

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> | ART OF NEUROSI | <i>St. Louis, MO</i> | <i>American IPA</i> | 7.6 | 3 | 7 | 11 | 36 |
| <i>4 Hands/Sun King</i> | BOTANICAL IPA | <i>St. Louis, MO</i> | <i>IPA with Spices</i> | 7.5 | 3 | 7 | 11 | 36 |
| <i>4 Hands</i> | CA\$H MONEY | <i>St. Louis, MO</i> | <i>Double IPA</i> | 8.5 | 3 | 7 | 11 | 36 |
| <i>4 Hands</i> | FIRST IMPRESSIONS {NITRO} | <i>St. Louis, MO</i> | <i>Belgian Ale Brewed with Lactose, Raspberry & Madagascar Vanilla Beans</i> | 7 | 3 | 7 | 11 | 36 |
| <i>4 Hands</i> | LOOSE PARTICLES | <i>St. Louis, MO</i> | <i>IPA with Oatmeal, Wheat & Hop Powder</i> | 8 | 3 | 7 | 11 | 36 |
| <i>4 Hands</i> | PASSIONFRUIT PRUSSIA | <i>St. Louis, MO</i> | <i>Berliner Weissbier</i> | 4 | 2 | 5 | 8 | 24 |
| <i>4 Hands</i> | RIPPLE | <i>St. Louis, MO</i> | <i>Belgian White Ale Brewed with Orange Peel</i> | 5 | 2 | 5 | 8 | 24 |
| <i>4 Hands</i> | VOLUME 4 | <i>St. Louis, MO</i> | <i>Blended Ale of Russian Imperial Stout Aged on Templeton Rye Whiskey Barrels & Barley Wine Aged on Willett Bourbon Barrels</i> | 11 | 3.5 | 9 | 14 | 42 |
| <i>4204 Brewing</i> | BLOOD ORANGE RADLER | <i>Alton, IL</i> | <i>Fruit Style Beer</i> | 2.5 | 2 | 5 | 8 | 24 |
| <i>4204 Brewing</i> | WICKED NECTAR | <i>Alton, IL</i> | <i>New England IPA</i> | 5.8 | 2 | 5 | 8 | 24 |
| <i>American Solera</i> | RYEMERA | <i>Tulsa, OK</i> | <i>Kvass Ale Brewed with Rye Bread & Caraway Seeds</i> | 4 | 3.5 | 9 | 14 | 42 |
| <i>Ballast Point Brewing</i> | SOUR WENCH | <i>San Diego, CA</i> | <i>Ale with Blackberries</i> | 7 | 3 | 7 | 11 | 36 |
| <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>Boulevard Brewing</i> | JAM BAND | <i>Kansas City, MO</i> | <i>Fruit Ale with Blueberry, Raspberry & Cherry</i> | 5.9 | 2 | 5 | 8 | 24 |
| <i>Brasserie d'Achouffe</i> | N'ICE CHOUFFE | <i>Achouffe, BE</i> | <i>Belgian Strong Dark Ale</i> | 10 | 3.5 | 9 | 14 | 42 |
| <i>Brauerei Warsteiner</i> | VERUM | <i>Westphalia, DE</i> | <i>Pilsner</i> | 4.8 | 3 | 7 | 11 | 36 |
| <i>Brooklyn Brewing</i> | BEL-AIR SOUR | <i>Brooklyn, NY</i> | <i>Sour Ale</i> | 5.8 | 2 | 5 | 8 | 24 |
| <i>The Bruery/ Funky Buddha</i> | GUAVA LIBRE | <i>Placentia, CA</i> | <i>Imperial Cream Ale with Lactose, Vanilla & Guava</i> | 7.5 | 3.5 | 9 | 14 | 42 |
| <i>The Bruery</i> | FRUCHT: PEACH | <i>Placentia, CA</i> | <i>Berliner Weissbier with Peaches</i> | 4.4 | 3 | 7 | 11 | 36 |
| <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>Civil Life</i> | AMERICAN BROWN ALE | <i>St. Louis, MO</i> | <i>Brown Ale</i> | 4.8 | 2 | 5 | 8 | 24 |
| <i>Crooked Stave</i> | NIGHTMARE ON BRETT | <i>Denver, CO</i> | <i>Dark Style Sour Aged on Bourbon Barrels</i> | 9.6 | 3.5 | 9 | 14 | 42 |
| <i>Crooked Stave</i> | PETITE SOUR ROSE | <i>Denver, CO</i> | <i>American Wild Ale Aged on Fruit Skins</i> | 8 | 3.5 | 9 | 14 | 42 |
| <i>Earthbound Brewing</i> | FUZZY PICKLES | <i>St. Louis, MO</i> | <i>Dry Hopped Gose</i> | 6 | 3 | 7 | 11 | 36 |
| <i>Founders Brewing</i> | BACKWOODS BASTARD | <i>Grand Rapids, MI</i> | <i>Scotch Ale Aged on Bourbon Barrels</i> | 11 | 3.5 | 9 | 14 | 32 |
| <i>Founders Brewing</i> | DANKWOOD | <i>Grand Rapids, MI</i> | <i>Imperial Red IPA Aged on Bourbon Barrels</i> | 12.2 | 3.5 | 9 | 14 | 42 |
| <i>Founders Brewing</i> | SOLID GOLD | <i>Grand Rapids, MI</i> | <i>Lager</i> | 4.4 | 2 | 5 | 8 | 24 |
| <i>Grimm Brewing</i> | AMARILLO POP! | <i>Brooklyn, NY</i> | <i>Berliner Weissbier Brewed with Lactose & Vanilla</i> | 4.8 | 3.5 | 9 | 14 | 42 |

