

SNACKS

POPCORN. 3.

PICK A FLAVOR

- Honey & beet
- Pecorino, 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.

A selection of the day's pickled fruits & vegetables

DIPS.

ONE 6. TWO 9. THREE 11.

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

ARRANGED BOARDS

DUCK CHARCUTERIE. 16.

Herbed duck sausage, spiced seared duck breast,
cherry chutney, IPA mustard, & focaccia

BOURBON-BACON BRAUNSCHWEIGER. 10.

Pork-liver sausage, cornichons, pickled onion, grain
mustard, black-pepper flatbread, & baguette

BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam & herbed focaccia

SMOKED STRIPLOIN. 13.

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

BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

GRAVLAX BOARD. 14.

Salt-cured salmon, lemon, cilantro, dill & scallion
cream, cornichons, beet-pickled egg, focaccia crisps,
black-pepper flatbread

TODAY'S SPECIALS

MEAT & MASH. 18.

Boneless beef short ribs braised
with guajillo peppers & brown ale, served
with a brie mash & sautéed red cabbage

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

CHICKEN, LEEK, & POTATO SOUP. 3/5

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

CHEESE AND CHARCUTERIE – A LA CARTE

Mix & 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, & 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> \$2 EACH Clover honey, Riesling-poached apricots, Sliced apple, Jalapeño mustard, Tomato jam, Orange-chili marmalade, Cherry chutney, Roasted garlic, Extra focaccia </p> <p> \$3 EACH Mixed olives, Raspberry compote, Black pepper flatbread </p> <p>PICKLES.</p> <p> \$3 EACH Grapes, Beets, Okra, Cornichons, Carrots, Mushrooms </p>	<p>CHEESE</p> <p>GJETOST <i>Norway, Richly nutty with flashes of caramel</i> 🐄🐐</p> <p>DUBLINER <i>Ireland, Think sophisticated cheddar with the sweetness of Parmesan</i> 🐄</p> <p>PECORINO ROMANO <i>Italy, Dry & sharp with a salty bite, solid texture</i> 🐑</p> <p>BRIE, BELLETOILE 70% <i>France, Intense creaminess & sweet nuttiness</i> 🐄</p> <p>BLACK DIAMOND <i>Canada, Sharp, salty, & complex</i> 🐄</p> <p>CHARCUTERIE</p> <p>BRAUNSCHWEIGER</p> <p>ANDOUILLE SAUSAGE</p>	<p>CHEESE</p> <p>MAHON <i>Spain, Sea salt & lemony tang with a creamy finish</i> 🐄Ⓡ</p> <p>HERBED CHÈVRE <i>US - Missouri, tangy, creamy & clean</i> 🐐</p> <p>PORT SALUT <i>France, Fresh cream flavor with smooth, buttery texture</i> 🐄</p> <p>PURPLE MOON <i>US - California, Wine-soaked cheddar.. yes, please</i> 🐄</p> <p>CHARCUTERIE</p> <p>SEARED DUCK BREAST</p> <p>HERBED DUCK SAUSAGE</p>	<p>CHEESE</p> <p>CARR VALLEY MOBAY <i>US - Wisconsin, Separate layers of goat's & sheep's milk</i> 🐐🐑</p> <p>SAINT-ANDRÉ <i>France, Triple cream, ripe & velvety</i> 🐄</p> <p>SMOKY DANISH BLUE <i>Denmark, A hint of smoke gives way to sweet & salty</i> 🐄Ⓡ</p> <p>BONVALLIS ROSEMARY <i>Spain, Cave-aged shepherd's cheese coated in rosemary</i> 🐑</p> <p>CHARCUTERIE</p> <p>SMOKED NY STRIP</p> <p>SPICY LAMB SAUSAGE</p>	<p>CHEESE</p> <p>FARMSTEAD MANCHEGO 9 MONTH <i>Spain, Age intensified creaminess & tang</i> 🐑</p> <p>FLORY'S TRUCKLE <i>US - Missouri, Buttery & firm with a clean, crumbly finish</i> 🐄Ⓡ</p> <p>CARR VALLEY MENAGE <i>US - Wisconsin, Mixed-milk beauty aged for intense flavor & drier texture</i> 🐄🐐🐑</p> <p>HUMBOLDT FOG <i>US - California, Floral, herbaceous overtones, & vegetable ash</i> 🐑</p> <p>EWEPHORIA 12 MONTH <i>Holland, Like firm sheep's milk butter</i> 🐑</p> <p>CHARCUTERIE</p> <p>VOLPI PROSCUITTO</p> <p>BISON SAUSAGE</p>

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

ENTREES

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

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

HOUSEMADE CHIPS

GRAIN MUSTARD POTATO SALAD

BACON, GORGONZOLA & ROSEMARY BREAD PUDDING. 3.

