



THE ROYALE
FOOD & SPIRITS

Tacos (corn tortillas available on request **GF**)

Fish Tacos. 11

Farm-raised catfish, cumin-tortilla chip breading, cabbage, pico de gallo, chipotle aioli, cilantro, side of black bean/corn salad

Brisket Tacos. 12

Brisket, sweet peppers, onions, cabbage, derby sauce, side of brussels sprouts salad

Pork al Pastor Tacos. 12

Pineapple, orange, tomato, onion, guajillo pepper sauce, avocado crema, cilantro, side of black bean/corn salad

Sandwiches with chips

Griddle Burger. 14

Two smashed 4oz patties, bacon, cheddar, brioche

Pulled Jerk Chicken. 12

Mango slaw, curry aioli, ciabatta

VEG jackfruit 12

GF bowl w/greens 12

B.L.A.T. 11

Bacon, lettuce, cherry tomato/avocado salad, chipotle aioli, baguette

VEG tempeh bacon 11



We compost, recycle, conserve energy, and serve water only on request.

Small Plates

Roasted Nuts. 7

Pecans, almonds, cashews, rosemary, cayenne, brown sugar, salt **VEG GF**

Red Pepper & Tomato Bisque. 6

Rosemary oil, goat cheese **VEG**

Brussels Sprouts Salad. 7

Apples, shallots, red wine vinaigrette, pecans, balsamic glaze, parmesan **VEG GF VGN** (no cheese)

Roasted Beet Salad. 8

Pea purée, goat cheese, cardamom-ginger vinaigrette, micro greens **VEG GF VGN** (no cheese)

Pecan Crusted Bacon. 8

Bourbon brown sugar sauce **GF**

Hoppin' John Cakes. 10

Cherry tomato/avocado salad, avocado crema **VEG**

Scalloped Potatoes. 9

Irish cheddar, gouda, gruyere, rosemary **VEG GF**
(add bacon or tempeh bacon +\$2)

Shrimp & Grits. 12

Jerk BBQ marinade, cheese grits, peppers, onions **GF**
VEG Peppers, onions, brussels sprouts, sweet potatoes 10

Sweet Potato Chips. 6

Curry aioli **VEG GF VGN** (no aioli)

Spinach Artichoke Dip. 8

Tortilla chips **VEG GF**

Hummus. 9

Mint relish, pita, sweet peppers, cukes, radishes
VEG VGN GF (no pita)

Salads

Greens | Fruit | Nuts. 8

Mixed greens, seasonal fruit, cheese, pecans, red onion, red wine vinaigrette **VEG GF VGN** (no cheese)
(add bacon or tempeh bacon +\$2)

Greens | Sweet Potato | Chickpeas. 9

Mixed greens, roasted sweet potatoes, roasted chickpeas, cardamom-ginger vinaigrette, goat cheese, pecans **VEG GF VGN** (no cheese)
(add bacon or tempeh bacon +\$2)

Flatbreads

Bacon | Spinach | Apple. 10

Spinach, bacon, apple, shallots, goat cheese, balsamic glaze **VEG** (tempeh bacon)

Seasonal. 10

Coming soon, ask your server for details

Desserts

Boozy Q. 5

The Cakery's devils food cakewich, Irish cream, Chamboard whipped cream, chocolate sauce

Strawberries & Cream. 6



Consuming undercooked meat, poultry, seafood or eggs increases the risk of illness.

Many of our products contain nuts; please inform your server of any allergies.

Soda

Excel Fountain Sodas. 2.25 Lucky Club Cola, Guilt Free Lucky Club, Lemon-Lime, Ski, Blueberry Breese, Ginger Ale bottle/can: Fitz's Root Beer, Excel R-Pep. 2.25 San Pellegrino Grapefruit, Barritt's Ginger Beer. 3.00

BOTTLED BEER & WINE

Ales

4 Hands City Wide 16oz can				
american pale ale	St. Louis	5.5%	\$6.50	
Excel Eastside IPA				
american IPA	Breese, IL	7.0%	\$5.00	
Founders All Day IPA 19oz can				
american IPA	Michigan	4.7%	\$5.00	
Guinness 15oz nitro can				
irish dry stout	Ireland	4.2%	\$6.00	
Left Hand Nitro Milk Stout				
milk stout	Colorado	6.0%	\$6.00	
Schlafly Hefeweizen				
unfiltered american wheat	St. Louis	3.8%	\$5.00	
Schlafly Oatmeal Stout				
oatmeal stout	St. Louis	5.7%	\$5.00	
Schlafly Pale Ale				
english pale ale	St. Louis	4.4%	\$5.00	
Sierra Nevada Pale Ale				
american pale ale	California	5.6%	\$5.50	
Urban Chestnut Schnickelfritz 16oz can				
hefeweizen	St. Louis	5.2%	\$6.50	
Wells Banana Bread				
fruit beer	England	5.2%	\$7.00	

