

APPETIZERS

- CRISPY WINGS 22

Mild Buffalo, Hot Buffalo, Garlic
Parmesan, Thai Sweet Chili or
Korean BBQ
- OAXACAN MEATBALLS 20

Housemade Salsa, Lime Crema,
Tortilla Chips
- GRILLED LAMB LOLLIPOPS 22

Chiptole Carrot Purée, Feta
- BUFFALO CHICKEN WING DIP 20

Housemade Pizza Bites
- TATER TOT NACHOS 22

Cheddar, Pulled Pork, Sour Cream,
BBQ Sauce, Green Onions,
Pickled Jalapeños, Cilantro
- BAKED PRETZEL 18

Whipped Beer Cheese, House Pickles,
Whole Grain Mustard
- ITALIAN BEEF SLIDERS 21

Roast Beef, Giardiniera,
Cheddar, Brioche

SANDWICHES & SALADS

- DOUBLE-STACK BURGER 23

American Cheese, Red Onion,
B&B Pickles, Roasted Garlic Aioli,
Brioche, Fries
- CRISPY CHICKEN SANDWICH 23

Hot Honey, Coleslaw, Pickles,
Brioche, Fries
- GREEK SALAD  14

Romaine, Spinach, Cherry Tomatoes,
Feta, Kalamata Olives, Red Onions,
Charred Lemon Vinaigrette
Add Chicken 8 Shrimp 10
- CHOPPED WEDGE SALAD 18

Thick Bacon, Chives, Blue Cheese
Crumbles, Cherry Tomatoes, Red
Onions, Hard-Cooked Eggs, Ranch
- NAPOLI MELT 20

Fresh Mozzarella, White Cheddar,
Provolone, Roma Tomato, Pesto Aioli,
Rustic Italian, Balsalmic Glaze, Fries

ENTRÉES

- PASTRAMI SMOKED RIBS 32

Collard Greens, Tangy Mustard
BBQ Sauce
- GRILLED NY STRIP STEAK 42

Bourbon Peppercorn Demi,
Parmesan Herb Fries
- PAN-SEARED SALMON  32

Quinoa, Sautéed Spinach, Fresh Herbs,
Blood Orange Gastrique
- ROASTED CHICKEN  28

Midwest Succotash,
Bourbon Peach Marmalade
- BRAISED BEEF SHORT RIBS 42

Roasted Fingerling Potatoes, Fried
Oyster Mushrooms, Red Wine Demi
- ROASTED VEGETABLE QUINOA 22

Chiptole Carrot Purée, Coconut Milk,
Fried Oyster Mushroom

★ PIZZA PIES ★

- CLASSIC 20

Mozzarella, Basil Pesto,
Vodka Sauce
- HOT PEPPERONI 22

Pepperoni Cups, Marinara,
Mozzarella, Hot Honey
- TRIO 24

Coppa Ham, Pepperoni,
Sausage, Mozzarella
- FIVE-CHEESE 20

Provolone, Ricotta,
Fresh Mozzarella,
Mozzarella, Parmesan,
Marinara
- BBQ CHICKEN 24

Smoky BBQ Chicken,
Red Onion, Cheddar,
Pickled Jalapeño
- SAUSAGE 23

Sweetie Drop Peppers,
Fresh Mozzarella,
Herb Ricotta
- ROASTED VEGETABLE 23

Roasted Squash, Peppers,
Onions, Artichoke Hearts,
Arugula, Balsamic Glaze

SIDES

- CHILI-ROASTED CARROTS  8

Lime Crema, Cilantro
- GRILLED BROCCOLINI  8

Charred Lemon Vinaigrette, Pistachios,
Chili Oil
- ROASTED GREEN BEANS  8

Cherry Tomatoes, Roasted Garlic

★ SPECIALTY COCKTAILS ★

MISSISSIPPI NIGHTS 17

Bold. Smooth. Effortlessly Sophisticated.
Ketel One vodka with rich Kahlúa and freshly pulled espresso create a velvety kick of caffeine and character.
Choose your finish: Dark or Creamy.

