



STARTERS 9

Wings **\$10.00**

Signature Hot Sauce (Sprinkled with Parmesan) or BBQ Sauce Served with Side of Ranch or Bleu Cheese

Bavarian Pretzels **AVAILABLE OPTIONS**

Served with Spicy Beer Mustard **\$7.00**

Add House Cheese Sauce For:

\$0.75

Fried Pickle Basket **\$6.50**

Served with Buffalo Ranch

BBQ Brisket Nachos **\$12.00**

Lettuce, Tomato, Jalapenos, House Cheese Sauce, Sour Cream & Guacamole. Served on Corn Tortilla Chips

House-Made Chili **AVAILABLE OPTIONS**

Cup: **\$4.00**

Bowl: **\$6.00**

Add Cheese: **\$0.75**

Add Onions: **\$0.50**

Guacamole Bites **\$7.50**

Roasted Corn Guacamole wrapped in Won Tons and lightly fried, served with Ranch

Buffalo Chicken Toasted Raviolis **\$9.00**

Homemade Buffalo Chicken Toasted Raviolis, Served w/ a Side of Ranch

Chips & Dip **\$6.50**

House Cooked Chips served w/ House-made Pimento Cheese for dipping

White Bean Hummus **\$7.50**

Served with House Giardiniera and Drizzled with Balsamic Glaze. Served with Pita Bread for Dipping

STACKED BURGERS 11

The Wet Nap **\$11.75**

Ground Chuck smothered with BBQ Brisket, House-Made Cheese Sauce and Crispy Fried Onions on a Brioche Bun

TriPPPy **\$11.50**

Ground Chuck, Pineapple-Poblano Chutney, Provolone Cheese & Bourbon Bacon Maple Jam on a Brioche Bun

En Fuego	\$11.75
Ground Chuck, PepperJack Cheese, Roasted Corn Guacamole, Crispy Fried Jalapenos and Chipotle Aioli served on a Brioche Bun	
The Goat	\$11.00
Ground Chuck Topped with Goat Cheese and Onion Jam on Brioche Bun	
Bella Bleus	\$11.25
Ground Chuck, Bleu Cheese Crumbles, Mushroom Medley, Spring Mix and Honey-Thyme Balsamic Glaze on a Brioche Bun	
Peach - a - Peno	\$11.00
Turkey Burger, Jalapeño-Peach Marmalade, Swiss Cheese, Bacon & Spinach on a Brioche Bun	
Wakey Wakey	AVAILABLE OPTIONS
60/40 Burger, American Cheese and a Fried Egg on Buttered Texas Toast	
	\$10.75
	Add Strawberry Maple Jam:
	\$0.75
	Add Bacon: \$1.50
Pigmento	AVAILABLE OPTIONS
Heritage Pork Patty, House-made Pimento Cheese, Pickled Red Onions & Spring Mix on a Brioche Bun	
	\$11.00
	Try it on a Pretzel Bun for: \$1.00
Big Kahuna	\$12.50
Ground Chuck, Caramelized Onions, Ham, Grilled Pineapple, Provolone Cheese and BBQ Sauce on a Brioche Bun	
Off the Hill	\$12.00
Ground Chuck, Giardiniera, Rosemary Aioli, Provolone Cheese, Salami, and Pickled Red Onion on a Brioche Bun	
The Herbivore	AVAILABLE OPTIONS
Black Bean Burger, Fresh Spinach, PepperJack Cheese & Chipotle Aioli on a Wheat Bun	
	\$9.75
	Add Guacamole: \$1.00

MIXED GREENS 3

House Salad	AVAILABLE OPTIONS
Spring Mix, Tomato, Red Onion, Shaved Parmesan and House-Made Croutons with Sherry Vinaigrette Dressing	
	Side: \$4.00
	Regular: \$8.00
Caesar Salad	AVAILABLE OPTIONS
Romaine Lettuce, Shaved Parmesan & House-Made Croutons w/ Creamy White Anchovy Caesar Dressing	
	Side: \$4.00
	Regular: \$8.00
South City Salad	AVAILABLE OPTIONS
Spring mix, Ham, Bacon, Salami, Cheddar Cheese, Tomato, Red Onion, and Ranch	
	\$10.00
	Add a Fried Egg: \$1.00

ON THE FLIP SIDE 4

Fish Sandwich

\$10.00

Potato Chip Encrusted Cod, deep fried & served on a Brioche Bun Smearred with House-Made Caper Tarter Sauce

BBQ Brisket

\$10.00

Slow Cooked Pulled Brisket tossed in House-Made BBQ Sauce, Topped with Creamy Slaw on a Brioche Bun

Veggie Wrap

\$8.50

White Bean Hummus, Spinach, Mushroom Medley, Roasted Red Peppers, Pickled Red Onion, Feta Cheese and Honey-Thyme Balsamic Glaze

Seasonal Grilled Cheese

AVAILABLE OPTIONS

Goat Cheese, Provolone Cheese, Jalapeño-Peach Marmalade & Spinach on Buttered Sourdough Toast

