

+50¢ for syrup or extra espresso shot
+\$1 for Soy/Oat/Breve

ESPRESSO SHOTS

Double Espresso \$3 Con Panna \$3.25
Cubano \$3.25 Sugar Daddy \$3.25
Macchiato \$3.25 *NOT the Starbucks drink

BOTTOMLESS DRIP COFFEE \$4

COFFEE DRINKS 12oz – 16oz – 20oz

Americano \$3 - \$3.50 - \$4
Cold Brew \$4.50 - \$5 - \$5.50
Cappuccino \$4.50 - \$5 - \$5.50
Latte \$4.50 - \$5 - \$5.50
Thai Iced Coffee \$3.50 - \$4 - \$4.50
Keystone \$3.50 - \$4 - \$4.50
Kinsey Report \$3.25 - \$3.75 - \$4.25

TEA DRINKS

Chai Latte \$4.75 - \$5.25 - \$5.75
*we make our chai concentrate in house
Hot Tea \$2 Bottomless Iced Black Tea \$4
Fog \$4.50 (16oz only)

NOT-COFFEE DRINKS 12oz – 16oz – 20oz

Italian Soda \$3 - \$3.50 - \$4 (Pick a syrup)
Crémosa \$3.25 - \$3.75 - \$4.25 (Pick a syrup)
Steamer \$4 - \$4.50 - \$5 (Pick a syrup)
Hot Chocolate \$4 - \$4.50 - \$5
Canned Soda \$2
Premium Soda \$3
Energy Drinks \$3.50

SYRUPS

Almond ~ Blackberry ~ Caramel ~ Caramel Apple
Butter ~ Cherry ~ Chocolate ~ Cinnamon ~
Coconut ~ Hazelnut ~ Honey ~ Lavender ~
Orange ~ Peach ~ Peppermint ~ Pomegranate ~
Praline ~ Raspberry ~ Strawberry ~ Vanilla ~
White Chocolate

SUGAR FREE: Hazelnut ~ Vanilla

Housemade: Basil ~ Clove ~ Ginger ~ Spearmint

**STILL CAN'T DECIDE?
SPIN the WHEEL of INDECISION!**

BREAKFAST (Served all day)

Breakfast Sandwich \$7.25 One egg, choice of meat, choice of cheese, choice of bread

Breakfast Plate \$10.95 Two eggs, breakfast potatoes, choice of meat, choice of bread

Breakfast Bowls

∞ **Morning Wood \$8.95** Two eggs, breakfast potatoes, choice of cheese, choice of toast

∞ **Woodstocker \$9.95** Two eggs, breakfast potatoes, sautéed onions, sweet peppers, mushrooms, tomatoes, spinach, choice of cheese, choice of toast

Lumberjacker \$10.95 Two eggs, breakfast potatoes, choice of meat, choice of cheese, choice of toast

Extra Order of Meat: \$3.50

MEATS: Bacon, Ham, Sausage patties,
Veggie Sausage☺(+ \$1)

CHEESES: Shredded Cheddar, Swiss,
Provolone, Pepperjack, Bleu Crumbles (+ \$1)
Goat Crumbles (+ \$2)

BREADS: Multigrain, Sourdough, Seeded Rye,
Plain Bagels, Everything Bagels

SALADS

∞ **Rutting Satyr \$8.95** Spinach, dried cranberries, walnuts, goat cheese crumbles and Vegan Fig-Balsamic dressing

Reverse Cowgirl \$10.95 Buttercrunch lettuce, tomato, cheddar, sautéed corn-pepper-onion relish, sautéed chicken, with spicy chipotle Ranch and corn tortilla chips

SIDES ~ \$3 each

☺ **Side Salad** Vegan Greek Vinaigrette, Ranch,
Spicy Chipotle Ranch, Fig-Balsamic☺ (+ \$1)

Loaded Baked Potato Salad

☺ **Veg & Hummus** ☺ **Potato Chips**

☺ **Breakfast Potatoes**

We offer a selection of Sweets from \$2 to \$3.50

∞ = Vegetarian

☺ = Vegan

SANDWICHES

Ample Breast \$9.95 Turkey, bacon, and herbed cream cheese grilled on multigrain; with lettuce, tomato, pickle

∞ **Afternoon Delight \$8.95** Provolone, red onion, tomato, spinach, goat cheese panini-grilled on sourdough; with pickle

Black & Bleu \$10.95 Roast beef, horseradish sauce, bleu cheese toasted on baguette; with lettuce, tomato, pickle

Chauvinist Pig \$11.95 Pulled pork, ham, bacon toasted on baguette with BBQ sauce; with pickle and jalapenos

∞ ☺ **Farmer's Daughter \$8.95** Grilled mushrooms, peppers, and red onion with spinach, tomato and spicy Vegan Nayo. Grilled on multigrain with **choice of cheese or hummus**; with pickle

French Tickler \$9.95 Ham, Swiss, brown mustard panini-grilled on baguette; with pickle and extra mustard

∞ **Fun Guy \$8.95** Grilled mushrooms & onions, provolone and horseradish sauce toasted on baguette; with pickle and extra horsey

LGBTQ \$8.95 Bacon, lettuce, and tomato on warm pita with queso; with pickle

NOT A SANDWICH

Crudites with... ∞ Hummus or ☺ Herbed Cream Cheese \$8.95 Selection of raw veggies with a warm pita.

