

~SIGNATURE APPETIZERS~

GOLDEN PILSNER A rich balance of malt and hops . . .	BLACK BEAR LAGER This light flavored black pilsner is our version of a classic schwarzbier . . .
HONEY WHEAT Unfiltered, lighter body and very thirst quenching . . .	SEASONAL BREW Beers to compliment the St. Louis spirit . . .
PINT.....\$5.50 24 OZ.....\$6.75 1 LITER\$10.00	BREWSKI – 6 SAMPLER BEERS.....\$7.25 GROWLERS.....\$20.00 REFILLS.....\$15.00

~STARTERS~

HOT BAKED BEER PRETZELS.....\$5.75 Served with our own Steam Lager Mustard. Add Honey Wheat Beer Cheese Sauce \$1.50	THREE CHEESE GARLIC BREAD\$7.25 Freshly baked with provel, mozzarella and Parmesan. With Hickory smoked bacon..... \$8.25
BEEF TENDERLOIN BRUSCHETTA (M.R.).....\$11.50 Tomato, garlic, basil, extra virgin olive oil, and Parmesan.	CHICKEN TENDERLOINS\$9.75 Juicy, golden brown tenders with MSB Honey BBQ sauce.
HUMMUS\$9.95 Jalapeno's, cilantro and served with celery and warm pita.	RIVERSIDE QUESADILLA.....\$10.50 Grilled chicken, caramelized onions, roasted peppers, assorted cheeses, tomato salsa and sour cream.
BLUE CRAB CAKE.....\$11.50 Served on creamy slaw with chipotle aioli.	

~SALADS~

CAESAR SALAD..... \$9.95 Mixed greens, homemade croutons and Parmesan cheese. ...add seasoned grilled chicken \$12.95 ...add blue crab cake \$14.95 ...add seasoned grilled salmon \$14.95	APRICOT CHICKEN SALAD.....\$11.95 Mixed greens with grilled chicken, sun-dried apricots and sliced almonds with scallions and celery in our sweet and sour vinaigrette.
GREEK SALAD.....Large \$11.50 Small \$6.95 Kalamata olives, feta cheese, pepperoncini, red onion, cucumber, toasted pita croutons.	MORGAN STREET SIDE SALAD\$4.25 Mixed greens, tomato, red onion and provel cheese.

~PIZZAS~

FOUR CHEESE.....\$13.95 Provel, cheddar, smoked mozzarella and fresh Parmesan.
ITALIAN SAUSAGE AND PEPPERONI\$14.95 Generally associated with beer, our beer makes it better.
BBQ CHICKEN\$14.95 Grilled chicken, red onion, scallions and MSB BBQ sauce.
VEGGIE\$14.50 Seasonal vegetables, tomato, mushrooms, fresh basil and garlic.



~PASTAS~

GORGONZOLA & CHIVE RAVIOLIS.....\$18.95 Sautéed beef tenderloin tips with tomato, garlic, basil light cream sauce.
FRESH VEGGIE & HERBED LINGUINI PASTA.....\$16.95 Sautéed fresh vegetables over fresh herbed linguini pasta with olive oil
GRILLED CHICKEN & ANDOUILLE SAUSAGE\$17.95 Over penne pasta with a corn, tomato, smoked pepper, cilantro cream broth.

~BREWERY FAVORITES~

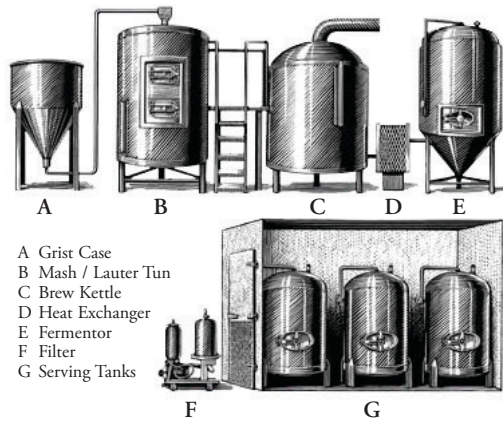
COUNTRY FRIED 8OZ CHICKEN BREAST..... \$17.95 Served with garlic mashed potatoes, fresh vegetables and beer shallot pan gravy.
HICKORY BACON-WRAPPED MEATLOAF..... \$18.50 Served with grilled tomato, garlic mashed potatoes, and beer shallot pan gravy.
1/2 RACK OF RIBS..... \$17.95 BBQ ribs served with coniques and cole slaw
PAN ROASTED SALMON..... \$21.95 Served with garlic mashed potatoes, seasonal vegetables and grainy mustard sauce.
RIBEYE \$24.50 Choice 12oz. ribeye with sautéed mushrooms and onions. Served with fresh vegetables and garlic mashed potatoes.
RIBEYE TORTELLINI..... \$26.95 Choice 12 oz ribeye over chicken and proscuitto tortellini with smoky bacon, baby spinach, tomato and garlic herb cream sauce.
GRILLED CHOICE MEDALLIONS OF BEEF..... \$26.95 Two 4 oz medallions with herb and garlic compound butter. Served with seasonal vegetables and garlic mashed potatoes. add a house salad \$3.95

