

## SNACKS

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### POPCORN. 3.

PICK A FLAVOR

- Honey & beet powder
- White cheddar & parsley

### WINTRY MIX. 4.

Rosemary, garlic, brown butter, pretzels,  
Chex cereal, mixed nuts

### 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 & 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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### DUCK CHARCUTERIE. 16.

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

### 'FAUX' GRAS. 9.

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

### TALEGGIO FONDUE. 9.

Caramelized leeks, port wine, & Taleggio cheese;  
served with a crusty baguette

### SMOKED STRIPLOIN. 13.

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

### BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam & herbed focaccia

### BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

### HOUSE-SMOKED DANISH BLUE. 10.

Sliced pears, clover honey, & focaccia

## TODAY'S SPECIALS

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### CHICKEN AND RICE SOUP. 3/5.

A comforting, slow-cooked soup  
to stave off your wintry blues

### SILENCE OF THE LAMBRUSCOS. 14.

*A flight showcasing exceptional examples  
of this regional Italian favorite*

1. Manicardi Brut, NV
2. Manicardi 'Vigna Cà del Fiore,' NV
3. Manicardi Amabile, NV

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.

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

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

## ENTREES

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### SEARED STEELHEAD TROUT. 15.

Missouri-raised trout, Brussels sprout & red potato hash, lemon miso butter

### CHICKEN NOIR. 18.

Local chicken thigh & leg braised in Pinot Noir with cremini mushrooms, carrots, red potatoes, & Brussels sprouts; served with crusty baguette

### CIDER CHOP. 17.

Thick-cut, cider-brined pork chop; green-apple chutney; winter greens; & bacon bread pudding

## 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, & spiced tomato jam on whole wheat; served with tomato bisque

### HAM & BRIE ON BAGUETTE. 11.

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

### SMOKED PORK TACOS. 12.

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

## SIDES

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### HOUSEMADE CHIPS

### GRAIN MUSTARD POTATO SALAD

### BACON, GORGONZOLA & ROSEMARY BREAD PUDDING. 3.

### GJETOST MAC N' CHEESE. 5.

## PASTAS

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### HARVEST PASTA. 16.

Pumpkin cream, tagliatelle, roasted cauliflower, toasted breadcrumbs, & pistachio oil

### ANGRY LOBSTER. 22.

Lobster claw meat, rigatoni, pecorino, & spicy tomato cream

### LAMB BOLOGNESE. 16.

Braised lamb ragù, tagliatelle, & pecorino

### WINTER VEGETABLE TAGINE. 14.

Slow-cooked Moroccan stew, couscous, apricots, & lemon

## SALADS

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### MEAT & POTATOES . . . SALAD. 15.

Grass-fed local strip steak, roasted potatoes, arugula, goat cheese, tomato, pickled onion, & chimichurri vinaigrette

### ROASTED PEAR SALAD. 5/10.

Spinach, bacon, pine nuts, goat cheese, roasted & raw Bartlett pears, red wine vinaigrette

### CHICKEN & THE EGG. 6/12.

Spring greens, roasted chicken, sharp cheddar, green beans, red onion, pink pickled egg, & house-made buttermilk dressing

### BRIE & BERRY. 5/10.

Mixed greens, brie, pickled strawberries, candied hazelnuts, & spicy honey mustard

