

## 400 | OLIVE BAR BITES

### 400 OLIVES

parmigiano reggiano, roasted garlic,  
cherry peppers, pretzel bread  
\$5.75

### TOASTED RAVIOLI

marinara, parmigiano reggiano  
\$8.25

### BLACK CROWN ONION RINGS

Irish stout ketchup  
\$6.25

### HOMEMADE KETTLE CHIPS

warm blue cheese dip  
\$5.50

## SLIDERS

### CHEESEBURGER

tomato, onion, toasted bun  
\$8.75

### HICKORY & APPLEWOOD PULLED PORK

apple celery slaw  
\$9.25

### MEATBALL

provolone, marinara  
\$8.95

### BUFFALO CHICKEN

blue cheese, celery, carrot  
\$8.50

### KALAMATA HUMMUS

warm pita bread  
\$9.50

### CHARCUTERIE BOARD & CHEESE

olive mélange, grain mustard  
\$12.50

### SMOKEHOUSE RIB SAMPLER

bourbon bbq sauce  
\$13.75

### THE SLINGER BURGER

fried egg, chili, aged cheddar, pretzel bun  
\$13.50

### MARGHERITA FLATBREAD

roma tomatoes, mozzarella, basil  
\$12.25

400 | OLIVE  
CRAFT BEERS

DRAFT

**Goose Island "The Ogden"** 9% ABV. Chicago  
Belgian-Style tripel, dry hopped,  
spicy with tropical flavors  
\$6.00

**Perennial "Saison De Lis"** 5% ABV. St. Louis  
Belgian-Style saison brewed with chamomile, fruity  
and spicy tones with the tea-like quality of chamomile  
\$6.75

**"Pyrus" Saison Farmhouse Ale** 6.3% ABV. St. Louis  
Farmhouse ale brewed with pear, whole white  
peppercorn and fresh orange zest  
\$6.95

**Goose Island "Matilda"** 7% ABV. Chicago  
Belgian-Style pale ale brewed with baking spice,  
dry bodied with a fruity, biscuity, malt flavor  
\$7.25

GROWLERS & TALL BOYS (22 OZ.)

PERENNIAL

**Hopfentea**  
4.2% ABV. St. Louis  
German-style Berliner Weiss,  
tart wheat ale with tropical  
fruit and spice  
\$15.00

SAM ADAMS

**New World Tripel**  
10% ABV. St. Louis  
Belgian-style tripel with flavors of  
subtle herbal hops, tropical fruit  
\$12.00

STONE BREWING CO.

**Sublimely Self-Righteous  
Black IPA**  
8.7% ABV. Escondido, CA  
American black, double IPA with  
strong hops, subtle roasted malt,  
and a soft chocolate finish  
\$10.00

STONE BREWING CO.

**Smoked Porter**  
5.90% ABV. Escondido, CA  
English porter, dark, delicious,  
smooth and complex with rich  
cocoa and coffee flavors  
\$9.00

400 | OLIVE  
CRAFT BEERS

BOTTLED

URBAN CHESTNUT BREWERY—ST. LOUIS

**Zwickel** 5.2% ABV.

unfiltered and unpasteurized, vitamin rich,  
smooth drinking German-style  
\$6.00

**Schnickelfritz** 4.8% ABV.

Bavarian-style Weissbier, fruity and phenolic  
with hints of clove, nutmeg, vanilla and banana  
\$6.00

**Wolpertinger** 12% ABV.

*UCBC's Highly Limited Release.*  
Sonoma red wine barrel-aged,  
roasted nut Bavarian-style Weissbier  
\$15.00

4 HANDS BREWERY—ST. LOUIS

**Divided Sky Rye IPA** 6.5% ABV.

notes of tangerine, grapefruit and pine combine with pungent hops  
and slightly spicy full mouth feel  
\$6.00

**Cast Iron Oatmeal Brown** 5.5% ABV.

dark brown ale with aromas of dark chocolate, coffee with a rich  
backbone of chocolate malt and roasted barley  
\$6.00

**Single Speed Session** 5% ABV.

American blonde ale, hoppy with elderflower,  
red wheat and soft floral undertones  
\$6.00

SCHLAFLY—ST. LOUIS

**Hefeweizen Ale** 4.4% ABV.

full bodied wheat ale, unfiltered  
with a hint of spice  
\$5.00

**Pale Ale** 4.4% ABV.

copper colored session ale,  
mildly spiced with a hint of fruit  
\$5.00

**Kolsch Style Ale** 4.8% ABV.

cold-conditioned golden ale soft, clean and  
crisp with slightly bitter and fruity finish.  
\$5.00

