

to share

chef's curation board 26

cured meats | goat cheese | blue cheese | mild cheddar cheese
grain mustard | fig jam | grilled focaccia

mediterranean plate 22

grilled pita | marinated olives | crisp vegetables | red pepper hummus
cucumber tzatziki sauce

blue corn chip nachos 16

queso fundido | cotija cheese | sour cream | guacamole
green onions

add chorizo 4 | shredded chicken 5 | shredded beef 6

crunchy fried pickles 14

chipotle ranch dipping sauce

housemade warm crisp potato chips 12

spinach dip | sriracha mayo

small plates

margherita flatbread 14

double pepperoni flatbread 16

italian beef flatbread 16

giardiniera peppers | italian beef | beer cheese

southern crispy fried shrimp 18

sweet chili sauce | sriracha aioli

pitmaster chicken wings 18

salt & pepper seasoning, jalapeño hot honey or buffalo sauce

sweet tooth 9

warm farmhouse apple pie

whipped cream | vanilla ice cream

brownie sundae ice cream selection



happy hour

Monday – Friday | 4:30pm – 7:30pm

wine by the glass 6

Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir

beer bottles & cans 7

rail cocktails 8

Vodka | Gin | Bourbon | Rum | Tequila | Whiskey

two ingredient cocktails only 1.25 oz. per drink

GF gluten-free V vegetarian VB vegan

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consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

signatures 18

the silversmith

skyy pineapple vodka | pama | pineapple juice | pomegranate juice

adamus old fashioned

maker's mark silversmith private selection | maple | fig | plum bitters

let it rye'd

high west double rye whiskey | monin stone fruit | fresh lemon

golden hour

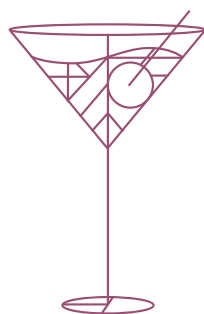
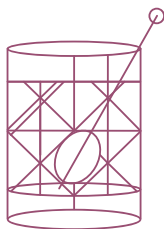
tres generaciones añejo tequila | amaro montenegro

guava | pineapple juice | fresh lime

the beet goes on

skyy vodka | ancho reyes verde chile liqueur

beet juice | simple



classics 16

espresso martini

skyy vodka | flor de caña spresso | espresso

classic margarita

espolòn blanco tequila | cointreau | fresh lime

tito's highball

tito's handmade vodka | q soda | choice of guava, blood orange or pineapple

negroni

hendrick's gin | campari | carpano antica formula vermouth

passion fruit daiquiri

mount gay eclipse rum | passoa passion fruit liqueur | monin vanilla | fresh lime

agave margarita

milagro reposado | cointreau orange liqueur | fresh lime | agave

mocktails 12

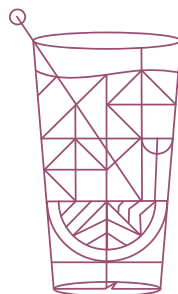
blood orange mule

sicilian blood orange | fresh lemon & lime

q ginger beer | mint

ginger citrus refresher

pallini limonzero | ginger syrup | q soda



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wine

gl btl

sparkling

Wycliff Brut Sparkling <i>California</i>	14	42
Emmolo Sparkling <i>California</i>		100
La Marca Prosecco <i>Treviso, Italy</i>	13	40
Piper-Heidsieck Champagne <i>Reims, France</i>		125

white + rosé

VINO Pinot Grigio <i>Ancient Lakes, Washington</i>	13	42
DAOU Rosé <i>Paso Robles, California</i>	15	50
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	15	48
Duckhorn Sauvignon Blanc <i>North Coast, California</i>		55
Robert Mondavi Chardonnay <i>California</i>	12	40
Rodney Strong Special Select Chardonnay <i>California</i>	14	42
Mer Soleil Reserve Chardonnay <i>Santa Lucia Highlands, California</i>	15	48

red

Sea Sun Pinot Noir <i>California</i>	17	55
The Walking Fool Red Blend <i>Suisun Valley, California</i>	18	65
Orin Swift Abstract Red Blend <i>California</i>		90
Robert Mondavi Cabernet Sauvignon <i>California</i>	12	40
Josh Cellars Craftsman's Collection Cabernet Sauvignon <i>California</i>	14	45
DAOU Cabernet Sauvignon <i>Paso Robles, California</i>	17	55
Quilt Cabernet Sauvignon <i>Napa Valley, California</i>		85
Louis M. Martini Cabernet Sauvignon <i>Sonoma, California</i>		100



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beer

domestic

Bud Light Light Lager <i>St. Louis, MO</i> 4.2% ABV	7
Budweiser Lager <i>St. Louis, MO</i> 5% ABV	7
Michelob Ultra Light Lager <i>St. Louis, MO</i> 4.2% ABV	8
Coors Light Light Lager <i>Colorado</i> 4.2% ABV	7
Miller Lite Pilsner <i>Milwaukee, WI</i> 4.2% ABV	7

craft

Goose Island 312 Wheat Ale <i>Chicago, IL</i> 4.2% ABV (16oz can)	10
Goose Island IPA India Pale Ale <i>Chicago, IL</i> 5.9% ABV	9
Samuel Adams Lager <i>Boston, MA</i> 5.3% ABV	8
Samuel Adams Seasonal <i>Boston, MA</i> ABV varies	8
Dogfish Head 60 Minute India Pale Ale <i>Milton, DE</i> 6.0% ABV	9

import

Corona Pale Lager <i>Mexico</i> 4.5% ABV	8
Modelo Especial Pilsner <i>Mexico</i> 4.4% ABV	8
Stella Artois Pale Lager <i>Belgium</i> 5.2% ABV	8

cider & seltzers

Angry Orchard Crisp Apple Cider <i>Walden, NY</i> 5% ABV	8
High Noon Pineapple Seltzer <i>Modesto, CA</i> 4.5% ABV	8
Truly Strawberry Lemonade Seltzer <i>Boston, MA</i> 5% ABV	8
Truly Wild Berry Seltzer <i>Boston, MA</i> 5% ABV	8

non-alcoholic

Budweiser Zero Non-Alcoholic <i>St. Louis, MO</i> 0% ABV	7
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