

RYAN HECHT
Executive Chef



HOURS

Mon-Thurs 11 a.m. - 10 p.m.
Friday 11 a.m. - 11 p.m.
Saturday 5 p.m. - 11 p.m.
Sunday Closed

WWW.ALUMNISTL.COM

200 N. 13TH STREET • SAINT LOUIS, MISSOURI 63103 • (314) 241-5888

GATEWAY TO A GREAT MEAL

HUMMUS 3 WAY Red Pepper, Black Bean, Original Hummus, Mixed Chips, Pita. **\$12**

GUS' CHICKEN STRIPS (2) Pretzel Encrusted Chicken Tenderloins, Spicy Honey Mustard. **\$6.5**

CHAMPIONSHIP RINGS (2) Bacon-Wrapped Onion Rings, 314 Ketchup. **\$5**

CARDINAL WINGS (10) Chicken wings, fried or smoked, choice of sauce: Buffalo, BBQ, Sweet Asian Chili, Spicy Honey Mustard, Tomatillo-Chipotle, Orange Teriyaki **\$11**

AHI TOSTONES Sashimi Grade, Seared Ahi Tuna, Plantain Chips, Mango-Habanero Pico, Cilantro-Lime Jicama Slaw. **\$12**

PROVEL WEDGES (4) Italian Breaded Provel, Marinara. **\$6**

GOLDEN BRETT SAMPLER (2ea) Classic Toasted Ravioli, Championship Rings, Provel Wedges, 314 Ketchup, Marinara. **\$13**

PIZZAS

Made in-house and rolled "cracker thin."
Gluten Free Crust Available.

BUILD YOUR OWN PIZZA
SM-\$9 LG-\$11

Start with a 3 Cheese Pizza then add your toppings \$1.5 each

Toppings: Chicken, Bacon, Sausage, Pepperoni, Red Onion, Peppers, Spinach, Mushrooms, Pineapple, Tomatoes, Basil, Jalapeño, Ham, Black Olives

SALADS

Make it a large salad for \$2. Add Grilled Chicken Breast to any salad for \$3.
Add Salmon to any salad for \$6.

"THE HILL" SALAD Mixed Greens, Red Onion, Pimento, Parmesan & Balsamic Dressing. **\$6**

MAYFAIR CAESAR Chopped Romaine Lettuce, Parmesan, Heirloom Tomato, Garlic Croutons & Mayfair Dressing. **\$9**

RANCHER'S DELIGHT Mixed Greens, Shredded Carrots, Fried Onions, Cheddar Cheese, (4oz) Grilled Sirloin Steak & Smokey Ranch Dressing. **\$12**

THE HORNSBY Mixed Greens, Grilled Chicken, Hard-Boiled Egg, Chopped Bacon, Heirloom Tomato, Cheddar & 1000 Island Dressing. **\$10**

NICOISE SALAD Mixed Greens, Sashimi Grade Seared Ahi Tuna, Heirloom Tomato, Roasted Fingerling Potato, Hard Boiled Egg, Capers, Green Beans, Fried Lotus Root & Peppadew-Dijon Vinaigrette. **\$14**

SOUPS

FAMOUS BARR FRENCH ONION \$3.5 Cup \$5 Bowl

STLIPA BEER CHEESE SOUP W/ GUS' PRETZEL \$3.5 Cup \$5 Bowl

TOASTED RAVIOLI

Old & New St. Louis Traditions (4 Each)

CLASSIC Salsiccia, Veal, Beef, Mascarpone, Basil, Parmesan, Italian Breadcrumbs Marinara. **\$6**

REDBIRD Smoked Chicken, Bleu Cheese, Chopped Bacon, Buffalo Sauce, Red Hot Rippet Breading, Buffalo Ranch. **\$7**

WILD MUSHROOM Roasted Wild Mushroom Duxelle, Parmesan, Italian Breadcrumbs, Porcini Cream Sauce. **\$10**

TACO Taco Seasoned Ground Beef, Pub Cheddar, Tortilla Breading, House Salsa, Tomatillo-Chipotle Salsa. **\$7**

ASIAN Smoked Duck, Soy Cream Cheese, Green Onion, Panko Breading, Orange Teriyaki. **\$10**

GRILLED SANDWICHES

Served with your choice of fries, sweet potato chips, zucchini fries, applesauce, seasonal veggies, mac & cheese or side salad. Gluten Free Flat-Bread Available. Bacon add \$1.5.

