

SNACKS

POPCORN. 3.

PICK A FLAVOR

- Honey & beet powder
- Smoked Spanish paprika & cinnamon
- White cheddar & parsley

SOFT PRETZELS. 6.

PICK A DIP • Jalapeño mustard

- IPA beer cheese • French onion

WARM CHEDDAR CRISPS. 7.

Apple slices, cherry chutney, IPA mustard

CHEF'S PICKLE PLATE. 7.

Pickled grapes, coriander mushrooms, beets, spicy carrots, okra, bread and butter chips

DIPS.

ONE 6. TWO 9. THREE 11.

- Hummus with pita bread
- Kalamata olive tapenade with focaccia
- French onion with potato chips

ARRANGED BOARDS

BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

DUCK CHARCUTERIE. 16.

Herbed duck sausage, smoked duck breast, cherry chutney, IPA mustard, focaccia

BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam and herbed focaccia

SMOKED STRIPLIN. 13.

Shaved thin and served atop toasted focaccia with tomato jam, Danish blue cheese and arugula

'FAUX' GRAS. 9.

Duck liver mousse, toasted baguette, black-pepper flatbread, onion-pepper jam, grain mustard

HOUSE SMOKED DANISH BLUE. 10.

Sliced pears, clover honey and focaccia

HERBED GALETTE. 9.

Roasted butternut squash, goat cheese, caramelized shallots, sage, arugula salad

TODAY'S SPECIALS

DUCK N' COVER. 14.

Spinach salad with seared-coriander duck breast, caramelized pears, roasted potatoes

ROASTED BUTTERNUT SQUASH & PUMPKIN SOUP. 5.

Butternut squash, pumpkin, ginger, heavy whipping cream, chile powder

BISON BOARD. 16.

Bourbon-poached cherry and smoked bison sausage, IPA mustard, Flory's truckle, cornichons, black-pepper flatbread

BORDEAUX AROUND THE GLOBE. 14.

WINE FLIGHT FEATURING REGIONAL INTERPRETATIONS OF QUINTESSENTIAL BORDEAUX VARIETALS.

1. Wildekrans Estate; Bot River, South Africa, 2013
2. L'ecole "Frenchtown"; Columbia Valley, WA, 2015
3. Chateau Puycarpin; Bordeaux, France, 2012

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.

	A \$5 EACH	B \$6 EACH	C \$7 EACH	D \$8 EACH
<p>TYPES OF MILK.</p> <p>☐ COW ☐ GOAT ☐ SHEEP Ⓡ RAW/ UNPASTEURIZED</p> <p>ADDITIONS.</p> <p>\$1 EACH Clover honey, Poached apricots, Sliced apple, Jalapeño mustard</p> <p>\$2 EACH Tomato jam, Orange-chili marmalade, Cherry chutney, Roasted garlic, Extra focaccia, Onion & pepper relish</p> <p>\$3 EACH Mixed olives, Black pepper flatbread</p> <p>PICKLES.</p> <p>\$3 EACH Grapes, Beets, Okra, Cornichons, Carrots, Mushrooms</p>	<p>CHEESE</p> <p>GJETOST Norway, Richly nutty with flashes of caramel ☐☐</p> <p>DUBLINER Ireland, Think sophisticated cheddar with the sweetness of Parmesan ☐</p> <p>PECORINO ROMANO Italy, Dry & sharp with a salty bite, solid texture ☐</p> <p>BRIE, BELLETOILE 70% France, Intense creaminess & sweet nuttiness ☐</p> <p>BLACK DIAMOND Canada, Sharp, salty, & complex ☐</p> <p>CHARCUTERIE</p> <p>SUMMER SAUSAGE</p> <p>ANDOUILLE SAUSAGE</p>	<p>CHEESE</p> <p>MAHON Spain, Sea salt & lemony tang with a creamy finish ☐Ⓡ</p> <p>HERBED CHÈVRE US - Missouri, tangy, creamy & clean ☐</p> <p>PORT SALUT France, Fresh cream flavor with smooth, buttery texture ☐</p> <p>CAMEMBERT France, Raw wild mushrooms & butter ☐</p> <p>BONVALLIS ROSEMARY Spain, Cave-aged shepherd's cheese coated in rosemary ☐</p> <p>CHARCUTERIE</p> <p>SMOKED DUCK BREAST</p> <p>DUCK LIVER MOUSSE</p>	<p>CHEESE</p> <p>PYRENEES OSSAU IRATY France, Creamy, nutty, fruity, everything ☐Ⓡ</p> <p>IDIAZABAL Spain, Slightly smoky, nutty & buttery ☐Ⓡ</p> <p>CARR VALLEY MOBAY US - Wisconsin, Separate layers of goat's and sheep's milk ☐☐</p> <p>SAINT-ANDRÉ France, Triple cream, ripe & velvety ☐</p> <p>SMOKY DANISH BLUE Denmark, A hint of smoke gives way to sweet & salty ☐Ⓡ</p> <p>CHARCUTERIE</p> <p>SMOKED NY STRIP</p> <p>HERBED DUCK SAUSAGE</p>	<p>CHEESE</p> <p>FARMSTEAD MANCHEGO 9 MONTH Spain, Age intensified creaminess & tang ☐</p> <p>FLORY'S TRUCKLE US - Missouri, Buttery & firm with a clean, crumbly finish ☐Ⓡ</p> <p>CARR VALLEY MENAGE US - Wisconsin, Mixed-milk beauty aged for intense flavor & drier texture ☐☐☐</p> <p>HUMBOLDT FOG US - California, Floral, herbaceous overtones, & vegetable ash ☐</p> <p>EWEPHORIA 12 MONTH Holland, Like firm sheep's milk butter ☐</p> <p>CHARCUTERIE</p> <p>VOLPI PROSCUITTO</p> <p>BOURBON-CHERRY BISON SAUSAGE</p>

