

breakfast.

farmer's platter

3 eggs, breakfast potatoes, bacon,
sausage, choice of toast, housemade jam \$ 14

rooster slinger

andouille sausage, eggs, breakfast potatoes,
sausage gravy, served over thick cut toast \$ 12

vegan slinger

vegan sausage, vegan eggs, breakfast potatoes,
vegan gravy, house made focaccia \$ 12

pork slinger

sausage, bacon, breakfast potatoes, eggs,
sausage gravy, served over thick cut toast \$15

biscuits and gravy

(sausage or vegetarian)
half \$ 4, whole \$ 7

french toast or pancakes

original \$ 9
specialties \$ 10.5
nutella, chocolate chip,
berries & creme fraiche,
banana nut, apple pie

house made granola

yogurt, blueberries,
strawberries, granola \$ 5

a la carte

eggs
(one for \$2, two for \$3, three for \$4)
breakfast potatoes \$ 2
fruit salad \$ 3
bacon or ham \$ 3.50
side gravy \$ 3
breakfast sausage \$ 3.50
(pork, chicken, or vegan)
toast & jam \$ 3
(white, wheat, sourdough, focaccia)

sandwiches.

(add guacamole for 75¢, double bacon for \$3)

brunch burger

two biscuit sandwiches, eggs, fontina,
breakfast sausage, rooster mayo,
side of breakfast potatoes \$ 11

ham & jam biscuit

two biscuit sandwiches, ham,
housemade jam, fontina, eggs,
side of breakfast potatoes \$ 12

fried egg sandwich

fried egg, tomato, romaine, rooster mayo,
side of breakfast potatoes \$ 7

b.e.l.t sandwich

local bacon, fried egg, romaine, tomato,
rooster mayo, home made bread.
side of breakfast potatoes \$ 10

scrambles.

three eggs, served over breakfast potatoes

zucchini, roasted tomato, red onion, arugula, mushrooms \$ 11
goat cheese, arugula, red onion, tomato jam \$ 11
bacon, mushroom, emmenthaler, arugula \$ 12
seasoned black beans, white cheddar, spinach, red onion, salsa \$ 11
bacon, goat cheese, arugula, red onion, tomato jam, pesto \$ 12

crepes.

bacon & egg

bacon, egg, choice of
emmenthaler or cheddar \$ 10

breakfast burrito

white cheddar, potatoes,
scrambled eggs, salsa \$ 9

spiced black bean

seasoned black beans, egg,
white cheddar, salsa \$ 9

mo. made sausage

mo. sausage, roasted apples,
cheddar, spiced cider \$ 10

goat cheese & tomato jam

mushroom, arugula \$ 10

zucchini

zucchini, fresh tomato,
arugula, mushroom \$ 9

marinated chicken

smoked chicken, fontina, arugula, \$ 10

bacon & blue

blue cheese, mushroom,
arugula, caramelized onion \$10

bacon & cheddar

white cheddar, bacon,
caramelized onion \$ 9

g.b.l.t.

goat cheese, bacon,
tomato, romaine \$ 10

breakfast sausage

breakfast sausage,
potatoes, emmenthaler \$ 9

nutella®

with bananas \$ 7
with strawberries \$ 8
with both \$ 9

roasted apple

roasted apples, cinnamon,
sugar, caramel sauce \$ 6

drinks.

(coffee)

drip coffee \$2.25 - \$3
cold brew \$3.5
double shot espresso \$2.75
americano \$2.75
cappucino \$3.25
latte \$3.75

(frappe) 12 oz

the chocolate bar mocha
chocolate, espresso, milk \$ 6

beautiful on the inside

coconut & soy milk, turmeric,
banana syrup, cinnamon \$ 6

chocolate covered orange

chocolate, espresso, almond milk,
salted caramel, orange bitters \$6

matcha mint

matcha green tea, milk, mint,
lemongrass syrup \$ 6

(smoothies) 12 oz

the king

banana, peanut butter, granola,
greek yogurt, chai, honey \$ 7

roots & weeds

beet, carrot, strawberry, ginger,
lemon, mint, coconut milk \$ 7

dreamsicle

orange, lemon, passionfruit,
carrot, yogurt, vanilla, honey \$ 7

run it through the garden

fresh greens from our micro farm,
banana, apple, ginger, lemongrass,
coconut, lime \$ 7

(boozy shakes) 16 oz

irish coffee

espresso & vanilla ice cream,
baileys', irish whiskey \$ 9

bananas foster

salted caramel & vanilla ice cream,
dark rum, banana \$ 9

tiramisu

vanilla ice cream, house made
coffee liquor, hazelnut \$ 9

razzarita

raspberry sorbet, lime sorbet,
triple sec, tequila \$ 10

(ice cream)

(take home pint or milkshake)

vanilla
chocolate
salted caramel
strawberry
espresso \$ 6

cocktails.

(bloodies) 16 oz

house bloody
secret blend of 17 ingredients \$ 8

bloody samurai

house bloody, wasabi, soy sauce \$ 8

bloody 'ell

scorching hot! \$ 8

(mimosas)

mimosa

fresh oj & champagne \$ 6.50

tipsy nonnie

fresh grapefruit, champagne,
strawberry, vodka \$ 6.50

sunset mimosa

fresh oj, champagne,
splash of raspberry \$ 6.50

(take-home kit for \$24.99)

(cocktails)

sunburnt white russian

dark rum, organic cold brew,
falernum, coconut milk \$ 7

corpse reviver

gin, lillet, cointreau, lemon
absinthe rinse \$ 8

pink paloma

hibiscus-infused tequila, lime,
grapefruit, agave nectar, soda \$ 8

french 75

gin, lemon, sugarl, champagne \$ 8

(beer)

pint \$4 or growler \$ 14

bushelhead cider

zwickel lager
little big hop
apricot syncopathic sour

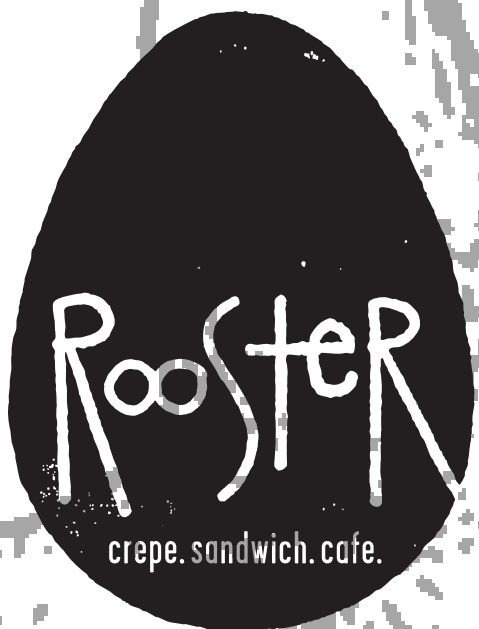
(juice) 12 oz

fresh orange juice \$ 5
fresh grapefruit juice \$ 5
fresh mint lemonade \$ 3

(non alcoholic)

hot tea from big heart tea co \$ 3
bergamot & rose black
malawi green
hibiscus & lemongrass (herbal)

iced tea / sweet tea \$ 2.25
coke / diet / sprite \$ 2.25



menu

3150 South Grand
St. Louis, MO 63118
(314) 772-3447
www.roosterstl.com

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.