BEERS

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|---|------------------------------------|-----------------|---|------|------|-------|-------|-------|
| | | | | | 4 OZ | 12 OZ | 20 OZ | 64 OZ |
| Heavy Riff Brewing | LEFT COAST ENVY | St. Louis, MO | American IPA | 6.7 | 2 | 5 | 8 | 24 |
| Heavy Riff Brewing | SQUEEZE BOX | St. Louis, MO | American Wheat Beer with Lemon | 4.8 | 2 | 5 | 8 | 24 |
| Heavy Riff Brewing | VELVET UNDERBROWN | St. Louis, MO | American Brown Ale | 6.5 | 2 | 5 | 8 | 24 |
| Logboat Brewing | DARK MATTER{NITRO} | Columbia, MO | Wheat Porter | 6.6 | 2 | 5 | 8 | 24 |
| Mark Twain Brewing | HALLEY'S BLUEBERRY SAISON | Hannibal, MO | Saison with Blueberries | 6.8 | 2 | 5 | 8 | 24 |
| Mothers Brewing Co. | SCOTCH BARREL MILF | Springfield, MO | Imperial Stout Aged on Scotch Barrels with Raisins | 11 | 3.5 | 9 | 14 | 42 |
| Mothers Brewing Co. | STRAWBERRY GINGER GOSE | Springfield, MO | Gose with Strawberries & Ginger | 4.8 | 2 | 5 | 8 | 24 |
| Mothers Brewing Co. | WINTER GRIND | Springfield, MO | Coffee Stout with Espresso & Cold Brew | 10.5 | 3.5 | 9 | 14 | 42 |
| New Belgium | BICYCLE KICK | Ft. Collins, CO | Kolsch Style Ale with Lemongrass & Chamomile | 7 | 2.5 | 6.5 | 9.5 | 30 |
| North Coast Brewing | RED SEAL ALE | Ft. Bragg, CA | American Amber Ale | 5.4 | 2 | 5 | 8 | 24 |
| O' Fallon Brewing (Baileys' Exclusive) | BAILEYS' BELGIAN SINGLE | St. Louis, MO | Belgian Style Ale | 6.1 | 2 | 5 | 7 | 24 |
| Oskar Blues | MAMA'S LITTLE YELLA PILLS | Longmont, CO | Pilsner | 4.7 | 2 | 5 | 8 | 24 |
| Old Bakery Beer Co. | HIBISCUS TART ALE | Alton, IL | Tart Style Ale with Hibiscus Flowers & Lemon Peel | 4.7 | 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 |
| Prairie Artisan Ales | HULK HANDS | Tulsa, OK | Dry Hopped Gose | 5.4 | 2.5 | 6.5 | 9.5 | 30 |
| Prairie Artisan Ales | FLARE | Tulsa, OK | Gose with Orange & Coriander | 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 | CAVE TORCH | St. Louis, MO | Tropical IPA with Mandarin Oranges | 6.7 | 3 | 7 | 11 | 36 |
| Perennial Artisan Ales | PRODIGAL | St. Louis, MO | Imperial Stout | 10.5 | 3.5 | 9 | 14 | 42 |
| Perennial Artisan Ales | SUBURBAN BEVERAGE | St. Louis, MO | Gose Brewed with Salt, Orange Peel, Lemon Peel & Key Lime Juice | 4.2 | 3.5 | 9 | 14 | 42 |
| Schlafly Brewing | RASPBERRY HEFEWEIZEN | St. Louis, MO | Hefeweizen with Raspberries | 4.1 | 2 | 5 | 8 | 24 |
| Seattle Cider Co. | TANGERINE TURMERIC | Seattle, WA | Cider with Tangerine & Turmeric | 6.9 | 3 | 7 | 11 | 36 |
| Sierra Nevada Brewing | TRIP IN THE WOODS: GINGER BIGFOOT | Chico, CA | Barleywine Style Ale with Ginger | 11.4 | 3.5 | 9 | 14 | 42 |
| Six Mile Bridge | BLOOD ORANGE WIT | St. Louis, MO | Belgian Witbier with Oranges | 4.7 | 2 | 5 | 8 | 24 |
| Stillwater Artisanal | CELLAR DOOR | Baltimore, MD | Dry Hopped Wheat Ale with Sage | 6.6 | 3 | 7 | 11 | 36 |
| Stillwater Artisanal | YACHT | Baltimore, MD | Dry Hopped Session Lager | 4.2 | 2 | 5 | 8 | 24 |
| Stone Brewing | TOTALITARIAN STOUT | Escondido, CA | Russian Imperial Stout | 10.6 | 3.5 | 9 | 14 | 42 |
| Wasatch Brewing | APRICOT HEFEWEIZEN | Park City, UT | Ale with Apricots | 4 | 2 | 5 | 8 | 24 |
| Urban Chestnut | CUVEE DE PECHE | St. Louis, MO | Barrel Aged Lambic with Peaches | 6.5 | 3 | 7 | 11 | 36 |