### SPINACH & BACON. 6/12.

Spinach, bacon, walnuts, feta, cranberries, & white balsamic vinaigrette

*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 you would like to see a particular beer on tap, please email us at [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>4 Hands (Baileys' Exclusive)</i>	APRICOT SESSIONS	<i>St. Louis, MO</i>	<i>American Wheat Ale</i>	4.1	2	5	8	24
<i>4204 Main St.</i>	BEAST BROWN	<i>Belleville, IL</i>	<i>Brown Ale</i>	6	2.5	6.5	9.5	30
<i>4204 Main St.</i>	THE ANSWER	<i>Belleville, IL</i>	<i>Session Ale</i>	4.8	2	5	8	24
<i>4204 Main St.</i>	NITROPOLITAN {NITRO}	<i>Belleville, IL</i>	<i>Stout with Strawberries, Cocoa Nibs, &amp; Vanilla Beans</i>	7.9	2	5	8	24
<i>Abita</i>	PECAN HARVEST ALE	<i>New Orleans, LA</i>	<i>American Brown Ale</i>	5.2	2	5	8	24
<i>Boulevard</i>	BERLINER WEISSE	<i>Kansas City, MO</i>	<i>Berliner Weissbier</i>	4.5	3	8	12	36
<i>Boulevard/ Creature Comfort</i>	COLLABORATION #7	<i>Kansas City, MO</i>	<i>Oak Aged Lager with Peach, Lemon Zest, &amp; Riesling Grape Juice</i>	6	3	8	12	36
<i>Charleville</i>	HALF WIT WHEAT	<i>St. Genevieve, MO</i>	<i>Witbier</i>	4.5	1.5	3.5	5	15
<i>Charleville</i>	LONG WHITE CLOUD	<i>St. Genevieve, MO</i>	<i>Pilsner</i>	5.5	1.5	3.5	5	15
<i>Civil Life Brewing Co.</i>	ESB	<i>St. Louis, MO</i>	<i>Extra Special Bitter</i>	5.5	1.75	4	6	18
<i>Civil Life Brewing Co.</i>	STL BEST	<i>St. Louis, MO</i>	<i>English Pale Ale</i>	4	1.75	4	6	18
<i>Crane Brewing</i>	GOOSEBERRY GOSE	<i>Raytown, MO</i>	<i>Gose with Gooseberries</i>	4.5	3	7	11	33
<i>Crane Brewing</i>	TEA WEISS	<i>Raytown, MO</i>	<i>Berliner Weissbier with Rooibos Tea</i>	4.1	3	7	11	33
<i>Deshutes</i>	AYBSS 2016	<i>Bend, OR</i>	<i>Imperial Stout</i>	11.1	3.5	9	14	38
<i>DESTIHL Brewery</i>	DOSVIDANYA	<i>Normal, IL</i>	<i>Russian Imperial Stout</i>	12.5	3.5	9	14	42
<i>Dogfish Head</i>	NAMASTE WHITE	<i>Milton, DE</i>	<i>Witbier with Orange, Lemongrass, Peppercorns, &amp; Coriander</i>	4.8	2	5	8	24
<i>Dogfish Head</i>	SIRACUSA NERA	<i>Milton, DE</i>	<i>Oak Aged Imperial Stout with Syrah wine</i>		3	7	11	36
<i>Excel</i>	FLASH BANG	<i>Breese, IL</i>	<i>Pale Wheat Ale</i>	4.6	2	5	8	24
<i>Firestone Walker</i>	BARREL-AGED VELVET MERLIN	<i>Paso Robles, CA</i>	<i>Oatmeal Stout</i>	8.5	3.5	9	12	40
<i>Firestone Walker</i>	UNION JACK	<i>Paso Robles, CA</i>	<i>IPA</i>	7	2	5	8	24
<i>Funkwerks</i>	TROPIC KING	<i>Fort Collins, CO</i>	<i>Imperial Saison</i>	8	3	7	11	34
<i>Lagunitas</i>	EROICA	<i>Petaluma, CA</i>	<i>Flemish Farmhouse Ale</i>	7.4	2.5	6.5	9.5	30
<i>Lagunitas</i>	SAKITUMI	<i>Petaluma, CA</i>	<i>Ale with Sake Yeast &amp; Rice</i>	9	2.5	6.5	9.5	30
<i>Lagunitas</i>	WILLET COFFEE STOUT	<i>Petaluma, CA</i>	<i>Bourbon Barrel Stout</i>	12.6	3.5	9	14	42
<i>Left Hand</i>	BITTERSWEET COFFEE MILK STOUT {NITRO}	<i>Longmont, CO</i>	<i>Imperial Milk Stout</i>	8.9	3	7	11	36
<i>Left Hand</i>	SAISON AU BLÉ DE MINUIT	<i>Longmont, CO</i>	<i>Saison with Colorado Barley &amp; Midnight Wheat</i>	6.8	2	5	8	24