~SANDWICHES~

MORGAN STREET BURGER.....\$9.95 Fresh hand formed 8 oz. ground beef on a toasted bun. Add provel, american or smoked mozzarella cheese..... \$10.50
BLEU CHEESE BURGER.....\$12.50 Fresh hand formed 8 oz. ground beef with bleu cheese, caramelized onions and hickory bacon.
CHEF'S BURGER.....\$12.95 Fresh hand formed 8 oz. ground beef with smoked mozzarella, bacon, caramelized onions, grilled jalapeño, and fried egg.
CRAB CAKE SANDWICH.....\$11.50 Sautéed crab cake on a toasted bun with Havarti dill cheese and chili aioli.
ST. LOUIS SMOKEHOUSE SANDWICH.....\$9.75 Honey smoked turkey, smoked mozzarella, hickory smoked bacon, on seven-grain bread with tomato, onion, pickle, and spicy mayo.
SALMON SANDWICH.....\$12.50 Grilled or blackened salmon on a toasted bun and spicy mayo.
SEASONED BEEF MELT.....\$10.95 Lean roast beef simmered in au jus on cheese garlic bread.

All sandwiches served with our unique "coniques", tomato, lettuce, onion and pickle.

A 18% gratuity may be added on parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



A Grist Case
 B Mash / Lauter Tun
 C Brew Kettle
 D Heat Exchanger
 E Fermentor
 F Filter
 G Serving Tanks

MORGAN STREET BREWERY ~ BREWING PROCESS ~

Ground malt is called grist. It is stored in the grist case (A) in preparation for a brew. It is added to warm water in the mash / lauter tun (B) where enzymes convert all of the starch in the grist to sugar. The sugary solution, called wort, is extracted and pumped into the brew kettle (C). There it is boiled and hops are added. The batch is cooled using a heat exchanger (D) on its way to a fermentor (E) where yeast is added. The beer will ferment for about thirty days when it will be filtered (F) and put into a serving tank (G). These tanks act as large, refrigerated "kegs" and store the beer that is on tap at the bar.



~OUR BEER STYLES~

MORGAN STREET BREWERY is proud to present our own custom brewed beers. Each style of beer that we make is hand crafted to produce it's own distinctive color and flavor. The **Honey Wheat** is an American version of Hefeweizen, an unfiltered German wheat beer. A touch of honey is present in the flavor from a special type of malt used in the recipe called honey malt. One of our more popular beers, Golden Pilsner, is an authentic Bohemian styled pilsner. Our **Steam Lager** is a classic representation of the "California Common" beer style. This is a hybrid style made by fermenting lager yeast at warmer ale temperatures. The **Red Lager** is an amber styled beer which is full-bodied and satisfying. Its color can be attributed to the addition of several malts imported from Germany and Belgium. These are but a few of the more than fourteen different beers our Brewmaster offers. Check with your server to see what seasonal beer is on tap; we rotate them with the changing St. Louis seasons. If you have trouble deciding on just one beer, try a "Brewski" sampler of all our current offerings! At Morgan Street Brewery, we think that the difference between fresh brewed and mass market beers will be readily apparent. "PROST!"

~BEVERAGES~

COKE, DIET COKE, SPRITE, ICED TEA	\$2.75
LEMONADE, CRANBERRY, GRAPEFRUIT, PINEAPPLE, OR ORANGE JUICE	\$3.50
O'DOUL'S NON-ALCOHOLIC BREW.....	\$5.75
BOTTLED ROOT BEER.....	\$3.00
COFFEE AND HOT TEA	\$2.75

~ESPRESSO~

Espresso	\$2.50	Latte	\$3.75
An intense and delicious end to any meal.		Espresso with steamed milk and a touch of froth.	
Cappuccino	\$3.75	Mocha	\$3.75
Espresso, steamed milk, full head of froth and chocolate shavings. Also available iced.		Cappuccino with a hint of rich chocolate syrup.	

~DESSERTS~

Crème Brulée Trio	\$8.25	Arch High Carrot Cake	\$8.50
Flavors vary daily - See server.		Moist layers of carrot cake with raisins and cream cheese icing topped with walnuts.	
Death by Chocolate Cake	\$8.00	Hank's Cheese Cake	\$8.25
Rich layers of chocolate cake with fudge filling.		With raspberry sauce.	
Turtle Cake	\$8.00		
Caramel, fudge, and pecans drizzled over chocolate cake.			

~SOUVENIR SHOP~

T-Shirts, Hats, Sweatshirts, Glasses, Growlers - For Sale
 Private Parties & Banquet Rooms for gatherings of 10-1,200 people.
 We accept all major credit cards (\$5.00 minimum charge).
www.morganstreetbrewery.com

MORGAN STREET BREWERY

is located in one of the oldest buildings on Laclede's Landing. Originally built in 1890 as two different buildings, they housed machine shops to service the thriving riverfront manufacturers. The building was completely overhauled in 1979. The present owners renovated the building to its present form in 1995. The brewing equipment, specifically designed for the building, was installed in July of 1995. We were brewing in September and enjoying the beers on November 1st. Take a look around! We hope you enjoy the atmosphere!