

## SNACKS

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### 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

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### BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

### DUCK CHARCUTERIE. 16.

Herbed duck sausage, smoked duck breast, cherry chutney, stone-ground 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 ciabatta, onion-pepper jam, grain mustard, cornichons

### HOUSE SMOKED DANISH BLUE. 10.

Sliced pears, clover honey and focaccia

### TOMATO & HERB PIE. 9.

Herbed tomato galette, cheddar, pecorino, arugula salad

## TODAY'S SPECIALS

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### END OF SUMMER SOUP. 5.

*Cauliflower, parsnip, & leek topped with pistachio oil*

### SOMM'S CHOICE. 14.

**"ENFER D'ARVIER" 2014 FROM VALLE D'AOSTA, ITALY**  
*A lovely medium weight wine, with high-toned, racy, little, red fruits. Think alpine Cru Beaujolais with an Italian attitude.*

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	B	C	D
	\$4 each for three or more, \$6.5 a la carte.	\$5.5 each for three or more, \$8 a la carte.	\$6.5 each for three or more, \$9 a la carte	\$7.5 each for three or more, \$10 a la carte.
<b>TYPES OF MILK.</b>	<p>CHEESE</p> <p><b>GJETOST</b> <i>Norway, Richly nutty and sweet</i> 🐄 🐐</p> <p><b>CAMEMBERT</b> <i>United States, Raw wild mushrooms and butter</i> 🐄</p> <p><b>BRIE, BELLETOILE 70%</b> <i>France, Intense creaminess and sweet nuttiness</i> 🐄</p> <p><b>PORT SALUT</b> <i>France, Fresh cream flavor and smooth buttery texture</i> 🐄</p> <p><b>BLACK DIAMOND</b> <i>Canada, Sharp, salty, and complex</i> 🐄</p> <p>CHARCUTERIE</p> <p><b>SUMMER SAUSAGE</b></p> <p><b>ANDOUILLE SAUSAGE</b></p>			
<b>ADDITIONS.</b>	<p>CHEESE</p> <p><b>MAHON</b> <i>Spain, Sea salt and lemony tang with a creamy finish</i> 🐄 ①</p> <p><b>PECORINO ROMANO</b> <i>Italy, Dry and sharp with a salty bite and great hard texture</i> 🐄 🐑</p> <p><b>TETE DE MOINE</b> <i>Switzerland, sweet and tangy, musty-wood mold and nuts</i> 🐄 ①</p> <p><b>HERBED CHÈVRE</b> <i>Missouri, tangy, creamy and clean</i> 🐐</p> <p><b>DUBLINER</b> <i>Ireland, Nutty, sharp, and sweet</i> 🐄</p> <p>CHARCUTERIE</p> <p><b>DUCK LIVER MOUSSE WITH PEPPER RELISH</b></p> <p><b>HERBED DUCK SAUSAGE</b></p>			
<b>\$1 EACH</b> <i>Clover honey, Poached apricots, Sliced apple, Jalapeño mustard</i>	<p>CHEESE</p> <p><b>PYRENEES</b> <i>France, Creamy, nutty, fruity, everything</i> 🐄 🐑 ①</p> <p><b>IDIAZABAL</b> <i>Spain, Slightly smoky, nutty and buttery</i> 🐄 🐑 ①</p> <p><b>CARR VALLEY MOBAY</b> <i>Wisconsin, Separate layers of goat's and sheep's milk</i> 🐄 🐐 🐑</p> <p><b>EWEPHORIA 12 MONTH</b> <i>Holland, Like firm sheep's milk butter</i> 🐑</p> <p><b>SAINT-ANDRÉ</b> <i>France, Triple cream, ripe and velvety</i> 🐄</p> <p>CHARCUTERIE</p> <p><b>DRY RUBBED SMOKED NY STRIP</b></p> <p><b>SMOKED DUCK BREAST WITH CHERRY CHUTNEY</b></p>			
<b>\$2 EACH</b> <i>Tomato Jam, Orange-chili marmalade, Cherry chutney, Roasted garlic, Extra focaccia</i>	<p>CHEESE</p> <p><b>COMTÉ, MARCEL PETITE</b> <i>France, Herbaceous and fruity, kissed with deep, heavy cream</i> 🐄 ①</p> <p><b>FARMSTEAD MANCHEGO 9 MONTH</b> <i>Spain, Age intensified creaminess and tang</i> 🐑</p> <p><b>SMOKY DANISH BLUE</b> <i>Denmark, A hint of smoke gives way to sweet and salty</i> 🐄 ①</p> <p><b>CHIMAY TRAPPIST</b> <i>Belgium, Cheese that has bathed in beer... yep</i> 🐄 ①</p> <p><b>FLORY'S TRUCKLE</b> <i>Missouri, Buttery and firm with a clean, tangy finish</i> 🐄 ①</p> <p>CHARCUTERIE</p> <p><b>STL'S OWN: VOLPI PROSCIUTTO</b></p>			
<b>\$3 EACH</b> <i>Mixed olives, Black pepper flatbread</i>				
<b>\$3 EACH PICKLES.</b> <i>Grapes, Beets, Okra, Cornichons, Carrots, Mushrooms</i>				