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## ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<i>Left Hand</i>	SEASON OF INSANITY	<i>Longmont, CO</i>	<i>Imperial Brown Ale</i>	9.2	3	7	11	36
<i>Lionstone</i>	PEANUT BUTTER BACK 40	<i>Geneseo, IL</i>	<i>Dunkelweizen</i>	4	2	5	8	24
<i>Logboat</i>	FLYBYE	<i>Columbia, MO</i>	<i>Farmhouse Ale</i>	5.5	2	5	8	24
<i>Logboat</i>	MAMOOT	<i>Columbia, MO</i>	<i>Mild Ale</i>	4	2	5	8	24
<i>Mikkeller</i>	HALLO ICH BIN BERLINER WEISSE	<i>Copenhagen, Denmark</i>	<i>Berliner with Blueberries</i>	3.7	3.5	9	14	42
<i>New Belgium</i>	VOODOO RANGER	<i>Ft. Collins, CO</i>	<i>Pale Ale</i>	5.5	1.75	4	6	18
<i>North Coast</i>	RED SEAL ALE	<i>Fort Bragg, CA</i>	<i>American Amber Ale</i>	5.4	2	5	8	24
<i>North Coast</i>	BARREL-AGED OLD RASPUTIN	<i>Fort Bragg, CA</i>	<i>Imperial Stout Aged in Whiskey Barrels</i>	11.9	3.5	9	14	42
<i>Odell</i>	FLEMISH GIANT	<i>Ft. Collins, CO</i>	<i>Flanders-Style Sour Red Ale</i>	6.6	3	8	12	36
<i>Odell</i>	THE MEDDLER	<i>Ft. Collins, CO</i>	<i>Oud Bruin</i>	8.6	3	8	12	36
<i>Odell</i>	SUNNY RAIN	<i>Ft. Collins, CO</i>	<i>Golden Tart Ale</i>	6	2.5	6.5	9.5	30
<i>Old Bakery Beer Company</i>	NORTH END	<i>Alton, IL</i>	<i>IPA</i>	5.7	2	5	8	24
<i>Old Bakery Beer Company</i>	PORTER	<i>Alton, IL</i>	<i>American Porter</i>	5.8	2	5	8	24
<i>Oskar Blues</i>	IPA	<i>Lyons, CO</i>	<i>IPA</i>	6.4	2.5	6.5	9.5	30
<i>Perennial</i>	ABRAXAS	<i>St. Louis, MO</i>	<i>Spiced Imperial Stout</i>	10	4	10	12	40
<i>Perennial</i>	KEITH'S KORNER	<i>St. Louis, MO</i>	<i>IPA</i>	6	2	5	8	24
<i>Perennial</i>	WHITE IMPALA	<i>St. Louis, MO</i>	<i>Wheat IPA</i>	6	2.5	6.5	9.5	30
<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>Perennial (Baileys' Exclusive)</i>	STEELY DAVE	<i>St. Louis MO</i>	<i>Dry-Hopped Kolsh</i>	4.8	1.75	4	6	18
<i>Piney River</i>	OLD TOM PORTER {NITRO}	<i>Bucyrus, MO</i>	<i>American Porter</i>	5.5	2	5	8	24
<i>Prairie Artisan Ales</i>	PRISON RODEO	<i>Krebs, OK</i>	<i>Hoppy Coffee Ale</i>	9.5	3	8	12	36
<i>Public House</i>	ST. BONIFACE BOCK	<i>Rolla, MO</i>	<i>Bock</i>	6.5	2	5	8	24
<i>Samuel Smith</i>	OATMEAL STOUT	<i>England, UK</i>	<i>Oatmeal Stout</i>	5	3	8	12	36
<i>Schlafly</i>	CIDER	<i>St. Louis, MO</i>	<i>Dry Cider</i>	7.2	2	5	8	24
<i>Schlafly</i>	TASMANIAN IPA	<i>St. Louis, MO</i>	<i>IPA</i>	7.2	2	5	8	24
<i>Squatters</i>	HOP RISING	<i>Park City, Utah</i>	<i>Double IPA</i>	9	2	5	8	24
<i>Uinta</i>	FUNK'N PATCH	<i>Salt Lake City, UT</i>	<i>Pumpkin Ale with Brett</i>	8	2.5	6.5	9.5	30
<i>Urban Chestnut</i>	BUSHELHEAD	<i>St. Louis MO</i>	<i>Cider</i>	7.2	2	5	8	24
<i>Urban Chestnut</i>	COCOA COWTAO	<i>St. Louis, MO</i>	<i>Chocolate Milk Stout</i>	5.2	2	5	8	24

