



By the River & On the Rocks

SMALL TALK

CREOLE ROASTED CHICKPEAS
Olive oil, smoky creole seasoning \$8

BEACON MIXED NUTS \$8

PORK RINDS
Fried in house, tossed in our creole spice blend, served with hot sauce \$10

MARINATED OLIVES
Mixed olives marinated in house \$9

CATCHING UP

PICKLED MUSHROOMS
Button and cremini mushrooms, shallots, garlic, thyme, balsamic vinegar \$8

RELISH TRAY DEVILED EGGS TRIO
Truffle, crab, and ham deviled eggs (3 each) with house pickled petite carrots and radish, and nasturtium \$16

ROSEMARY WHITE BEAN HUMMUS
Topped with andouille crisps, served with grilled baguette \$9

CREOLE DUSTED GOAT CHEESE MEDALLIONS WITH BOURBON BACON JAM
Served with baguette \$12

BLISTERED FINGERLING POTATOES
Truffle salt, garlic aioli or romesco sauce \$12

SPANISH POTATOES
Fingerling potatoes, romesco, and chorizo topped with Manchego cheese and baked \$14

CURED MEAT & CHEESE BOARDS
Served with cornichons, whole grain mustard, and baguette
Choice of one meat and one cheese \$15
Choice of two meats and two cheeses \$20
Choice of three meats, two cheese and Chef's choice of added side item \$28
Meats: prosciutto, Genoa salami, capicola, Spanish chorizo
Cheeses: goat cheese (chevre), gruyere, Manchego, blue cheese

THE LONG GOODBYE

PECAN TURTLE CHEESECAKE \$8

BOURBON APPLE TART
with vanilla cream \$9



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HOURS OF OPERATION

Thursday | 4:00pm – 10:00pm

Kitchen Closes: 9:00pm

Friday & Saturday | 4:00pm – 1:00am

Kitchen Closes: 10:00pm

Sunday | 4:00pm – 9:00pm

Kitchen Closes: 9:00pm

Monday – Wednesday | Closed

COCKTAILS/DRINKS

FROZEN DRINKS | \$10.00

STRAWBERRY DAIQUIRI | PIÑA COLADA, CLASSIC
or **STRAWBERRY MARGARITA | MUDSLIDE**

MARTINIS | \$9.00

“THE” MARTINI – A classic martini made with Absolut and a hint of dry vermouth. Available shaken, stirred or on the rocks

MISSOURI PEACH – Absolut Peach, Peach Schnapps and orange juice

MISSISSIPPI MUDDY WATER – Titos Vodka, Irish cream, White Crème de Cacao, simple syrup, heavy cream and cocoa powder

LEMON DROP – Absolut Citron, triple sec and sour mix

COCKTAILS | \$12.00

ON THE RIVER – Malibu Rum, Ketel One Vodka, Blue Curaçao, pineapple juice, sweet & sour mix and 7-UP

FOGGY RIVER – Captain Morgan Spiced Rum, Blue Curaçao, pineapple juice, lemon juice, 7-UP and grenadine

PHAROS BLOODY MARY – Ketel One Vodka with our special house made recipe. Topped with celery, beef stick, bacon, olives, cheese cubes and more

HENRY MILLER – Basil Hayden Kentucky Straight Bourbon Whiskey, club soda, simple syrup and lemon juice

GET YOUR BEACON ON – Grey Goose Vodka, Bacardi Superior Rum, Patron Silver Tequila, Tanqueray Gin and Blue Curaçao

MISSOURI SOUR – Wild Turkey, red wine, simple syrup and lemon juice

RIVER WATER – Makers Mark, grapefruit juice, lemon juice and honey

DOMESTIC BOTTLE BEER | 12oz.

MICHELOB ULTRA	\$5.00
BUDWEISER	\$4.25
BUD LIGHT	\$4.25
COORS LIGHT	\$4.25
MILLER LITE	\$4.25
BUSCH LITE	\$4.25
O'DOULS	\$4.25
STAG	\$4.00

CRAFT BOTTLE BEER

MOTHER'S SUNSHINE CHUGSUCKLE - Hazy IPA	\$7.00
ELYSIAN SPACE DUST - IPA	\$6.00
LAGUNITAS - IPA	\$6.00
GOOSE ISLAND OCTOBERFEST - Fall	\$6.00

IMPORT BEER

GUINNESS DRAUGHT - CAN	\$6.00
CORONA	\$5.00
STELLA ARTOIS	\$5.00
HEINEKEN	\$5.00
BLUE MOON	\$5.00

DRAFT BEER | 20oz.

O'FALLON FOG LIGHT HAZY	\$8.00
IPA - St. Louis, MO	
BRECKENRIDGE VANILLA PORTER	\$7.00
PORTER - Breckenridge, CO	
O'FALLON SALTED CARAMEL PUMPKIN	\$7.00
PUMPKIN ALE - St. Louis, MO	
SWEET WATER 420	\$7.00
EXTRA PALE ALE - Atlanta, GA	
ABITA ANDYGATOR	\$7.00
HELLES DOPPELBOCK - New Orleans, LA	
SCHLAFLY OATMEAL STOUT	\$7.00
STOUT - St. Louis, MO	
MICHELOB ULTRA	\$6.00
LIGHT LAGER - St. Louis, MO	
BUD LIGHT	\$6.00
LIGHT LAGER - St. Louis, MO	

WINES

	GLASS	BOTTLE
WHITE		
CLOS DU BOIS CHARDONNAY	\$10.00	\$48.00
BLUFELD RIESLING	\$8.00	\$35.00
FIRESTONE SAUVIGNON BLANC	\$8.00	\$35.00
ROSATELLO MOSCATO	\$8.00	\$35.00
DOMINO PINOT GRIGIO	\$7.00	\$30.00
RED		
SEBASTIANI SONOMA MERLOT	\$10.00	\$48.00
JOSH CELLARS CABERNET SAUVIGNON	\$10.00	\$48.00
CHOLE PINOT NOIR	\$9.00	\$43.00
BLUSH		
LA TERRE WHITE ZINFANDE	\$8.00	\$35.00
WOODBRIIDGE WHITE ZINFANDEL	\$7.00	\$30.00