Belgian Style Ales

Boulevard Tank 7				
dry hopped saison	Kansas City	8.5%	\$7.00	
Duvel				
belgian pale ale	Belgium	8.5%	\$7.00	
Orval Trappist Ale				
belgian pale ale	Belgium	6.9%	\$9.00	
Unibroue La Fin du Monde				
belgian tripel	Québec	9.0%	\$7.00	
Urban Chestnut Apotheosis 17oz				
saison	St. Louis	5.2%	\$6.50	
Wittekerke can				
belgian wit	Belgium	5.0%	\$5.50	

Lagers

Amstel Light				
light euro lager	Netherlands	3.5%	\$5.00	
Kräftig Light				
american light lager	St. Louis	4.2%	\$3.75	
Miller High Life				
american adjunct lager	USA	5.0%	\$3.00	
North Coast Scrimshaw				
german pilsner	California	4.4%	\$6.00	
Stag can				
american adjunct lager	USA	5.0%	\$2.50	
Tecate				
american adjunct lager	Mexico	4.5%	\$5.00	
Urban Chestnut Zwickel 16oz can				
unfiltered bavarian lager	St. Louis	5.1%	\$6.50	

Ciders

Crispin Browns Lane 16oz can				
english cider	England	5.8%	\$6.50	
Crispin Brut				
dry cider	Minnesota	5.5%	\$6.00	
Magners				
irish cider	Ireland	4.5%	\$6.00	

Red Wines

Honoro Vera Garnacha	Spain	\$6 glass / \$22 bottle
Parducci Cabernet Sauvignon	California	\$7 / \$25
Zolo Malbec	Argentina	\$8 / \$29

White Wines

Ca' Furlan Cuvée Beatrice Prosecco	Italy	\$8 / \$29
Ca' del Sarto Pinot Grigio	Italy	\$7 / \$25
Parducci Chardonnay	California	\$7 / \$25
Shannon Ridge Sauvignon Blanc	California	\$7 / \$25

COCKTAILS

Seasonal

Enemy of the People. 8
Smith & Cross Jamaica rum, Barsol Pisco, Swedish Punsch, grapefruit, pineapple, Angostura, up

Jack Rose. 7
Applejack, lime, pomegranate syrup, up

That Green Drink

The Subcontinental. 9 1st Ward
Bombay Sapphire gin, Cointreau, lime, cucumber, ice

With Ginger Beer

Dark & Stormy. 7 24th Ward
Barritt's Bermuda ginger beer with a float of Goslings Black Seal Rum, ice

Grapefruit Buck. 7 22nd Ward
Gin, grapefruit, ginger beer, mint, ice

The Mr. Smith. 7 28th Ward
Gin, lime, ginger beer, mint syrup, ice

Suffering Bastard. 9 26th Ward
Gin, Martell VS cognac, lime, ginger beer, Angostura, mint, ice, tall

Bitters & Bubbles

Champagne Cocktail. 8 17th Ward
Ca Furlan Prosecco, Angostura, sugar cube

Forte Branca. 8 23rd Ward
Fernet Branca, Big O ginger liqueur, lemon, Prosecco, old fashioned bitters, ice

Brown Liquor Standards

Midtowner Manhattan. 8 19th Ward
Buffalo Trace, Dolin rouge, Angostura, cherry
FANCY: Knob Creek, Carpano, bitters, up 10

Rye Manhattan. 8 5th Ward
Rittenhouse, Dolin rouge, orange bitters, lemon peel
FANCY: Bulleit Rye, Carpano, bitters, up 10

Saratoga Cocktail. 10 21st Ward
Ferrand 1840 cognac, Old Granddad bonded bourbon, Mancino rosso vermouth, Angostura bitters, up

Bevo Old Fashioned. 8 14th Ward
Buffalo Trace, old fashioned bitters, sugar, muddled lemon peel, ice

Really Rye Old Fashioned. 8 16th Ward
Bulleit Rye, old fashioned bitters, sugar, muddled lemon peel, ice

Carondelet Sazarac. 10 14th Ward
Rittenhouse rye, Peychaud's bitters, sugar, up in an absinthe-rinsed rocks glass, lemon peel, side of ice

Martinis

New Deal. 8 18th Ward
2 parts Plymouth gin, 1 part Dolin dry vermouth, orange bitters, lemon peel, up

The River des Peres. 8 12th Ward
Tito's vodka, kalamata & green olive brine, Dolin dry, up

The Royale. 8 8th Ward
4 parts Tanqueray gin, 1 part Dolin dry, a little brine, up