# WINE BY THE GLASS

Sorted by varietal for a quick read, this list will change. If we miss something you'd 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	Rouge Blend	DOMAINE DE MONTCY	2016	Chevigny, France	Earthy with hints of watermelon rind & ripe strawberry.	11
	Zinfandel	ANGEL VINE	2012	Columbia Valley, Washington	Vibrant, full-bodied jammy red-fruit flavors.	11
	Monastrell	SCANDOLO	2016	Alicante, Spain	Herbs, leather, dark chocolate, & licorice with game & thick tannin.	9
	Pinot Meunier	DOMMEN VINEYARD 'FABLE'	2016	Russian River Valley, California	Stewed fruit, toasted pine nut, pepper, & zest.	10
	Frappato	TENUTA LA FAVOLA 'FRAVOLATO'	2015	Sicily, Italy	Dark floral tones with fresh raspberry on the palate.	9
	Malbec	GUARDIAN CELLARS 'NEWSPRINT'	2015	Columbia Valley, Washington	Hay & medicine cabinet with big, bursting berry.	11
	Cabernet Sauvignon	INDIE CUVÉES 'JAMES'	2015	Buellton, California	Aromas of black currant & vanilla lead to flavors of ripe blackberries, raspberries, & tobacco.	11
	Beaujolais	DOMAINE DUPEUBLE	2016	Beaujolais, France	Vegetal & berry-forward with an acidic start and soft finish.	8
	Tempranillo	VIÑA COTERRO	2014	Rioja, Spain	Bitter cherry, raspberry, & coconut flavors sharpened by a jolt of cracked pepper.	8
	Syrah	FORTH VINEYARDS	2013	Healdsburg, California	Northern Rhone in style, displaying burnt wood & sage.	9
WHITE	Chenin Blanc Blend	AA BADENHORST	2015	Western Cape, South Africa	Perfume, spice, tea, stone fruit, & mock orange blossom.	9
	Bourgogne Blanc	DOMAINE HENRI DELAGRANGE ET FILS	2013	Hautes-Côtes de Beaune, France	Melon, lemon, & sour cream with a subtle waxiness.	12
	Roussanne & Viognier	MAS DES BRESSADES 'CUVÉE EXCELLENCE'	2016	Costières de Nîmes, France	Seamless and smooth with pit fruit & flower stem.	12
	Pinot Gris	LOVE, OREGON 'WHITE SKY'	2014	McMinnville, Oregon	Floral aromas, a compelling streak of honey, & the suggestion of orange marmalade.	9
	Pinot Gris-Pinot Blanc	AU BON CLIMAT	2015	Santa Maria Valley, California	Flinty minerality & citrus notes. Rich texture from the time spent on lees in the barrel.	11
	Sauvignon Blanc	BOYA	2016	Leyda Valley, Chile	White flowers & pineapple with hints of mango & passion fruit.	10
	Chardonnay	BACCHUS	2016	Lake County, California	Reminiscent of its Burgundy sisters, subtle apple and mellow oak.	10
	Riesling	RED NEWT CELLARS	2016	Finger Lakes, New York	Crushed stone & saffron, medium sweet with spine-tingling acidity.	9
	Crémant de Bourgogne	LOUIS PICAMELOT	NV	Burgundy, France	Acacia flower, mineral, & preserved lemon with refreshing perlage.	10
	Cava	PROA	NV	Catalonia, Spain	Scents of aniseed & dry brush with zesty citrus & rigorous bubbles.	9
BUBBLES	Moscato	SWEET JUSTICE	2017	Victoria, Australia	Don Ho's tiny bubbles, floral nectar & peach.	10