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

ENTREES

SEARED STEELHEAD TROUT. 15.

Missouri-raised trout; Brussels sprout, eggplant, & red potato hash; tomato butter

BEER HONEY CHICKEN. 16.

Local chicken braised in Vienna lager and honey, wilted greens, bacon bread pudding

BRAISED PORK SHANK. 22.

Tomato sugo, soft polenta, herbed gremolata

LAMB BOLOGNESE. 16.

Braised lamb ragù, tagliatelle noodle, pecorino

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. 11.

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, and spiced tomato jam on whole wheat; served with tomato bisque

HAM AND BRIE ON BAGUETTE. 11.

Orange chili marmalade, brie, ham, baguette, arugula, choice of side

SMOKED PORK TACOS. 12.

Pressed tortillas, red cabbage slaw, chipotle crema, grilled pineapple

SALADS

PICKLED GRAPE AND BLUE CHEESE. 5/10.

Mixed greens, pickled grapes, smoky blue cheese crumbles, pistachios, red wine 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.

GJETOST MAC N' CHEESE. 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	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
2nd Shift Brewery	ART OF NEUROSIS	New Haven, MO	American IPA	6.2	2.5	6.5	9.5	30
2nd Shift Brewery	CHERRY KATY	New Haven, MO	Oak-Aged Brett Ale	5.4	3	8	12	36
4 Hands Brewing Co.	PASSIONFRUIT PRUSSIA	St. Louis, MO	Berliner with Passionfruit	3.5	2.5	6.5	9.5	30
4 Hands Brewing Co.	LEMON GOSE	St. Louis MO	Gose	4	2	5	8	24
4 Hands (Baileys' Exclusive)	APRICOT SESSIONS	St. Louis, MO	Berliner with Apricot	4.1	2	5	8	24
4 Hands Brewing Co.	CONTACT HIGH	St. Louis, MO	Pale Wheat Ale	5	1.75	4	6	18
4204 Main St. Brewing Co.	THE ANSWER	St. Louis MO	Session Ale	4.8	2	5	8	24
4204 Main St. Brewing Co.	BLONDE JUELE	St. Louis MO	Blonde Ale	4.5	2	5	8	24
Abita	SHOTGUN DOUBLE IPA	New Orleans, LA	Imperial IPA	8.5	1.75	4	6	18
Against the Grain	FANCY LAWYER TERMS	Louisville, KY	Wine-Barrel Aged Biere de Garde	8	3	8	12	36
American Solera	FOEDERVILLE	Tulsa, OK	Foeder-Aged Wild Ale	5.4	3	8	12	36
Avery	RASPBERRY SOUR	Boulder, CO	Sour Ale with Raspberry	6.2	3	8	12	36
Ballast Point	DEADRINGER	San Diego, CA	Oktoberfest/Marzen	6	2	5	8	24
Ballast Point	PUMPKIN DOWN	San Diego, CA	Scotch Ale with Pumpkin	5.8	2	5	8	24
Ballast Point	GRUNION	San Diego, CA	American Pale Ale	5.5	2.5	6.5	9.5	30
Ballast Point	SOUR WENCH	San Diego, CA	Berliner with Blackberry	7	2.5	6.5	9.5	30
Bell's	BEST BROWN	Kalamazoo, MI	English Brown Ale	5.8	1.75	4	6	18
Bell's	THIRD COAST OLD ALE	Kalamazoo, MI	American Barleywine	10.2	2.5	6	8.5	26
Brasserie d'Achouffe	N'ICE CHOUFFE	Achouffe, Belgium	Belgian Dark Strong	10	3	7	11	33
Brouwerij Oud Beersel	FRAMBOISE	Beersel, Belgium	Framboise	5	3	8	12	36
Charleville	TORNADO ALLEY AMBER	St. Genevieve, MO	American Amber	5.6	2	5	8	24
Civil Life	ANGEL & THE SWORD	St. Louis, MO	English Ale	4.6	1.75	4	6	18
Civil Life (Baileys' Exclusive)	GERMAN PILSNER	St. Louis, MO	German Pilsner	5.1	2	5	8	24
Civil Life (Baileys' Exclusive)	MERCHANT SHIP IPA	St. Louis, MO	American IPA	6.2	2	5	8	24
Crooked Stave	NIGHTMARE ON BRETT (2016)	Denver, CO	Barrel-Aged Sour Imperial Stout	9.6	4	10		
Deschutes	BLACK BUTTE PORTER {NITRO}	Bend, OR	American Porter	5.2	1.5	3.5	5	15
Destihl	DESTIHL ANTIQUITY RYE	Bloomington, IL	English Barleywine	12.1	3	8	12	36

