

## APPETIZERS

<b>Southwestern Queso Dip</b> Mexican Chorizo   Blue Corn Tortilla Chips	9
<b>Thai Fried Shrimp</b> Sriracha Aioli	13
<b>Soft Pretzels</b> Urban Chestnut Zwickel Cheese   Mustard	8
<b>Crab Toasted Ravioli</b> Sweet Thai Chili Sauce	12

## SMALL PLATES

<b>Hawaiian Ahi Tuna</b> Seaweed Salad   Sesame Soy   Roasted Peanuts Wonton Chips	13
<b>Buffalo Calamari</b> Pickled Celery   Buffalo Ranch	13
<b>Fish &amp; Chips</b> Schlafly Pale Ale Battered Cod   Tartar   Fries	16
<b>Pulled Pork Biscuit Sliders</b> Crispy Onions   Chipotle BBQ   Pickles	12
<b>Shrimp Tacos</b> Cilantro Crema   Salsa Fresca	13
<b>Barbacoa Tacos</b> Pineapple Salsa   Avocado   Radish   Crispy Onions	11

## BURGERS

<b>Diner</b> American Cheese   Pickles   Lettuce   Tomato Onion   Yellow Mustard	11
<b>The Big Chase</b> Two Beef Patties   Eau Sauce   Lettuce American Cheese   Onion   Pickles	15
<b>BLT</b> Five Strips of Bacon   Lettuce   Tomato   Mayo	13
<b>Blue Cheese Burger</b> Bacon   Blue Cheese   Chipotle BBQ Sauce Crispy Onions	13
<b>STL</b> Pulled Pork   Beer Cheese   Fried Onions Pretzel Bun	15
<b>Southwest</b> Pico de Gallo   Queso   Avocado   Poblano	13
<b>Psychedelic</b> Mushrooms   Caramelized Onion Bacon   Swiss	13
<b>The Melt</b> Two Beef Patties   Steak Sauce   Onion Swiss   Cheddar   American	15
<b>The Garden</b> Veggie Patty   Avocado   Roasted Peppers Lettuce   Tomato   Red Pepper Mayo	12

**We use 100% certified Angus Beef.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## SOUPS & SALADS

<b>Spinach Salad</b> Salmon   Dried Cranberries   Goat Cheese Marcona Almonds   Balsamic Vinaigrette	15
<b>BLT Salad</b> Smoked Bacon   Iceberg   Grape Tomatoes Fried Onions   Maytag Blue	12
<b>Chicken Caesar Salad</b> Romaine   Brioche Croutons   Parmesan	13
<b>Tomato Bisque</b> Mini Grilled Cheese	7
<b>Soup of the Day</b>	7

## SANDWICHES

<b>Chase Prime Rib</b> Peperonata   Provolone   Horseradish Cream	14
<b>Pesto Chicken</b> Artichoke   Roasted Peppers   Onion Mozzarella   Pesto Mayo	14
<b>Monster BLT</b> Applewood Bacon   Lettuce   Tomato Red Pepper Aioli	12
<b>Thai Shrimp</b> Asian Slaw   Pickled Jalapeno   Sriracha Aioli	14

## PIZZA

<b>Margherita</b> San Marzano Tomato   Mozzarella   Basil	13
<b>BBQ Chicken</b> Smoked Bacon   Arugula   Jalapeno Caramelized Onion	14
<b>Pepperoni</b> Mozzarella   Marinara   Chili Flake	14

## DINNER PLATES

**Served from 5:00 pm to 10:00 pm**

<b>Blue Crab Mac 'N Cheese</b> Aged White Cheddar   Bacon	18
<b>New York Strip</b> Garlic Mash   Green Beans   Herb Butter Fried Onions	25
<b>Chicken Marsala</b> Garlic Mash   Spinach   Mushrooms	18
<b>Rainbow Trout</b> Linguini   Cherry Tomato   White Wine Lemon Butter	18
<b>Beef Stroganoff</b> Mushrooms   Sherry Cream Sauce	18

