

B E E R S

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ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<i>4 Hands</i>	RIPPLE	<i>St. Louis, MO</i>	<i>Witbier with Orange Peel</i>	5	2	5	8	24
<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>	PURPLE HAZE	<i>Covington, LA</i>	<i>Lager Brewed with Raspberries</i>	4.2	1.75	4	6	18
<i>Bell's</i>	LARRY'S LATEST SOUR ALE	<i>Kalamazoo, MI</i>	<i>Dry Hopped Sour Ale</i>	5	2	5	8	24
<i>Bell's</i>	TITANIA ALE	<i>Kalamazoo, MI</i>	<i>American Wheat IPA</i>	6.4	2.5	6.5	9.5	30
<i>Boulevard</i>	FLORA OBSCURA	<i>Kansas City, MO</i>	<i>Dry Hopped Porter</i>	5.8	3	7	11	36
<i>Boulevard</i>	WHISKEY BARREL STOUT	<i>Kansas City, MO</i>	<i>Imperial Stout Aged in Whiskey Barrels</i>	11.8	3.5	9	14	42
<i>Brick River Cider Co.</i>	CORNERSTONE	<i>St. Louis, MO</i>	<i>Semi-Dry Cider</i>	5.5	2	5	8	24
<i>Brick River Cider Co.</i>	HOMESTEAD	<i>St. Louis, MO</i>	<i>Semi-Sweet Cider</i>	5	2	5	8	24
<i>Brooklyn Brewing</i>	BEL-AIR SOUR	<i>Brooklyn, NY</i>	<i>Sour Ale</i>	5.8	2	5	8	24
<i>Brouwerij Boon</i>	KRIEK BOON	<i>Lembek, BE</i>	<i>Belgian Lambic Fruit Beer with Cherries</i>	4	3.5	9	14	42
<i>The Bruery</i>	THE ORDER	<i>Placentia, CA</i>	<i>Belgian Style Abbey Ale with Dates & Spices</i>	10.6	3.5	9	14	42
<i>Cathedral Square</i>	WHITE ALE	<i>St. Louis, MO</i>	<i>Belgian Style White Ale</i>	4.8	1.75	4	6	18
<i>Charleville</i>	ESB{NITRO}	<i>St. Louis, MO</i>	<i>Extra Special Bitter</i>	5.3	2	5	8	24
<i>Civil Life</i>	BROWN ALE	<i>St. Louis, MO</i>	<i>American Brown Ale</i>	4.8	1.75	4	6	18
<i>Crane</i>	TRAILSMITH	<i>Raytown, MO</i>	<i>Saison</i>	6.8	2.5	6.5	9.5	30
<i>Dogfish Head</i>	ROMANTIC CHEMISTRY	<i>Milton, DE</i>	<i>IPA with Mango, Apricots, & Ginger</i>	7.2	3	7	11	36
<i>Earthbound Brewing Co.</i>	BLONDE	<i>St. Louis, MO</i>	<i>Blonde Ale</i>	4.5	2	5	8	24
<i>Earthbound Brewing Co.</i>	METEOR IPA	<i>St. Louis, MO</i>	<i>IPA</i>	5	2	5	8	24
<i>Evil Twin</i>	IMPERIAL BISCOTTI CHILI HAZELNUT BREAK	<i>Brooklyn, NY</i>	<i>Imperial Stout with Coffee, Chili, Hazelnuts, and Vanilla</i>	11.5	3.5	9	14	42
<i>Firestone Walker</i>	LAGER	<i>Paso Robles, CA</i>	<i>Helles Style Lager</i>	4.5	1.75	4	6	18
<i>Firestone Walker</i>	UNION JACK	<i>Paso Robles, CA</i>	<i>IPA</i>	7	2.5	6.5	9.5	30
<i>Firestone Walker</i>	WOOKUS	<i>Paso Robles, CA</i>	<i>Imperial Black IPA</i>	8.2	3	7	11	36
<i>Funkwerks</i>	RASPBERRY PROVINCIAL	<i>Fort Collins, CO</i>	<i>Sour Ale with Raspberries</i>	4.2	3	7	11	36
<i>Goodwood Brewing</i>	BOURBON BARREL ALE	<i>Louisville, KY</i>	<i>Ale Aged In Whiskey Barrels</i>	6	2	5	8	24
<i>Great Divide</i>	BLONDE YETI	<i>Denver, CO</i>	<i>Blonde Stout</i>	7.2	3	7	11	36
<i>Jolly Pumpkin/ Jester King</i>	GAMMADELUX	<i>Dexter, MI</i>	<i>Sour IPA Aged In Oak</i>	7.5	3.5	9	14	42
<i>Lagunitas</i>	LIL' SUMPIN' EASY	<i>Petaluma, CA</i>	<i>American Pale Ale</i>	5.5	1.75	4	6	18

