

*But First
Champagne!*



*A party without
Champagne is just a meeting!*

Duck Confit Poutine

Crispy steak fries tossed with pulled duck confit, dried cherries, fresh mozzarella, and duck demi, 12.95

Wagyu Burger

American "Kobe" beef blend grilled and topped with pork belly, smoked Gouda, and tomato jam on a potato brioche bun. Served with French fries, 14.95

Hearth Fired Goat Cheese Fondue

Local goat cheese and marinara wood fired in our pizza oven.
Served with flatbread and crispy lavash, 9.95

Shrimp and Lobster Nachos

Roasted tomatoes, sweet peppers, Duo of sauces,
Swiss Cheese and scallions, 19.75

White Bean Roasted Parsnip Hummus

Creamy blend of white beans, roasted parsnips, garlic, olive oil, and touch of herbs.
Served with flatbread and crispy lavash, 9.95

Brussel Sprouts

Wood stone fired, bacon, onions, and local orchard honey, 8.50

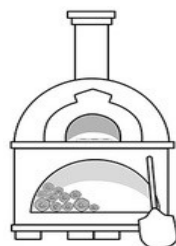
PIZZETTES

Each Day Chef Michael Gloriod and his culinary staff handcrafts a new dough using the finest milled flour, Mediterranean Olive Oil, Sea Salt, Fresh Yeast and filtered water. Then we allow our dough to ferment for at least 3 days to ensure a crisp, golden crust that is chewy in the center, creating a unique artisan flavor. We take pride in the process.



Chicken, Bacon Mushroom

Breast of chicken, honey black pepper bacon, garlic cream sauce, roasted mushrooms, cherry tomatoes and arugula, 13.95



Smoked Sausage & Fennel

Olive oil, fresh mozzarella, provolone, wood fired Italian sausage, braised fresh fennel, and roasted garlic, 13.95

Late Night Menu

*"Come quickly!
I am tasting the stars"*



*St. Louis' Premier
Champagne Lounge*

"S'More" Cheesecake

Chocolate cheesecake with graham cracker crumble, topped with toasted marshmallow, 8.95

Chocolate Flourless Cake

Served with Clementines Peppermint Ice Cream and chocolate sauce, 12.95

Italian Lemon Cream Cake

Layered cake with mascarpone cream, 8.95

Caramel Apple Pie

Granny Smith apples baked in a tender crust with caramel and cinnamon, 8.95

Champagne Sorbet

Spooned atop a medley of fresh berries, 8

Clementine's Madagascar Vanilla Bean Ice Cream

A combination of the most sought after vanilla bean in the world with their proprietary dairy base. Perfectly light, sweet and rich, 7.50

COFFEE SELECTIONS

ESPRESSO

Single Shot, 3.00 / Double Shot, 4.50

CAPPUCCINO

Espresso, Hot Milk, Dense Foam, 3.75

CARAMEL MACCHIATO

Rich, buttery caramel, intense shots of espresso, and hint of vanilla, 3.50

CAFÉ MOCHA A marriage made in heaven. Our rich espresso, steamed milk and Dutch Cocoa topped with whipped cream served hot or cold, 3.75

HOT CHOCOLATE

Ghirardelli Chocolate, added to steamed milk and topped with whipped cream, 4.00/KIDS 3.75

CAFÉ AU LAIT

Steamed milk, foam and freshly brewed coffee, 2.75

LATTE (Served Hot or Cold on Ice)

This coffee house favorite adds silky steamed milk to rich espresso, finished with a layer, 3.75

S'MORE LATTE

Toasted marshmallow with vanilla, espresso shots and Ghirardelli Chocolate finished with a layer of dense milk foam, 3.50

ICED CHOCOLATE MINT LATTE

Cold milk and freshly pulled espresso create this delicious symphony of fresh foam with rich chocolate mint syrup, 3.75

COFFEE OPTIONS Add a premium flavored syrup for just \$1 or an extra shot of espresso for \$2.50

FLAVOR SELECTION: Caramel, White Chocolate, Dark Chocolate, Raspberry, Irish Mist, Chocolate Mint, Peppermint, Vanilla, Pumpkin, Hazelnut, Toasted Marshmallow,

SUGAR FREE OPTIONS: Vanilla, Toasted Marshmallow, Caramel, Hazelnut, Pumpkin Spice