

COCKTAILS

\$6 House

P-P-Pucker Face ~ A pop of Lemon Vodka and Lavender in club soda

The Sloe Tease ~ Sloe Gin has been added to a Classic Manhattan

Bee-Yotch ~ Our take on a Mint Julep: Cold-brewed Mint Green Tea, Scotch and lil honey

Treasure Trove ~ Rum, Cranberry, and a dash of Ginger

\$9 Premium

French 69 ~ A new take on a French 75. Gin, Lemon, and Prosecco, but also a touch of Ginger and Cayenne

Peg Me Elmo ~ White Rum, Grapefruit soda, Pomegranate Syrup and a cherry garnish

Floral & Oral ~ Uncle Val's Gin, Basil Syrup, Lemon and Club

The Orgy ~ Our 4 Way Mocktail spiked with Reyka Vodka

Still don't see anything ya like? Ask about Staff Drinks.

BEERS (Non Alcoholic Available too)

We have a selection of Drafts, cans, and bottles that are always changing; just ask us.

LOW-PROOF COCKTAILS \$5

*contains bitters that add trace amounts of alcohol

Shake the Baby ~ Cold brew coffee and Hazelnut with a hint of Chocolate, Cinnamon, and Cream

Tropical Sunrise ~ Pineapple and Orange Juice with a hint of Grapefruit and Cherry

Sweet-Tart* ~ Tonic with Pomegranate, Lime, Simple Syrup, and Plum Bitters

Summer in Provence ~ Lavender, Honey, and a hint of Orange Juice topped with Club

The Montrose ~ Pineapple Juice, Caramel, Ginger, and a dash of Cinnamon

Comin' from Kathmandu* ~ Clove and Cardamom combined with Blood Orange

The 4-Way* ~ Lemon Juice, Clove, Cardamom Bitters, Ginger Syrup, and Club

Whiskey

Four Roses \$4 Elijah Craig \$8
Jack Daniel's \$8 Rittenhouse Rye \$6
Pendleton \$6 Crown Royal \$7
Famous Grouse \$5 Macallan 12 \$13

Tequila

Lunazul \$4
Espolon Repasado \$7
Banhez Mezcal \$8

Rum

Bacardi \$4
Captain Morgan \$6
Plantation Orig. Dark \$6
Plantation Grand Res. \$7

Liqueurs

Aperol \$5
Fireball \$5
Rum Chata \$6
Luxardo Amaretto \$6
Trader Vic's Kona Coffee \$6
Trader Vic's Chocolate \$6
Bailey's Irish Cream \$7
Barenjaeger \$7
Campari \$7
Frangelico \$7
Dry Curacao \$8
Bog O Ginger Liqueur \$8

WHITE WINE

Chardonnay 2016 Parducci – CA – \$8/\$28
Sauvignon Blanc 2017 TYDY – France – \$8/\$28
Pinot Grigio 2018 Matteo Braidot – Italy – \$8/\$28
Moscato 2018 Salt of the Earth – CA – \$8/\$28
Reisling 2018 Gryphon Crest – Germany – \$9/\$32

RED WINE

Pinotage 2017 Barista - South Africa – \$9/\$32
Menage a Trois 2016 Cabernet Sauvignon – CA – \$8/\$28
Zinphomaniac 2016 Mendocino – CA – \$9/\$32

BUBBLES

Prosecco 2015 Acinum – Italy – \$9/\$32

Gin

Broker's \$4
Citadelle \$6
Uncle Val's Botanical \$8

Vodka

Pearl \$4
Reyka \$6
Tito's \$5
Grey Goose \$9

Cognac

Pierre Ferrand
Ambre \$12

Shameless Grounds

(Selections may change)

This is your menu now; please recycle it if you don't want to keep it as a pet.



(314) 449-1240

1901 Withnell Ave St. Louis, MO
63118

Closed Monday & Tuesday
Open 11:00am-6:00pm
Wednesday-Sunday

We run a drink special every week and a Food special every weekend. Check social media or call us for the details.

COFFEE DRINKS

+50¢ for syrup or extra espresso shot
+\$1 soy/oat/breve

Double Espresso \$2.75 Con Panna \$3
Cubano \$3 Sugar Daddy \$3
Macchiato \$3.00 *NOT the Starbucks drink

12oz - 16oz - 20oz

Americano \$2.75 - \$3.25 - \$3.75
Cold Brew \$2.75 - \$3.25 - \$3.75
Café Au Lait \$2.75 - \$3.25 - \$3.75
Cappuccino \$3.75 - \$4.25 - \$4.75
Latte \$3.75 - \$4.25 - \$4.75
Thai Iced Coffee \$3.25 - \$3.75 - \$4.25
Keystone \$3.25 - \$3.75 - \$4.25
Kinsey Report \$3.00 - \$3.50 - \$4.00
Our signature drink ~ espresso, lemon juice,
simple syrup, club soda ~ served ICED