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ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<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>Firestone Walker</i>	NITRO MERLIN {NITRO}	<i>Paso Robles, CA</i>	<i>Milk Stout</i>	5.5	2	5	8	24
<i>Goodwood</i>	WALNUT BROWN ALE	<i>Louisville, KY</i>	<i>Oak-Aged Brown Ale with Walnuts</i>	6	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>	LAGUNATOR	<i>Petaluma, CA</i>	<i>California Common</i>	7.7	2	5	8	24
<i>Lagunitas</i>	WTFARMHOUSE	<i>Petaluma, CA</i>	<i>Red-Wine Barrel-Aged Brown Ale</i>	7.7	3	8	12	36
<i>Lagunitas</i>	DARK SWAN	<i>Petaluma, CA</i>	<i>Sour Ale with Red Wine Grapes</i>	8.5	2.5	6.5	9.5	30
<i>Left Hand</i>	GOOD JUJU	<i>Longmont, CO</i>	<i>Ginger Ale</i>	4.5	2.4	6.5	9.5	30
<i>Left Hand</i>	MILK STOUT {NITRO}	<i>Longmont, CO</i>	<i>Sweet Stout</i>	6	1.5	3.5	5	15
<i>Left Hand</i>	SAISON AUX BAIES AMERES	<i>Longmont, CO</i>	<i>Saison with Chokeberry</i>	6.8	2	5	8	24
<i>Lionstone</i>	PEANUT BUTTER BACK 40	<i>Geneseo, IL</i>	<i>Dunkelweizen</i>	4	2	5	8	24
<i>North Peak</i>	THUNDER	<i>Traverse City, MI</i>	<i>American IPA with Oat</i>	6.7	2	5	8	24
<i>Odell Brewing Co.</i>	SUNNY RAIN	<i>Ft. Collins, CO</i>	<i>Golden Tart Ale</i>	6	2.5	6.5	9.5	30
<i>Oskar Blues</i>	DALE'S PALE ALE	<i>Longmont, CO</i>	<i>American Pale Ale</i>	6.8	1.75	4	6	18
<i>Oskar Blues</i>	TEN FIDY	<i>Longmont, CO</i>	<i>Imperial Stout</i>	10.5	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>Perennial (Baileys' Exclusive)</i>	BAILEYS' CHOCOLATE STOUT	<i>St. Louis, MO</i>	<i>Sweet Stout with Cacao</i>	5	2	5	8	24
<i>Point Labaddie</i>	BATCH 1: SAISON	<i>Labaddie, MO</i>	<i>Farmhouse Ale</i>	7.1	2	5	8	24
<i>Prairie Artisan Ales</i>	BIRTHDAY BOMB!	<i>Krebs, OK</i>	<i>Imperial Coffee Stout with Vanilla and Ancho</i>	13	5	12		
<i>Schlafly</i>	KOLSCH	<i>St. Louis, MO</i>	<i>Kolsch</i>	4.5	1.5	3.5	5	15
<i>Schlafly</i>	PUMPKIN ALE	<i>St. Louis, MO</i>	<i>Pumpkin Ale</i>	8	2	5	8	24
<i>Shacksbury</i>	DRY CIDER	<i>Shoreham, VE</i>	<i>Apple Cider</i>	6.5	2.5	6.5	9.5	30
<i>Sierra Nevada</i>	OKTOBERFEST	<i>Chico, CA</i>	<i>Oktoberfest</i>	6	1.75	4	6	18
<i>Six Mile Bridge</i>	HARVEST PEACH SAISON	<i>St. Louis, MO</i>	<i>Saison with Peach</i>	5.4	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>	MERCATOR	<i>St. Louis, MO</i>	<i>Oak-Aged Sour Red</i>	6.3	2.5	6.5	9.5	30
<i>Urban Chestnut</i>	OACHKATZLSCHWOAF	<i>St. Louis, MO</i>	<i>Marzen / Oktoberfest</i>	5.4	1.5	4	7	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	<i>Grenache Blend</i>	VI NOVELL	2015	Montsant, Spain	Baked dark fruit, spicy & salty game, olives, purple flowers.	8
	<i>Negroamaro</i>	ANTICA MASSERIA JORCHE 'CALEIDO'	2012	Salento, Italy	Mentholated berryfruit, brown spice, & Italian soil between your toes.	8
	<i>Carignan</i>	MELI	2014	Maule Valley, Chile	Crushed stone & boysenberry with medium acidity.	11
	<i>California Blend</i>	JAX VINEYARDS 'Y3 TAUREAU'	2015	Napa Valley, California	Black cherry & kirsch complemented by tinges of earthy espresso.	12
	<i>Pinot Noir</i>	CONSILIENCE	2014	Santa Barbara, California	Rain-slicked slate, tart cranberry, & a touch of black tea.	11
	<i>Malbec</i>	TERRACAE	2015	Cahors, France	Pepper & pine on the nose yield to elderberry & purple fig.	10
	<i>Cabernet Sauvignon</i>	RICARDO SANTOS	2015	Mendoza, Argentina	Heavy oak creates a hickory flavor to pair with roasted, herbal black-fruit.	10
WHITE	<i>Cabernet-Syrah</i>	MAS DES BRESSADES 'LES VIGNES DE MON PERE'	2015	Costières de Nîmes, France	Black-currant & -berry, fig, plum; roasted spice & sooty vanilla.	12
	<i>Lagrein</i>	ST. MICHAEL-ÉPPAN	2012	Alto Adige, Italy	Rustic with a spry acidity that hints at cranberry, leather, & lace.	10
	<i>Favorita</i>	BLENGIO 'BERTÈ'	2015	Piedmont, Italy	Linden flower, mock orange blossom, & clementine.	8
	<i>Beaujolais Blanc</i>	PASCAL GRANGER 'LA JACARDE'	2015	Beaujolais, France	Dry Chardonnay aged in stainless steel with almond & citrus notes.	10
	<i>Pinot Gris</i>	STEVE BIRD	2016	Marlborough, New Zealand	Cucumber & grapefruit, peach & pear; a soupçon of French oak.	11
	<i>Muscadet</i>	DOMAINE DE LA QUILLA	2015	Loire Valley, France	Quintessential Muscadet--brine & bright citrus with fresh minerality.	8
	<i>Albariño</i>	VIÑABADE	2016	Rias Baixas, Spain	Pear blossom & lemon peel balanced with delicate structure.	9
	<i>Riesling</i>	REVELRY	2015	Columbia Valley, Washington	Drier than you might expect with tinges of lavender & nectarine.	8
	<i>Sauvignon Blanc</i>	SHED HORN CELLARS	2015	Lake County, California	Mango, kiwi, & grapefruit with a refreshing lemongrass finish.	9
	<i>White Pinot Noir</i>	LEFT COAST CELLARS	2016	Willamette Valley, Oregon	Spiced pear, cardamom, honey & straw coat the palate.	10
BUBBLES	<i>Sparkling Rosé</i>	ROSI MOSI	NV	Niederösterreich, Austria	Dry and focused with notes of red apple & wild strawberry.	11
	<i>Moscato</i>	VILLA M BIANCO	2016	Piedmont, Italy	Don Ho's tiny bubbles, floral nectar & peach.	11
	<i>Prosecco</i>	BEVI	NV	Veneto, Italy	Wide awake & flirty with refreshing perlage.	11

