



MIXING SINCE 2011

- SHAREABLES -

CRAB CAKES

Two crab cakes served with serrano bourbon and red bell pepper remoulade sauce | \$13

CORN BREAD W/ PORK FAT BUTTER

Serrano bourbon butter, honey butter, and regular | \$8

SMOKED PIG NACHOS

Corn chips covered in smoked pork, whiskey cheddar, whiskey barbeque sauce, onion, cilantro, jalapeño sour cream and salsa available by request | \$12

PIMENTO CHEESE 🍷

House-made pimento cheese served with toast points | \$8

FALAFEL

Fresh pickled vegetables, white bean hummus, tzatziki sauce, cilantro, onion, jalapeño | \$8

- MAINS -

*All mains come with a side of dusted kettle chips

PRESSED CUBAN

Sliced ham, slow and low smoked pork, melted swiss cheese, gin pickles, and mayo mustard sauce | \$10

PULLED PORK BBQ SAMMIE

Smoked pulled pork, cheddar, whiskey barbeque sauce, pickle. Served with a side of apple and jalapeño slaw and chips | \$11

FRIED BOLOGNA GRILLER 🍷

Thick cut, smoked bologna, fried egg, smoked cheddar cheese, orange marmalade | \$10

TOMATO AND AVOCADO SANDWICH

Beefsteak tomato, avocado, fried egg, whiskey bourbon mustard | \$10
Add bacon | +\$3

SHRIMP PO' BOY 🍷

Fried shrimp, spicy aioli, romaine, green onion, hoagie | \$11

BEEF DIP

Smoked and roasted beef, melted swiss cheese, hoagie whiskey au jus for dipping | \$11

PORK BELLY BAHN MI DIP

Smoked pork belly, white bean spread, pickled veggies, cilantro, onion, jalapeño, and sticky sauce on French roll served with Pho dipping sauce | \$13



- COCKTAILS -

- VODKA -

MISSOURI MULES 🍷

Ask your bartender for details | \$9

PEAR 75

Missouri Spirits Vodka, lemon, simple, pear juice,
champagne | \$8

THE REVIVER

Missouri Spirits Vodka, Lillet Blanc, house-made orange
liqueur, lemon, absinthe, flamed lemon twist | \$8

STRAWBERRY GINGER LEMONADE

Missouri Spirits Vodka infused with fresh strawberries,
house-made lemonade, ginger syrup | \$8

- GIN -

MG&T

Missouri Spirits on tap Gin and tonic | \$8

PARIS SPRINGS SOOTHER

Missouri Spirits Gin, Aquavit, house-made orange
liqueur, champagne, rhubarb bitters | \$8

QUEEN CITY QUICKSAND

Missouri Spirits Gin, house-made orange liqueur,
absinthe, orange juice, Collins | \$8

MOGRONI

Missouri Spirits Gin, peach infused Aperol, Peychaud's
bitters | \$9

- CORN WHISKEY -

CREEKSIDE DRIVE

Missouri Spirits Corn Whiskey, house-made orange
liqueur, vanilla simple, pineapple peach puree | \$8

EVENING FLOAT TRIP 🍷

Missouri Spirits Corn Whiskey, cassis, lemon, plum
bitters | \$9

- MOONSHINE -

HABANERO DE JALISCO

Backwoods Habanero Moonshine, pamplemousse, lime,
agave nectar | \$8

- BOTTLES, DRAFTS, & WINE -

Ask your bartender for details

- BOURBON -

BILL'S BULLET 🍷

Missouri Spirits Bourbon, apple tobacco shrub, lemon,
smoked ice | \$9

BOOTHEEL BREEZE

Missouri Spirits Bourbon, peach infused Aperol, trinity
bitters, smoked ice | \$8

SOUTHWEST SAZARAC

Missouri Spirits Bourbon, absinthe rinse, Missouri raw
honey, water, bitters, lemon twist, smoked ice | \$9

BLACK WALNUT OLD FASHIONED

Missouri Spirits Bourbon, brown sugar simple, black
walnut bitters, orange bitters, orange peel garnish, large
cube | \$8

SERRANO CHILE OLD FASHIONED

Missouri Spirits Bourbon, simple syrup, chocolate
bitters, orange peel garnish, large cube | \$8

CLASSIC OLD FASHIONED

Missouri Spirits Bourbon, simple syrup, Angostura
bitters, orange peel garnish, large cube | \$8

SIDE SADDLE

Missouri Spirits Bourbon, house-made orange liqueur,
lemon, orange peel garnish, large cube | \$8

BOURBON PECAN PIE MULE

Missouri Spirits Bourbon, house-made pecan pie syrup,
ginger beer | \$9

- RUM -

CLASSIC DAIQUIRI

Missouri Spirits Rum, fresh lime juice, simple syrup | \$8

POLYNESIAN DREAMIN'

Missouri Spirits Rum, orgeat, vanilla cinnamon syrup,
Cynar, house-made orange liqueur, allspice dram, orange
bitters | \$8

MO-JITO

Missouri Spirits Rum, brown sugar simple syrup, fresh
lime, fresh mint | \$8

- FRESH SHRUBS -

Add your favorite Missouri Spirit to our house-made shrubs, or
keep them non-alcoholic and add soda for a refreshing treat.

Flavors: Strawberry Basil, Watermelon Mint, Peach
Lavender Basil, and Blueberry Mint