

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>2nd Shift</i>	ART OF NEUROSIS	<i>St. Louis, MO</i>	<i>American IPA</i>	6.2	2.5	6.5	9.5	30
<i>4 Hands</i>	PASSIONFRUIT PRUSSIA	<i>St. Louis, MO</i>	<i>Passionfruit Beliner</i>	3.5	2.5	6.5	9.5	30
<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>	FANCY LAWYER TERMS	<i>Louisville, KY</i>	<i>Wine Barrel Aged Biere de Garde</i>	8	3	8	12	36
<i>American Solera</i>	FOEDERVILLE	<i>Tulsa, OK</i>	<i>Foeder Aged Wild Ale</i>	5.4	3	8	12	36
<i>Avery</i>	RASPBERRY SOUR	<i>Boulder, CO</i>	<i>Raspberry Sour Ale</i>	6.2	3	8	12	36
<i>Ballast Point</i>	DEADRINGER	<i>San Diego, CA</i>	<i>Oktoberfest / Marzen</i>	6	2	5	8	24
<i>Ballast Point</i>	PUMPKIN DOWN	<i>San Diego, CA</i>	<i>Scotch Ale with Pumpkin</i>	5.8	2	5	8	24
<i>Ballast Point</i>	UNFILTERED SCULPIN	<i>San Diego, CA</i>	<i>American IPA</i>	7	2.5	6.5	9.5	30
<i>Bells</i>	TWO HEARTED	<i>Kalamazoo, MI</i>	<i>American IPA</i>	7.1	1.75	4	6	18
<i>Boulevard</i>	HIBISCUS GOSE	<i>Kansas City, MO</i>	<i>Gose with Hibiscus</i>	4.2	2	5	8	24
<i>Boulevard</i>	JAM BAND	<i>Kansas City, MO</i>	<i>Ale with Blueberry & Raspberry</i>	7	2	5	8	24
<i>Brouwerij de Molen</i>	HEL & VERDOEMENIS PORT CHARLOTTE BA	<i>Bodegraven, Netherlands</i>	<i>Barrel Aged Imperial Stout</i>	11	3	8	12	36
<i>Brouwerij Oud Beersel</i>	FRAMBOISE	<i>Beersel, Belgium</i>	<i>Framboise</i>	5	3	8	12	36
<i>Cathedral Square</i>	AVE MARIA (2016)	<i>St. Louis, MO</i>	<i>Belgian Dubbel aged in Bourbon Barrels</i>	10	3	7	11	33
<i>Charleville</i>	ALE MUCHO HOPPO	<i>St. Genevieve, MO</i>	<i>Imperial IPA</i>	9.4	3	7	11	34
<i>Civil Life</i>	ANGEL & THE SWORD	<i>St. Louis, MO</i>	<i>English Ale</i>	4.6	1.75	4	6	18
<i>Civil Life (Baileys' Exclusive)</i>	MERCHANT SHIP IPA	<i>St. Louis, MO</i>	<i>American IPA</i>	6.2	2	5	8	24
<i>Crane</i>	GRAPEFRUIT GOSE	<i>Raytown, MO</i>	<i>Grapefruit Gose</i>	4.1	3	7	11	33
<i>Crooked Stave</i>	NIGHTMARE ON BRETT (2016)	<i>Denver, CO</i>	<i>Barrel Aged Sour Imperial Stout</i>	9.6	4	10		
<i>Deschutes</i>	BLACK BUTTE PORTER {NITRO}	<i>Bend, OR</i>	<i>American Porter</i>	5.2	1.5	3.5	5	15
<i>Evil Twin</i>	YIN & YANG	<i>Brooklyn, NY</i>	<i>Imperial Black & Tan</i>	10	3	8	12	
<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>	UNION JACK	<i>Paso Robles, CA</i>	<i>American IPA</i>	7	2	5	8	24
<i>Jolly Pumpkin</i>	BAMARILLO	<i>Dexter, MI</i>	<i>Dry Hopped Sour Ale</i>	5.1	3	8	12	36