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
	CLARENDELLE	<i>Bordeaux, France</i>	2013	44
<i>Chardonnay</i>	DOMAINE DES CHAZELLES	<i>Burgundy, France</i>	2015	45
	LIOCO	<i>Santa Cruz, CA</i>	2015	66
	PISONI VINEYARDS 'LUCIA'	<i>Santa Lucia Highlands, CA</i>	2013	75
	SIXTO 'FRENCHMAN HILLS'	<i>Walla Walla, WA</i>	2012	80
<i>Chenin Blanc</i>	DOMAINE DES BAUMARD	<i>Savennières, Loire, France</i>	2014	42
	CHAPPELLET 'MOLLY'	<i>Napa Valley, California</i>	2014	56
<i>Favorita</i>	GIANNI GAGLIARDO 'FALLEGRO'	<i>La Morra, Italy</i>	2015	36
<i>Gewürztraminer</i>	FORIS VINEYARDS	<i>Rogue Valley, OR</i>	2016	34
	ANTONUTTI {TRAMINER AROMATICO}	<i>Friuli, Italy</i>	2015	42
<i>Grüner Veltliner</i>	BRUNN	<i>Neiderosterreich, Austria</i>	2016	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>Rogue Valley, OR</i>	2016	34
	VIETTI	<i>Friuli, Italy</i>	2016	36
<i>Pignoletto</i>	MANICARDI	<i>Emilia, Italy</i>	NV	38
<i>Pinot Grigio/Pinot Gris</i>	PORTLANDIA	<i>Willamette Valley, OR</i>	2015	38
	OPP	<i>Willamette Valley, OR</i>	2015	40
	JERMANN	<i>Friuli, Italy</i>	2015	50
<i>Rhone Blend</i>	DAUVERGNE RANVIER	<i>Côtes du Rhône, France</i>	2015	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>	2015	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
	LAWRENCE VINEYARDS 'LATTA'	<i>Columbia Valley, WA</i>	2013	50
<i>Sauvignon Blanc</i>	WALNUT BLOCK	<i>Marlborough, New Zealand</i>	2016	32
	WILDEKRANS ESTATE	<i>Bot River, South Africa</i>	2016	34
	CHATEAU LAMOTHE	<i>Bordeaux, France</i>	2016	38
	LANGLOIS-CHATEAU	<i>Sancerre, Loire, France</i>	2016	44
<i>Soave</i>	FATTORI 'DANIELI'	<i>Soave, Italy</i>	2014	32
<i>Torrontés</i>	FILUS	<i>Salta, Argentina</i>	2015	34
<i>Viognier</i>	GRAMERCY CELLARS	<i>Columbia Valley, WA</i>	2016	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 Grenache Blend</i>	COEUR CLEMENTINE	<i>Côtes de Provence, France</i>	2016	40
<i>of Pinot Noir Blend</i>	ERIC KENT WINERY	<i>Sonoma, CA</i>	2016	44

