



**Happy Hour**  
*C'mon Get Happy!*  
 M-F 3-7, Saturday 11-7

**NEW: Sliders 2 for \$5\***

**Traditional Burger**

*With ketchup, mustard, onion, and pickle*  
 Add cheese \$.65

**Beer-Braised Pork**

*Tender, juicy pulled pork*  
 Topped with onion strings

**Sloppy Joe**

*Just like you remember!*  
 Sweet and savory



**You'll Love These\***

**Homemade Pretzels**  
*with Guinness Cheese* \$4.95

**French Onion Dip**  
*and Potato Chips* \$4.50

**Chicken Nachos** \$6.95

**Hummus** \$4.95

**Buffalo Bites** \$6.95

*\*With beverage purchase.*  
 Dine-in only\*

**Beer-tails**

**Stiegl Cocktail** \$5.50

*Grapefruit Radler on ice*  
 —Choose Yer Booze!

**Raspberry Wheat** \$5.50

*Boulevard Wheat*  
 and Founders Rubæus

**Summer Beer** \$5

*Lager, lemonade and vodka*



**Beer to Please You**

**\$3 Flying Monkey cans**

Amber, Wheat, or Stout

**\$3 Genesee cans**

Coors Light Draft

**\$4 pints, \$14 pitchers**

**\$5 Stone Double Bastard—8oz**



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**\$4 Bastard Bomb**

Irish Cream w/  
 Cinnamon  
*you drop into*  
 Stone Double  
 Bastard &  
 A&W Root Beer

**Red Sangria**  
 \$5.50 glass  
 \$14 pitcher

**Spring into Scotch!**

\$6/1oz

**Speyside: Glenfiddich 14**

Finished in barrels traditionally  
 for bourbon—sweet and vibrant

**Highlands: Glenmorangie 10**

Aged in Missouri casks, the result  
 is soft, mellow, and creamy with a  
 scent of citrus and a floral palate

**Islay: Bowmore 12**

Islay is known for smoky, BIG  
 scotches, but this one is gentler,  
 with notes of honey and vanilla

**Wines by the Glass**

\$5.50

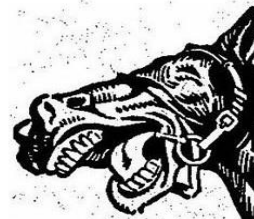
Chardonnay

Pinot Grigio

Pinot Noir

Cabernet Sauvignon

*\*See Beer Menu for other selections*



**\$5.50 Cocktails**

**Flamingo**

*Rum, pineapple, grenadine & lime*  
**Jalapeno Pineapple Margarita**  
**Spanish Gin & Tonic**

*With juniper berries and star anise*

**Country Club Sour**

**Jameson & Ginger**

**Missouri Mule**

**\$6.50 Martinis**

**Southern Gal**

*Brandy, Stirrings peach,*  
*lime, and bitters.*

**Manhattan**

**Cosmopolitan**

**Bomb Pop Martini**

**Vodka/Gin Martini**

**Limoncello \$5**

Classic Italian lemon  
 liqueur, hand-made in  
 house and served chilled  
 by the ounce—fun for  
*everyone!*



**Moscow Mule**

\$6.50

*A River Market favorite:*

*Vodka, house-made*  
*ginger ale & lime*

**London Mule**

\$6.50

*A Fancy Twist:*

*Gin, ginger ale,*  
*St. Germaine & lemon*