

Appetizers

Homemade Pub Pretzels 12

serrano-honey mustard, beer-cheese fondue

Smoked Pulled Chicken Nachos 15

caramelized onions, red peppers, jalapenos, sour cream

Avocado Hummus (425cal) 14

celery, carrot, naan bread, olive oil, crispy garbanzos

Chicken Wings 18

buffalo sauce, celery, carrots, bleu cheese or ranch

On Bread

Knife & Fork BLT 16

bacon, fried green tomatoes, avocado,

white cheddar, arugula, vinaigrette,

toasted sourdough, served open faced

Backyard Burger 21

american cheese, butter lettuce, tomato, red onion

24 Hour Burger 24

braised beef short rib, STL BBQ, white cheddar,

bacon, arugula, pickled onions

Burger of the Month 23

ASK YOUR SERVER FOR DETAILS

Crispy Chicken Sandwich 18

buttermilk brined chicken thighs, STL hot seasoning,

bread and butter pickles

Vegan Burger 17

plant based patty, vegan bun, tomatoes,

butter lettuce, avocado eggless garlic mayo

Turkey and Cheese Melt 20

smoked turkey, dill Havarti, basil garlic aioli, avocado

smash, bacon and tomato on sourdough

Desserts

loaded gooey butter cake sundae 10

chef's seasonal sorbet 7

flourless chocolate torte 8

Soup / Salad

Chef Inspired Soup of the Day

bowl 8 cup 6

House Salad (300cal) 16

Mixed greens, pickled red onions, cotija cheese,

roasted corn, cucumbers, cherry tomatoes,

balsamic vinaigrette

STL Cobb 18

grilled chicken, avocado,, egg,, bacon, white cheddar,

cherry tomatoes, spinach, romaine lettuce

smoked bbq vinaigrette

Caesar Salad 14

Baby romaine lettuce, roasted croutons, parmesan cheese,

classic Caesar dressing

add protein

shrimp 9 chicken 8 salmon 10 steak 12

Entrees

Bock Battered Fish & Chips 23

fried caper tartar sauce, aged malt vinegar, fries

Sun Dried Tomato Creamy Pasta 26

pasta, sun dried tomato, garlic, broccoli,

parmesan cheese & cream

Bourbon Glazed Salmon (485cal) 35

roasted garlic mashed potatoes,

asparagus, cherry tomatoes, lemon

Steak and Frites 40

NY strip steak, parmesan, herbs, steak fries

bleu cheese butter, white truffle

Beverages

Pepsi 6

Ice tea 6

Coffee 6

Free Refills

Food allergy or dietary request?

We will gladly adjust preparation, where possible, to accommodate any request

**Be advised, consuming raw or under cooked foods may increase your risk of foodborne illness.*

Due to the various preparation methods and equipment used, we cannot guarantee that your selection will be allergen free.

Please alert your server of any food allergies or special dietary needs..

A service charge of 18% will be added to parties of ten or more.