REDS

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Amarone</i>	ALDEGHERI SANTAMBROGIO RIPASSO	<i>Valpolicella, Italy</i>	2014	60
<i>Barbera</i>	VIETI	<i>Barbera d'Asti, Italy</i>	2015	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>	2015	38
	DOMAINE CHEVEAU 'LES CHAMPS GRILLES'	<i>Beaujolais, France</i>	2013	44
<i>Brachetto</i>	VINCHIO-VAGLIO SERRA {SWEET RED}	<i>Piedmont, Italy</i>	2016	34
<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
	CHATEAU DE MALLERET	<i>Bordeaux, France</i>	2005	74
<i>Cabernet Franc</i>	LA VARENNE 'CHINON TRADITION'	<i>Loire Valley, France</i>	2015	38
	LANG & REED	<i>North Coast, CA</i>	2013	45
	PULENTA GRAN XI	<i>Mendoza, Argentina</i>	2013	66
<i>Cabernet Sauvignon</i>	SHERIDAN VINEYARD	<i>Yakima Valley, WA</i>	2015	50
	MASTRO JANNI 'SAN PIO'	<i>Tuscany, Italy</i>	2013	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>	2014	36
	DOMAINE LAFOND ROC-EPINE {BLEND}	<i>Côtes du Rhône, France</i>	2013	40
	GROUNDWORK	<i>Central Coast, CA</i>	2014	46
<i>Malbec</i>	FINCA DECERO	<i>Mendoza, Argentina</i>	2014	45
	MARCHIORI & BARRAUD	<i>Mendoza, Argentina</i>	2015	50
<i>Merlot</i>	YORK CREEK	<i>Napa Valley, CA</i>	2007	50
	GUARDIAN 'CONFIDENTIAL SOURCE'	<i>Columbia Valley, WA</i>	2012	55
	MTGA	<i>Napa Valley, CA</i>	2012	95
<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>	2013	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>	RENTERIA FAMILY '1ST CUT' {BLEND}	<i>Napa, CA</i>	2014	55
	ORIN SWIFT 'MACHETE' {BLEND}	<i>Napa, CA</i>	2015	80
	THE CRANE ASSEMBLY 'EL COCO'	<i>Napa, CA</i>	2013	95
<i>Petit Verdot</i>	OPAQUE	<i>Paso Robles, CA</i>	2010	60
<i>Pinot Noir</i>	AVERËN	<i>Willamette Valley, OR</i>	2015	44
	AU BON CLIMAT	<i>Santa Barbara, CA</i>	2016	46
	BURN COTTAGE 'CASHBURN'	<i>Otago, New Zealand</i>	2015	52
	MACPHAIL	<i>Sonoma Coast, CA</i>	2013	55
	SPOONBILL	<i>Marlborough, New Zealand</i>	2012	60
	BK WINES 'SKIN N' BONES'	<i>Adelaide Hills, Australia</i>	2015	68
	BENJAMIN LEROUX	<i>Savigny-les-Beaune, France</i>	2012	90
<i>Rhone Blends</i>	LUNAR APOGÉ	<i>Côtes du Rhône, France</i>	2015	36
	LA MANARINE	<i>Côtes du Rhône, France</i>	2015	40
	LOCATIONS 'TX6'	<i>Lubbock, TX</i>	2016	42
	J.L. CHAVE 'MON COEUR'	<i>Côtes du Rhône, France</i>	2015	45
	E. GUIGAL	<i>Châteauneuf-du-Pape, France</i>	2011	70
<i>Sangiovese</i>	BADIA DI MORRONA 'ROSSO DEI POGGI'	<i>Tuscany, Italy</i>	2014	34
	RONTANA	<i>Colli di Faenza, Italy</i>	2013	38
	FATTORIA DEL CERRO	<i>Montepulciano, Italy</i>	2013	45
<i>Syrah</i>	SCHILD ESTATE {SHIRAZ}	<i>Barossa Valley, Australia</i>	2013	40
	CHATEAU MASSAIC	<i>Minervois, France</i>	2013	44
	T.A.T.T. {BLEND}	<i>Columbia Valley, WA</i>	NV	45
<i>Tempranillo</i>	VOLVER	<i>La Mancha, Spain</i>	2014	36
	MATCHBOOK	<i>Dunnigan Hills, CA</i>	2012	46
	R.LOPEZ DE HEREDIA 'VIÑA CUBILLO'	<i>Rioja, Spain</i>	2008	55
<i>Zinfandel</i>	MICHAEL POZZAN 'BACK BARN'	<i>Napa, CA</i>	2013	42
	ANTICO SIGILLO {PRIMITIVO}	<i>Puglia, Italy</i>	2014	44
	ROBERT BIALE 'R.W. MOORE'	<i>Napa, CA</i>	2012	65
	STORYBOOK MOUNTAIN MAYACAMAS	<i>Napa, CA</i>	2012	65
	THE CRANE ASSEMBLY 'DISCIPLES'	<i>Napa, CA</i>	2015	70

