

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	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
2nd Shift	BREW COCKY	St. Louis, MO	Imperial IPA	9	3	8	12	36
2nd Shift	KATY	St. Louis, MO	Oak Aged Brett Ale	5.3	3	8	12	36
2nd Shift (Baileys' Exclusive)	GREEN BIRD	St. Louis, MO	Gose	4.5	2	5	8	24
4 Hands	BARREL AGED BONA FIDE	St. Louis, MO	Barrel Aged Imperial Stout	10	3.5	9		
4 Hands	BONA FIDE	St. Louis, MO	Imperial Stout	9	3	8	12	36
4 Hands	BONA FIDE SECRET STASH	St. Louis, MO	Imperial Stout with Barrel Aged Coffee Beans	9	3.5	9		
4 Hands	CUVEÉ ANGE	St. Louis, MO	American Wild Ale	5.5	3.5	9		
4 Hands	GUAVA KING	St. Louis, MO	Tart Wheat Ale with Guava	4.5	2	5	8	24
4 Hands	KRIEK	St. Louis, MO	Sour Ale with Cherry	7.3	3.5	9		
4 Hands	MADAGASCAR	St. Louis, MO	Imperial Stout with Vanilla	9.3	3.5	9		
4 Hands (Baileys' Exclusive)	APRICOT SESSIONS	St. Louis, MO	Apricot Berliner	4.1	2	5	8	24
Against The Grain	KENTUCKY RYED CHIQUEN	Louisville, KY	Strong Ale with Rye	8.6	3	7	11	33
Avery	OLD JUBILATION	Boulder, CO	Strong Ale	8.3	1.75	4	6	18
Ballast Point	VICTORY AT SEA	San Diego, CA	Robust Porter with Vanilla and Coffee	10	3	7	11	33
Boulevard	SCOTCH ON SCOTCH	Kansas City, MO	Barrel Aged Strong Ale	9.6	3	7	11	33
Brasserie de La Senne	SAISON DU MEYBOOM	Brussels, Belgium	Saison	5.5	3	8	12	36
Brasserie Fantôme	FANTÔME HIVER	Soy-Erezée, Belgium	Saison	8	3.5	9		
Brouwerij Van Honsebrouck	ST. LOUIS GUEZE	Ingelmunster, Belgium	Gueze	5	3.5	9	14	
Bruery Tearreaux	HUMULUS TEREAX	Placentia, CA	Barrel Aged Sour with Mosaic	6.3	3	8	12	36
Charleville	LONG WHITE CLOUD	Ste. Genevieve, MO	Pilsner	5.5	2	5	8	24
Civil Life	NORTHERN ENGLISH BROWN	St. Louis, MO	Brown Ale	4	1.75	4	6	18
Crooked Stave	VIELLE	Denver, CO	Brett Saison	4.2	3	7	11	33
Destihl	ST. DEKKARA OUD BRUIN	Bloomington, IL	Bourbon Barrel Aged Sour Brown	7.2	3.5	9	14	
Dogfish Head	90 MINUTE IPA	Milton, DE	Imperial IPA	9	2.5	6.5	9.5	33
Excel	EL PISTOLERO	Breese, IL	Vienna Lager	5	1.75	4	6	18

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					4 OZ	12 OZ	20 OZ	64 OZ
<i>Firestone Walker</i>	FORTEM	<i>Paso Robles, CA</i>	<i>Imperial IPA</i>	8.3	3	7	11	33
<i>Firestone Walker</i>	LUPONIC DISTORTION	<i>Paso Robles, CA</i>	<i>American IPA</i>	5.9	2	5	8	24
<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
<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>Sour with Cherry</i>	7.5	3	8	12	36
<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>Mark Twain</i>	OL PUDD'NHEAD	<i>Hannibal, MO</i>	<i>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>Pappo's</i>	BIG PAPPO	<i>St. Louis, MO</i>	<i>Imperial IPA</i>	8	2	5	8	24
<i>Perennial</i>	CAVE TORCH	<i>St. Louis, MO</i>	<i>American IPA</i>	6.7	2	5	8	24
<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 {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>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>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>Schwarzbiel</i>	4.7	2	5	8	24