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

## ENTREES

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### 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

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### 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

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### 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

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### 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](mailto: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
<i>2nd Shift</i>	ANNABELLE 2	<i>St. Louis, MO</i>	<i>American Wild Ale</i>	6.5	2.5	6.5	9.5	30
<i>4 Hands</i>	PASSIONFRUIT PRUSSIA	<i>St. Louis, MO</i>	<i>Berliner with Passionfruit</i>	3.5	2.5	6.5	9.5	30
<i>4 Hands (Baileys' Exclusive)</i>	APRICOT SESSIONS	<i>St. Louis, MO</i>	<i>Berliner with Apricot</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>Sour Ale with Raspberry</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>	GRUNION	<i>San Diego, CA</i>	<i>American Pale Ale</i>	5.5	2.5	6.5	9.5	30
<i>Ballast Point</i>	SOUR WENCH	<i>San Diego, CA</i>	<i>Berliner with Blackberry</i>	7	2.5	6.5	9.5	30
<i>Ballast Point</i>	UNFILTERED SCULPIN	<i>San Diego, CA</i>	<i>American IPA</i>	7	2.5	6.5	9.5	30
<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>	GERMAN PILSNER	<i>St. Louis, MO</i>	<i>German Pilsner</i>	5.1	2	5	8	24
<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>Gose with Grapefruit</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 &amp; 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>	LAGUNATOR	<i>Petaluma, CA</i>	<i>California Common</i>	7.7	2	5	8	24

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## ON TAP

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					4 OZ	12 OZ	20 OZ	64 OZ
Lagunitas	WTFARMHOUSE	Petaluma, CA	Red Wine Barrel Aged Brown Ale	7.7	3	8	12	36
Lagunitas	DARK SWAN	Petaluma, CA	Sour Ale with Red Wine Grapes	8.5	2.5	6.5	9.5	30
Left Hand	GOOD JUJU	Longmont, CO	Ginger Ale	4.5	2.4	6.5	9.5	30
Left Hand	MILK STOUT {NITRO}	Longmont, CO	Sweet Stout	6	1.5	3.5	5	15
Left Hand	SAISON AUX BAIES AMERES	Longmont, CO	Saison with Chokeberry	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
Oskar Blues	TEN FIDY	Longmont, CO	Imperial Stout	10.5	3	8	12	36
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	BATCH 1: SAISON	Labaddie, MO	Farmhouse Ale	7.1	2	5	8	24
Point Labaddie	GOODLE IPA	Labaddie, MO	American IPA	7.2	2	5	8	24
Schlafly	RASPBERRY HEFEWEIZEN	St. Louis, MO	Raspberry Hefeweizen	3.9	1.5	3.5	5	15
Shacksbury	DRY CIDER	Shoreham, VE	Apple Cider	6.5	2.5	6.5	9.5	30
Sierra Nevada	SIDECAR	Chico, CA	American IPA 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
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