# WINE BY THE BOTTLE

## WHITES

**30% OFF BOTTLES TO-GO**

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>	MOUTON NOIR 'KNOCK ON WOOD'	<i>Willamette Valley, OR</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	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
	MOUTON NOIR '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

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# WINE BY THE BOTTLE

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## ***ROSÉ***

**30% OFF BOTTLES TO-GO**

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>	MWC	<i>Victoria, Australia</i>	2015	40
	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	42
	CHATEAU HAUT-MONPLAISIR	<i>Cahors, France</i>	2014	44
	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

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# WINE BY THE BOTTLE

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## REDS

**30% OFF BOTTLES TO-GO**

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Petit Rouge</i>	ENFER D'ARVIER	<i>Aosta Valley, Italy</i>	2014	52
<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>	AVERÆN	<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 APOGÈ	<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
	LA CASELLA	<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>	2015	42
	ANTICO SIGILLO {PRIMITIVO}	<i>Puglia, Italy</i>	2014	44
	ROBERT BIALE 'R.W. MOORE'	<i>Napa, CA</i>	2012	56
	STORYBOOK MOUNTAIN MAYACAMAS	<i>Napa, CA</i>	2012	65
	THE CRANE ASSEMBLY 'DISCIPLES'	<i>Napa, CA</i>	2015	70

CONTINUED...

# WINE BY THE BOTTLE

## BUBBLES

30% OFF BOTTLES TO-GO

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

# BEERS

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## By the Bottle

30% OFF BOTTLES TO-GO

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
2nd Shift	TECHNICAL ECSTASY	St. Louis, MO	Czech-Style Pilsner	5.4	473	5
2nd Shift	BARREL-AGED CAT SPIT	St. Louis, MO	Barrel-Aged Stout	7	750	14
2nd Shift	JERF JUICE	St. Louis, MO	Witbier with Orange Peel & Coriander	5.2	750	14
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
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	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 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
Duvel Moortgat	DUVEL	Breendonk-Puurs, Belgium	Belgian Strong Pale	8.5	355	8
Einbecker Brauhaus	LOW ALCOHOL BEER	Einbeck, Germany	Low Alcohol Beer	.5	355	4
Evil Twin/Westbrook	IMPERIAL BISCOTTI MEXICAN CAKE BREAK	Brooklyn, NY	Imperial Stout with Chocolate, Coffee, & Habanero	10.5	650	30*

