

birdies

WINGS

6 (1 SAUCE) | 13 10 (2 SAUCES) | 19

Buffalo • Sweet BBQ • Garlic Parmesan
Korean Sweet Heat • Chipotle BBQ Dry Rub

served with choice of buttermilk ranch or blue cheese (705-1290 cal)

STRIPS

3 STRIPS | 9 6 STRIPS | 16

served with choice of homestyle honey mustard,
buttermilk ranch or smoky bbq (540-790 cal)

add fries for \$4 (310 cal)

shareables

BIRRIA NACHO TOWER | 19 GF

slow-braised shredded beef, white queso, roasted tomato salsa,
pickled onion, cilantro, green onion, cotija, pico de gallo, jalapeño,
tortilla chips (1840 cal)

BBQ CHICKEN NACHOS | 18 GF

herb & spice-rubbed grilled chicken, white queso, pickled onion, cilantro,
green onion, pico de gallo, corn, candied jalapeño, sour cream,
BBQ sauce, tortilla & potato chip blend (2200 cal)

SHRIMP SKEWERS | 17 GF

garlic-marinated shrimp, greek salad, tzatziki sauce (360 cal)

POKE TUNA NACHOS* | 16 N

spicy tuna, avocado crema, sriracha aioli, green onion,
wonton chips, togarashi salt (710 cal)

CHICKEN POTSTICKERS | 14

pan-seared dumplings, candied jalapeño, green onion,
ponzu soy dipping sauce (360 cal)

CHARGRILLED CARROTS | 11 GF • V

rainbow carrots, herbed buttermilk dressing, fresh herbs,
green onion, toasted grains (320 cal)

ROASTED SWEET POTATOES | 12 GF • V

crispy spice-rubbed sweet potato, whipped feta, honey drizzle (450 cal)

BUFFALO CHICKEN DIP | 14 GF

shredded chicken, buffalo sauce, cheddar-jack cheese sauce,
buttermilk ranch, green onion, tortilla & potato chip blend (1880 cal)

TRADITIONAL HUMMUS | 13 VG

traditional hummus, olive oil, herbs, fresh vegetables,
cumin-lime vinaigrette (460 cal)

add warm flatbread for \$4 (230 cal)

WHITE QUESO & CHIPS | 12 GF

white queso, birria beef, roasted salsa, green onion, tortilla chips (1240 cal)

MEXI DIP TRIO | 13 GF

warm roasted tomato salsa, black bean dip,
pickled onion, guacamole, cotija, tortilla chips (660 cal)

flatbreads

Roman-Style Pizza Dough & San Marzano Tomato Sauce | **GF crust available \$5** (420 cal)

FIVE CHEESE | 17 V

mozzarella, provolone, colby jack, cheddar, parmesan (670 cal)

PEPPERONI | 18

mozzarella, provolone, pepperoni, parmesan (760 cal)

ITALIAN SAUSAGE | 18

mozzarella, provolone, italian sausage, parmesan, basil (1060 cal)

handhelds

Choice of Potato Chips (380 cal) or Fries (310 cal). Substitutions: **VG Beyond Beef \$6** (230 cal) | **GF Bun \$2** (240 cal) | **GF Lettuce Bun** (5 cal)

SIGNATURE SKIRTED DOUBLE CHEESEBURGER | 18

two smashed beef patties, cooper white american cheese, lettuce, cheddar cheese,
tomato, pickle, onion, burger sauce, toasted brioche bun (1010 cal)

BACON JALAPEÑO DOUBLE CHEESEBURGER | 18

two smashed beef patties, cheddar, burger sauce, bacon, jalapeño cream cheese,
candied jalapeño, lettuce, onion, toasted brioche bun (1030 cal)

MUSHROOM SWISS DOUBLE CHEESEBURGER | 18

two smashed beef patties, sautéed portabello mushroom,
swiss cheese, lemon aioli, fried onions, toasted brioche bun (1460 cal)

salads & bowls

Proteins Available: **Grilled Chicken \$6** (280 cal) | **Fried Chicken \$7** (640 cal) | **Shrimp \$8** (80 cal) | **Salmon* \$8** (350 cal)