\$9.00

Add Bacon: \$1.50

JR STACKERS 3

5oz Burger

AVAILABLE OPTIONS

5oz Ground Chuck Patty on Brioche Kids Bun. Lettuce, Tomato, Onion & Pickle Available - Upon Request

\$5.50

Add Cheese: \$0.75

Add Bacon: \$1.50

Chicken Strips

\$5.00

Two Crispy Tenders served with Choice of side and sauce

Grilled Cheese

\$4.00

American Cheese Melted on Buttered Texas Toast

SIDES 7

Hand Cut Fries

Creamy Slaw

House-Made Chips

Applesauce

Steamed Broccoli

\$1 Upcharge

Sweet Potato Fries

\$2 Upcharge

Side Caesar or Side House Salad

\$2 Upcharge

STACK YOUR SIDES 5

Parmesan & Herbs

\$0.50

Chili

\$1.00

Cheese	\$1.00
Red Hot Riplets Seasoned	\$0.50
Chili & Cheese	\$2.00

DESSERTS 4

Bourbon Caramel Brownie	\$7.00
Chocolate Brownie drizzled with Caramel Sauce and topped w/ a scoop of Bourbon Espresso Chocolate Chip Ice Cream	
Apple Pie Bites	\$6.00
Our Applesauce deep-fried in WonTon Wraps, Served w/ Vanilla Bean Ice Cream & drizzled w/ Caramel Sauce	
Scoop of Ice Cream	\$2.00
Vanilla Bean or Bourbon Espresso Chocolate Chip	
Ice Cream Float	\$4.00
Choose any of our Excel Sodas to pair w/ Ice Cream	

BEVERAGES 12

Lucky Cola	
Guilt Free Lucky Cola	
Ski Citrus Soda	
Million Dollar Orange Soda	
Million Dollar Strawberry Soda	
Excel Red Cream Soda	
Excel Lemonade	
Frostie Root Beer	
Sparkling Life Lemon-Lime Soda	
R-Pep Soda	
Fresh Brewed Iced Tea	
Fresh Brewed Sweet Tea	

PICK YOUR PATTY 7

Ground Chuck	\$9.00
Chicken Breast	\$8.50
Black Bean*	\$8.50

Heritage Pork	\$9.50
Local Grass Fed Beef	\$11.00
Turkey Burger*	\$8.50
60/40 (Beef / Pork)	\$9.00

KEEP IT TOGETHER 6

Brioche Bun	
Sourdough Toast	
Wheat Bun	
Texas Toast	
Pretzel Bun	
+\$1	
Gluten Free Bun	
+\$1	

REAL ORIGINAL 8

Lettuce	
Pickles	
Tomato	
Spinach	
Onion	
Red Onion	
Spring Mix	
Mayo	

SAY "CHEESE" 10

American	\$0.75
Pepperjack	\$0.75
Pub Cheddar	\$0.75
Pimento Cheese	\$1.00
Cheddar	\$0.75

Provolone	\$0.75
Bleu Cheese	\$0.75
Swiss	\$0.75
Feta	\$0.75
Goat Cheese	\$1.25

SAUCE IT UP 9

BBQ	
Hot Sauce	
Ranch*	
Chipotle Aioli	
Rosemary Aioli	
Buffalo Ranch*	
Mustard Relish	
Spicy Beer Mustard*	
Honey Mustard	

STACK IT 26

Creamy Slaw	\$0.50
Jalapenos	\$0.50
Pickled Red Onions	\$0.50
Caramelized Onions	\$0.50
Roasted Red Peppers	\$0.50
Giardiniera	\$0.50
Fried Jalapenos*	\$0.75
Fried Pickles*	\$0.75
Onion Jam	\$0.75
Crispy Onions*	\$0.75
Balsamic Glaze	\$0.75
Strawberry Maple Jam	\$0.75

White Bean Hummus	\$0.75
Pineapple-Poblano Chutney	\$0.75
Jalapeno-Peach Marmalade	\$0.75
Grilled Pineapple	\$1.00
Fried Egg	\$1.00
BBQ Brisket	\$1.50
Bourbon Bacon Maple Jam	\$1.00
Guacamole	\$1.00
Chili*	\$1.00
Ham	\$1.00
Bacon	\$1.50
Mushroom Medley	\$1.00
Cheese Sauce	\$1.00
Salami	\$1.00

PICK A SIDE 9

Hand Cut Fries

Applesauce

Steamed Broccoli

+\$1

Creamy Slaw

House-Made Chips

Sweet Potato Fries

+\$2

Side House Salad

+\$2

Side Caesar Salad

+\$2

Cup of Chili*

+\$2

FEATURED ITEM 1

Burger of the Month - June

Ground Chuck, Ghost Pepper Habanero Cheese, Green Chili Bun from The Blue Duck, Green Chilis, Beer Battered Onion Ring & Jalapeno Cream

