

# wine list

## missouri

**btl / wc / gls**

<b>VIGNOLES 2017</b>   <i>ripe peach, pineapple, lemon-lime zest</i>	34 / 28 / 9
<b>WHITE BLEND 2017</b>   <i>semi-sweet, tropical fruit, citrus</i>	26 / 20 / 8
<b>ROSE 2017</b>   <i>candied strawberry, cranberry, rose</i>	34 / 28 / 9
<b>CHAMBOURCIN 2016</b>   <i>light body, tart cherry, dried cranberry, fresh herb</i>	35 / 28 / 9
<b>NORTON BLEND</b>   <i>ripe berries, pomegranate, vanilla, and oak</i>	29 / 26 / 8
<b>NORTON PORT</b>   <i>intense, sweet, candied fruit, cassis, brandy</i>	375ML 36 / 30 / 13

**discounted wine to go: 10% off 1-2 bottles 20% off 3+ bottles**

## west coast

**btl / wc / gls**

<b>BRUT SPARKLING</b>   SONOMA COUNTY, CA   <i>méthode champenoise, ripe golden apple, honeysuckle</i>	42 / 38 / 11
<b>PINOT GRIGIO 2017</b>   CENTRAL COAST, CA   <i>spicy perfume, tropical fruit, crisp finish</i>	32 / 27 / 9
<b>CHARDONNAY 2017</b>   CENTRAL COAST, CA   <i>ripe apple, pear, pineapple, &amp; custard</i>	34 / 28 / 9
<b>RIESLING 2016</b>   COLUMBIA VALLEY, WA   <i>off-dry, sweet flowers, citrus, &amp; crisp apple</i>	34 / 28 / 9
<b>PINOT NOIR 2017</b>   CENTRAL COAST, CA   <i>cranberry, red apple, rose, &amp; allspice</i>	36 / 30 / 10
<b>RED BLEND 2015</b>   NORTH COAST, CA   <i>ripe red fruits, light tannin, vanilla, &amp; spice</i>	36 / 30 / 10

## reserve & limited

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<b>CHARDONNAY 2016</b>   CARNEROS, CA   <i>ripe meyer lemon, tropical melon, vanilla, &amp; spice</i>	56 / 49 / 15
<b>NORTON 2016</b>   MISSOURI   <i>blackberry, elderberry, vanilla, &amp; oak</i>	40 / 36 / 12
<b>PINOT NOIR 2016</b>   WILLAMETTE VALLEY, OR   <i>fresh blackberries, raspberries, spice, &amp; forest floor</i>	56 / 49 / 15
<b>MERLOT 2014</b>   NAPA VALLEY, CA   <i>deep plum, black fruits, baking spice, leather</i>	68 / 58 / 17
<b>CABERNET SAUVIGNON 2015</b>   NAPA VALLEY, CA   <i>elegant black and red fruit, flowers, chocolate</i>	72 / 64 / 18

## sommelier selections by the glass only

**btl / wc / gls**

<b>VERMENTINO</b>   MORIS FARMS 2017   <i>apricot, yellow flowers, fresh lemon, mineral</i>	14
<b>CHENIN BLANC</b>   CHATEAU D'EPIRE 2013   <i>blackberry, elderberry, vanilla, &amp; oak</i>	14
<b>PINOT NOIR</b>   CHANSON PERNAND-VERGELESSES 2016   <i>dark cherry, chocolate, mint</i>	19
<b>SANGIOVESE</b>   VOLPAIA CHIANTI CLASSICO 2016   <i>sharp cherry, dried strawberry, well structured</i>	17
<b>MERLOT-CABERNET</b>   CLARENDELLE MEDOC 2014   <i>black fruit, chocolate, spice, cedar</i>	18
<b>GRENACHE-SYRAH</b>   J.L. CHAVE COTES-DU-RHONE   <i>red berries, lavender, black stone</i>	15

