



BEER BAR AND GRILL

SCHLAFLY Year 'Round Beer Styles:

We brew and bottle six beer styles year 'round, with a focus on freshness and high quality ingredients. Our year round offerings are our interpretations of some of the world's most enduring beer styles.



PALE ALE

ABV: 4.4% IBU: 25

This is a smooth, balanced, copper-colored session beer with mildly spiced flavor and aroma from the East Kent Goldings hops.



OATMEAL STOUT

ABV: 5.7% IBU: 40

This classic British-style stout is dark, smooth and slightly sweet, with enough bitterness to balance the roasted malt richness.



KÖLSCH

ABV: 4.8% IBU: 25

A classic golden ale that uses a centuries old yeast strain sourced from a famous Kölsch brewer in Kain, Germany.



JUST A BIT HAZY IPA

ABV: 5.0% IBU: 35

The perfect blend of hops gives us just the right amount of haze, aroma, and juicy hop flavor for our IPA that's Just a Bit Hazy.

SEASONAL & SPECIAL BREWERY RELEASE BEERS

ABV/IBU: varies

Ask your server or bartender for this season's selection.

Specialty Cocktails

HAND SHAKEN BLOODY MARY

Ketel One Vodka, Elements Bloody Mary Elixir, celery stalk, pepperoncini, Filthy olive, lime wedge, chili salt rim

LUNA RITA

Lunazul Blanco Tequila, Elements Citra Sour, triple sec, lime, salt rim

SPARKLING GUAVA MARGARITA

Don Julio Blanco Tequila, Reäl guava, Fever-Tree sparkling pink grapefruit, lime juice, lime wedge

ESPRESSO MARTINI

Wheatley Vodka, Borghetti Espresso Liqueur, Reäl hazelnut, Owen's Nitro-Infused Espresso, finished with espresso beans

BLOOD ORANGE SUNSET

Tito's Handmade Vodka, Cointreau, blood orange sour, freshly squeezed orange juice, orange wheels

CHILI MELON MARGARITA

Espolòn Reposado Tequila, Ancho Reyes Chile Liqueur, Reäl watermelon, lime juice, chili lime salt

OLD FASHIONED

Basil Hayden Bourbon, simple syrup, angostura bitters, orange peel, marasaka cherry

Spirits

REGIONAL FEATURE

 Redemption Straight Bourbon Cognac Cask

VODKA Absolut • Absolut Citron • Grey Goose • Helix Ketel One • Tito's Handmade Vodka • Wheatley

TEQUILA Don Julio 1942 Xtra Añejo • Siete Leguas Añejo Tres Generaciones Añejo • Casamigos Reposado • Patrón Silver Don Julio Blanco • Espolòn Reposado • Herradura Blanco • Lunazul Blanco

MEZCAL Dos Hombres

GIN Hendrick's • Tanqueray • Beefeater

BOURBON Angel's Envy Port Finish • Basil Hayden • Bulleit Knob Creek 9yr • Woodford Reserve • Buffalo Trace • Maker's Mark Evan Williams Black Label

WHISKEY Michter's Rye • Crown Royal • Fireball High West Double Rye • Jack Daniel's • Jameson

SCOTCH Balvenie 14yr Caribbean Cask • Macallan 12yr Glenfiddich 14yr • Johnnie Walker Black • Johnnie Walker Red

RUM Bacardi Superior • Captain Morgan • Malibu • Zacapa No.23

COGNAC & LIQUEUR Hennessy VS • Grand Marnier Ancho Reyes Chile Liqueur • Aperol • Baileys Borghetti Espresso Liqueur • Campari • Cointreau • St-Germain Carpano Antica • Carpano Dry



Munchies

TOT-CHO SAMPLER	\$14.99
Crispy tots, Schlafly Pale Ale beer cheese, bacon, sour cream & green onion, two skewered bone-in wings, salted pretzel stick	
SPICY CHICKEN WINGS	\$19.99
1lb chicken wings, hot honey sauce, buffalo sauce, bbq sauce	
TAPROOM FRIES	\$7.49
Crispy french fries, smoked bacon, mushroom gravy, green onion, mozzarella	
WARM PRETZELS	\$10.99
Beer cheese	

