE MER | Languedoc, France | 2015 | 42 |
| <i>of Grenache Blend</i> | COEUR CLEMENTINE | Côtes de Provence, France | 2016 | 44 |

REDS

| VARIETAL | WINERY/NAME | REGION/COUNTRY | YEAR | COST |
|---------------------------|--------------------------------------|------------------------|------|------|
| <i>Amarone</i> | ALDEGHERI SANTAMBROGIO | Valpolicella, Italy | 2014 | 60 |
| <i>Barbera</i> | VIETI | Barbera d'Asti, Italy | 2014 | 38 |
| | BROVIA 'SORI DEL DRAGO' | Barbera d'Alba, Italy | 2014 | 56 |
| <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 |
| <i>Cabernet Franc</i> | TITUS | Napa, California | 2013 | 50 |
| | 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 |
| | FREDERIC BROUCA 'CLOS SAUVEPLANE' | Languedoc, France | 2013 | 55 |
| <i>Nebbiolo</i> | MANZONE 'IL CRUTIN' | Monforte d'Alba, Italy | 2012 | 48 |
| <i>Petit Rouge</i> | ENFER D'ARVIER | Aosta Valley, Italy | 2014 | 52 |

CONTINUED...

WINE BY THE BOTTLE

REDS

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