<i>Lagunitas</i>	FROOT STOOPID SOUR	<i>Petaluma, CA</i>	<i>Sour Ale with Mango</i>	5.3	3	8	12	36
<i>Lagunitas</i>	HIGH WEST-IFIED COFFEE STOUT	<i>Petaluma, CA</i>	<i>Barrel Aged Imperial Stout</i>	12.2	3	8	12	36

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Lagunitas	LAGUNATOR	Petaluma, CA	California Common	7.7	2	5	8	24
Lagunitas	WTFARMHOUSE	Petaluma, CA	Red Wine Barrel Aged Brown Ale	7.7	3	8	12	36
Left Hand	MILK STOUT {NITRO}	Longmont, CO	Sweet Stout	6	1.5	3.5	5	15
Left Hand	SAISON AUX BAIES AMERES	Longmont, CO	Chokeberry Saison	6.8	2	5	8	24
Libertine	WILD IPA	Morro Bay, CA	Wild IPA	7	3	7	11	33
North Peak	THUNDER	Traverse City, MI	American IPA with Oat	6.7	2	5	8	24
Odell	DARK THEORY	Fort Collins, CO	Sour Porter with Cherry	7.5	3	8	12	36
Odell	FRIEK	Fort Collins, CO	Blended Sour with Raspberry	6.5	3	8	12	36
Odell	PIÑA AGRIA	Fort Collins, CO	Golden Sour with Pineapple	6.5	3	8	12	36
Odell	ZARD ALU	Fort Collins, CO	Golden Sour with Apricot	6.8	3	8	12	36
Ommegang	BRUNETTA	Cooperstown, NY	Flanders Oud Bruin	5	2.5	6.5	9.5	30
Oskar Blues	DALE'S PALE ALE	Longmont, CO	American Pale Ale	6.8	1.75	4	6	18
Perennial	ABRAXAS	St. Louis, MO	Imperial Stout with Spices	10	4	10		
Perennial	KEITH'S KORNER	St. Louis, MO	American IPA	6	2	5	8	24
Perennial	OWEN	St. Louis, MO	Belgian Pale Ale with Brett	4.7	2	5	8	24
Perennial	SUBURBAN BEVERAGE	St. Louis, MO	Gose with Citrus	4.2	2.5	6.5	9.5	30
Perennial (Baileys' Exclusive)	BAILEYS' CHOCOLATE STOUT	St. Louis, MO	Sweet Stout with Cacao	5	2	5	8	24
Point Labaddie	GOODLE IPA	Labadie, MO	American IPA	7.2	2	5	8	24
Schlafly	DOUBLE IPA	St. Louis, MO	Imperial IPA	10	3	7	11	33
Schlafly	RASPBERRY HEFEWEIZEN	St. Louis, MO	Raspberry Hefeweizen	3.9	1.5	3.5	5	15
Sierra Nevada	SIDECAR	Chico, CA	APA with Orange	5.3	2	5	8	24
Six Mile Bridge	HARVEST PEACH SAISON	St. Louis, MO	Saison with Peach	5.4	2	5	8	24
Stieglbrauerei zu Salzburg GmbH	RADLER ZITRONE	Salzburg, Austria	Lemon Radler	2.5	1.5	3.5	5	15
Stillwater	EXTRA DRY	Baltimore, MD	Saison with Sake Rice	4.2	2.5	6.5	9.5	30
Stone	TANGERINE EXPRESS IPA	Escondido, CA	American IPA with Tangerine	6.7	2.5	6.5	9.5	30
Urban Chestnut	BUSHELHEAD	St. Louis, MO	Hard Cider	7.2	2	5	8	24
Urban Chestnut	MERCATOR	St. Louis, MO	Oak Aged Sour Red	6.3	2.5	6.5	9.5	30
Urban Chestnut	OACHKATZLSCHWOAF	St. Louis, MO	Marzen / Oktoberfest	5.4	1.5	4	7	24
Urban Chestnut	PIERRE'S WIT	St. Louis, MO	Witbier	5.1	2	5	8	24