



1727 Park Avenue at 18th Street
St. Louis, MO 63104
314-231-2537

SALADS

Dressing Choices

Caesar, Balsamic Vinaigrette, Sweet Dijon Vinaigrette,
Buttermilk Ranch, Blue Cheese, Chipotle Ranch,
Apple-Whiskey Vinaigrette

☒ Dinner

Mixed greens topped with tomatoes, croutons,
Parmesan, and tabasco straw onions, served with
your choice of dressing

Dinner \$8 Side \$4

☒ Distillery Greens

Hearts of romaine with candied Missouri walnuts,
apples, Gorgonzola, & red onions tossed with
apple-whiskey vinaigrette

Side \$6 Dinner \$10

Meat Me in St. Louis

Mixed greens topped with ham, bacon, grilled chicken,
smoked flank steak, tomato, red onion, cheddar &
chipotle ranch dressing \$12

Caesar

Hearts of romaine tossed in Caesar dressing with
croutons and Parmesan cheese

Dinner \$9 Side \$5

Add grilled chicken or smoked flank steak \$2

Add shrimp \$4

Cashew Chicken

Baby spinach, grilled chicken, feta cheese, pickled red
onion and spiced cashews, served with your choice of
dressing

Dinner \$10 Side \$7

Not Exactly a Cobb, Cobb Salad

Mixed greens topped with cheddar & Gorgonzola
cheeses, marinated artichoke hearts, grilled
chicken, bacon, tomato & avocado, served
with your choice of dressing \$11

☒ Mixed Grain Kale Salad

Baby kale tossed with farro, barley, cranberries
and asparagus, served with your
choice of dressing \$10

CHILI & SOUPS

Cup ~ \$4 Bowl ~ \$6

Smoked Flank Steak Chili

Topped with tabasco straw onions & cheddar cheese

☒ Beer Cheese Soup (of course)

Served with our Park Avenue Pale Ale

Soup du Jour

(Or, if business is slow, Soup du Yesterjour)

APPETIZERS

☒ Beer Pretzels

Companion Bakery soft pretzel sticks with our Pale Ale
Mustard and jalapeño cheese sauce for dipping \$5

☒ Pub Chips

Idaho potato chips, served with house-made
onion dip \$5

Scotch Egg

Hard boiled egg wrapped in house-made
pork sausage, deep fried and served with our
Pale Ale Mustard \$5 each

☒ Beer Battered Onion Rings

Topped with herbs \$6

Mahi Mahi Tacos

Marinated in chipotle and our own Agave Blue
American Tequila with smoked tomatoes, avocado,
sour cream and grilled corn salsa \$11

☒ Trio of Dips

Spiced hummus, guacamole & smoked cheddar
pimento cheese, served with tricolored tortilla chips,
crostini & beer bread \$8

Gin Cured Salmon Bruschetta

Regatta Bay Gin cured salmon with pickled red onion &
capers, and roasted tomato goat cheese \$10

Hand Dredged Chicken Tenders

Served with honey mustard dipping sauce \$8

☒ Goat Cheese Artichoke Spinach Dip

Served warm with crostini and tricolored
tortilla chips \$8

Black & Tan Nachos

Smoked flank steak with grilled corn salsa, fresh
jalapeños, cheddar and jack cheeses and topped with
shredded lettuce, tomatoes, beer cheese sauce and
sour cream \$12

☒ Denotes Vegetarian Dish

Pan Seared Crab Cakes

Served with Bang Bang sauced & kale chips \$11

Lamb Shank Poutine

Hand cut french fries topped with Marcoat Creamery cheese curds, & smothered with beer-braised lamb shanks & gravy \$ 13

Pub Mussels

Mussels steamed with pork belly, smoked tomatoes, and sautéed shallots \$13

Buffalo Hot Wings

Served with Gorgonzola or Ranch

12 Pack \$10 24 Pack \$18

BURGERS

Sandwiches come with your choice of fries, slaw or pub chips

Pub Burger [Park Avenue Pale Ale]

1/2lb. ground chuck on a roll with all the trimmings \$10

Burger of the Week [Ask Your Server]

Our unique burger with special trimmings. Please ask your server about this week's selection \$12