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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>	COLIVENTO 921	<i>Friuli, Italy</i>	NV	36
<i>White Lambrusco</i>	CONTESSA ANNALISA	<i>Emilia, Italy</i>	2015	42
<i>Lambrusco</i>	MANICARDI 'VIGNA DEL FIORE'	<i>Emilia, Italy</i>	NV	38
<i>Cremant d'Alsace</i>	MURE	<i>Alsace, France</i>	NV	38
<i>Brut Rosé</i>	ROSI MOSI	<i>Niederösterreich, Austria</i>	NV	44
<i>Txakolina Rosé</i>	AMEZTOI 'HIJO DE RUBENTIS'	<i>Getariako, Spain</i>	2015	50
<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>English Brut</i>	HUSH HEATH ESTATE 'BALFOUR 1503'	<i>Kent, England</i>	NV	60
<i>Champagne</i>	WARIS-HUBERT	<i>Champagne, France</i>	NV	75
<i>Champagne</i>	BILLECART-SALMON	<i>Champagne, France</i>	NV	85

CIDERS

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 Cider & Perry</i>	BITTERSWEET FUNK {STILL}	<i>Herefordshire, UK</i>	2011	750	22

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
2nd Shift	GREEN BIRD	New Haven, MO	Gose	4.5	750	12
2nd Shift	BARREL-AGED CAT SPIT	New Haven, MO	Barrel-Aged Stout	7	750	14
2nd Shift	UNICORN KILLER	New Haven, MO	Saison	6.1	750	12
4 Hands	CITY WIDE	St. Louis, MO	American Pale Ale	5.5	473	5
4 Hands	CITY WIDE PILS	St. Louis, MO	Pilsner	5.5	473	5
4 Hands	PRELUDE	St. Louis, MO	Barrel-Aged Sour Ale	6	500	18
Bell's	DOUBLE CREAM STOUT	Kalamazoo, MI	Stout	6.1	355	6
Beltway Brewing	JAMES E. PEPPER 1776	Sterling, VA	Barrel-Aged American Brown Ale	10.4	355	6
Big Sky	MOOSE DROOL	Missoula, MT	Brown Ale	5.1	355	4
Boulevard	SIXTH GLASS	Kansas City, MO	Quadruple Ale	10.5	355	9
Brasserie d'Achouffe	LA CHOUFFE	Achouffe, Belgium	Belgian Strong Pale	8	355	9
Brasserie d'Orval	ORVAL TRAPPIST ALE	Abbaye Notre-Dame d'Orval, Belgium	Belgian Pale Ale	6.9	330	9
Brauerei Heinrich	REISSDORF KOLSCH	Koln, Germany	Kolsch	4.8	355	6
Brauerei Weihenstephan	HEFEWEISSBIER	Freising, Germany	Hefeweizen	5.4	500	9
Brauerei Weihenstephan	HEFEWEISSBIER DUNKEL	Freising, Germany	Dunkelweizen	5.3	500	9
Brouwerij 3 Fonteinen	OUDE GEUZE	Beersel, Belgium	Geuze	6	375	35*
Brouwerij 3 Fonteinen	ZWET.BE	Beersel, Belgium	Porter Brewed with Lambic Yeast	7	355	8
Brouwerij Lindemans	LINDEMANS CUVÉE RENÉ	Vlezenbeek, Belgium	Gueuze	5.5	355	12
Brouwerij Lindemans	LINDEMANS FRAMBOISE	Vlezenbeek, Belgium	Framboise	4.2	355	10
Brouwerij St. Bernardus	PATER 6	Watau, Belgium	Abbey Dubbel	6	330	7
Brouwerij St. Bernardus	PRIOR 8	Watau, Belgium	Abbey Dubbel	8	330	7
Brouwerij St. Bernardus	TRIPEL	Watau, Belgium	Tripel	8	330	8
Brouwerij Strubb	ICHTEGEM'S GRAND CRU	Ichtegem, Belgium	Flanders Oud Bruin	6.5	330	9
Brouwerij Van sHonsebrouck	ST. LOUIS FRAMBOISE	Ingelmunster, Belgium	Framboise	2.8	375	11
Carlsberg Danmark A/S	CARLSBERG BEER	Copenhagen, Denmark	German Pilsner	5	330	6
Crooked Stave/ Omnipollo Collaboration	RASPBERRY BIANCA WILD WILD BRETT	Denver, CO	Blended Gose with Raspberry & Lactose	6	375	14
Deschutes	PINOT SUAVE	Bend, OR	Belgian Strong Dark Ale with Pinot Noir Grapes	11.8	650	20