## DESSERT

<b>Goopy Butter Trio</b> Carrot Coconut   German Chocolate Strawberry Shortcake	7
<b>Chocolate Crème Brulee Cheesecake</b> Oreo Crust   Raspberry   Cocoa Crunch	7
<b>Banana Foster Parfait</b> Rum Custard   Pecan Brittle	7

## COCKTAILS - \$10

**APPLE ORCHARD** | granny smith infused makers mark | lemon

**BLUE BERRY SMASH** | stoli blueberry | mint | st. germaine

**JUST PEACHY** | absolute peach | amaretto

**FRENCH 75** | plymouth gin | prosecco

**THE ST LOUIS MAN** | knob creek | thatcher's blood orange

**HORSE'S NECK** | hennessey | ginger | lemon essence

**DISTRICT 9** | bulleit | lemon & orange

**BRAMBLE** | belvedere | chambord | lime | tonic

**G & T** | nolet's gin | lime essence | fever tree

**VIVA** | avion silver | ruffino prosecco | grapefruit

## Draft - Domestic \$5, Import \$6

**312 Urban Wheat Ale** | Chicago | 4.20%

**Bass** | United Kingdom | 5.00%

**Budweiser** | Saint Louis | 5.00%

**Bud Light** | Saint Louis | 4.20%

**Bud Select** | Saint Louis | 4.30%

**Goose Island Matilda** | Chicago | 7.00%

**Guinness** | Ireland | 4.20%

**Hoegaarden** | Belgium | 4.90%

**Michelob Ultra** | Saint Louis | 4.20%

**O'Fallon Pumpkin Ale** | Saint Louis | 5.60%

**Stella Artois** | Belgium | 5.00%

**Stella Artois Cidre** | Belgium | 4.50%

**Redhook Audible Ale** | Washington | 4.70%

**Shocktop Belgian White** | Saint Louis | 5.20%

**Spaten Oktoberfest** | Germany | 5.90%

**Urban Chestnut Seasonal** | Saint Louis | 5.20%

**Urban Chestnut STLIPA** | Saint Louis | 8.50%

**Urban Chestnut Zwickel** | Saint Louis | 5.20%

## BOTTLED - Domestic \$4, Import \$5

**Amstel Light** | Netherlands | 3.50%

**Budweiser** | Saint Louis | 4.20%

**Bud Light** | Saint Louis | 4.20%

**Bud Select** | Saint Louis | 4.20%

**Coors Light** | Colorado | 4.20%

**Corona Extra** | Mexico | 4.60%

**Heineken** | Netherlands | 5.00%

**Michelob Ultra** | Saint Louis | 4.20%

**Miller Lite** | Wisconsin | 4.17%

**Newcastle Brown** | United Kingdom | 4.70%

## WINE BY THE GLASS

### BUBBLES

**prosecco** | martini & rossi | veneto **8**

**rosé** | domaine chandon | napa **12**

**brut** | domaine chandon | napa **12**

**brut** | möet & chandon | épernay **20**

### WHITE

#### MOSCATO

kenwood | sonoma **8**

#### RIESLING

kung fu girl | columbia valley **8**

#### PINOT GRIGIO

pighin | venezia giulia **8**

#### SAUVIGNON BLANC

honig | napa **9**

#### BLEND

caymus conundrum | napa **12**

#### CHARDONNAY

chalk hill estate | sonoma **10**

sonoma-cutrer | sonoma **12**

pine ridge | napa **14**

### RED

#### MERLOT

tangley oaks | napa **8**

#### MALBEC

tierra divina | mendoza **9**

#### SUPER TUSCAN

lagone | tuscany **11**

#### PINOT NOIR

argyle | willamette valley **10**

la crema | sonoma **12**

sonoma-cutrer | sonoma **14**

#### MERITAGE

aviary | napa **12**

#### CABERNET SAUVIGNON

estancia | paso robles **10**

robert craig "affinity" | napa **14**