

## Late Night Menu

*But First  
Champagne!*



*A party without  
Champagne is just a meeting!*

### Roasted Brussel Sprouts

Wood fired with caramelized onions, bacon and local orchard honey, 9.75

### Gobi Manchurian Cauliflower

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

### Wagyu Burger

USA "Kobe" beef grilled with Missouri double cut bacon, aged cheddar cheese and peppercorn tomato aioli on Brioche bun. Served with French fries, 14.95

### The Meatball Sub

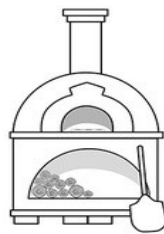
House made meatballs, zesty marinara and mozzarella. Served with French fries, 13.95

### Lobster Fritter

Cauliflower cream, red wine reduction and truffled micro greens, 17.95

## 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.



### Chicken, Bacon Mushroom

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

### Robust Beef Short Ribs

Olive oil, fresh mozzarella, caramelized onions, roasted red peppers, tomato sauce and roasted garlic, 13.95

## Late Night Menu

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



*St. Louis' Premier  
Champagne Lounge*

### Seasonal Cheesecake

Madagascar vanilla bean custard folded into a velvety batter of your favorite changing seasonal flavors, 8.95

### Carrot Cake

A rich flavorful cake layered with cream cheese icing and topped with walnuts and caramel, 8.95

### French Silk Pie

A butter crust filled with a rich and silky chocolate, piled high with whipped cream and chocolate shavings, 8.95

### Cinnamon Roll Bread Pudding

Served warm, vanilla glazed with Clementine's Apple Pie Ice-Cream, 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