BEERS

By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<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>Evil Twin/Westbrook</i>	IMPERIAL BISCOTTI MEXICAN CAKE BREAK	<i>Brooklyn, NY</i>	<i>Imperial Stout with Chocolate, Coffee, & Habanero</i>	10.5	650	30*
<i>Firestone Walker</i>	BRAVO	<i>Paso Robles, CA</i>	<i>Barrel Aged Imperial Brown Ale</i>	13.2	355	22*
<i>Great Divide</i>	BARREL-AGED HIBERNATION	<i>Denver, CO</i>	<i>Old Ale</i>	12.4	750	45
<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>Huisbrouwerij De Halve Maan</i>	BRUGES TRIPEL BIER 9°	<i>Bruges, Belgium</i>	<i>Tripel</i>	9	330	10
<i>Kiuchi</i>	HITACHINO NEST RED RICE ALE	<i>Ibaraki-ken, Japan</i>	<i>Belgian Strong Pale</i>	7	330	8
<i>Kiuchi</i>	HITACHINO NEST WHITE ALE	<i>Ibaraki-ken, Japan</i>	<i>Witbier</i>	5	330	8
<i>Lagunitas</i>	AUNT SALLY	<i>Petaluma, CA</i>	<i>Dry-Hopped Sour Mash Ale</i>	5.7	325	7
<i>Mikkeller</i>	NELSON SAUVIN BRUT CHARDONNAY BARRELS!	<i>Copenhagen, Denmark</i>	<i>Chardonnay-Barrel Aged Belgian Strong Ale</i>	9	750	18
<i>Mikkeller</i>	NELSON SAUVIN BRUT DRY-HOPPED!	<i>Copenhagen, Denmark</i>	<i>Dry-Hopped Belgian Strong Ale</i>	9	750	18
<i>Moonlight Meadery</i>	EMBRACE	<i>Londonderry, NH</i>	<i>Mead</i>	15.7	375	8
<i>New Belgium</i>	FRENCH OAK SAISON	<i>Ft. Collins, CO</i>	<i>Barrel-Aged Sour Farmhouse Ale</i>	7.5	650	22
<i>New Belgium</i>	LA FOLIE {2016}	<i>Ft. Collins, CO</i>	<i>Sour Brown Ale</i>	7	650	18
<i>New Belgium</i>	LE TERROIR {2015}	<i>Ft. Collins, CO</i>	<i>Dry-Hopped Sour Ale</i>	7.5	650	18
<i>New Belgium</i>	LE TERROIR {2016}	<i>Ft. Collins, CO</i>	<i>Dry-Hopped Sour Ale</i>	7.5	650	18
<i>New Belgium</i>	TART LYCHEE	<i>Ft. Collins, CO</i>	<i>Wild Ale with Lychee</i>	7.5	650	16
<i>New Holland</i>	DRAGON'S MILK	<i>Holland, MI</i>	<i>Bourbon-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>	FUNKY WIT	<i>St. Louis, MO</i>	<i>Belgian Ale Fermented in Oak</i>	5	750	18
<i>Perennial</i>	SUMP	<i>St. Louis, MO</i>	<i>Imperial Stout with Coffee</i>	10.5	750	30*
<i>Perennial</i>	17	<i>St. Louis, MO</i>	<i>Imperial Stout with Chocolate & Mint</i>	10.5	750	25
<i>Prairie</i>	BOMB!	<i>Krebs, OK</i>	<i>Imperial Stout with Coffee & Ancho Chile</i>	13	355	15

