

# 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 )

**ucbc zwickel** ..... \$4/6 ( 12 oz )

**civil life american brown** ..... \$4/6

**logboat leon white IPA** ..... \$5/7

**ucbc bushelhead hard cider** ..... \$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

## ( 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

## ( teas )

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

## ( shakes & ice cream )

**vanilla** \$6

**espresso**

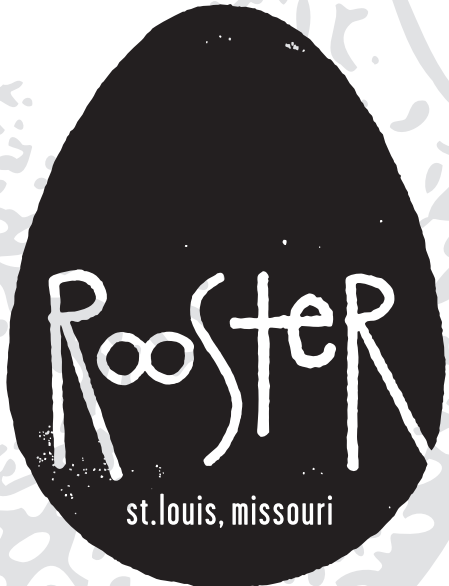
**chocolate**

**strawberry**

**salted caramel**

**raspberry sorbet**

( all ice cream comes in a take home pint )



( STAY IN TOUCH )

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

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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.



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

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

## crepes.



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

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.



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

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



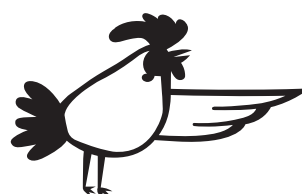
## brunch & lunch.

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



## a la carte.

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



[drinks on the back →]