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## By the Bottle

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BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Firestone Walker</i>	<b>BRAVO</b>	<i>Paso Robles, CA</i>	<i>Barrel Aged Imperial Brown Ale</i>	13.2	355	<b>22*</b>
<i>Great Divide</i>	<b>BARREL-AGED HIBERNATION</b>	<i>Denver, CO</i>	<i>Old Ale</i>	12.4	750	<b>45</b>
<i>Hermitage</i>	<b>MALTOPIA</b>	<i>San Jose, CA</i>	<i>Scotch Ale</i>	9	355	<b>7</b>
<i>Highwater</i>	<b>APHOTIC</b>	<i>San Leandro, CA</i>	<i>Baltic Porter</i>	9.3	650	<b>15</b>
<i>Huisbrouwerij De Halve Maan</i>	<b>BRUGES TRIPEL BIER 9°</b>	<i>Bruges, Belgium</i>	<i>Tripel</i>	9	330	<b>10</b>
<i>Kiuchi</i>	<b>HITACHINO NEST RED RICE ALE</b>	<i>Ibaraki-ken, Japan</i>	<i>Belgian Strong Pale</i>	7	330	<b>8</b>
<i>Kiuchi</i>	<b>HITACHINO NEST WHITE ALE</b>	<i>Ibaraki-ken, Japan</i>	<i>Witbier</i>	5	330	<b>8</b>
<i>Lagunitas</i>	<b>AUNT SALLY</b>	<i>Petaluma, CA</i>	<i>Dry-Hopped Sour Mash Ale</i>	5.7	325	<b>7</b>
<i>Mikkeller</i>	<b>NELSON SAUVIN BRUT CHARDONNAY BARRELS!</b>	<i>Copenhagen, Denmark</i>	<i>Chardonnay-Barrel Aged Belgian Strong Ale</i>	9	750	<b>18</b>
<i>Mikkeller</i>	<b>NELSON SAUVIN BRUT DRY-HOPPED!</b>	<i>Copenhagen, Denmark</i>	<i>Dry-Hopped Belgian Strong Ale</i>	9	750	<b>18</b>
<i>Moonlight Meadery</i>	<b>EMBRACE</b>	<i>Londonderry, NH</i>	<i>Mead</i>	15.7	375	<b>8</b>
<i>New Belgium</i>	<b>FRENCH OAK SAISON</b>	<i>Ft. Collins, CO</i>	<i>Barrel-Aged Sour Farmhouse Ale</i>	7.5	650	<b>22</b>
<i>New Belgium</i>	<b>LA FOLIE {2016}</b>	<i>Ft. Collins, CO</i>	<i>Sour Brown Ale</i>	7	650	<b>18</b>
<i>New Belgium</i>	<b>LE TERROIR {2015}</b>	<i>Ft. Collins, CO</i>	<i>Dry-Hopped Sour Ale</i>	7.5	650	<b>18</b>
<i>New Belgium</i>	<b>LE TERROIR {2016}</b>	<i>Ft. Collins, CO</i>	<i>Dry-Hopped Sour Ale</i>	7.5	650	<b>18</b>
<i>New Belgium</i>	<b>TART LYCHEE</b>	<i>Ft. Collins, CO</i>	<i>Wild Ale with Lychee</i>	7.5	650	<b>16</b>
<i>New Holland</i>	<b>DRAGON'S MILK</b>	<i>Holland, MI</i>	<i>Bourbon-Barrel Stout</i>	11	355	<b>8</b>
<i>North Coast</i>	<b>OLD STOCK (2014)</b>	<i>Fort Bragg, CA</i>	<i>Old Ale</i>	11.8	355	<b>8</b>
<i>Odell</i>	<b>JOLLY RUSSIAN</b>	<i>Ft. Collins, CO</i>	<i>Imperial Stout Aged in Rum Casks</i>	13.3	355	<b>22*</b>
<i>Ommegang</i>	<b>ROSETA</b>	<i>Cooperstown, NY</i>	<i>Kriek</i>	5.6	355	<b>9</b>
<i>Oskar Blues</i>	<b>BARREL-AGED TEN FIDY</b>	<i>LONGMONT, CO</i>	<i>Barrel-Aged Stout</i>	12.9	355	<b>16</b>
<i>Perennial</i>	<b>FUNKY WIT</b>	<i>St. Louis, MO</i>	<i>Belgian Ale Fermented in Oak</i>	5	750	<b>18</b>
<i>Perennial</i>	<b>GLITTER AND GOLD</b>	<i>St. Louis, MO</i>	<i>Saison with Honey</i>	6.5	750	<b>25</b>
<i>Perennial</i>	<b>17</b>	<i>St. Louis, MO</i>	<i>Imperial Stout with Chocolate &amp; Mint</i>	10.5	750	<b>25</b>
<i>Prairie</i>	<b>BOMB!</b>	<i>Krebs, OK</i>	<i>Imperial Stout with Coffee &amp; Ancho Chile</i>	13	355	<b>15</b>