GRILLED CHICKEN CAESAR SALAD | 17

grilled chicken, romaine, crouton crumbles, parmesan, creamy caesar (620 cal)

SOUTHWEST CHICKEN SALAD | 17 VO

grilled chicken, salad greens, roasted corn, avocado, black beans, candied jalapeño,
pickled red onion, pico de gallo, sour cream, cheddar-jack, cotija,
cilantro-lime vinaigrette, housemade taco shell (1020 cal)

FRIED CHICKEN COBB | 18

crispy fried chicken, salad greens, bacon, egg, avocado, roasted tomato,
blue cheese, buttermilk ranch, crouton crumbles (1490 cal)

juniors

Drinks: **Soda, Milk or Juice \$2** (0-150 cal)

PIZZA | 10

cheese **V** or pepperoni flatbread (320/370 cal)

JUNIOR CHEESEBURGER | 10

american cheese on a toasted bun, served with fries or veggie sticks (810/665 cal)

CHICKEN TENDERS | 10

choice of dipping sauce, served with fries or veggie sticks (840/655 cal)

PASTA ALFREDO | 10 V

cavatappi noodles, creamy alfredo sauce, parmesan (690 cal)

add chicken for \$2 (140 cal)

COOKIE SUNDAE | 6 V

chocolate chip cookie, vanilla ice cream, chocolate sauce (430 cal)

MARGHERITA | 17 V • VGO

fresh mozzarella, roasted cherry tomato, basil, dressed arugula,
parmesan, olive oil (870 cal)

BBQ CHICKEN | 18

bbq sauce, herb & spice-rubbed grilled chicken, jalapeño, mozzarella,
provolone, cheddar-jack, red onion, cilantro (880 cal)

QUESABIRRIA | 16

slow-braised shredded beef, melted cheese blend, consomé dipping sauce (860 cal)

NASHVILLE HOT CHICKEN SANDWICH | 17

nashville-style hot chicken, slaw, lemon aioli, toasted brioche bun (720 cal)

GRILLED CHICKEN SOURDOUGH FOLDOVER | 17

herb & spice-rubbed grilled chicken, parmesan, baby arugula, champagne vinaigrette,
roasted cherry tomato, lemon aioli, sourdough pocket (1110 cal)

STEAK HOAGIE | 17

shaved sirloin, peppers, onion, melted provolone
and mozzarella cheese, lemon aioli, toasted baguette (1550 cal)

CHICKEN ALFREDO BOWL | 18 VO

cavatappi noodles, creamy alfredo, grilled chicken, parmesan, romanesco broccoli,
roasted cherry tomato (1860 cal)

GRILLED SALMON BOWL* | 21

grilled atlantic salmon, heirloom grain blend, green goddess dressing, roasted cherry
tomato, baby arugula (640 cal)

SPICY TUNA POKE BOWL* | 19 N

marinated diced tuna, sticky rice, crispy brown rice, avocado, mango, cucumber,
green onion, wasabi aioli, sesame seeds, wonton chips (1260 cal)

desserts

COOKIE SKILLET À LA MODE | 14 V

chocolate chip skillet cookie, vanilla ice cream,
salted caramel sauce (1080 cal)

CHURRO DIPPERS | 13 V

♥ \$1 OF EVERY PURCHASE GOES TO LOAVES & FISHES FOR ST. LOUIS

cinnamon sugared churros, fresh strawberries & blueberries, whipped cream,
mexican chocolate sauce (605 cal)

BROWNIE | 10 V • GF

warmed brownie, salted caramel, chocolate sauce,
whipped cream, honeycomb pieces (650 cal)

MILK BAR TRUFFLES | 11

choice of birthday cake or chocolate chip cake flavor (380/380 cal)

