



By the River & On the Rocks

SMALL TALK

NOLA BBQ SHRIMP \$15
served with baguette

SMOKED CATFISH & CRAB DIP \$13

CREOLE CANDIED NUTS \$8

HOUSE MARINATED OLIVES \$9

MARINATED GOAT CHEESE MEDALLION \$10

RED WINE POACHED ANDOUILLE \$8

MUSHROOM MANCHEGO TART \$7

CATCHING UP

SALAD GIRARDEAU \$9
pan seared gem lettuce, bacon, warm bacon vinaigrette, smoked blue cheese

MIXED GREENS SALAD \$9
mixed greens with brie croutons, fig & honey glaze

HANGING OUT

ROASTED CHICKEN WITH TARRAGON CREME \$25
artichokes, pickled lemon, fingerling potatoes

GRILLED FLAT IRON STEAK WITH ROMESCO \$29
grilled onions, balsamic reduction, blistered potatoes, charred scallion vinaigrette

GRILLED SWORDFISH \$29
piperade, olio santo, lemon, arugula, sherry vinaigrette

SHRIMP & CRAB PROVENCE ON CHEESE GRIT CAKES \$28

SIDE CHAT

SAUTEED ZUCCHINI & ROASTED TOMATOES \$6

ROASTED CAULIFLOWER \$5

THE LONG GOODBYE

ASK YOUR SERVER ABOUT OUR HOUSE MADE DESSERTS



By the River & On the Rocks

HOURS OF OPERATION

Thursday | 4:00pm – 10:00pm

Kitchen Closes: 9:00pm

Sunday | 4:00pm – 9:00pm

Kitchen Closes: 9:00pm

Friday & Saturday | 4:00pm – 1:00am

Kitchen Closes: 10:00pm

Monday – Wednesday | Closed

COCKTAILS/DRINKS

FROZEN DRINKS | \$10.00

STRAWBERRY DAIQUIRI | PIÑA COLADA CLASSIC OR STRAWBERRY MARGARITA MUDSLIDE | REDBULL SMASH

All frozen drinks are available Non-Alcoholic

CLASSIC COCKTAILS | \$10.00

“THE” MARTINI – A classic martini made with Absolute or gin with a hint of dry vermouth, served with a lemon twist. Available shaken, stirred or on the rocks

MANHATTAN – Sagamore Rye Whiskey with Martini Rossi sweet vermouth and bitters

OLD FASHIONED – Maker's Mark, simple syrup, bitters, and an expressed orange peel

MARGARITA – 1800 Reposado, fresh squeezed lime juice, Cointreau, and simple syrup

SOUR – Choice of amaretto, whiskey, or gin with fresh squeezed lemon juice, simple syrup, and egg white*

MOJITO – Bacardi, fresh squeezed lime juice, fresh mint leaves, simple syrup, soda water

MULE – Ketel One, fresh squeezed lime juice, topped with ginger beer

MINT JULEP – Woodford Reserve, simple syrup, fresh mint leaves, served over crushed ice

FRENCH 75 – Bombay Sapphire, fresh squeezed, lemon juice, simple syrup, topped with Champagne

CRAFT COCKTAILS | \$12

SMOKED MAPLE BOURBON OLD FASHIONED – Woodford Reserve, maple syrup, bitters, and an expressed orange peel, topped with smoked maple from maple wood chips

VIOLET ORPHAN – Hendrick's Gin, fresh squeezed lemon juice, violet infused simple syrup, egg white*, and butterfly pea flower extract

GETAWAY CAR – Appleton Reserve 8 year Jamaican rum, Ancho Reyes chili liqueur, pineapple juice, fresh squeezed lime juice, simple syrup garnished with a lime wheel & ancho powder

COSMOJITO – Absolut Mandarin, Cointreau, fresh squeezed lime juice, fresh mint leaves, cranberry syrup, cranberry juice, topped with San Pellegrino

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 – Marzen Lager	\$6.00

IMPORT BEER

GUINNESS DRAUGHT – CAN	\$6.00
CORONA	\$5.00
STELLA ARTOIS	\$5.00
HEINEKEN	\$5.00

DRAFT BEER | 20oz.

O'FALLON FOG LIGHT HAZY IPA – St. Louis, MO	\$8.00
BRECKENRIDGE VANILLA PORTER PORTER – Breckenridge, CO	\$7.00
MOTHER'S WINTER GRIND COFFEE STOUT – Springfield, MO	\$7.00
BLUEBERRY BLONDE ALE ALE – Murphysboro, IL	\$7.00
FLOAT TRIP ALE ALE – Waynesville, MO	\$7.00
MICHELOB ULTRA LIGHT LAGER – St. Louis, MO	\$6.00
BUD LIGHT LIGHT LAGER – St. Louis, MO	\$6.00

WINE

Menu available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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WINE MENU

WHITE

BLUFELD RIESLING

Bursting with fresh fruit flavors, balanced acidity, and a crisp, refreshing finish.

CLOS DU BOIS CHARDONNAY

This wine exhibits ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel.

FERRARI CARANO CHARDONNAY

Aromas of citrus, pear, vanilla, graham cracker and buttercream perfectly balanced by vibrant, rich flavors of baked apple, apricot, cinnamon and hazelnut. Lingering creamy and toasted oak notes round out the finish.

DOMINO PINOT GRIGIO

Bright and approachable, floral and lime blossoms mingle with white peach, nectarine and lemon zest for a crisp and refreshing finish.

FIRESTONE SAUVIGNON BLANC

Very fragrant, with notes of passion fruit and pineapple, and a touch of citrus that balances the lush fruitiness.

LA TERRE WHITE ZINFANDEL

Spicy strawberry citrus aromas with a bright and sweet flavor with some acidity.

ROSATELLO MOSCATO

Aromas of citrus open up with a touch of mint at the finish.

GLASS | BOTTLE

\$8.00 | \$35.00

\$10.00 | \$48.00

\$11.00 | \$44.00

\$7.00 | \$30.00

\$8.00 | \$35.00

\$7.00 | \$30.00

\$8.00 | \$35.00

RED

CHLOE PINOT NOIR

Fruit-forward flavors and aromas of fresh strawberry, juicy plum and black cherry.

SEBSATIANI MERLOT

Notes of black cherries, plums, dried herbs, vanilla and mocha.

GREYSTONE CABERNET SAUVIGNON

Raspberry and plum aromas are layered with graham cracker, cocoa powder, and vanilla.

COOPER & THIEF RED BLEND

Dark and jammy red wine blend loaded with bourbon-inspired flavors and aromas.

CAVICCHIOLI LAMBRUSCO

A bright and tangy Lambrusco, balanced and easy-drinking, with wild berry and cherry fruit, accented by notes of underbrush and smoke. Spiced finish. Served chilled.

CAIN FIVE RED BLEND

A Composed of the five classic varieties Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot—

Cain Five epitomizes the benefits of blending to achieve a complex wine. It is supple and rich of texture, combining a full, firm structure with a long and subtle finish.

GLASS | BOTTLE

\$9.00 | \$43.00

\$10.00 | \$45.00

\$10.00 | \$45.00

\$8.00 | \$32.00

\$6.00 | \$20.00

SPLIT | FULL
\$75.00 | \$150.00