Bratwurst Burger [Bavarian Weizen]

House-made bratwurst patty on Companion pretzel bun with sauerkraut and our Pale Ale Mustard \$10

α Falafel Burger [Light Squared]

House made falafel burger with feta cheese and roasted garlic tzatziki sauce \$10

Game Burger [Ask your Server] \$12

Topped with roasted garlic aioli and all the trimmings

CHEESE OPTIONS

Cheddar, Swiss, Feta, Smoked Cheddar & Gorgonzola \$1

Brimstone Gouda or Goat Cheese \$1.50

SANDWICHES

Come with your choice of fries, creamy coleslaw, or pub chips. Substitute soup or side salad for \$2.

Smoked Flank Steak Philly [Scotch Ale]

Our house smoked flank steak served Philly style with Swiss & cheddar cheeses and caramelized onions on a hoagie \$11

The Reuben [Irish or Maple Stout]

Corned beef on New York rye with sauerkraut, Swiss cheese & Thousand Island dressing \$10

Grilled Chicken Breast [Park Avenue Pale Ale]

On ciabatta with smoked cheddar, scallions, bacon & honey mustard \$10

Chicken Salad [Light Squared]

Grilled chicken tossed with pecans, celery, grapes, & scallions in a savory mayonnaise topped with tomato and mixed greens on whole wheat bread \$9

Cuban Sandwich [Bavarian Weizen]

Smoked ham & pulled pork with Swiss cheese with pickles & Pale Ale Mustard, served on a hoagie \$10

PBLT [Single Malt Scotch Ale]

Pork Pastrami, house-made bacon, romaine lettuce, and tomato with bacon aioli on a hoagie \$10

α Grown Up Grilled Cheese [I.P.A.]

Brimstone Gouda, tomato, & spinach on

wheat bread \$10

Add Bacon \$1

Pot Roast Sandwich [Irish or Maple Stout]

Our house-made pot roast served with stout demi glace, topped with Swiss cheese on grilled ciabatta \$10

BBQ Pork [Single Malt Scotch Ale]

Smoked pulled pork with house made BBQ sauce, topped with tabasco straw onions, served on ciabatta \$10

Crab Cake Sliders [Bavarian Weizen]

House-made crab cakes with mixed greens and tomatoes, topped with Bang Bang sauce \$13

Turkey Melt [Park Avenue Pale Ale]

Sliced turkey, tomato, smoked cheddar, bacon and béchamel sauce, served open faced on deli rye \$10

Smoked Salmon BLT [Bavarian Weizen]

House-smoked salmon with mixed greens, bacon, tomatoes and tabasco-garlic aioli~10

ENTREES

Stout-Braised Pot Roast [Irish or Maple Stout]

Slow-roasted in a rich stout demi-glace, served with garlic mashed potatoes & vegetables \$16

Bavarian Weizen Chicken [Bavarian Weizen]

Airline chicken breast, pan roasted with fresh herbs, finished with our Bavarian Weizen and served with garlic mashed potatoes and vegetables \$16

Ragout [Irish Stout]

Pulled braised lamb in red sauce with fresh pasta \$15

Fish & Chips [Park Avenue Pale Ale]

Beer battered grouper with a side of rémoulade, served with french fries \$13

α Portabella Lasagna [Bavarian Weizen]

Layers of sliced portabellas, fresh pasta, & Italian cheese in a garlic-herb tomato sauce \$12

Salt & Pepper Steak [Park Avenue Pale Ale]

Pepper encrusted pub steak served over wilted kale topped with a whiskey barrel sea salt, served with a side of herb scalloped potatoes \$18

Shrimp & Grits [I.P.A.]

Shrimp and Andouille sausage, Cajun cream sauce & creamy jalapeño cheddar grits \$17

Cuban Pork [Light Squared]

Smoked pulled pork, black beans & rice with a pineapple chimichurri \$14 Add tortillas for \$1.50

Salmon [Bavarian Weizen]

Pan seared salmon topped with a BBQ chutney and served with grilled asparagus, & garlic-herb herb mashed potatoes \$17

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Square One Brewery & Distillery 314-231-2537

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