BEERS

By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Prairie</i>	PE-KAN	<i>Krebs, OK</i>	<i>Imperial Stout with Pecan & Vanilla</i>	11.5	355	16
<i>Prairie</i>	FUNKY GOLD MOSAIC	<i>Krebs, OK</i>	<i>Wild Ale</i>	6.5	675	15
<i>Prairie</i>	PARADISE	<i>Krebs, OK</i>	<i>Imperial Stout with Coconut</i>	13	355	16
<i>Prairie</i>	BIRTHDAY BOMB!	<i>Krebs, OK</i>	<i>Imperial Stout with Coffee, Ancho Chile, & Caramel</i>	13	355	18
<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	6
<i>Schlafly</i>	IBEX CELLAR IMPERIAL COFFEE STOUT	<i>St. Louis, MO</i>	<i>Imperial Stout with Coffee</i>	10.2	355	10
<i>Schlafly</i>	IBEX "THE VARIANT"	<i>St. Louis, MO</i>	<i>Barrel-Aged Imperial Stout</i>	9.4	750	30
<i>Schlafly</i>	GRAND CRU	<i>St. Louis, MO</i>	<i>Belgain Strong Pale Ale</i>	9	750	25
<i>Schneider and Sohn</i>	AVENTINUS	<i>Kelheim, Germany</i>	<i>Weizenbock</i>	8.2	500	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>	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>Tallgrass</i>	WOODEN ROOSTER	<i>Manhattan, KS</i>	<i>Belgian-Style Triple aged in Rye Whiskey Barrels</i>	8.5	650	9
<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>Uinta</i>	CUCUMBER FARMHOUSE	<i>Salt Lake City, UT</i>	<i>Farmhouse Ale aged in Gin Barrels</i>	6.2	650	12
<i>Unibroue</i>	DON DE DIEU	<i>Quebec, Canada</i>	<i>Belgian Strong Pale</i>	9	375	7
<i>Unibroue</i>	LA FIN DU MONDE	<i>Quebec, Canada</i>	<i>Tripel</i>	9	375	7
<i>Unibroue</i>	TROIS PISTOLES	<i>Quebec, Canada</i>	<i>Belgian Strong Dark</i>	9	375	7
<i>Urban Chestnut</i>	STLIPA	<i>St. Louis, MO</i>	<i>Imperial IPA</i>	8	500	6
<i>Urban Chestnut</i>	URBAN UNDERDOG	<i>St. Louis, MO</i>	<i>American Adjunct Lager</i>	4.7	473	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
American	MICHTER'S AMERICAN WHISKEY	Kentucky	10
American	RIEGER'S KANSAS CITY WHISKEY	Missouri	9
American	SLAUGHTERHOUSE	California	9
Bourbon	ANGEL'S ENVY	Kentucky	14
Bourbon	BASIL HAYDEN'S	Kentucky	10
Bourbon	FOUR ROSES SMALL BATCH	Kentucky	8
Bourbon	BUFFALO TRACE	Kentucky	6
Bourbon	WOODFORD RESERVE	Kentucky	9
Bourbon	MAKER'S MARK	Kentucky	9
Bourbon	JEFFERSON'S GROTH CASK FINISH	Kentucky	14
Bourbon	HUDSON FOUR GRAIN	New York	15
Bourbon	OLD FORESTER 86 PROOF	Kentucky	6
Rye	HIGH WEST DOUBLE RYE	Utah	8
Rye	HUDSON MANHATTAN RYE	New York	15
Rye	JOURNEYMAN LAST FEATHER RYE	Michigan	12
Rye	RITTENHOUSE RYE	Kentucky	6
Rye	TEMPLETON RYE	Iowa	9
Tennessee	JACK DANIEL'S	Tennessee	8
Tennessee	GEORGE DICKEL BARREL SELECT	Tennessee	9
Irish	JAMESON CASKMATES {STOUT EDITION}	Ireland	10
Irish	JAMESON	Ireland	6
Irish	REDBREAST 12 YEAR	Ireland	13
Cognac	CAMUS BORDERIES VSOP	France	10
Cognac	MAISON SURRENNE	France	9
Gin	BOODLES	United Kingdom	7
Gin	BOMBAY SAPPHIRE	United Kingdom	8
Gin	HENDRICKS	Scotland	9
Gin	BROKER'S	United Kingdom	6
Gin	JOURNEYMAN BILBERRY BLACK HEARTS	Michigan	10
Gin	RIEGER'S KANSAS CITY GIN	Missouri	8
Rum	EL DORADO WHITE	Guyana	6
Rum	EL DORADO DARK	Guyana	6
Rum	SMITH AND CROSS	England	8
Rum	AREHUCAS CARTA ORO	Spain	7

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SPIRITS

TYPE	NAME	REGION	COST
Scotch	ARDBEG 10	Scotland, Islay	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	COMPASS BOX "PEAT MONSTER"	Scotland, Islay	14
Scotch	GLENLIVET 12	Scotland, Speyside	9
Scotch	GLENLIVET "NADURRA" FIRST FILL	Scotland, Speyside	12
Scotch	AUCHENTOSHAN THREE WOOD	Scotland, Highlands	14
Scotch	GLENLIVET 18	Scotland, Speyside	15
Scotch	COMPASS BOX "HEDONISM"	Scotland	16
Tequila	VAGO ESPADIN	Mexico	10
Tequila	MILAGRO ANEJO	Mexico	8
Tequila	ARTENOM SELECCIÓN DE 1146 AÑEJO	Mexico	10
Tequila	MILAGRO REPOSADO	Mexico	8
Tequila	HUSSONG'S REPOSADO	Mexico	9
Tequila	MILAGRO SILVER	Mexico	6
Vodka	GREY GOOSE	France	8
Vodka	RIEGER'S KANSAS CITY VODKA	Missouri	6
Vodka	KETEL ONE	Netherlands	7
Vodka	TITO'S	Texas	6