# B E E R S

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## By the Bottle

30% OFF BOTTLES TO-GO

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<i>Prairie</i>	PE-KAN	<i>Krebs, OK</i>	<i>Imperial Stout with Pecan &amp; 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, &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
<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>	STAMMTISCH	<i>St. Louis, MO</i>	<i>Pilsner</i>	5.4	500	6
<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	<i>St. Louis, MO</i>	<i>Weizenbock Aged in Red Wine barrels</i>	11.5	500	12

# SPIRITS

TYPE	NAME	REGION	COST
<i>American</i>	MICHTER'S AMERICAN WHISKEY	<i>Kentucky</i>	10
<i>American</i>	RIEGER'S KANSAS CITY WHISKEY	<i>Missouri</i>	9
<i>American</i>	SLAUGHTERHOUSE	<i>California</i>	9
<i>Bourbon</i>	ANGEL'S ENVY	<i>Kentucky</i>	14
<i>Bourbon</i>	BASIL HAYDEN'S	<i>Kentucky</i>	10
<i>Bourbon</i>	FOUR ROSES SMALL BATCH	<i>Kentucky</i>	8
<i>Bourbon</i>	ELIJAH CRAIG BARREL PROOF	<i>Kentucky</i>	8
<i>Bourbon</i>	BUFFALO TRACE	<i>Kentucky</i>	6
<i>Bourbon</i>	WOODFORD RESERVE	<i>Kentucky</i>	9
<i>Bourbon</i>	MAKER'S MARK	<i>Kentucky</i>	9
<i>Bourbon</i>	JEFFERSON'S GROTH CASK FINISH	<i>Kentucky</i>	14
<i>Bourbon</i>	HUDSON FOUR GRAIN	<i>New York</i>	15
<i>Bourbon</i>	OLD FORESTER 86 PROOF	<i>Kentucky</i>	6
<i>Rye</i>	HIGH WEST DOUBLE RYE	<i>Utah</i>	8
<i>Rye</i>	HUDSON MANHATTAN RYE	<i>New York</i>	15
<i>Rye</i>	JOURNEYMAN LAST FEATHER RYE	<i>Michigan</i>	12
<i>Rye</i>	RITTENHOUSE RYE	<i>Kentucky</i>	6
<i>Rye</i>	TEMPLETON RYE	<i>Iowa</i>	9
<i>Tennessee</i>	JACK DANIEL'S	<i>Tennessee</i>	8
<i>Irish</i>	JAMESON CASKMATES {STOUT EDITION}	<i>Ireland</i>	10
<i>Irish</i>	JAMESON	<i>Ireland</i>	6
<i>Irish</i>	REDBREAST 12 YEAR	<i>Ireland</i>	13
<i>Cognac</i>	CAMUS BORDERIES VSOP	<i>France</i>	10
<i>Cognac</i>	MAISON SURRENNE	<i>France</i>	9
<i>Gin</i>	BOODLES	<i>United Kingdom</i>	7
<i>Gin</i>	BOMBAY SAPPHIRE	<i>United Kingdom</i>	8
<i>Gin</i>	HENDRICKS	<i>Scotland</i>	9
<i>Gin</i>	BROKER'S	<i>United Kingdom</i>	6
<i>Gin</i>	JOURNEYMAN BILBERRY BLACK HEARTS	<i>Michigan</i>	10
<i>Gin</i>	RIEGER'S KANSAS CITY GIN	<i>Missouri</i>	8
<i>Rum</i>	EL DORADO WHITE	<i>Guyana</i>	6
<i>Rum</i>	EL DORADO DARK	<i>Guyana</i>	6
<i>Rum</i>	SMITH AND CROSS	<i>England</i>	8
<i>Rum</i>	AREHUCAS CARTA ORO	<i>Spain</i>	7

CONTINUED...

# 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