GATEWAY GIMLET 16

Our take on a classic combines Hendrick's Gin, grapefruit juice, falernum, & housemade cinnamon syrup. Citrus and botanical notes bring a modern and well-balanced cocktail.

THE SOULARD SPICE 17

Bulleit Rye whiskey, Frangelico, Cardamaro, and Angostura Bitters come together in a smooth, nutty, and subtly spiced cocktail. Warm, layered, and perfectly balanced -- ideal for sipping slowly.

THE 314 17

A bold, smoky blend of Dos Hombres mezcal & fresh lime juice, elevated with the bittersweet brightness of Aperol and a hint of warmth from our housemade cinnamon syrup. Refreshing yet complex, this cocktail balances fire and finesse in every sip.

DOWNTOWN ORCHARD 15

Smooth Bacardí rum shaken with zesty lime and luscious fig & pear syrup. Fruity and irresistibly refreshing.

CLARK ST. CLYDESDALE 17

Tito's Handmade Vodka, blood orange juice, honey simple syrup, lime, & blood orange ginger beer. A bright and tangy cocktail with a smooth, refreshing finish. A staff favorite!

RIVERFRONT INFERNO 16

A bold twist on the classic margarita featuring Casamigos tequila with a fiery kick of housemade habanero syrup. A thrilling choice for adventurous cocktail lovers.
Choose your preference: Blanco, Añejo, or Reposado.

FREE-SPIRITED

GOLDEN GROVE 14

A bright blend of Seedlip Grove 42, housemade spiced tea, and ginger ale. Zest citrus and warm spice meet a lively sparkle for a refined, alcohol-free refreshment.

SPIRIT OF ST. LOUIS 14

A sophisticated blend of Ritual N/A Whiskey, fresh lemon juice, and a hint of sweetness shaken to perfection for a smooth, citrusy finish. All the flavor, none of the alcohol.

LACLEDE 00 14

Bright, elegant, and effervescent. Ritual N/A Gin, fresh lemon juice and a touch of simple syrup, topped with alcohol-free bubbly. Finished with a lemon twist for a crisp, celebratory sip.

BEER

THE TAP LINEUP

Blue Moon, Bud Light, Busch Light, Elysian Space Dust IPA, Fat Tire, Guinness, Logboat Dark Matter, Michelob Ultra, Modelo, Perennial Red Ale, Perennial Blonde Ale, Stella Artois, Urban Chesnut Zwickel, Yeungling Lager

BOTTLES & CANS

Angry Orchard, Blue Moon, Bud Light, Budweiser Select, Budweiser, Busch Light, Corona, Coors Light, Fat Tire, Heineken, Michelob Ultra, Miller Lite, Modelo, Samuel Adams Boston Lager, Samuel Adams Seasonal, Schlafly Pale Ale, Stella Artois

N/A

Heineken 0.0, Athletic [rotating], Sierra Nevada Trail Pass IPA N/A

Ask a Team Member about rotating & seasonal draft picks!

★ ★ ★ ★ ★ WINES ★ ★ ★ ★ ★

WHITES + ROSÉ

Capsaldo Moscato, Italy 14/52
Charlotte's Home Sauvignon Blanc, California 17/64
Daou Rosé, California 14/52
Franciscan Chardonnay, California 14/52
Guntrum Riesling, Germany 18/68
Ruffino Lumina Pinot Grigio, Italy 14/52

REDS

Bonanza Cabernet Sauvignon, California 16/60
Lamadrid Malbec, Argentina 18/68
Sea Sun Pinot Noir, California 16/60
St. Francis Merlot, California 17/64
Unshackled Red Blend, California 18/68

SPARKLING

La Marca Prosecco, Italy 12/42
Veuve Clicquot Brut, France -/195