BEERS

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Lagunitas	UNDERCOVER INVESTIGATION SHUTDOWN	Petaluma, CA	American Strong Ale	9.6	2.5	6.5	9.5	30
Logboat Brewing/ Public House	TWIRLWIND	Columbia, MO	American Stout	4.5	2	5	8	24
Marz Brewing Co.	JUNGLE BOOGIE	Chicago, IL	Pale Wheat Ale with Rooibos Tea	5.4	3	7	11	36
Nebraska Brewing	FATHEAD	La Vista, NE	Barley Wine Aged in Whiskey Barrels	10.8	3.5	9	14	42
Nebraska Brewing	MOTHER OF ALL BETTYS	La Vista, NE	Imperial Stout Aged in Bourbon Barrels	12.7	3.5	9	14	42
New Belgium	TARTASTIC	Fort Collins, CO	Ale with Raspberry & Lime	5.4	2	5	8	24
Odell	THE MEDDLER	Ft. Collins, CO	Oud Bruin	8.6	3	7	11	36
Odell	SETTLE DOWN BROWN	Ft. Collins, CO	Brown Ale	6.5	3	7	11	36
Odell	RUPTURE	Ft. Collins, CO	Fresh Hop Ale	6.5	3	7	11	36
O' Fallon Brewing (Baileys' Exclusive)	BAILEYS BELGIAN SINGLE	St. Louis, MO	Belgian Style Ale	6.1	2	5	7	24
O' Fallon Brewing	CHERRY CHOCOLATE ALE	St. Louis, MO	Ale with Cherries & Chocolate	5.7	2	5	8	24
Old Bakery Beer Co.	SINGLE SOURCE COFFEE LAGER {NITRO}	Alton, IL	Lager with Kaldi's Coffee	4.5	2	5	8	24
Ommegang	PALE SOUR ALE	Cooperstown, NY	Belgian Pale Ale	6.9	3	7	11	36
Oskar Blues	IPA	Lyons, CO	IPA	6.4	2.5	6.5	9.5	30
Prairie Artisan Ales	HULK HANDS	Tulsa, OK	Dry Hopped Gose	5.4	2.5	6.5	9.5	30
Perennial Artisan Ales (Baileys' Exclusive)	BAILEYS' CHOCOLATE STOUT	St. Louis, MO	Sweet Stout with Cacao	5	2	5	8	24
Perennial Artisan Ales (Baileys' Exclusive)	STEELY DAVE	St. Louis MO	Dry Hopped Kolsh	4.8	1.75	4	6	18
Samuel Smith	OATMEAL STOUT	England, UK	Oatmeal Stout	5	3	8	12	36
Sante Fe Brewing	7K IPA	Sante Fe, NM	IPA	7	2	5	8	24
Sante Fe Brewing	FREESTYLE PILS	Sante Fe, NM	Pilsner	5.5	2	5	8	24
Sante Fe Brewing	JAVA STOUT	Sante Fe, NM	Stout with Coffee	8	2	5	8	24
Sante Fe Brewing	SEAGUL SMASH	Sante Fe, NM	Single Hop IPA	7	2	5	8	24
Sante Fe Brewing	TWISTED ROOT	Sante Fe, NM	Ale with Ginger & Lemongrass	5.7	2	5	8	24
Schlafly	RYE IPA	St. Louis, MO	Rye IPA	7.2	2	5	8	24
Sierra Nevada	HOP BULLET	Chico, CA	Double IPA	8	2.5	6.5	9.5	30
SKA Brewing	RUE B. SOHO	Durango, CO	Lager with Grapefruit	5.1	2	5	8	24
Stillwater Artisanal Ales	INSETTO	Baltimore, MD	Dry-Hopped Sour Ale with Plums	5	3	7	11	36
Urban Chestnut	CUVEE DE PECHE	St. Louis, MO	Barrel-Aged Lambic with Peaches	6.5	3	7	11	36
Urban Chestnut	STAMMTISCH	St. Louis, MO	German Style Pilsner	5.4	3	7	11	36