# draft list

<b>HOPFENTEA</b>   BERLINER WEISSE   4.2%	Tropical tea, fruit and spice brighten this lively, tart wheat ale	\$6
<b>DAYDREAMING</b>   WITBIER   4.8%	Witbier brewed with various types of wheat, two Belgian yeast strains, coriander, orange peel and pink peppercorns. A Chandler Hill and Perennial tasting room exclusive!	\$5
<b>SAISON DE LIS</b>   SAISON   5.0%	Belgian-style saison brewed with Chamomile Flowers	\$5
<b>SOUTHSIDE BLONDE</b>   HOPPY BLONDE   5.0%	Southside Blonde is our tribute to the crisp, hoppy blonde beers of Brussels. Dry, bitter, and popping with lemon, orange, and dried herbs, it finds balance through sweet Pilsner malt, wheat, and a classic Belgian yeast strain.	\$5
<b>MASTERFADE</b>   FARMHOUSE IPA   6.2%	Farmhouse IPA fermented with Mandarin orange & dry-hopped with Citra	\$7
<b>OBJECTIVELY OPAQUE</b>   NEIPA   6.0%	An IPA collaboration with our friends at Narrow Gauge using a blend of our house ale strains and dry-hopped with a lavish amount of uber-fresh Amarillo, Idaho-7, and Eukanot Cryo.	\$6
<b>DDH CAVE TORCH</b>   IPA W/ MANDARIN   6.7%	IPA fermented on Mandarin Orange and double dry-hopped with Citra, Amarillo, and Wakatu	\$7
<b>PRISM: MOSAIC</b>   DRY-HOPPED SAISON   5.5%	Saison fermented with Belgian yeast strain and dry-hopped with Mosaic	\$6
<b>OWEN</b>   BRETT SAISON   4.7%	Dry-hopped table Saison with Brettanomyces	\$6
<b>NOTHING TO FIND</b>   BA SAISON   6.2%	Nothing to Find is a mixed-culture French Oak aged saison brewed with Spelt and unmalted wheat.	\$7
<b>FRUITS OF LABOR: BLACKBERRY &amp; RASPBERRY</b> WILD ALE   6.0%	Foeder aged Mixed-fermentation Ale conditioned on blackberries and raspberries	\$7
<b>LA COSECHA</b>   SAISON   6.2%	Mixed-culture Ale aged in Wine Barrels with Missouri Peaches in collaboration with Jolly Pumpkin	\$7
<b>CONTENTIOUS MATTER</b> EXTRA PORTER   9.7%	Extra Porter brewed with Melter Honey	\$7
<b>PRODIGAL</b>   IMPERIAL STOUT   11.5%	Imperial Oatmeal Milk Stout	\$8
<b>SUMP</b>   IMPERIAL COFFEE STOUT   11.5%	Imperial Stout with Colombian "La Virgen" beans roasted by Sump Coffee	\$8
<b>DEVIL'S HEART OF GOLD</b> BBA WHEAT WINE   12.5%	Wheat Wine aged 15 months in Rittenhouse Rye whiskey barrels	\$8

## cans and bottles to go

<b>SAISON DE LIS</b>   SAISON   5.0%	4/16OZ \$10	<b>SOUTHSIDE BLONDE</b>   HOPPY BLONDE   5.0%	4/16OZ \$10
<b>PRISM</b>   PALE ALE   5.5%	4/16OZ \$11	<b>HOPFENTEA</b>   BERLINER WEISSE   4.2%	4/16OZ \$11
<b>PRODIGAL</b>   IMPERIAL STOUT   11.5%			16OZ CAN \$6
<b>OWEN</b>   BRETT SAISON   4.7%			750ML \$10
<b>DISTANT LAND</b>   BRETT SAISON   6.2%			375ML \$7
<b>FRUITS OF LABOR: BLACKBERRY + RASPBERRY</b>   WILD ALE   6.0%			375ML \$15
<b>CAMPER'S RESERVE</b>   BA BELGIAN PALE ALE   5.9%			750ML \$20
<b>LA COSECHA</b>   SAISON WITH PEACHES   6.2%			750ML \$22
<b>SUMP</b>   IMPERIAL COFFEE STOUT   11.5%			750ML \$22