V = VEGETARIAN | VO = VEGETARIAN OPTIONAL | VG = VEGAN | VGO = VEGAN OPTIONAL | GF = GLUTEN-FRIENDLY | N = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS,
WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. *THIS ITEM CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT (8) OR MORE.

signature cocktails

COLD BREW ESPRESSO MARTINI | 16

Tito's Handmade Vodka, Mr Black Cold Brew Liqueur, housemade demerara syrup, dehydrated blood orange (240 cal)

PINEAPPLE EXPRESS MULE | 14

Grey Goose, Reàl Pineapple Syrup, lime juice, Q Mixers Premium Hibiscus Ginger Beer, dehydrated pineapple (260 cal)

POMEGRANATE COSMO | 15

Wheatley Vodka, Stirrings Pomegranate Liqueur, lime juice, agave nectar, dehydrated lime (250 cal)

CUCUMBER MINT FIZZ | 16

Hendrick's Gin, housemade mint syrup, lime juice, club soda, cucumber, mint (190 cal)

PASSION FRUIT MAI TAI | 14 **N**

Bacardí Silver Rum, Chinola Passion Fruit Liqueur, Giffard Orgeat Syrup, Angostura Bitters, lime juice, orange, pineapple, dark rum float (170 cal)

JUNGLE BOOGIE | 15

Myers's Platinum White Rum, Apervita Aperitivo, Reàl Pineapple Syrup, lime juice, dehydrated pineapple (270 cal)

THE G.O.A.T. MARGARITA | 14

Corazón Blanco Tequila, Stirrings Triple Sec, agave nectar, lime juice, toasted spice rim, lime (200 cal)

GUAVA PALOMA | 15

Patrón Silver Tequila, Marie Brizard Grapefruit Liqueur, Reàl Guava Syrup, Q Mixers Premium Sparkling Grapefruit, Tajín rim, lime (250 cal)

GOOD LOVIN | 14

Old Forester 1870 Bourbon, Reàl Blackberry Syrup, lemon juice, Angostura Aromatic Bitters, lemon (250 cal)

1792 PUTTSHACK BARREL PICK OLD FASHIONED | 16

1792 Puttshack Barrel Pick Bourbon, housemade demerara syrup, Regans' Orange Bitters, Angostura Bitters, cherry wood smoke, orange (190 cal)

RASPBERRY SIDECAR | 17

Hennessy V.S. Cognac, Marie Brizard Raspberry Liqueur, Herradura Agave Nectar, lemon juice, berry sugar rim, lemon (290 cal)

WATERMELON SCORPION BOWL | 25 (serves 2-4)

Tito's Handmade Vodka, Reàl Watermelon Syrup, lime juice, The Bitter Truth Cucumber Bitters, Q Mixers Premium Ginger Beer, cucumber, citrus bubble (640 cal)

zero proof cocktails

SPIRIT-FREE JUNGLE BULL | 12

Red Bull Tropical Edition, Lyre's Italian Spritz, lime juice, Reàl Pineapple Syrup, Tajín rim, lime (130 cal)

SPIRIT-FREE PINEAPPLE HIBISCUS MULE | 12

Lyre's White Cane Spirit, Reàl Pineapple Syrup, lime juice, Q Mixers Premium Hibiscus Ginger Beer, lime (150 cal)

SPIRIT-FREE ESPRESSO MARTINI | 13

Lyre's Dark Cane Spirit, cold brew, housemade demerara syrup, lemon peel (70 cal)

SPIRIT-FREE SPRITZ | 12

Lyre's Amalfi Spritz, orange (70 cal)

beer & beyond

DRAFT

Coors Light | 6.5 (140 cal)

Miller Lite | 6.5 (130 cal)

Stella Artois | 7.5 (190 cal)

Modelo Especial | 7.5 (190 cal)

Blue Moon

Belgian White Ale | 7.5 (220 cal)

Lagunitas IPA | 7.5 (240 cal)

ask about rotating seasonals

BEYOND

Sun Cruiser Classic Iced Tea | 8 (100 cal)

Sun Cruiser Pink Lemonade | 8 (100 cal)

