

booze.

(cocktails)

sunburnt white russian \$9
dark rum, cold brew,
falernum, coconut milk

corpse reviver \$9
gin, lillet, cointreau, lemon,
absinthe rinse

pink paloma \$9
hibiscus-infused tequila, lime,
grapefruit, agave nectar, soda

french 75 \$9
gin, lemon, sugar, champagne

boozy lemonade \$9
blueberry infused vodka, mint lemonade
(boozy lemonade carafe \$30)

(bloodies) (20 oz)

house bloody \$9.50
secret blend of 17 ingredients

bloody samurai \$9.50
house bloody, wasabi, soy sauce

bloody 'ell \$9.50
scorching hot!

bloody bull \$9.50
beef broth, smoked salt

(mimosas)

mimosa \$8
fresh orange juice, champagne

tipsie nonnie \$8
fresh grapefruit, champagne,
strawberry, vodka

sunset mimosa \$8
fresh orange juice, champagne,
splash of raspberry

(carafe to share \$28)

(beer) (12 oz)

ucbc zwickel \$5/7

old bakery citrus witbier \$5/7

4 hands grapefruit radler \$5/7

drinks.

(coffee)

locally roasted by goshen coffee

bottomless coffee \$4

cold brew \$5

double shot espresso \$4

americano \$4

cappucino \$5

latte \$5

(teas)

hot tea by big heart tea \$4
edith grey, malawi green,
hibiscus & lemon grass,
cup of sunshine, royal treatment,
cup of love

iced tea / sweet tea \$3

(smoothies) (12 oz)

the king \$8
banana, peanut butter, granola,
greek yogurt, chai, honey

roots & weeds \$8
beet, carrot, strawberry, ginger,
lemon, mint, coconut milk

dreamsicle \$8
orange, lemon, passion fruit,
carrot, yogurt, vanilla, honey

(specialty latte)

the chocolate bar mocha \$6
chocolate, espresso, milk

matcha mint \$6
matcha green tea, milk, mint,
lemon grass syrup (iced)

turkish iced coffee \$7
espresso, honey, almond milk,
cardamom, orange blossom

sally cinnamon \$7
espresso, brown sugar, cinnamon,
ginger, coconut, oat milk

(sodas)

coke / diet / sprite / fanta / dr. pep \$3

(juices) (12 oz)

fresh orange juice \$6

fresh grapefruit juice \$6

fresh mint lemonade \$5

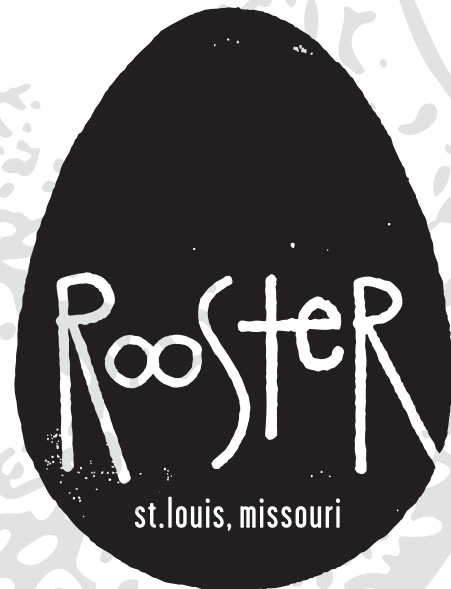
(STAY IN TOUCH)

🌐 roosterstl.com 📍 @roosterdowntown 📍 @roastersgrand 📍 @roosterstl

DOWNTOWN 1025 Washington Saint Louis, MO 63101 | (314) 241-8118

SOUTH GRAND 3150 South Grand Saint Louis, MO 63118 | (314) 722-3447

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Our menu items are prepared using equipment that touch soy, eggs, and nuts. If you have a food allergy, please inform a manager so that we can serve you safely.



