

Signature Cocktails
\$14

Winners' Cup

St. Louis' Defiance Rye Whiskey, Ginger Peach Puree
Solerno Blood Orange Liqueur, Candied Ginger

Dark Pom Twist

Gosling Dark Rum, Sauza Tequila, Pomegranate Juice
Orange Juice, Honey Simple Syrup, Pomegranate Seeds

Pardon My Passion

Cachaça Rum, Passion Fruit Puree, Simple Syrup, Fresh Lime
English Lavender

Whiskey Smash

St. Louis Defiance Rye Whiskey, Basil, Fresh Lemon

Orange Blossom Martini

Absolut Mandarin Vodka, Disaronno, Orange Juice
Citrus Marigold

White Cosmo

Stolichnaya Ohranj Vodka, Lime Juice, White Cranberry Juice
Orange Slice

Pom Gin Sling

Hendricks Gin, House made Rosemary Brown Sugar Simple Syrup
Pomegranate, Club Soda

Fizzy Limoncello

Botanist Gin, Limoncello Liqueur, Fresh Lemon Juice
Club Soda, Thyme

Signature Cocktails
\$16

The Hibiscus Blossom

St. Germaine, Prosecco, Hibiscus Syrup, Wild Hibiscus Flower

Honey Bourbon

Four Roses Single Barrel Bourbon, St Louis Big O Ginger
Liqueur, Honey Simple Syrup, Cayenne, Turmeric Sugar

Spring Fling

Tanqueray Gin, Apricot Brandy, Chambord Liqueur
Fresh Lime Juice, Tonic Soda

Peach Jalapeno Sting

Código 1530 Rosa Tequila, Peach Brandy, Triple Sec
Sweet & Sour, Jalapeno Simple Syrup

Grand Fizz

Belvedere Vodka, St. Germaine, Fresh Lime Juice, Club Soda
Prosecco, Rosemary

Port Old-Fashioned

Taylor Fladgate 10 Year Tawny Port, Makers Mark Bourbon
Simple Syrup, Orange Bitters

The Reserve Manhattan

Woodford Reserve Bourbon, Cherries, and Bitters
Dolin Rouge Vermouth

Chuck Berry Cobbler

Bulleit Bourbon Whiskey, Blackberry Brandy, Blackberry Syrup
Club Soda Fresh Lemon Juice

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|---|----|--|----|
| Tomato Bisque Gourmet Grilled Cheese on Brioche | 10 | Classic Reuben Sauerkraut, Swiss Cheese, Russian Dressing, Marble Rye Bread | 15 |
| Gus' Pretzel Bites Beer Mustard, Spicy Cheese Sauce | 12 | Chicken Quesadilla Marinated Chicken, Chipotle Cheese, Lime Sour Cream, Guacamole, Peppers, Onions | 14 |
| St. Louis Style Toasted Ravioli Marinara Sauce | 13 | Chicken Sandwich Grilled Chicken, Avocado, Caramelized Onions, Provolone Cheese, Tarragon Aioli, Soft Bun | 16 |
| Crispy Chicken Wings Traditional, St. Louis BBQ, or Sweet Sesame Glaze Celery Slaw | 15 | Fish & Chips Halibut, Tarragon Mustard Remoulade, Traditional English Chips | 18 |
| Meatballs from The Hill Garden Tomato Sauce, Fresh Mozzarella, Basil, Parmesan Cheese, Grilled Bread | 16 | Short Rib Roll* Pickled Peppers, Caramelized Onions, Provolone Cheese, Mustard Aioli, Pretzel Roll | 18 |
| Charcuterie Board Salume Beddu Meats, Smoked Duck, Local Cheese, Pickled Vegetables, Fruit Cake, Candied Nuts, Pretzel Toast, Crackers | 21 | The Burger* Barbeque Sauce, Sweet-Spicy Pickles, Tobacco Onions, Bacon, Cheddar Cheese | 18 |
| Caesar Salad Romaine, Focaccia Croutons, Roasted Cherry Tomatoes, Shaved Parmesan Cheese, Marinated Olives | 14 | Whitefish Tacos Soft Flour Tortilla, Pickled Cabbage Slaw, Pico de Gallo, Chipotle Aioli | 18 |
| Burrata Caprese ^(GF) Heirloom Tomatoes, Petite Basil, Aged Balsamic, Olive Oil, Cracked Black Pepper | 17 | Citrus-Brined Smoked Salmon ^(GF) Fingerling Potato Succotash, Charred Broccolini, Fennel and Caper Peperonata | 31 |
| Add Grilled Chicken 6 Add Grilled Shrimp 10 Add Grilled Salmon 10 | | 8 oz. Filet* ^(GF) Rosemary Parmesan Frites, Asparagus, Wine Merchant Sauce | 42 |
| St. Louis Barbeque Chicken Salad* ^(GF) Chilled Barbeque Chicken, Chopped Romaine Tomatoes, Grilled Corn, Avocado, Bacon Chipotle Gouda Cheese, Ranch Dressing | 19 | | |

^(GF) = Gluten Free *Signature Item

The consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices are subject to sales tax and service charge

*Sandwiches served with your choice of:
French Fries, Billy Goat St. Louis Authentic Potato Chips or Fruit
(Substitute Side Salad for additional \$3)*

Desserts

9

The Ritz-Carlton Cake

Dark Valrhona Chocolate, Grand Marnier, Candied Orange

Lemon Tart

White Chocolate Lemon Curd, Fresh Berries

Peach Panna Cotta

Peach Thyme Compote, Almond Crunch

Chamomile Crème Brulee

Honey Madeleine, Fresh Raspberries

St. Louis Goopy Butter Sundae

Candied Pecans, Caramel Sauce

Selection of Seasonal Sorbets ^(GF)

Coffee and Tea

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|-----------------|------|------------------------------|---|
| Coffee | 4 | Hot Tea | 5 |
| Single Espresso | 3 | Firepot Breakfast | |
| Double Espresso | 4 | Italian Grey | |
| Café Latte | 5.50 | Iron Goddess of Mercy | |
| Cappuccino | 5.50 | Himalayan Mountain Green Tea | |
| Mocha | 6.50 | Hibiscus Elixir | |

After Dinner Drinks

14

Mississippi Mud

Stoli Vanilla Vodka, Trader Vics Chocolate Liqueur
Godiva White Chocolate, Godiva Chocolate

Salted Caramel

Three Olives Cake Vodka, Buttershots Schnapps, Caramel Syrup
Kahlua, Cream

Amore

Bailey's Irish Cream, Kahlua, Disaronno Amaretto Liqueur
White Chocolate Flakes

Boozy Sundae

Moet & Chandon Rose Champagne, Raspberry Hibiscus Sorbet

Ports

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|---------------------------|----|--------------------|----|
| Fonseca Bin 27 | 20 | W.J. Grahams | |
| Harvey's Bristol Cream | 10 | 10 Year | 15 |
| Sandeman Founders Reserve | 15 | 20 Year | 25 |
| Taylor Fladgate | | 30 Year | 45 |
| 10 Year | 10 | 40 Year | 55 |
| 20 Year | 20 | Cockburn's 20 Year | 25 |
| Croft Tawny | 12 | | |

Water

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|------------------------|---|
| San Pellegrino 8oz | 4 |
| San Pellegrino 1 Liter | 7 |
| Perrier 11oz | 4 |
| Acqua Panna 1 Liter | 7 |