TEA DRINKS

Chai Latte \$4.50 - \$5.00 - \$5.50
Tea (Hot or Iced) \$3.00
Fog \$4.25

NOT-COFFEE DRINKS

12oz - 16oz - 20oz

Italian Soda \$2.75 - \$3.25 - \$3.75
Your choice of Syrup
Creмоса \$3.00 - \$3.50 - \$4.00
Your choice of syrup
Hot Chocolate \$3.25 - \$3.75 - \$4.25
Steamer \$3.25 - \$3.75 - \$4.25
Your choice of syrup
Canned Sodas \$2.00
Premium Sodas \$3.00
Energy Drinks \$3.50

SYRUPS

Almond~Blackberry~Caramel~Cherry~Chocolate
Cinnamon~Coconut~Hazelnut~Honey~Lavender
Peach~Peppermint~Pomegranate~Praline
Raspberry~Vanilla~White Chocolate
SUGAR FREE: Hazelnut ~ Vanilla
Housemade Syrups: Clove, Ginger, Basil

BRUNCH DRINKS

Irish Coffee \$7 Mimosa \$7
Bloody Mary \$7 Served with a pickle
Add bacon for \$1 ~~ Add basil syrup for 50¢

We always have a selection of Sweets & Pastries
that vary in price from \$2.00 to \$3.50

BREAKFAST (Served all day)

Breakfast Sandwich \$6.25 One egg, choice of
meat, cheese, and bread

Breakfast Plate \$7.95 Two eggs, breakfast
potatoes, choice of meat and bread

Breakfast Bowls

∞ **Morning Wood \$5.25** Two eggs, breakfast
potatoes, choice of cheese and toast

∞ **Woodstocker \$6.95** Two eggs, breakfast
potatoes, sautéed onions, sweet peppers,
mushrooms, tomatoes, spinach, choice of cheese
and toast

Lumberjacker \$7.95 Two eggs, breakfast
potatoes, choice of meat, cheese, and toast

Order of Toast \$1.50 Bagel \$2.50
Extra order of meat \$3.50

MEATS

Ham
Bacon
Sausage Patties
Veggie Sausage (+\$1)

CHEESES

Cheddar Shreds
Swiss
Provolone
Pepperjack
Bleu crumbles (+\$1)
Goat crumbles(+\$2)

BREADS

Sourdough / Wheat
Plain Bagels / Everything Bagels

SALADS

∞ **Rutting Satyr • \$8.95** Spinach, dried
cranberries, walnuts, goat cheese crumbles and
fig-balsamic dressing

Reverse Cowgirl • \$8.95 Buttercrunch lettuce,
tomato, cheddar, sautéed corn, sweet peppers,
red onion, chicken and spicy chipotle ranch with
Corn tortilla chips on the side

SANDWICHES

(Served with lettuce, tomato, pickle unless noted)

Ample Breast \$7.95 Turkey, bacon, and herbed
cream cheese grilled on wheat.

Black 'n Bleu \$8.25 Roast beef, horseradish
sauce, and bleu cheese on toasted baguette.

∞ **\$ Farmer's Daughter \$7.95** Grilled
mushrooms, peppers, and red onion, with
spinach, tomato and spicy Nayo. Grilled on wheat
with your choice of cheese. Pickle only.

French Tickler \$7.25 Ham, Swiss, brown
mustard, grilled on baguette with mustard &
pickle

LGBTQ \$7.25 Bacon, lettuce, and tomato on
warm pita with queso. Pickle only.

§ **Smashed Chickpea Salad \$6.75** Vegan
chickpea salad; topped with housemade pickled
carrot ribbons on toasted wheat.

SIDES ~~ \$2.50 each

§ **Side Salad** Choice of Greek vinaigrette, Ranch,
or Spicy Ranch. Vegan Fig-Balsamic for \$1

Loaded Baked Potato Salad Made with
cheddar, Ranch, mayo, bacon, and green onion

§ **Veg & Hummus** Mix of raw veggies with
housemade hummus

§ **Potato Chips** Sea Salt flavor

§ **Breakfast Potatoes** Diced and baked in oil with
a spice blend

NOT A SANDWICH

Crudités with...

§ **Hummus or ∞ Herbed Cream Cheese \$7.95**
A plate of raw veggies with a warm pita and your
choice of housemade hummus or housemade
herbed cream cheese

§ **Black Bean Nachos \$7.25**

Corn tortilla chips, spicy vegan Nayo sauce, black
bean and sweet peppers salad (Gluten Free)

∞ **Warm Bread & Butter \$3.95**

A toasted chunk of baguette with butter

§ **Basket of Chips \$4** Sea Salt Flavor

∞ = Vegetarian

§ = Vegan