HANDLEBARSTL.COM
314.652.2212




Leave us
a review!



# AUTUMN COCKTAILS

**BOBA FÊTE** $10

rosemary-hibiscus infused vodka with St. Germain, lychee purée, coconut water, & fresh citrus | topped w. mango popping boba

**FALL-MOSA** $8

apple cider, chai cinnamon simple, prosecco

**BACK IN CHICAGO** $12

Bulleit rye, Montenegro amaro, mezcal, fresh lemon, egg white, brown sugar ginger simple, caramelized ginger

**POMEGRANATE PALOMA** $11

Centenario reposado tequila, fresh lime, pomegranate orange blossom syrup, grapefruit, rosebud lime
**n/a version available**

**PEAR GIN(GER) FIZZ** $10

gin, pear liqueur, Big O! ginger liqueur, brown sugar ginger simple, fresh lemon, egg white, allspice berries

**THE UMAMI PROJECT** $12

Bulleit rye, spiced brown sugar-miso syrup, cardamom, Aztec chocolate bitters, torched miso orange peel

## BARTENDER'S CHOICE

A SHOT OR COCKTAIL
CRAFTED FOR YOU
USING OUR WITS
& FINEST INGREDIENTS!
NO REQUESTS, OBVI. - $7



# E A T S

## A P P E T I Z E R S

**RIPSTIX** **$11**
garlic cheese bread with Red Hot Riplets seasoning

**TOASTED RAVIOLI** **$7**
a Saint Louis staple | served warm with marinara

**SOFT PRETZELS** **$6**
SAVORY: served with beer cheese & mustard
SWEET: cinnamon with sweet glaze dip

**$8**
**G&W SAUSAGES**
served with mustard & pickles

**$15**
**SAUSAGE & PRETZEL BOARD**
2 sausages & 2 pretzels, served with our house beer cheese, mustard, & pickles

**$5**
**RED HOT RIPLETS**
3 oz bag of STL's favorite spicy chip

## S P E C I A L S

**HANDLEPIE** **$5**
a housemade puff pastry with a filling of your choice:

- BBQ Pulled Pork
- Spinach Ricotta
- Mushroom Mozzarella
- Pepperoni Mozzarella

**PELMENI** (RUSSIAN DUMPLINGS) **$8/15**
savory meat dumplings served in beef broth & topped with sour cream & fresh herbs

# E A T S

## P I Z Z A

**BUILD YOUR OWN** $10+
gluten-free crust (+$2) & vegan cheese (+$2.50) available

**VEGGIE** $13
artichoke, mushroom, black olive, red onion, green pepper

**TROPICAL** $15
bacon, pineapple, pickled jalapeno

**BBQ PULLED PORK** $15
BBQ sauce, red onion, arugula, pulled pork

**IMPOSSIBLE VEGAN** $15
impossible sausage, vegan cheese, red onion, green pepper, black olive, mushroom, artichoke, gluten-free crust

**SUPREME** $15
pepperoni, sausage, red onion, green pepper, black olive

**MEATLOVERS** $15
pepperoni, sausage, bacon

**COOKIES** $4
3 chocolate chip cookies, baked to order

# CANNED BEER

## LAGER & PILSNER

2nd Shift Technical Ecstasy - $8 ✪⚜
4 Hands City Wide Light - $8✪⚜
Coors Light - $4 ✪
Hamm's - $3
Hopewell Lil Buddy - $5
Miller Lite - $5 ✪
Montucky Cold Snacks - $4 ✪
PBR - $4 ✪
Stag - $5 ✪
UCBC Zwickel - $7 ✪⚜
UCBC Zwickel Light - $5 ⚜
Yuengling Flight - $4

## SOUR

2nd Shift Enchanted Garden - $10 ✪⚜
Bluewood Hop Tart - $11 ✪⚜
Modern Disco Punch - $8 ✪⚜
Prairie Oh Yeah! - $10
Prairie Blueberry Boyfriend - $9
Prairie Slush - $10

## WHEAT

2nd Shift Hibiscus Wit - $9 ✪⚜
3 Floyds Gumballhead - $7
Blue Moon - $7
Bluewood Bananas & Blow - $9 ✪⚜
Schlafly Raspberry Hefeweizen - $7 ⚜
UCBC Schnickelfritz - $7 ✪⚜

## BROWN, STOUT & PORTER

4 Hands Fat Elvis - $9 ✪⚜
Heavy Riff Velvet Underbrown - $9 ✪⚜

## ALES

3 Floyds Zombie Dust - $7
4 Hands City Wide APA - $8✪⚜
4 Hands Octohaze - $8 ✪ ⚜
Heavy Riff Love Gun - $9 ✪⚜
Modern Citropolis - $11 ✪⚜
Narrow Gauge Bird Law - $11 ✪⚜
Old Bakery Oktoberfest - $9 ✪⚜
Outer Range In the Steep - $12 ✪
Perennial Saison de Lis- $9 ✪⚜
Schlafly Just a Little Bit Hazy - $8 ✪⚜
Third Wheel Glitter & Be Gay - $8 ✪⚜
UCBC O'Katz - $8 ✪⚜
UCBC SquirrelWerks - $8 ✪⚜

