

B E E R S

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ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<i>Alpine</i>	WINDOWS UP	<i>Alpine, CA</i>	<i>American IPA</i>	7		4	6	18
<i>Bastard Bros</i>	AMERICAN LAGER	<i>High Ridge, MO</i>	<i>Pale Lager</i>	4.13	2	5	8	24
<i>Bastard Bros</i>	AMERICAN WHEAT	<i>High Ridge, MO</i>	<i>American Wheat Ale</i>	4.6	2	5	8	24
<i>Bell's</i>	CONSECRATOR	<i>Kalamazoo, MI</i>	<i>Dopplebock</i>	8	2.5	6	8.5	26
<i>Bell's</i>	MARS	<i>Kalamazoo, MI</i>	<i>Imperial IPA</i>	10.1	3	8	12	
<i>Bent River</i>	DAYTROTTER PALE HORSE	<i>Moline, IL</i>	<i>American Pale Ale</i>	5.2	2	5	8	24
<i>Bent River</i>	JALAPENO ALE	<i>Moline, IL</i>	<i>Golden Ale with Jalapeno</i>	3.8	2	5	8	24
<i>Bent River</i>	QC HAZE	<i>Moline, IL</i>	<i>American IPA</i>	6.9	2.5	6.5	9.5	30
<i>Bent River</i>	UNCOMMON STOUT	<i>Moline, IL</i>	<i>Stout with Coffee and Oatmeal</i>	5.4	2	5	8	24
<i>Boulevard</i>	SINGLE WIDE	<i>Kansas City, MO</i>	<i>American IPA</i>	5.7	1.5	3.5	5	15
<i>Boulevard</i>	TEQUILA GOSE	<i>Kansas City, MO</i>	<i>Barrel Aged Gose</i>	5.9	2	5	8	24
<i>Brasserie Dieu du Ciel!</i>	APHRODISIAQUE {NITRO}	<i>Quebec, Canada</i>	<i>Stout with Cocoa</i>	6.5	3	7	11	33
<i>Brouwerij de Ranke</i>	DE RANKE XX BITTER	<i>Wevelgem, Belgium</i>	<i>Belgian Pale Ale</i>	6.2	3	7	11	33
<i>Brouwerij Van Honsebrouck</i>	ST. LOUIS GUEUZE	<i>Ingelunster, Belgium</i>	<i>Gueuze</i>	5	3.5	9	14	
<i>Cathedral Square</i>	HEAVENLY HONEY RAZZ	<i>St. Louis, MO</i>	<i>Honey Raspberry Amber Ale</i>	5	2	5	8	24
<i>Charleville</i>	HOPTIMISTIC	<i>St. Louis, MO</i>	<i>American IPA</i>	6.5	1.5	3.5	5	15
<i>Civil Life</i>	CREAM ALE	<i>St. Louis, MO</i>	<i>Cream Ale</i>	4.3	1.75	4	6	18
<i>Civil Life (Baileys' Exclusive)</i>	GERMAN PILS	<i>St. Louis, MO</i>	<i>German Pilsner</i>	5.1	2	5	8	24
<i>Crane</i>	TRAILSMITH	<i>Raytown, MO</i>	<i>Saison</i>	6.8	2.5	6.5	9.5	30
<i>Crooked Stave</i>	SOURLESS IPA	<i>Denver, CO</i>	<i>American IPA</i>	6	2.5	6.5	9.5	30
<i>Destihl</i>	CERISE	<i>Bloomington, IL</i>	<i>Imperial Stout with Sour Cherry</i>	9.5	3	8	12	36
<i>Dogfish Head</i>	PALO SANTO MARRON	<i>Milton, DE</i>	<i>Barrel Aged Strong Dark</i>	12	3	8	12	36
<i>Firestone Walker</i>	LUPONIC DISTORTION	<i>Paso Robles, CA</i>	<i>American IPA</i>	5.9	2	5	8	24
<i>Firestone Walker</i>	VELVET MERLIN {NITRO}	<i>Paso Robles, CA</i>	<i>Milk Stout</i>	5.5	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>Heavy Riff</i>	SQUEEZEBOX WHEAT	<i>St. Louis, MO</i>	<i>American Pale Wheat</i>	4.8	2	5	8	24
<i>Heavy Riff</i>	VELVET UNDERBROWN	<i>St. Louis, MO</i>	<i>American Brown Ale</i>	6.5	2	5	8	24

