

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

ROASTED PRIME RIB AU JUS. 22.

10 ounces of Missouri raised grass fed beef,
Brie Belletoile mashed potatoes, sautéed asparagus
{pair with wine flight for \$32}

SOMM'S CHOICE. 16.

2014 NEWSPRINT CHARDONNAY.

*Aged in French & American water-bent barrels, this
streamlined vintage from Guardian Cellars showcases
golden delicious apple and yellow plum with soft oak
undercurrents atypical of new-world Chardonnay.*

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.

TYPE OF MILK

-  COW
-  GOAT
-  SHEEP
-  RAW/
UNPASTEURIZED

ADDITIONS.

\$1 EACH

Clover honey,
Poached apricots,
Fresh sliced apple,
Jalapeño mustard

\$2 EACH
































Tomato Jam, Orange-
chili marmalade,
Cherry chutney,
Extra focaccia,
Roasted garlic

\$3 EACH

Mixed olives, Black
pepper flatbread

PICKLES. \$3 EACH

Grapes, Beets,
Okra, Cornichons,
Baby Carrots,
Mushrooms

<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> <p style="text-align: center; margin-top: 5px;">\$4 each for three or more, \$6.5 a la carte.</p>	<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> <p style="text-align: center; margin-top: 5px;">\$5.5 each for three or more, \$8 a la carte.</p>	<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> <p style="text-align: center; margin-top: 5px;">\$6.5 each for three or more, \$9 a la carte</p>	<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> <p style="text-align: center; margin-top: 5px;">\$7.5 each for three or more, \$10 a la carte.</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>	UNICORN KILLER	<i>St. Louis, MO</i>	<i>Saison</i>	6.7	2.5	6.5	9.5	30
<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>	GUAVA KING	<i>St. Louis, MO</i>	<i>Tart Wheat Ale with Guava</i>	4.5	2	5	8	24
<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>Winter Warmer</i>	8.3	1.75	4	6	18
<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>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>Bur Oak</i>	TRAILBENDER	<i>Columbia, MO</i>	<i>Pale Wheat Ale</i>	4.8	2	5	8	24
<i>Civil Life</i>	NORTHERN ENGLISH BROWN	<i>St. Louis, MO</i>	<i>Brown Ale</i>	4	1.75	4	6	18
<i>Crane</i>	APRICOT WEISS	<i>Raytown, MO</i>	<i>Apricot Berliner</i>	4.5	3	7	11	33
<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>Bourbon Barrel Aged Sour Brown</i>	7.2	3.5	9	14	
<i>Dogfish Head</i>	60 MINUTE IPA	<i>Milton, DE</i>	<i>American IPA</i>	6	2	5	8	24
<i>Dogfish Head</i>	SEAQUENCH ALE	<i>Milton, DE</i>	<i>Blended Sour with Lime and Sea Salt</i>	4.9	2	5	8	24
<i>Excel</i>	EL PISTOLERO	<i>Breese, IL</i>	<i>Vienna Lager</i>	5	1.75	4	6	18
<i>Firestone Walker</i>	FORTEM	<i>Paso Robles, CA</i>	<i>Imperial IPA</i>	8.3	3	7	11	33
<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>Founders</i>	KENTUCKY BREAKFAST STOUT	<i>Grand Rapids, MI</i>	<i>Barrel Aged Imperial Stout</i>	11.2	5	12		
<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

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ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV OZ	COST			
					4 OZ	12 OZ	20 OZ	64
<i>Heavy Riff</i>	HOPPY WHEAT	<i>St. Louis, MO</i>	<i>Pale Wheat Ale</i>	4.6	2	5	8	24
<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>Jolly Pumpkin</i>	LA ROJA DU KRIEK	<i>Dexter, MI</i>	<i>Barrel Aged Sour with Cherry</i>	7.5	3	8	12	36
<i>Jolly Pumpkin</i>	SOBREHUMANO PALENA' OLE	<i>Dexter, MI</i>	<i>Sour Red with Passionfruit</i>	6	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>Left Hand</i>	ST. VRAIN	<i>Longmont, CO</i>	<i>Tripel</i>	9	3	7	11	33
<i>Mark Twain</i>	ABRACAPOCUS	<i>Hannibal, MO</i>	<i>Saison with Peach</i>	7.3	3	7	11	33
<i>Mark Twain</i>	OL PUDD'NHEAD	<i>Hannibal, MO</i>	<i>English-Style Barleywine Ale</i>	10.5	3	7	11	33
<i>Mikkeller San Diego</i>	BEER GEEK BRUNCH	<i>San Diego, CA</i>	<i>Imperial Coffee Stout</i>	10.9	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>Pappo's</i>	BIG PAPP0	<i>St. Louis, MO</i>	<i>Imperial IPA</i>	8	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>	OLD TOM PORTER {NITRO}	<i>Bucyrus, MO</i>	<i>Porter</i>	5.5	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>	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>Schlafly</i>	SUMMER LAGER	<i>St. Louis, MO</i>	<i>Munich Helles Lager</i>	4.5	1.5	3.5	5	15
<i>Shmaltz</i>	FUNKY JEWBELATION '17	<i>Clifton Park, NY</i>	<i>Sour Barrel Aged Blend</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>Six Mile Bridge</i>	BAVARIAN HEFEWEIZEN	<i>St. Louis, MO</i>	<i>Bavarian Hefeweizen</i>	5.2	2	5	8	24
<i>Stone</i>	XOCOVEZA	<i>Escondido, CA</i>	<i>Mocha Stout</i>	8.1	3	7	11	33
<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	TERRACAË	2012	Cahors, France	Jaunty & rustic, a jumble of dark berry & spice with leathery tannin.	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	Dolcetto	G.D. VAJRA	2015	Piedmonte, Italy	Undertones of almond carrying bright notes of violet & cherry.	9
	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>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>	2015	34
<i>of Grenache Blend</i>	BLEU DE MER	<i>Languedoc, France</i>	2015	42
<i>of Grenache Blend</i>	COEUR CLEMENTINE	<i>Côtes de Provence, France</i>	2016	44

REDS

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