

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. 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>	COFFEE LSD	<i>St. Louis, MO</i>	<i>Imperial Stout with Coffee</i>	11.5	3.5	9	14	38
<i>4 Hands</i>	SNAKE OIL	<i>St. Louis, MO</i>	<i>Red IPA</i>	6.5	3	8	12	36
<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>	NITROPOLITAN {NITRO}	<i>Belleville, IL</i>	<i>Stout with Strawberries, Cocoa Nibs, & 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>Ballast Point</i>	BONITO BLONDE	<i>San Diego, CA</i>	<i>American Blonde Ale</i>	4.5	2	5	8	24
<i>Bell's</i>	TWO HEARTED ALE	<i>Kalamazoo, MI</i>	<i>American IPA</i>	7.1	2	5	8	24
<i>Cathedral Square</i>	BELGIAN STYLE WHITE ALE	<i>St. Louis, MO</i>	<i>Witbier</i>	4.8	1.75	4	6	18
<i>Charleville / 4 Hands</i>	UP ON WIRES	<i>St. Genevieve, MO</i>	<i>Berliner Weissbier with Norton Grapes</i>	5	1.75	4	6	18
<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>Crooked Stave</i>	MAMA BEAR'S SOUR CHERRY PIE	<i>Denver, CO</i>	<i>Oak Aged Sour with Cherries</i>	7	5	15		
<i>Deschutes</i>	ABYSS 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>DESTIHL Brewery</i>	MOONJUMPER {NITRO}	<i>Normal, IL</i>	<i>Milk Stout</i>	6.1	2	5	8	24
<i>Dogfish Head</i>	NAMASTE	<i>Milton, DE</i>	<i>Belgian Ale with Orange, Lemongrass, Peppercorns, & 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>	10	3	7	11	36
<i>Earthbound Brewing</i>	TAX EVADER	<i>St. Louis, MO</i>	<i>Double IPA</i>	11.5	2.5	6.5	9.5	30
<i>Earthbound Brewing</i>	IRISH RED	<i>St. Louis, MO</i>	<i>Irish Style Ale</i>	5.1	2	5	8	24
<i>Excel</i>	FLASH BANG	<i>Breese, IL</i>	<i>Pale Wheat Ale</i>	4.6	2	5	8	24
<i>Firestone Walker</i>	UNION JACK	<i>Paso Robles, CA</i>	<i>IPA</i>	7	2	5	8	24
<i>Founders Brewing</i>	BREAKFAST STOUT {NITRO}	<i>Grand Rapids, MI</i>	<i>Stout with Double Chocolate Coffee Oatmeal</i>	8.3	2	5	8	24
<i>Funkwerks</i>	RASPBERRY PROVINCIAL	<i>Fort Collins, CO</i>	<i>Sour Ale with Raspberries</i>	4.2	3	7	11	36
<i>Jolly Pumpkin</i>	APOCOLOCYNPOSIS	<i>Dexter, MI</i>	<i>Saison with Blackberries and Lime</i>	4.5	3.5	9	14	42
<i>Lagunitas</i>	BROWN SHUGGA	<i>Petaluma, CA</i>	<i>Strong Ale</i>	10	2.5	6.5	9.5	30
<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 & Rice</i>	9	2.5	6.5	9.5	30
<i>Lagunitas</i>	12TH OF NEVER	<i>Petaluma, CA</i>	<i>American Pale Ale</i>	5.5	1.75	4	6	18

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. 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>Left Hand</i>	SAISON AU BLÉ DE MINUIT	<i>Longmont, CO</i>	<i>Saison with Midnight Wheat</i>	6.8	2	5	8	24
<i>Left Hand</i>	SEASON OF INSANITY	<i>Longmont, CO</i>	<i>Imperial Brown Ale</i>	9.2	3	7	11	36
<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 RED	<i>Ft. Collins, CO</i>	<i>Red 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>	SCRIMSHAW	<i>Fort Bragg, CA</i>	<i>Pilsner</i>	4.7	2	5	8	24
<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 Artisan Ales</i>	SUBURBAN BEVERAGE	<i>St. Louis, MO</i>	<i>Gose with Citrus</i>	4.2	2.5	6.5	9.5	30
<i>Perennial Artisan Ales</i>	SUMP COFFEE STOUT	<i>St. Louis, MO</i>	<i>American Imperial Stout</i>	10.5	3.5	9		
<i>Perennial Artisan Ales</i>	WHITE IMPALA	<i>St. Louis, MO</i>	<i>Wheat IPA</i>	6	2.5	6.5	9.5	30
<i>Perennial Artisan Ales</i>	WORKING TITLE	<i>St. Louis, MO</i>	<i>Belgian Pale Ale with Brettanomyces</i>	6.2	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>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>Tallgrass</i>	BUFFALO SWEAT VANILLA BEAN	<i>Manhattan, KS</i>	<i>Oatmeal Cream Stout with Vanilla Beans</i>	5.2	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
<i>Urban Chestnut</i>	WITTEWIJVEN	<i>St. Louis, MO</i>	<i>Belgian Strong Pale Ale</i>	8.9	2.5	6.5	9.5	30