Greens

CHICKEN CAESAR SALAD	\$19.49
Chopped romaine, caesar dressing, parmesan, pretzel croutons Sub salmon, +6.99	
GRILLED SALMON SALAD	\$19.99
Mixed greens, almonds, feta, red onion, tomato, creamy citrus dressing Sub grilled chicken, n/c	
BUFFALO CHICKEN SALAD	\$19.49
Mixed greens, crispy buffalo chicken, black beans, tomato, corn salsa, mozzarella Sub salmon, +6.99	

On the Side

FRENCH FRIES \$5.99 • CRISPY TOTS \$5.99 • HOUSE SALAD \$7.69 • SMALL CAESAR \$7.99
GARLIC MASHED POTATOES \$3.49 • SPINACH \$3.69

Handhelds

Choice of french fries, mashed potatoes, spinach, crispy tots, house salad or small caesar	
GRILLED CHICKEN	\$19.49
Bacon, lettuce, tomato, mozzarella, sriracha aioli, brioche bun	
SHRIMP TACOS (3)	\$21.99
Grilled flour tortillas, crispy shrimp, lettuce, black bean and corn salsa, bbq aioli	
SCHLAFLY SMASH	\$17.99
Two beef burger patties, beer cheese, lettuce, tomato, onion, pickle, ketchup, mustard, brioche bun Add cage-free fried egg, +1.99 Add bacon, +2.89	
HOT HONEY FRIED CHICKEN	\$19.49
Crispy fried chicken, pickles, hot honey sauce, citrus slaw, brioche bun	
CLASSIC CLUB	\$16.99
Ham, turkey, bacon, Swiss and cheddar with mayo, lettuce, tomato, toasted sourdough	

Mains

LEMON PEPPER SALMON	\$25.29
Atlantic salmon, garlic mashed potatoes, spinach, lemon	
SCHNITZEL	\$18.99
Crispy chicken cutlet, bacon, mushroom gravy, spinach, garlic mashed potatoes	

Breakfast Served until 9:30am

CLASSIC BREAKFAST	\$14.89
Two cage-free eggs, sausage links or applewood smoked bacon, tater tots, sourdough or multigrain toast	
BREAKFAST TACOS	\$14.79
Scrambled eggs, cheddar, cilantro lime crema, roasted corn & black bean salsa, crispy tots	

BREAKFAST SANDWICH	\$13.99
Fried egg, choice of bacon or sausage, beer cheese, English muffin, crispy tots	
FRENCH TOAST	\$13.99
Grilled French toast, powdered sugar, syrup, choice of sausage links or applewood smoked bacon	
MONTE CRISTO	\$14.99
Ham, Swiss, and egg on golden french toast with raspberry jam and powdered sugar	

Wine 6oz / 9oz / Btl

White

DEL VENTO	pinot grigio	\$12 / \$18 / \$46
ALTITUDE PROJECT	chardonnay	\$11 / \$16.5 / \$44
CHALK HILL	chardonnay	\$17 / \$25.5 / \$64
WAIRAU RIVER	sauvignon blanc	\$15 / \$22.5 / \$56
WENTE	sauvignon blanc	\$16 / \$24 / \$60
KING ESTATE	pinot gris	\$16 / \$24 / \$60

Sparkling

SEGURA VIUDAS	brut rosé	187ML SPLIT, \$17.5
MIONETTO	prosecco	187ML SPLIT, \$15

Rosé

THE FOUR GRACES	\$15 / \$22.5 / \$56
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Red

ALTITUDE PROJECT	cabernet sauvignon	\$11 / \$16.5 / \$44
BANSHEE	pinot noir	\$16 / \$24 / \$60
DECOY	merlot	\$16 / \$24 / \$60
ZUCCARDI ‘SERIE A’	malbec	\$15 / \$22.5 / \$60
J. LOHR	cabernet sauvignon	\$17 / \$25.5 / \$64
ROBERT MONDAVI	cabernet sauvignon	\$17 / \$25.5 / \$64
BEAU RIVAGE	bordeaux blend	\$16 / \$24 / \$64
QUERCETO	chianti classico docg	\$16 / \$24 / \$64

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From beer dinners and cask nights to festivals and great live music, there’s always something going on with your favorite brewery. Follow us on social media for the latest announcements.



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DEFINING CRAFT.