

*But First
Champagne!*



*A party without
Champagne is just a meeting!*

Wagyu Burger

USA "Kobe" beef grilled with Missouri double cut bacon, Gouda cheese and smoked onion aioli on a Brioche bun with lettuce, tomato, onion and pickle served on the side, 13.95

Gobi Manchurian Cauliflower

Tempura fried, sesame, togarachi spiced peanuts and cilantro, 8.95

Shoyu Ahi Poke

Sushi grade Ahi Tuna marinated in sesame oil and soy sauce with macadamia nuts, 15.50

Candied Bacon

Candied bacon and togarachi spiced peanuts, 8.95

Parmesan Herb Fries

Crispy fries tossed in Reggiano Parmesan Cheese with selected herbs, 5.50

PIZZETTES

Our 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 Old World artisan flavor. This homemade dough is then hand formed and baked in our Wood Stone Oven. We take pride in the process.



Grilled Chicken Ranch

Grilled breast of chicken, cherry tomatoes, olive oil, arugula, garlic cream sauce and ranch dressing, 15.95

Three Little Pigs

Bacon, wood fired sausage, Prosciutto, red onions, And red sauce, 16.95

Late Night Menu

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



*St. Louis' Premier
Champagne Lounge*

Apple Galette

Roasted apples on a flaky crust with caramel, whipped cream, and candied almonds, 8.95

Crème Brulee

Silky Tahitian vanilla custard topped with flambéed sugar and fresh berries, 8.95

Seasonal Cheesecake

A flavorful daily seasonal selection, 8.95

Chocolate Mousse Cake

Decadent layers of moist chocolate cake and chocolate mousse, 8.95

Champagne Sorbet

Spooned atop a medley of fresh berries, 8.50

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

SOMORE 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