Waldorf Martini. 8 10th Ward
Equal parts Hayman's Old Tom gin and Dolin rouge, orange bitters, olive and lemon peel, up

Citrus / Sours

Corpse Reviver no. 2. 9 5th Ward
Plymouth gin, Cointreau, Cocchi Americano, lemon, dash of absinthe, up

Holly Hills Daiquiri. 8 13th Ward
Matusalem platino rum, lime, Luxardo maraschino, grapefruit, up

Lafayette Sidecar. 9 21st Ward
Martell VSOP cognac, Ferrand dry curaçao, lemon, up

Pegu Club. 8 27th Ward
Plymouth gin, Grand Marnier, lime, Angostura and orange bitters, up

Southside. 7 15th Ward
Dry gin, lemon, simple, mint, up

Sweet Georgia Brown. 8 2nd Ward
Buffalo Trace, peach liqueur, lemon, Angostura, up

Agave

Paloma. 7 25th Ward
Cazadores reposado, lime, grapefruit soda, ice

Cherokee St. Margarita. 8 20th Ward
Tequila, Agavero liqueur, lime, OJ, simple syrup, ice

Mezzy Cowboy. 8 3rd Ward
Nuestra Soledad mezcal, sriracha, lime, cucumber, club soda, ice

Vodka

Butler Miller. 8 9th Ward
Vodka, Chambord, lime, a little syrup, ice

Pomegranate Punch. 8 20th Ward
Pearl pomegranate, Luxardo triple sec, lemon, cranberry, ice

BROWN SPIRITS

Bourbon

Buffalo Trace	Kentucky	45%	\$5
Bulleit	Kentucky	45%	\$6
Elijah Craig	Kentucky	46%	\$6
Evan Williams bottled in bond	Kentucky	50%	\$4
Four Roses Single Barrel	Kentucky	50%	\$8
Four Roses Small Batch	Kentucky	45%	\$6
Four Roses Yellow Label	Kentucky	40%	\$5
Jim Beam	Kentucky	40%	\$5
Knob Creek	Kentucky	50%	\$7
Maker's Mark	Kentucky	45%	\$6
Old Charter	Kentucky	40%	\$4
Old Grandad bottled in bond	Kentucky	50%	\$5
Wild Turkey 101	Kentucky	50.5%	\$5
Woodford Reserve	Kentucky	45%	\$7

Rye

Bulleit Rye	Indiana	45%	\$6
Old Overholt	Kentucky	40%	\$5
Rittenhouse bottled in bond	Kentucky	50%	\$5
Still 630 Rally Point	St. Louis	40%	\$6

Irish

Bushmills	Ireland	40%	\$5
Jameson	Ireland	40%	\$6
Powers	Ireland	43%	\$6
Redbreast 12yr	Ireland	40%	\$9
Tullamore Dew	Ireland	40%	\$5

Scotch

Dewar's	Scotland	40%	\$6
Johnnie Walker Black	Scotland	40%	\$8
Laphroaig 10yr single malt	Scotland (Islay)	43%	\$5 <small>1oz</small> / \$9 <small>2oz</small>

see reverse of draft menu for new whiskies

Other Whiskey

Crown Royal	Canada	40%	\$6
Jack Daniels	Tennessee	40%	\$6
Mellow Corn bottled in bond	Kentucky	50%	\$4

Brandy

Arak Razzouk anise eau de vie	Lebanon	50%	\$5
Barsol pisco	Peru	40%	\$6
Busnel VSOP calvados	France	40%	\$8
Laird's Applejack	New Jersey	40%	\$5
Laird's Straight Apple Brandy	New Jersey	50%	\$6
Martell VS cognac	France	40%	\$6
Martell VSOP cognac	France	40%	\$8
Pierre Ferrand 1840 cognac	France	45%	\$6

Rum

Appleton Signature	Jamaica	40%	\$5
Barbancourt 8yr	Haiti	40%	\$5
Captain Morgan spiced		35%	\$5
El Dorado 8yr	Guyana	40%	\$5
Goslings Black Seal	Bermuda	40%	\$5
Matusalem Platino	Puerto Rico	40%	\$5
Matusalem Clasico	Puerto Rico	40%	\$6
Malibu flavored		35%	\$5
Rhum J.M. VSOP vieux agricole	Martinique	45%	\$8
Smith & Cross	Jamaica	57%	\$6
Ypióca Ouro cachaça	Brazil	40%	\$5

Apertif

Carpano Antica	Italy	16.5%	\$7
Cocchi Americano	Italy	16.5%	\$6
Dolin (dry or rouge)	France	17.5%	\$5
Mancino rosso amaranto	Italy	16%	\$7