High Noon Grapefruit

Vodka & Soda | 9 (100 cal)

High Noon Watermelon

Vodka & Soda | 9 (100 cal)

Gin & Juice Passionfruit | 8 (130 cal)

Gin & Juice Citrus | 8 (130 cal)

wine

bottles available

SPARKLING

La Marca, Prosecco (split) | 13 (100 cal)

Chandon, Brut Rosé (split) | 16 (120 cal)

WHITE

Scarpetta, Pinot Grigio | 11 (120 cal)

Wairau River,

Sauvignon Blanc | 11.5 (115 cal)

Kali Hart, Chardonnay | 12 (125 cal)

soda & more

FOUNTAIN | 4

Coca-Cola® (190 cal)

Diet Coke® (0 cal)

Coke Zero® (0 cal)

Sprite® (190 cal)

Fanta Orange® (200 cal)

Dr Pepper® (200 cal)

Barq's® Root Beer (220 cal)

Minute Maid® Lemonade (230 cal)

ICED TEA

Iced Tea | 4 (0 cal)

Peach Iced Tea | 4.25 (0 cal)

BOTTLES & CANS

Bud Light | 6.5 (110 cal)

Pacifico | 6.5 (145 cal)

Bell's Two Hearted Ale | 7 (210 cal)

Corona Extra | 7 (150 cal)

Heineken | 7 (150 cal)

Angry Orchard Crisp Cider | 7 (150 cal)

Dos Equis Lager Especial | 7 (140 cal)

Dogfish Head Grateful Dead

Juicy Pale Ale | 7 (190 cal)

Michelob Ultra | 6 (195 cal)

N/A

Heineken 0.0 | 6 (70 cal)

Athletic Brewing Co.

Run Wild IPA | 6 (65 cal)

Samuel Adams

Just the Haze IPA | 6 (100 cal)

Guinness 0 | 6 (70 cal)

HOPWTR Ruby Red Grapefruit | 6 (0 cal)

ROSÉ

Gérard Bertrand,

Gris Blanc Rosé | 12.5 (110 cal)

RED

J Vineyards, Pinot Noir | 15 (120 cal)

Roth, Cabernet Sauvignon | 15 (130 cal)

Decoy by Duckhorn, Red Blend | 16 (125 cal)

WATER

Acqua Panna 500mL | 7 (0 cal)

S.Pellegrino 500mL | 6 (0 cal)

SanPellegrino Ciao!

Blood Orange | 4 (10 cal)

SanPellegrino Ciao!

Peach | 4 (10 cal)

RED BULL® | 5.5

Energy Drink (100 cal)

Sugarfree (10 cal)

Juneberry Edition (110 cal)

Tropical Edition (120 cal)

Watermelon Edition (110 cal)

White Peach Edition (110 cal)

happy hour

3 TO 6PM, MONDAY THRU FRIDAY

sips

16OZ DRAFT BEERS | 3

1792 PUTTSHACK BARREL PICK OLD FASHIONED | 10

1792 Puttshack Barrel Pick Bourbon, demerara syrup, Regans' Orange Bitters, Angostura Bitters, cherry wood smoke, orange (190 cal)

POMEGRANATE COSMO | 10

Wheatley Vodka, Stirrings Pomegranate Liqueur, lime juice, agave nectar, dehydrated lime (250 cal)

bites

WHITE QUESO & CHIPS | 5 GF

white queso, birria beef, tortilla chips (1240 cal)

SIGNATURE SKIRTED DOUBLE CHEESEBURGER | 10

two smashed beef patties, cooper white american cheese, lettuce, cheddar cheese, tomato, pickle, onion, burger sauce, toasted brioche bun (1010 cal)

\$1 WINGS

6 (1 SAUCE) | 6 10 (2 SAUCES) | 10

Buffalo • Sweet BBQ • Garlic Parmesan
Korean Sweet Heat • Chipotle BBQ Dry Rub

served with choice of buttermilk ranch or blue cheese (705-1290 cal)