GJETOST MAC N' CHEESE. 5.

PASTAS

HARVEST PASTA. 16.

Pumpkin cream, rigatoni, roasted cauliflower, sweet peas, & pine nuts

ANGRY LOBSTER. 22.

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

LAMB BOLOGNESE. 16.

Braised lamb ragù, tagliatelle, & pecorino

WINTER VEGETABLE TAGINE. 14.

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

SALADS

MEAT & POTATOES . . . SALAD. 16.

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

GRAPEFRUIT SALAD. 5/10.

Grapefruit, greens, Riesling-poached apricots, pistachios, chevre, & basil-orange vinaigrette

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. 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 Raspberres</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

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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>	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

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	<i>Rouge Blend</i>	DOMAINE DE MONTCY	2016	<i>Chevigny, France</i>	<i>Earthy with hints of watermelon rind & ripe strawberry.</i>	11
	<i>Zinfandel</i>	CAPARONE	2008	<i>Paso Robles, California</i>	<i>Proof that wines grow even better with age! Notes of dark plum, blackberry, & sweet spice.</i>	10
	<i>Refošk</i>	ROJAC	2014	<i>Istra, Slovenia</i>	<i>Lush black fruits & violets bound by flavors of leather.</i>	9
	<i>Sangiovese</i>	FORTH VINEYARDS	2014	<i>Dry Creek Valley, California</i>	<i>Cherry, plum, strawberry, herbs, & tomato with high tannin & a dusty minerality.</i>	12
	<i>Pinot Noir</i>	McKINLAY VINEYARDS	2015	<i>Willamette Valley, Oregon</i>	<i>Currants, cherry, spice, & an earthy smokiness—smooth tannins, balanced acidity.</i>	11
	<i>Malbec</i>	BODINI	2016	<i>Mendoza, Argentina</i>	<i>Dark berries & chocolate with soft, round tannins & a long finish.</i>	9
	<i>California 'Bordeaux' Blend</i>	GUNDLACH BUNDSCHU 'MOUNTAIN CUVÉE'	2016	<i>Sonoma County, California</i>	<i>Raspberries, warm vanilla, & a little cola lead to a medium body framed by soft tannins & lively acid.</i>	11
	<i>Beaujolais</i>	DOMAINE DUPEUBLE	2016	<i>Beaujolais, France</i>	<i>Vegetal & berry-forward with an acidic start & soft finish.</i>	8
	<i>Bordeaux Blend</i>	CHATEAU PAVEIL DE LUZE 'PETIT PAVEIL'	2013	<i>Bordeaux, France</i>	<i>Structured like the best of its kind, this quintessential West-Bank bottle opens to soft oak & tart berry.</i>	9
	<i>Rhone Blend</i>	CHÂTEAU COUPE-ROSES 'BASTIDE'	2016	<i>Minervois, France</i>	<i>High-toned blueberry notes underpinned by tarry black fruit.</i>	10
WHITE	<i>Chenin Blanc Blend</i>	AA BADENHORST	2015	<i>Western Cape, South Africa</i>	<i>Perfume, spice, tea, stone fruit, & mock orange blossom.</i>	9
	<i>Bourgogne Blanc</i>	DOMAINE HENRI DELAGRANGE ET FILS	2013	<i>Hautes-Côtes de Beaune, France</i>	<i>Melon, lemon, & sour cream with a subtle waxiness.</i>	12
	<i>Vermentino</i>	LOCATIONS 'CORSE'	NV	<i>Corsica, Italy</i>	<i>Floral, apple, & almond flavors supported with a nice vein of acidity.</i>	9
	<i>Pinot Gris</i>	LOVE, OREGON 'WHITE SKY'	2014	<i>McMinnville, Oregon</i>	<i>Floral aromas, a compelling streak of honey, & the suggestion of orange marmalade.</i>	9
	<i>Pinot Blanc</i>	THE FURST . . .	2014	<i>Alsace, France</i>	<i>White flower & Anjou pear, easy drinking with crisp acidity.</i>	9
	<i>Sauvignon Blanc</i>	DOMAINE PLOUZEAU 'TOURAINNE SAUVIGNON'	2016	<i>Loire Valley, France</i>	<i>Nettles & currant leaf on the nose with bursting tropical fruit & a sharp finish.</i>	10
	<i>Chardonnay</i>	BACCHUS	2016	<i>Lake County, California</i>	<i>Reminiscent of its Burgundy sisters, subtle apple and mellow oak.</i>	10
	<i>Rosé of Cinsault Blend</i>	COCHON 'OLD VINE'	2016	<i>Napa, California</i>	<i>White peach, strawberry, & ruby grapefruit. Will you accept this rosé?</i>	9
	<i>Crémant de Bourgogne</i>	LOUIS PICAMELOT	NV	<i>Burgundy, France</i>	<i>Acacia flower, mineral, & preserved lemon with refreshing perlage.</i>	10
	<i>Cava</i>	PROA	NV	<i>Catalonia, Spain</i>	<i>Scents of aniseed & dry brush with zesty citrus & rigorous bubbles.</i>	8
BUBBLES	<i>Moscato</i>	VINCHIO-VAGLIO SERRA	2017	<i>Piedmont, Italy</i>	<i>Don Ho's tiny bubbles, floral nectar & peach.</i>	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>	ALASIA	<i>Asti, Italy</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
	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
<i>White Pinot Noir</i>	BRANDBORG 'FLEUR DE LIS'	<i>Elkton, Oregon</i>	2014	48

