

# BAR & BEVERAGE

WE BELIEVE YOU CAN DRINK AS WELL  
AS YOU EAT. OUR MENU FEATURES  
LOCAL FAVORITES: ALL-NATURAL  
EXCEL SODAS, BEER FROM THE BEST  
MICROBREWRIES THE FINEST SMALL  
BATCH SPIRITS. WE FOCUS OUR  
PROGRAM ON SUSTAINABLE,  
DRINKABLE WINES; WE TAKE THE  
FINEST CARE WITH OUR MIXERS &  
CRAFT BEVERAGES, PROCURING THEM  
FROM ARTISANAL PRODUCERS OR  
MAKING OUR OWN. CHEERS!

**OUR BARS** feature the best from-scratch & craft ingredients. We offer Excel sodas, made in Breese, IL. All of our beers are made locally, & most are from craft breweries. Our wines are 100% sustainably made, with a few local options. We make many of our mixers in house (try our grenadine!) & procure organic juices, or squeeze our own. We offer national premium brands of liquor & amazing local or small batch spirits. All bars include ice, bar equipment, bar menu, cups, & bar decor.

## LOCAL BEER OPTIONS

UCBC Zwickle lager (euro bottle)  
 O'Fallon wheach (peach wheat beer - 12 oz bottle)  
 Charleville Tornado Alley amber ale (12 oz bottle)  
 4 Hands incarnation ipa (can)  
 4 Hands single speed blonde ale (can)  
 Earthbound meteor ipa (16 oz can)  
 Old Bakery porter (16 oz can)  
 Schlafly white lager (12 oz bottle)  
 Schlafly oatmeal stout (12 oz bottle)  
 Schlafly raspberry hard cider (12 oz can)  
 Bud select (12 oz bottle)

## SUSTAINABLE WINE OPTIONS

### HOUSE WINE

Nebula Verdejo  
 Merino Portuguese red blend  
 Axel des Vignes rose

### OTHER VARIETALS

Black Cabra malbec  
 Formation pinot noir  
 Shannon Ridge cabernet sauvignon  
 Gen 5 chardonnay  
 C'al del Sarto pinot grigio  
 Wachtenburg Winzer kabinett riesling  
 Covides cava elocuente brut  
 Scarpetta brut rose (add \$1 per guest)

### LOCAL PICKS

Jowler Creek chardonel (add \$1 per guest)  
 Jowler Creek estate norton (add \$1 per guest)





## PREMIUM BEER & WINE

includes: three choices from our local beer list; our house wines, plus one additional choice from our sustainable wine list; Excel cane sugar sodas (cola, diet, lemon lime, ginger ale); iced tea & still water

with recyclables  
one hour: \$9 per guest  
two hours: \$12.50 per guest  
three hours: \$15 per guest  
four hours: \$17 per guest  
each additional hour @\$2 per guest

with glassware  
one hour: \$11 per guest  
two hours: \$14 per guest  
three hours: \$17 per guest  
four hours: \$20 per guest  
each additional hour @\$2 per guest

## LEVEL 1 SPIRITS

includes: two choices from our local beer list; our house red & white wine; Excel cane sugar sodas (cola, diet, lemon lime, ginger ale); iced tea & still water; all-natural mixers (Boylan Heritage tonic, LaCroix seltzer, cranberry blueberry juice, plus citrus garnish); call/mid-shelf liquor including Stoli vodka, Tanqueray gin, Myer's white rum, 1800 silver tequila, Maker's Mark bourbon, Jameson whiskey, & Dewars scotch

with recyclables  
one hour: \$13 per guest  
two hours: \$16 per guest  
three hours: \$18.50 per guest  
four hours: \$21 per guest  
each additional hour @\$3 per guest

with glassware  
one hour: \$15 per guest  
two hours: \$18.50 per guest  
three hours: \$21.50 per guest  
four hours: \$24 per guest  
each additional hour @\$3 per guest

## LEVEL 2 SPIRITS

level one bar, but with your selection of four wines, plus all-natural juices (orange, pineapple, grapefruit); housemade mixers (sour mix, grenadine, simple syrup); sweet & dry vermouth; high-fructose-free maraschino cherries; premium cocktail olives

with recyclables  
one hour: \$17 per guest  
two hours: \$20 per guest  
three hours: \$24 per guest  
four hours: \$27 per guest  
each additional hour @\$3 per guest

with glassware  
one hour: \$19 per guest  
two hours: \$22 per guest  
three hours: \$26 per guest  
four hours: \$30 per guest  
each additional hour @\$3 per guest

## LOCAL SPIRITS

includes level two bar, but substitutes call liquor with small batch or local spirits including: Mastermind Vodka, Crown Valley gin, J. Rieger whiskey, Still 630 Rallypoint Rye Whiskey, Soulard Island rum, Tequila Ocho; features a specialty cocktail designed for your event that showcases a house-infused liquor

with recyclables  
one hour: \$18 per guest  
two hours: \$21 per guest  
three hours: \$25 per guest  
four hours: \$28 per guest  
each additional hour @\$3 per guest

with glassware  
one hour: \$20 per guest  
two hours: \$23 per guest  
three hours: \$27 per guest  
four hours: \$31 per guest  
each additional hour @\$3 per guest

## SIGNATURE COCKTAILS

we'll discover the perfect drink to fit the season & celebrate the day; here are a few past favorites:

ginger bourbon cider, feat. the Big O! ginger liqueur  
 local basil Tanqueray gimlet  
 late summer punch with fresh peaches & lemon balm  
 pomegranate & orange blossom cordial  
 dark n' stormy with Boylan ginger beer, fresh lime, & Soulard Island rum

## HAND CRAFTED BEVERAGES

as a stand alone drink station or as an addition to your bar, our craft drinks are made in house, from scratch, to order

### ADES @\$2.95 per serving

raspberry limeade, lavender lemonade, cucumber mint limeade, blackberry sage lemonade, strawberry lemonade . . . + custom flavors!

### ICED TEAS @\$2.50 per serving

feat. Travelling Tea, St. Louis, MO  
 peach sweet tea, mint Nilgiri black tea, ginger peach oolong, blackberry Arnold Palmer, to name a few

### INFUSED WATER @\$1.50 per serving

cucumber, lemon, berry mint

## CHAMPAGNE TOAST @\$3.50 per guest

Cava covides, passed in champagne bowls on silver trays

## COFFEE & HOT TEA

coffee bars feature Northwest Coffee custom Seed Sprout Spoon roast & house decaf; each includes half & half, raw sugar, & stevia; cups & stirrers; buffet decor; almond or soy milk available upon request; 25 serving minimum per option

**FULL FORMAL BUFFET** with Queen Ann urns & Irish coffee cups @\$5 per serving

**INFORMAL BUFFET** with airpots & bone mugs @\$3.50 per serving

with paper cups @\$3 per serving

**SEATED SERVICE** with bone glass cup & saucer @\$4.50 per guest

**SERVICE THROUGH THE BAR** same as informal buffet

**COLD BREW BAR** with vanilla & mocha syrup, real milk, almond & soy milk

with recyclables @\$3 per serving | with highballs @\$3.50 per serving

**ADD BOOZE** Bailey's, housemade coffee liqueur, & Irish whiskey @\$4 per serving

**ADD HOT TEA** @\$4 per serving: three varieties of Travelling Tea with MO honey