# 400 | OLIVE BEERS

## DRAUGHT BEER

Bud Light	\$5.00
Stella Artois	\$6.00
Perennial Saison De Lis	\$6.00
Pyrus Saison Farmhouse Ale	\$6.00
Goose Island "The Ogden"	\$6.00
Belgian Style Tripel	
Goose Island "Matilda"	\$7.00

## BOTTLE BEER

Blue Moon	\$5.00
Bud Light	\$4.00
Bud Select	\$4.00
Budweiser	\$4.00
Budweiser 'Black Crown'	\$4.00
Coors Light	\$4.00
Michelob Ultra	\$4.00
Miller Light	\$4.00
O'Douls Non-Alcoholic	\$4.00
Sam Adams Boston Lager	\$5.00
Angry Orchard Apple Crisp Cider	\$5.00

## IMPORTS BOTTLE BEER (12 OZ.)

Amstel Light	\$5.00
Corona Extra	\$5.00
Guinness	\$5.00
Heineken	\$5.00
Newcastle Brown Ale	\$5.00

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CAREFULLY CRAFTED COCKTAILS

**White Cosmo**

Belvedere Vodka,  
Cointreau, white cranberry,  
fresh lime and orange  
\$11.00

**Chuck Berry**

New Amsterdam Gin,  
Chambord Black Raspberry  
Liqueur, fresh lime juice,  
cranberry  
\$9.00

**Rum Cooler**

10 Cane Rum, ruby red  
grapefruit juice, fresh lime juice,  
hint of maple  
\$9.00

**Kentucky Brunch**

Maker's Bourbon, fresh citrus,  
dash of orange marmalade  
\$10.00

**Paloma**

1800 Silver Tequila, agave  
Nectar, ruby red grapefruit,  
fresh lime, club soda  
\$8.50

**Venetian Spritz**

Lunetta Prosecco,  
Aperol, club soda  
\$9.00

**Sparkling Sunset**

Skyv Vodka, St. Germain  
Elderflower, Aperol, Lunetta  
Prosecco, fresh lemon  
\$8.00

**Cool as a Cucumber**

Hendrick's Gin, St. Germain  
Elderflower, cucumber,  
fresh lemon  
\$8.50

**Old Cuban**

Bacardi 8 Años Rum, Lunetta  
Prosecco, dash of Angostura  
bitters, fresh mint, fresh lime  
\$8.50

**Fallen Soldier**

Barrel-aged Jim Beam Jacob's  
Ghost White Whiskey,  
Pernod, fresh citrus  
\$8.00

**Spanish Slap Shot**

Patron Silver Tequila,  
Zing Zang Bloody Mary,  
worcestershire, tabasco  
\$8.50

**Red Bird**

Smirnoff Vodka, Pama Liqueur,  
Lunetta Prosecco  
\$8.00

NON-ALCOHOLIC REFRESHERS

**Tuscan Sun**

fresh strawberries,  
lime, cranberry,  
sweet basil.  
\$4.50

**Pineapple  
Lemonade Splash**

pineapple juice, fresh  
lemon, Missouri Honey,  
club soda.  
\$4.50

**Basil Lemonade**

fresh lemon,  
sweet basil,  
club soda  
\$4.50

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WINE BY THE GLASS

**WHITE**

<b>Sauvignon Blanc, Oyster Bay</b> Marlborough, New Zealand	\$9.00
<b>Pinot Grigio, Esperto</b> Veneto, Italy	\$8.00
<b>Pinot Gris, A to Z</b> Willamette Valley, OR	\$9.00
<b>Riesling, Foris</b> Willamette Valley, OR	\$8.00
<b>Corvina Rosato, Scaia</b> Veneto, Italy	\$8.00
<b>Chardonnay, Votre Sante</b> Central Coast, CA	\$9.00
<b>Chardonnay, Flora Springs</b> Napa, CA	\$10.00

**SPARKLING**

<b>Moscato, Vietti</b> Piedmont, Italy	\$8.00
<b>Prosecco, Lunetta</b> Veneto, Italy	\$8.00

**RED**

<b>Pinot Noir, Fess Parker 'Parker Station'</b> Central Coast, CA	\$10.00
<b>Merlot, Wente 'Sandstone'</b> Livermore Valley, CA	\$11.00
<b>Malbec, Catena 'Restaurant Cuvee'</b> Argentina	\$10.00
<b>Zinfandel, Clos Du Bois</b> North Coast, CA	\$11.00
<b>Cabernet Sauvignon, 14 Hands</b> Columbia Valley, WA	\$8.00
<b>Cabernet Sauvignon 'Restaurant Cuvee,' J Lohr</b> Paso Robles, CA	\$10.00
<b>Red Blend "Les Chevaux," H3</b> Columbia Valley, WA	\$9.00