☺ **Black Bean Nachos \$9.95** Corn tortilla chips, spicy Vegan Nayo sauce, black bean-sweet pepper-onion salad (Gluten Free)

Pulled Pork Nachos \$10.95 Pulled Pork, BBQ sauce, cheddar on salted potato chips with jalapenos and green onions (Gluten Free)

∞ **Warm Bread & Butter \$4.25**

☺ **Basket of Potato Chips \$5**

∞ = Vegetarian

☺ = Vegan

COCKTAILS ~ \$7 House

P-p-p-Puckerface ~ Lemon Vodka, Lavender, Club Soda

Peg-Me-Elmo ~ White Rum, Pomegranate & Cherry, Lemon-Lime Club

Sloe Tease ~ Whiskey, Sloe Gin, Sweet Vermouth, Cherry Heering

Rowena ~ Gin, Mint Syrup, Raspberry Hibiscus Tea, Club Soda

Treasure Trove ~ Rum, Cranberry, Ginger Beer

Pink Howler ~ Tequila, Raspberry & Blackberry Syrups, Lime Juice

COCKTAILS ~ \$10 Premium

The Gentleman Pirate ~ Dark Rum, Chai Spice Tea, Orange syrup, Club Soda

Floral & Oral ~ Gin, Basil syrup, Lemon juice, Club Soda

The Orgy ~ Vodka, Ginger & Clove syrup, Lemon juice, Cardamom Bitters, Club Soda

French 69 ~ Gin, Ginger syrup, Cayenne, Lemon juice, Prosecco

Massive Aggression ~ Canadian Whiskey, Earl Grey, Orange Bitters, Honey

Demon Daddy ~ Mezcal, Lime Juice, Simple Syrup, Red Wine Float

**Still don't see anything you like?
Check out the Seasonal Staff Drinks.**

ZERO & LOW-PROOF COCKTAILS \$5

*contains bitters that add trace amounts of alcohol

Shake The Baby ~ Coffee, Hazelnut, Chocolate, Cinnamon & Cream

Tropical Sunrise ~ Pineapple & Orange juice with a hint of lime juice and Cherry

Sweet-Tart* Tonic with Pomegranate, Lime juice, Simple and Plum Bitters

Summer in Provence ~ Lavender, Honey, Orange juice with Club Soda

The Montrose ~ Pineapple juice, Caramel, Ginger syrup, Cinnamon

Comin from Kathmandu ~ Clove and Cardamom with Mandarin Orange soda

The 4-Way* ~ Ginger & Clove syrup, Lemon juice, Cardamom Bitters, Club

BRUNCH DRINKS

Irish Coffee \$8 Mimosa \$7 Bloody Mary \$8
Add bacon for \$1 ~~ Add Basil Syrup for 50¢

BEERS

We have a selection of Draft, Cans, and Bottles as well as Non Alcoholic Beers

WHISKEY

Four Roses \$5 Jack Daniels \$9 Jameson \$9
Rittenhouse Rye \$6 Pendleton \$6
-Famous Grouse \$6
Macallan 12-Year \$14

TEQUILA

Lunazul \$5
Espolon Repasado \$8
Banhez Mezcal \$ 8

RUM

Bacardi \$5
Capn' Morgan \$6
Plantation Dark \$6

LIQUERS

Aperol \$6
Fireball \$5
Rum Chata \$6
Luxardo Amaretto \$6
Bailey's Irish Cream \$8
Barenjaeger \$7
Campari \$7
Frangelico \$7
Dry Curacao \$8

WINES

We keep a selection of Whites, Reds, and Bubbles available by the glass or the bottle; ask the Barista at the Counter.

GIN

Broker's \$5
Pickney Bend \$6
Uncle Val's
Botanical \$8

VODKA

Pearl \$5
Reyka \$7
Tito's \$6

COGNAC

Pierre Ferrand
Ambre \$12

Shameless Grounds

2023 Menu ~~ (Selections may change)



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Closed Tuesday
Open 10:00am-5:00pm
Wednesday-Sunday
Open 6pm-10pm Monday

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