# 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	RIVALLANA RIOJA CRIANZA	2013	Rioja, Spain	American and French oak contribute subtle notes of coconut and vanilla to this plum- and cherry-forward wine.	11
	Negroamaro	ANTICA MASSERIA JORCHE 'CALEIDO'	2012	Salento, Italy	Mentholated berryfruit, brown spice, and Italian soil between your toes.	8
	Zinfandel	ANGEL VINE				
	Sangiovese	PAOLETTI 'FIORE'	2013	Calistoga, California	Highly-allocated red with wild strawberry and rhubarb on the midpalate.	14
	blend ? cab?	Y3 TAUREAU	2015			
	Pinot Noir	CONSILIENCE	2014	Santa Barbera, California	Rain-slicked slate, tart cranberry, and a touch of black tea.	11
	Malbec	TAPIZ	2014	Mendoza, Argentina	Big spice and bigger blackberry with glad-handing tannins.	10
	Grenache Blend	VI NOVELL	2015	Montsant, Spain	Baked dark fruit, spicy & salty game, olives, purple flowers.	8
	Cabernet Sauvignon	MAS DES BRESSADES 'LES VIGNES DE MON PERE'				
	Lagrain	ST. MICHAEL EPPAN 'LEGRAN'	2012			
WHITE	Favorita	BLENGIO 'BERTÉ'	2015	Piedmont, Italy	Linden flower, mock orange blossom, and clementine.	8
	Beaujolais Blanc	PASCAL GRANGER 'LA JACARDE'	2015	Beaujolais, France	Dry Chardonnay aged in stainless steel with almond and citrus notes.	10
	Pinot Gris	STEVE BIRD	2016	Marlborough, New Zealand	Cucumber and grapefruit, peach and pear; a soupçon of French oak.	11
	Muscadet	DOMAINE DE LA QUILLA	2015	Loire Valley, France	Quintessential Muscadet--brine and bright citrus with fresh minerality.	8
	Furmint	EVOLÚCIÓ	2013	Tokaji, Hungary	Limestone and apricot dazzle on display in this vivid, crisp Tokaj.	9
	Riesling	REVELRY	2015	Columbia Valley, Washington	Drier than you might expect with tinges of lavender and nectarine.	8
	Sauvignon Blanc	CMS	2016	Columbia Valley, Washington	Creamy lemon custard, apple peel, and warm pineapple.	9
	Chenin Blanc	DOMAINE D'ORFEUILLES	2015	Loire Valley, France	This Vouvray Sec showcases candied citrus and bright green apple	9
BUBBLES	Prosecco	BEVI	NV	Veneto, Italy	Wide awake and flirty with refreshing perlage.	8
	Moscato	SHINAS ESTATE 'SWEET JUSTICE'	2016	Victoria, Australia	Apricots, ambrosia, and cantaloupe. True-to-type ethereal 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
	CLARENDELLE	<i>Bordeaux, France</i>	2013	44
<i>Chardonnay</i>	PAUL HOBBS 'FELINO'	<i>Mendoza, Argentina</i>	2015	38
	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	90
<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
	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
	PIEROPAN	<i>Soave, Italy</i>	2014	36
<i>Torrontés</i>	FILUS	<i>Salta, Argentina</i>	2015	34
<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

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## *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

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# WINE BY THE BOTTLE

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## REDS

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Petite Sirah</i>	LA STORIA	Alexander Valley, CA	2014	46
	RENTERIA FAMILY '1ST CUT' {BLEND}	Napa, CA	2014	55
	ORIN SWIFT 'MACHETE' {BLEND}	Napa, CA	2015	80
	THE CRANE ASSEMBLY 'EL COCO'	Napa, CA	2013	95
<i>Petit Verdot</i>	OPAQUE	Paso Robles, CA	2010	60
<i>Pinot Noir</i>	AVERËN	Willamette Valley, OR	2015	44
	AU BON CLIMAT	Santa Barbara, CA	2016	46
	BURN COTTAGE 'CASHBURN'	Otago, New Zealand	2015	52
	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	2015	36
	LA MANARINE	Côtes du Rhône, France	2015	40
	LOCATIONS 'TX6'	Lubbock, TX	2016	42
	J.L. CHAVE 'MON COEUR'	Côtes du Rhône, France	2015	45
	E. GUIGAL	Châteauneuf-du-Pape, France	2011	70
<i>Sangiovese</i>	BADIA DI MORRONA 'ROSSO DEI POGGI'	Tuscany, Italy	2014	34
	RONTANA	Colli di Faenza, Italy	2013	38
	FATTORIA DEL CERRO	Montepulciano, Italy	2013	45
<i>Syrah/Shiraz</i>	SCHILD ESTATE	Barossa Valley, Australia	2013	40
	CHATEAU MASSAIC	Minervois, France	2013	44
	T.A.T.T. {BLEND}	Columbia Valley, WA	NV	45
<i>Tempranillo</i>	VOLVER	La Mancha, Spain	2014	36
	MATCHBOOK	Dunnigan Hills, CA	2012	46
	R.LOPEZ DE HEREDIA 'VIÑA CUBILLO'	Rioja, Spain	2008	55
<i>Zinfandel/Primitivo</i>	MICHAEL POZZAN 'BACK BARN'	Napa, CA	2013	42
	ANTICO SIGILLO	Puglia, Italy	2014	44
	ROBERT BIALE 'R.W. MOORE'	Napa, CA	2012	65
	STORYBOOK MOUNTAIN MAYACAMAS	Napa, CA	2012	65
	THE CRANE ASSEMBLY 'DISCIPLES'	Napa, CA	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>	COLVENTO 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 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>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 &amp; 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
<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>4 Hands</i>	CITY WIDE PILS	<i>St. Louis, MO</i>	<i>Pilsner</i>	5.5	473	5
<i>Bell's</i>	KALAMAZOO STOUT	<i>Kalamazoo, MI</i>	<i>Stout</i>	6	355	5
<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 3 Fonteinen</i>	OUDE GEUZE	<i>Beersel, Belgium</i>	<i>Geuze</i>	6	375	18*
<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 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 Westmalle</i>	DUBBEL	<i>Antwerp, Belgium</i>	<i>Dubbel</i>	7	330	8
<i>Carlsberg Danmark A/S</i>	CARLSBERG BEER	<i>Copenhagen, Denmark</i>	<i>German Pilsner</i>	5	330	5
<i>Crooked Stave/ Omnipollo Collaboration</i>	RASPBERRY BIANCA WILD WILD BRETT	<i>Denver, CO</i>	<i>Blended Gose with Raspberry &amp; Lactose</i>	6	375	18*
<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, &amp; 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>Gueuzerie Tilquin</i>	OUDE GUEUZE TILQUIN A L'ANCIENNE	<i>Rebecq-Rognon, Belgium</i>	<i>Gueze</i>	6.4	375	18