CONTINUED...

WINE BY THE BOTTLE

ROSÉ

30% OFF BOTTLES TO-GO

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>of Pinot Noir Blend</i>	ERIC KENT WINERY	Sonoma, CA	2016	44

REDS

VARIETAL	WINERY/NAME	REGION/COUNTRY	YEAR	COST
<i>Amarone</i>	ALDEGHERI SANTAMBROGIO RIPASSO	Valpolicella, Italy	2014	60
<i>Barbera</i>	VIETI	Barbera d'Asti, Italy	2015	38
	BROVIA 'SORI DEL DRAGO'	Barbera d'Alba, Italy	2014	56
<i>Barolo</i>	MAURO MOLINO 'BRICCO LUCIANI'	La Morra, Italy	2012	85
<i>Beaujolais</i>	JEAN-MARC BURGAUD	Beaujolais, France	2015	38
	DOMAINE CHEVEAU 'LES CHAMPS GRILLES'	Beaujolais, France	2013	44
<i>Brachetto</i>	VINCHIO-VAGLIO SERRA {SWEET RED}	Piedmont, Italy	2016	34
<i>Bordeaux</i>	BARON DE LUZE	Bordeaux, France	2014	36
	CHATEAU PUYCARPIN	Bordeaux, France	2012	65
	CHATEAU DE MALLERET	Bordeaux, France	2005	74
<i>Cabernet Franc</i>	LA VARENNE 'CHINON TRADITION'	Loire Valley, France	2015	38
	LANG & REED	North Coast, CA	2013	45
	PULENTA GRAN XI	Mendoza, Argentina	2013	66
<i>Cabernet Sauvignon</i>	MWC	Victoria, Australia	2015	40
	SHERIDAN VINEYARD	Yakima Valley, WA	2015	50
	MASTRO JANNI 'SAN PIO'	Tuscany, Italy	2013	68
	PAOLETTI 'NON PLUS ULTRA'	Calistoga, CA	2009	78
	MICA	Napa Valley, CA	2014	110
<i>Cinsault</i>	FREDERIC BROUCA 'SAMSÓ SEULLE'	Languedoc, France	2015	38
<i>Cornalin</i>	GROSJEAN 'VIGNE ROVETTAZ'	Valle d'Aosta, Italy	2014	52
<i>Grenache/Garnacha</i>	DOMAINE LAFOND ROC-EPINE {BLEND}	Côtes du Rhône, France	2013	40
	GROUNDWORK	Central Coast, CA	2014	46
<i>Malbec</i>	FINCA DECERO	Mendoza, Argentina	2014	42
	CHÂTEAU HAUT-MONPLAISIR	Cahors, France	2014	44
	MARCHIORI & BARRAUD	Mendoza, Argentina	2015	50
<i>Merlot</i>	YORK CREEK	Napa Valley, CA	2007	50
	GUARDIAN 'CONFIDENTIAL SOURCE'	Columbia Valley, WA	2012	55
	MTGA	Napa Valley, CA	2012	95
<i>Mourvedre</i>	JUAN GIL	Jumilla, Spain	2013	36
	FREDERIC BROUCA 'CLOS SAUVEPLANE'	Languedoc, France	2013	55
<i>Nebbiolo</i>	MANZONE 'IL CRUTIN'	Monforte d'Alba, Italy	2013	48

CONTINUED...