Lettuce, Tomato, Onion, Pickle Upon Request.

ALL AMERICAN BURGER Two 1/4#
Grass Fed Beef Patties, American Cheese,
Brioche Roll. **\$11**

LEWIS & CLARK Two 1/4# Grass Fed Beef
Patties, Pub Cheddar, Fried Onion Straws,
Bacon, Fried Egg, Brioche Roll. **\$13**

RACHAEL MELT 1/3# Turkey Burger,
Gruyere, Jicama Slaw, 1000 Island Dressing,
Wheatberry Bread. **\$12**

SMOKED SALMON BURGER 1/3#
Smoked Salmon Burger, Caper & Dill Tartar
Sauce, Mediterranean Relish, Baby Spinach,
Brioche Roll. **\$15**

BRUSSEL SPROUT GRILLED CHEESE
Sauteed Brussel Sprouts, Provel, Gruyere,
American, Gouda, Garlic-Parmesan Aioli,
Wheatberry Bread. **\$13**

PROSPERITY CLUB Smoked Turkey
Breast, Applewood Smoked Ham, Gouda,
Gruyere, Bacon, Mixed Greens, Tomato,
Paprika Aioli, Texas Toast. **\$14**

STL CHEESESTEAK Shaved Ribeye,
Caramelized Onions, Roasted Peppers, Provel,
Garlic-Parmesan Aioli, Hoagie. **\$15**

BROCK'S SLIDERS Three Grass Fed Beef
Slider Patties, Pub Cheddar, House Pickles,
Bacon, Fried Onions, Slider Rolls. **\$11**

FISH TACOS Seared Salmon, Jicama Slaw,
Mango-Habanero Pico, Cilantro-Lime Creme,
Flour Tortillas. **\$15**

STL HOT CHICKEN Red Hot Riplet
Encrusted Chicken Breast, Provel, 314 Hot N
Honey Sauce, House Pickles, Brioche Roll. **\$16**

HAPPY HOUR

4PM-7PM Mon-Fri
(Bar Area Only)

\$4.5

LOCAL DRAUGHT
BEER
HOUSE LIQUOR
HOUSE WINES

**\$1.00 OFF
ALL TOASTED
RAVIOLI**

**\$2.00 OFF
SMALL PIZZAS**

JOIN THE
PARTY!

Alumni is available for
events. Call us for
details!

ENTRÉES

STEAK & FRITES 12oz 40 Day Dry Aged Ribeye Cooked To Temperature, Fresh Ground Smoked Horseradish
Butter Compound, House Cut Fries Tossed in White Truffle Oil & Parmesan. **\$30**

CHICKEN SPIEDINI Italian Breaded Stuffed Chicken Breast, Provel, Fire Roasted Tomato, Basil, Red Onion,
Prosciutto. Served with Roasted Herb Fingerling Potatoes & Sauteed Green Beans. **\$17**

GRILLED SALMON 6oz Grilled Salmon, Orange Teriyaki Glaze, Jicama Slaw, Toasted Sesame Seeds. Served
with Ginger Rice & Green Beans. **\$18**

LOTUS ROOT STIR FRY Lotus Root, Green Onion, Ginger, Fresh Garlic, Cashews, Shredded Carrot, Red
Onion, Arbol Chilis, Orange Teriyaki, Ginger Rice. **\$18 Add chicken \$3**

*ALL ADDITIONAL SAUCES- \$.75

*AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF TEN OR MORE

*WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANY INDIVIDUAL(S) DEEMED DETRIMENTAL TO OUR CUSTOMERS AND
STAFF