Baileys'
RESTAURANTS

breakfast.



farmer's platter	\$17
3 local eggs, roaster potatoes, bacon, sausage, choice of toast, jam	
rooster slinger	\$15
local andouille sausage, eggs, roaster potatoes, sausage gravy, white toast	
vegan slinger	\$13
vegan sausage, tofu eggs, roaster potatoes, vegan gravy, sourdough toast	
brisket chili slinger	\$15
brisket chili, eggs, roaster potatoes, white toast	
pork slinger	\$15
sausage, bacon, roaster potatoes, eggs, sausage gravy, white toast	
biscuits & gravy	\$14
sausage or vegan gravy, 2 local eggs, roaster potatoes	
breakfast burrito	\$15
black beans, scrambled eggs, peppers, cheddar cheese, salsa verde choice of breakfast sausage, chicken sausage, or vegan sausage	
donut holes	\$10
strawberry jam or nutella	

[substitute toast for a buttermilk biscuit, pancake, or french toast for \$2]

crepes.



bacon & egg	\$13
bacon, scrambled egg, cheddar	
goat cheese & tomato jam	\$12
marinated mushrooms, arugula	
zucchini	\$12
roasted tomato, mushroom, arugula, swiss	
mo. made sausage	\$13
summer sausage, roasted apple, white cheddar	
g.b.l.t.	\$12
goat cheese, bacon, arugula, tomato	
brie & mushroom	\$13
marinated mushrooms, caramelized onion, arugula	
ham & cheese	\$14
house ham, swiss	
chicken	\$13
smoked chicken, roasted tomato, mozzarella, pesto, arugula	
lemon	\$12
lemon curd, blueberry compote, cream cheese, streusel	
nutella	\$12
bananas, strawberries, powdered sugar	
roasted apple	\$12
cinnamon butter, caramel sauce	
strawberry & cream	\$12
cream cheese, fresh strawberries	

[gluten-free / vegan crepes available] [order any crepe as an omelette for \$2]

scrambles.



(three local farm eggs, served over roaster potatoes)

● chicken sausage, black beans, tomatoes, cheddar, salsa	\$15
● andouille, grilled corn, bell pepper, onion, cheddar, old bay	\$15
● zucchini, roasted tomato, red onion, mushroom, arugula	\$14
● bacon, goat cheese, red onion, arugula, tomato jam, pesto	\$14
● house ham, roasted mushroom, swiss, roaster mayo	\$15

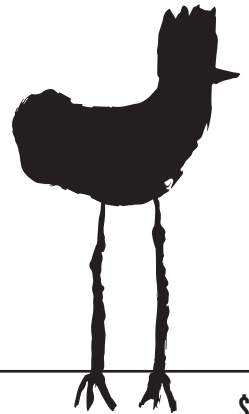
[substitute egg whites \$2, substitute vegan eggs at no cost]

french toast & pancakes.



original french toast	\$10	chocolate chip	\$12
		chocolate sauce, chocolate chips	
original pancakes	\$10	banana nut	\$13
		bruléed banana, caramel, toasted nuts	
nutella	\$13	apple pie	\$13
chocolate-hazelnut drizzle		roasted apples, caramel, streusel	
berries & cream	\$13	stuffed french toast	\$14
fresh strawberries & blueberries, cream cheese icing		cinnamon roll	
bacon & cheddar	\$13		

[4oz bottle of barrel aged maple syrup, \$10]



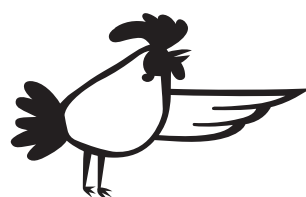
brunch & lunch.

brunch burger	\$15
double smashed hereford beef, sunny side up egg, cheddar, roaster mayo, lettuce, tomato, onion, beer bun	
ham & jam	\$14
local eggs, house ham, strawberry jam, swiss, buttermilk biscuits	
green tomatoes & ham	\$16
fried green tomato, house ham, fried egg, romaine, horseradish mayo, on wheat	
b.e.l.t.	\$14
local bacon, fried egg, romaine, tomato, roaster mayo, on sourdough	
grilled cheese	\$12
three cheese blend, roasted tomato, pesto, arugula, on sourdough	
[all sandwiches served with roaster potatoes, substitute soup or small salad, \$2]	
tomato bisque	\$5
brisket chili	\$7



a la carte.

egg	\$3, 5, 7	breakfast sausage	\$5
roaster potatoes	\$5	pork, chicken, or vegan	
fruit salad	\$4	house made granola	\$8
bacon or ham	\$5	local greek yogurt, fresh fruit, granola	
side gravy	\$3	toast & jam	\$4
biscuits & gravy	\$5, \$8	white, wheat, or sourdough	
single french toast	\$5	biscuit & jam	\$5
single pancake	\$5		



[drinks on the back →]