



Menu

Industry Sour Ted Kilgore, Planter's House

fernet branca, green chartreuse, lime juice, simple syrup

What Is That, Velvet? Terry Oliver, Frazer's

plantation 3 stars rum, lime juice, simple syrup, extra virgin olive oil, rhubarb bitters, egg white

Fireworks (reprise) Matt Osmoe, Blood & Sand

px sherry, el buho mezcal, angostura scant dill, lime juice

Super Good Advice Tyler Baublitz, Mission Taco Joint

tequila, dill & black pepper syrup, lemon juice

Belly Time Beth Sorrell, Cocktails Are Go!

reposado tequilla, watermelon cubes, basil leaves, agave nectar, lime juice

La Mère Tarte Justin Sampson, Avenue Restaurant

smith & cross rum, giffard cassis noir, angostura, lemon juice

Aged & Sparkling Natasha Bahrami, The Gin Room

knickerbocker barrel aged gin, remy martin, macerated black grapes, simple, sparkling

My Summer of '75 Steve Bouch, Gamlin Whiskey House

pow wow botanical rye, lemon juice, simple syrup, sparkling

A Subtle Sunset Phillip Locket, Sanctuaria

vida mezcal, cream de cocoa, honey syrup, grapefruit juice, hellfire bitters, muddled burnt sage

Worst Cocktail in STL Siobhan Sheil, Art Bar & Handle Bar

jameson, yellow chartreuse, lemon, cherry, bitters, sparkling

Modern Brewery Lou Dog Summer Pale Ale Drafts \$3



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