WINE BY THE BOTTLE

REDS

30% OFF BOTTLES TO-GO

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>Pinot Noir</i>	AVERÆN	<i>Willamette Valley, OR</i>	2015	44
	BURN COTTAGE 'CASHBURN'	<i>Otago, New Zealand</i>	2015	52
	SPOONBILL	<i>Marlborough, New Zealand</i>	2012	60
	BK WINES 'SKIN N' BONES'	<i>Adelaide Hills, Australia</i>	2015	68
	BENJAMIN LEROUX	<i>Saigny-les-Beaune, France</i>	2012	90
<i>Rhone Blends</i>	LUNAR APOGÉE	<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 'CALIGIANO'	<i>Tuscany, Italy</i>	2016	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 & 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
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 Heller-Trum	SCHLENKERLA OAK SMOKE	Bamberg, Germany	Dopplebock	8	355	10
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 Strubbe	ICHTEGEM'S GRAND CRU	Ichtegem, Belgium	Oak Aged Flemish Red Ale	6.5	330	12
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*
Firestone Walker	BRAVO	Paso Robles, CA	Barrel Aged Imperial Brown Ale	13.2	355	22*

BEERS

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By the Bottle

30% OFF BOTTLES To-Go

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
Great Divide	BARREL-AGED HIBERNATION	Denver, CO	Old Ale	12.4	750	45
Greens	DISCOVERY AMBER ALE {GLUTEN FREE}	Lochristi, Belgium	Amber Ale	6	500	12
Greens	QUEST TRIPEL ALE {GLUTEN FREE}	Lochristi, Belgium	Tripel Ale	8.5	500	12
Greens	DRY HOPPED LAGER {GLUTEN FREE}	Lochristi, Belgium	Lager	4.1	500	12
Hermitage	MALTOPIA	San Jose, CA	Scotch Ale	9	355	7
Highwater	APHOTIC	San Leandro, CA	Baltic Porter	9.3	650	15
Huisbrouwerij De Halve Maan	BRUGES TRIPEL BIER 9°	Bruges, Belgium	Tripel	9	330	10
Kiuchi	HITACHINO NEST RED RICE ALE	Ibaraki-ken, Japan	Belgian Strong Pale	7	330	8
Kiuchi	HITACHINO NEST WHITE ALE	Ibaraki-ken, Japan	Witbier	5	330	8
Lagunitas	AUNT SALLY	Petaluma, CA	Dry-Hopped Sour Mash Ale	5.7	325	7
Mikkeller	NELSON SAUVIN BRUT CHARDONNAY BARRELS!	Copenhagen, Denmark	Chardonnay-Barrel Aged Belgian Strong Ale	9	750	18
Mikkeller	NELSON SAUVIN BRUT DRY-HOPPED!	Copenhagen, Denmark	Dry-Hopped Belgian Strong Ale	9	750	18
Moonlight Meadery	EMBRACE	Londonderry, NH	Mead	15.7	375	8
New Belgium	FRENCH OAK SAISON	Ft. Collins, CO	Barrel-Aged Sour Farmhouse Ale	7.5	650	22
New Belgium	LA FOLIE {2016}	Ft. Collins, CO	Sour Brown Ale	7	650	18
New Belgium	LE TERROIR {2015}	Ft. Collins, CO	Dry-Hopped Sour Ale	7.5	650	18
New Belgium	LE TERROIR {2016}	Ft. Collins, CO	Dry-Hopped Sour Ale	7.5	650	18
New Belgium	TART LYCHEE	Ft. Collins, CO	Wild Ale with Lychee	7.5	650	16
New Holland	DRAGON'S MILK	Holland, MI	Bourbon-Barrel Stout	11	355	8
North Coast	OLD STOCK (2014)	Fort Bragg, CA	Old Ale	11.8	355	8
Odell	JOLLY RUSSIAN	Ft. Collins, CO	Imperial Stout Aged in Rum Casks	13.3	355	22*
Ommegang	ROSETTA	Cooperstown, NY	Kriek	5.6	355	9
Oskar Blues	BARREL-AGED TEN FIDY	LONGMONT, CO	Barrel-Aged Stout	12.9	355	16
Perennial	FUNKY WIT	St. Louis, MO	Belgian Ale Fermented in Oak	5	750	18
Perennial	GLITTER AND GOLD	St. Louis, MO	Saison with Honey	6.5	750	25
Perennial	VERMMILION	St. Louis, MO	Barleywine	10	750	25
Perennial	17	St. Louis, MO	Imperial Stout with Chocolate & Mint	10.5	750	25
Prairie	BOMB!	Krebs, OK	Imperial Stout with Coffee & Ancho Chile	13	355	15
Prairie	PE-KAN	Krebs, OK	Imperial Stout with Pecan & Vanilla	11.5	355	16

B E E R S

By the Bottle

30% OFF BOTTLES TO-GO

BREWERY	BEER	HAILS FROM	STYLE	ABV	ML.	COST
<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	20
<i>Schlafly</i>	BOURBON BARREL QUADRUPLE	<i>St. Louis, MO</i>	<i>Bourbon Barrel Aged Quadruple</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 Tripel aged in Rye Whiskey Barrels</i>	8.5	650	9
<i>'T Gaverhopke</i>	<i>Extra</i>	<i>West Flanders, Belgium</i>	<i>Quadruple</i>	12	330	12
<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	473	5
<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
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

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