## IMPORTS



Corona - $6 ✪
Heineken - $7 ✪
Modelo Especial - $6 ✪
Peroni - $7

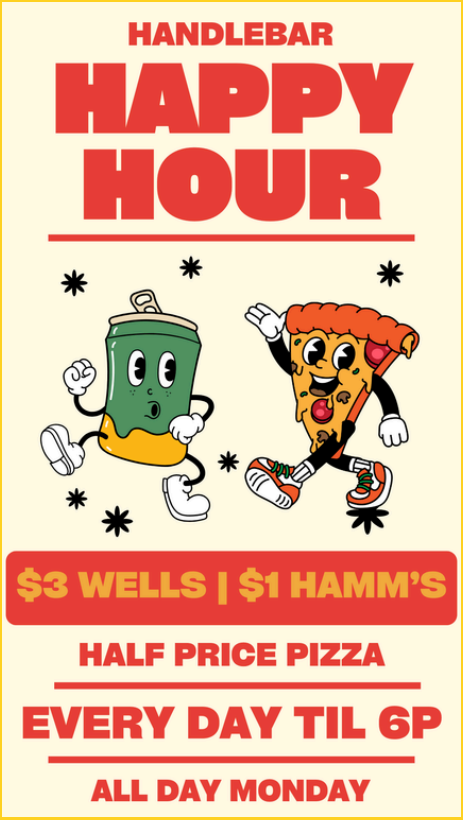
## NON-ALCOHOLIC

Athletic Cerveza Athletica - $6
Athletic seasonal (ask your bartender!)
Best Day Hazy IPA - $6
Guinness - $8
Heineken 0 - $7
Wellbeing Hellraiser - $8 ⚜

✪ 16OZ TALLBOY
⚜ LOCAL

# S H O T S

BUTTERY NIPPLE - $7
CAPRI SUN - $8
CHRISTMAS TEA - $9
FERRARI - $8
FIRE & ICE - $7
GREEN TEA - $9
IRISH CAR BOMB - $10
JOLLY RANCHER - $7
KAMAKAZE - $7
LIQUID MARIJUANA - $9
MEXICAN CANDY - $8
MIND ERASER - $8
ORANGE GATORADE - $8
PINEAPPLE UPSIDE DOWN - $8
PINK STARBURST - $7
RED-HEADED SLUT - $7
SPICY PICKLE - $7
THIN MINT - $
VEGAS BOMB - $9
WASHINGTON APPLE - $8
WHITE GUMMY BEAR - $8
WHITE TEA - $7




# W I N E

HOUSE - $7/gls
cabernet sauvignon
pinot noir
dry rosé
sauvignon blanc
chardonnay

SPARKLING - $13/split
Val D'oca prosecco
Ruffino prosecco rosé

# CANNED COCKTAIL, CIDER, THC

## CBD/THC

**MIGHTY KIND**
- violet mango (CBD) - $9
- banana kush (THC) - $14
- mango dream (THC) - $14
- pineapple (THC) - $12
- root beer (THC) - $14

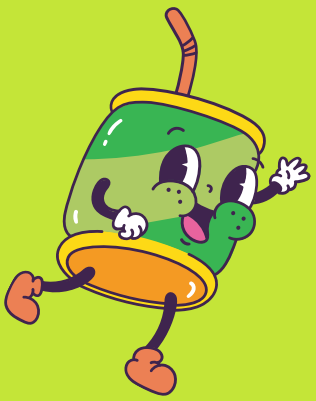
**HOPEWELL CHOOM** (THC) - $14

**CHEECH & CHONG'S HIGH TEA**
- Cheech's Peaches (THC) - $12

**GIGLI**
- pineapple mojito (THC) - $11

## CIDER

**BRICK RIVER - $7**
- sweet lou
- cornerstone
- firehouse rosé (N/A)



## CANNED COCKTAIL

**HIGH NOON - $8**
- vodka pineapple
- vodka lime
- vodka mango
- vodka black cherry
- vodka peach

**FOUR HANDS SELTZER - $8**
- seasonal; ask for our current selection!

**FOUR HANDS COCKTAIL - $9**
- rotating selection! check with your bartender

**LONG DRINK - $8**

**CARBLISS - $9**
- cranberry
- black raspberry
- pineapple

**VODKADE - $9**
- rotating selection! check with your bartender

ASK ABOUT OUR MYSTERY CANS

# MEET YOUR PEOPLE HERE

## 10% DISCOUNT FOR NEIGHBORS, STUDENTS, & CYCLISTS EVERY NIGHT TIL 10P

**MUST SHOW ID &/OR BICYCLE**



NEW MENU DEBUTS FRIDAY 11/6!

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