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<i>Hofbräuhaus München</i>	HOFBRÄU MAIBOCK	<i>Munich, Germany</i>	<i>Maibock</i>	7.2	2	5	8	24
<i>Jolly Pumpkin</i>	BAUDELAIRE: IO	<i>Dexter, MI</i>	<i>Hibiscus Rose Saison</i>	6.8	3	8	12	36
<i>Jolly Pumpkin</i>	BLACK PARCELA	<i>Dexter, MI</i>	<i>Black Wild Ale</i>	6	3	7	11	33
<i>Lagunitas</i>	12TH OF NEVER	<i>Petaluma, CA</i>	<i>American Pale Ale</i>	5.5	1.75	4	6	18
<i>Lagunitas</i>	DAVEY MURRAY	<i>Petaluma, CA</i>	<i>Scotch Ale</i>	9.5	2.5	6.5	9.5	30
<i>Latitude 42</i>	PARTY AT THE MOONTOWER	<i>Portage, MI</i>	<i>Imperial IPA</i>	8.3	3	7	11	33
<i>Left Hand</i>	TRAVELIN' LIGHT KOLSCH	<i>Longmont, CO</i>	<i>Kolsch</i>	4.8	2	5	8	24
<i>Lionstone</i>	LICENSE TO HOP	<i>Genseo, IL</i>	<i>American IPA</i>	6.3	2.5	6.5	9.5	30
<i>Mark Twain</i>	HANNIBAL NECTAR	<i>Hannibal, MO</i>	<i>Witbier with Hibiscus</i>	5.2	2	5	8	24
<i>New Belgium</i>	IMPERIAL VOODOO RANGER	<i>Fort Collins, CO</i>	<i>American IPA</i>	9	1.5	3.5	5	15
<i>Odell</i>	EASY STREET	<i>Fort Collins, CO</i>	<i>American Wheat Ale</i>	4.6	1.5	3.5	5	15
<i>Odell</i>	ST. LUPULIN	<i>Fort Collins, CO</i>	<i>American Pale Ale</i>	6.5	1.75	4	6	18
<i>Ommegang</i>	BRUNETTA	<i>Cooperstown, NY</i>	<i>Flanders Oud Bruin</i>	5	2.5	6.5	9.5	30
<i>Oskar Blues</i>	BEERITO	<i>Longmont, CO</i>	<i>Vienna Lager</i>	4	1.75	4	6	18
<i>Oskar Blues</i>	MAMA'S LITTLE YELLA PILS	<i>Longmont, CO</i>	<i>Czech Pilsner</i>	5.3	1.5	3.5	5	15
<i>Perennial</i>	HOPFENTEA	<i>St. Louis, MO</i>	<i>Mango Berliner</i>	4.2	3	8	12	36
<i>Perennial</i>	SUBURBAN BEVERAGE	<i>St. Louis, MO</i>	<i>Gose with Citrus</i>	4.2	2.5	6.5	9.5	30
<i>Piney River</i>	LIZZIE TWISTER	<i>Bucyrus, MO</i>	<i>Berlinerweissbier</i>	4	1.75	4	6	18
<i>Prairie</i>	BIRTHDAY BOMB!	<i>Krebs, OK</i>	<i>Imperial Stout with Caramel</i>	13	3	8	12	36
<i>Public House</i>	FARMSTAND PEACH	<i>Rolla, MO</i>	<i>Blonde Ale with Peach</i>	5.3	1.75	4	6	18
<i>Public House</i>	FRISCO 1501	<i>Rolla, MO</i>	<i>Vienna Lager</i>	5	2	5	8	24
<i>Schlafly</i>	SMOKED STOUT	<i>St. Louis, MO</i>	<i>Smoked Imperial Stout</i>	9.5	3	8	12	36
<i>Sierra Nevada</i>	SUMMERFEST	<i>Chico, CA</i>	<i>Czech Pilsner</i>	5	1.75	4	6	18
<i>Stieglebrauerei zu Salzburg GmbH</i>	RADLER ZITRONE	<i>Salzburg, Austria</i>	<i>Lemon Radler</i>	2.5	1.5	3.5	5	15
<i>Tallgrass</i>	KEY LIME PIE	<i>Manhattan, KS</i>	<i>Blonde Ale with Lime</i>	4.2	2	5	8	24
<i>The Bruery</i>	GUAVA LIBRE	<i>Placentia, CA</i>	<i>Strong Ale with Guava & Lactose</i>	7.5	2.5	6.5	9.5	30
<i>Toøl</i>	SUR GALAXY	<i>Copenhagen, Denmark</i>	<i>Sour Black IPA</i>	7	3	8	12	36
<i>Uinta</i>	LIME PILSNER	<i>Salt Lake City, UT</i>	<i>Pilsner with Lime</i>	5.3	1.75	4	6	18
<i>Urban Chestnut</i>	BUSHELHEAD	<i>St. Louis, MO</i>	<i>Hard Cider</i>	7.2	2	5	8	24
<i>Urban Chestnut</i>	DORFBIER	<i>St. Louis, MO</i>	<i>Munich Dunkel</i>	5.2	2	5	8	24