COCKTAILS 5

Pink Pineapple	\$8.00
Pineapple vodka, coconut rum, pineapple juice, cranberry juice and a splash of grenadine	
Poozy Lemonade	\$7.00
Choice of vodka or bourbon, excel lemonade and one flavor of choice: blood orange, mint, hibiscus, strawberry, pineapple cranberry, or grapefruit	
Floral Spritzer	\$9.00
Botanical gin, elderflower liqueur, hibiscus syrup, lemon juice and champagne	
Plood Orange Paloma	\$9.00
Tequila, blood orange puree, fresh lime juice, club soda and excel grapefruit soda. Served with a salted rim	
Strawberry Sangria	\$8.00
White wine, strawberry puree, peach liqueur, fresh lemon juice and club soda	

RED 4

Cabernet	\$6.00
Red Blend	\$7.00
Malbec	\$6.00
Petite Sirah	\$6.00

WHITE 4

Chardonnay	\$6.00
Pinot Grigio	\$6.00
Sauvignon Blanc	\$6.00
Riesling	\$7.00

BLOODY MARY 4

Carnivore	AVAILABLE OPTIONS
Bakon vodka, worcestershire and zing zang rimmed with our house made brisket rub	\$8.00
	Add Bacon for: \$1.00
Hot Tomata	\$8.00
Titos vodka, spicy mix, zing zang, and worcestershire rimmed with red hot riplets seasoning	

Vegetarian	\$8.00
Pearl cucumber vodka, zing zang and a salt/pepper rim	
South of the Border	\$9.00
Muddled cilantro and limes, reposado tequila, zing zang and topped with a beer	

BUILD YOUR OWN COCKTAILS 5

Moscow Mule	AVAILABLE OPTIONS
Absolut (or a flavored vodka), fresh lime juice, and ginger beer	
	\$8.00
	Add Ginger Liqueur: \$1.00
Margarita	AVAILABLE OPTIONS
Tequila, fresh lime juice and either homemade sour mix or grapefruit sweet & sour	
	\$8.50
	Add Grand Marnier Floater: \$1.00
Mojito	\$8.00
Bacardi rum, mint, simple syrup, fresh lime juice and club soda	
Old Fashioned	
Choose your bourbon or whiskey, bitter flavor, and sweetener. Served on the rocks	
Manhattan	
Choose your bourbon or whiskey and bitter flavor. Served up or on the rocks	

DOMESTIC 10

Blue Moon	\$4.50
Bud Light	\$3.25
Budweiser	\$3.25
Golden Light	\$3.75
Michelob Ultra	\$3.75
Miller Lite	\$3.25
PBR	\$3.25
Select	\$3.25
Stag	\$2.75
Stella Artois	\$5.00

CRAFT 9

4 Hands City Wide	\$6.00
Big Sky, Moose Drool	\$5.00

Boulevard Tank 7	\$7.00
Brick River Cider	\$6.00
Charleville, Hoptimistic IPA	\$5.50
O'Fallon Wheach	\$5.00
Schlaflly Pale Ale	\$4.50
Stiegl Radler	\$6.00
Local Rotating Can	

NON-ALCOHOLIC 2

Wellbeing, Golden Wheat	\$5.00
Wellbeing, Dark Amber	\$5.00

GIN 5

Bombay Sapphire	\$6.00
Broker's Dry Gin	\$6.00
New Amsterdam	\$5.00
Tanqueray	\$6.00
Uncle Val's Botanical	\$6.00

RUM 3

Bacardi	\$5.00
Sailor Jerry	\$6.00
Rumhaven	\$5.00

SCOTCH 3

Dewers	\$6.00
Laphroaig	\$8.00
Lismore	\$5.00

TEQUILA 5

Codigo Reposado	\$7.00
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Espolon Blanco	\$6.00
Jose Cuervo Blanco	\$5.00
Patron Silver	\$7.00
Patron XO Cafe	\$5.00

VODKA 12

1220 Encrypted	\$5.00
Absolut	\$6.00
Bakon	\$6.00
Deep Eddy Cranberry	\$6.00
Deep Eddy Lemon	\$6.00
Deep Eddy Orange	\$6.00
Deep Eddy Peach	\$6.00
Deep Eddy Ruby Red	\$6.00
Ketel One	\$6.00
Pearl Cucumber	\$6.00
Titos	\$5.50
Skyy Pineapple	\$6.00

BOURBONS / WHISKEYS 19

American Honey	\$5.00
Buffalo Trace	\$7.00
Bulleit	\$6.00
Crown Royal	\$6.00
Crown Royal Apple	\$6.00
Defiance	\$6.00
Elijah Craig	\$6.00
Ezra Brooks	\$5.00
Ezra Brooks Rye	\$6.00
Four Roses, Single Barrel	\$6.00

Four Roses, Small Batch	\$6.50
Jack Daniels	\$5.50
Jameson	\$6.00
Jim Beam	\$5.50
Knob Creek	\$7.00
Larceny	\$6.00
Maker's Mark	\$6.00
Rowan's Creek	\$7.00
Revel Stoke Pecan	\$6.00