# BEERS

## By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<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>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>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 Ale 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>	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>Perennial</i>	17	<i>St. Louis, MO</i>	<i>Imperial Stout with Chocolate &amp; Mint</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 &amp; Ancho Chile</i>	13	355	15
<i>Prairie</i>	PE-KAN	<i>Krebs, OK</i>	<i>Imperial Stout with Pecan &amp; Vanilla</i>	11.5	355	18
<i>Prairie</i>	PARADISE	<i>Krebs, OK</i>	<i>Imperial Stout with Coconut</i>	13	355	18
<i>Prairie</i>	BIRTHDAY BOMB!	<i>Krebs, OK</i>	<i>Imperial Stout with Coffee, Ancho Chile, &amp; 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

# B E E R S

## By the Bottle

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
Schlafly	PALE ALE	St. Louis, MO	Pale Ale	4.4	355	4
Schlafly	IBEX CELLAR IMPERIAL COFFEE STOUT	St. Louis, MO	Imperial Stout with Coffee	10.2	355	10
Schneider and Sohn	AVENTINUS	Kelheim, Germany	Weizenbock	8.2	500	9
Schneider and Sohn	AVENTINUS WEIZEN EISBOCK	Kelheim, Germany	Eisbock	12	330	9
Shmaltz	HE'BREW JEWBELATION 20	Clifton Park, NY	Imperial Brown Ale	16.8	650	18
Stillwater	EXTRA DRY	Baltimore, MD	Saison with Sake Rice	4.2	473	7.5
Stillwater	HOPVINE BLING	Baltimore, MD	Berliner Weisse with Sauvignon Blanc Grapes	5	650	18
Stone	DOUBLE BASTARD	Escondido, CA	American Strong Ale	11	650	15
Stone	DOUBLE BASTARD IN THE RYE	Escondido, CA	American Strong Ale aged in Whiskey Barrels	12.7	500	30
The Bruery (Terreux)	OUDE TART	Orange County, CA	Flanders Red	7.5	750	24
The Bruery (Terreux)	RUEUZE	Orange County, CA	Gueuze	5.6	750	24
Traquair House	JACOBITE ALE	Peeblesshire, Scotland	Scotch Ale/Wee Heavy	8	500	15
Uerige Hausbrauerei	UERIGE STICKE	Dusseldorf, Germany	Altbier	6.5	330	10
Unibroue	DON DE DIEU	Quebec, Canada	Belgian Strong Pale	9	375	6
Unibroue	LA FIN DU MONDE	Quebec, Canada	Tripel	9	375	6
Unibroue	TROIS PISTOLES	Quebec, Canada	Belgian Strong Dark	9	375	6
Urban Chestnut	WOLPERTINGER {2016}	St. Louis, MO	Weizenbock aged in Red Wine barrels	11.5	500	12
Urban Chestnut	Zwickel	St. Louis, MO	Unfiltered Bavarian Lager	4.8	500	5
Urban Chestnut	URBAN UNDERDOG	St. Louis, MO	American Adjunct Lager	4.7	473	5
Urban Chestnut	WOLPERTINGER {2016}	St. Louis, MO	Weizenbock aged in Red Wine barrels	11.5	500	12
Urban Chestnut	ZWICKEL	St. Louis, MO	Unfiltered Bavarian Lager	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